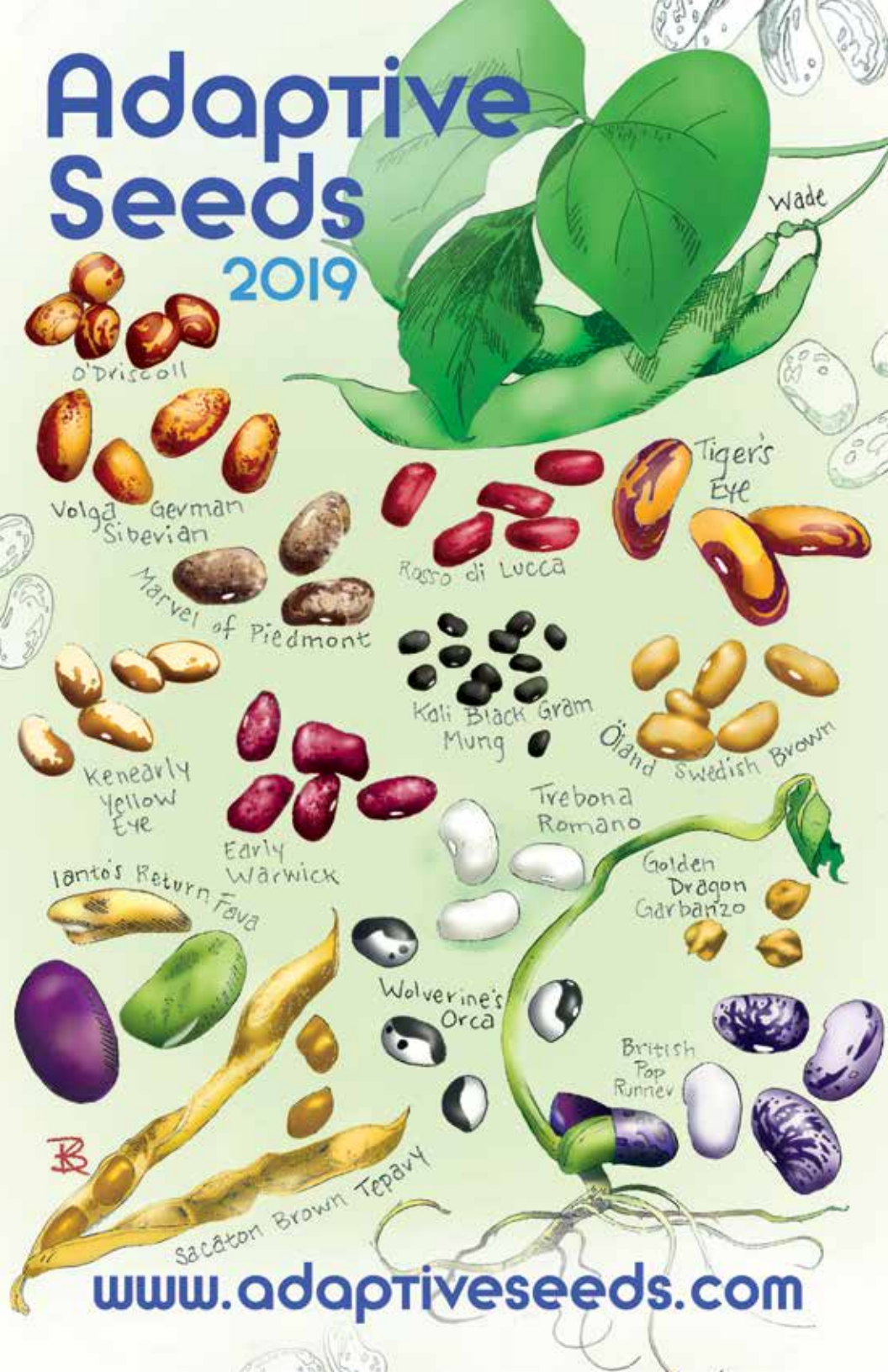


Adaptive Seeds

2019



O'Driscoll

Volga German
Siberian

Marvel of Piedmont

Kenardly
Yellow Eye

Early
Warwick

Ianto's Return Fava

BR

Sacaton Brown Tepary

Rosso di Lucca

Kali Black Gram
Mung

Trebona
Romano

Wolverine's
Orca

Tiger's
Eye

Öland Swedish Brown

Golden
Dragon
Garbanzo

British
Pop
Runner

Wade

www.adaptiveseeds.com



Burmese Okra



Retrija Latvian Grey Pea



Cornet de la Loire Escarole



Justnya Tomato



Apellewa Quinoa



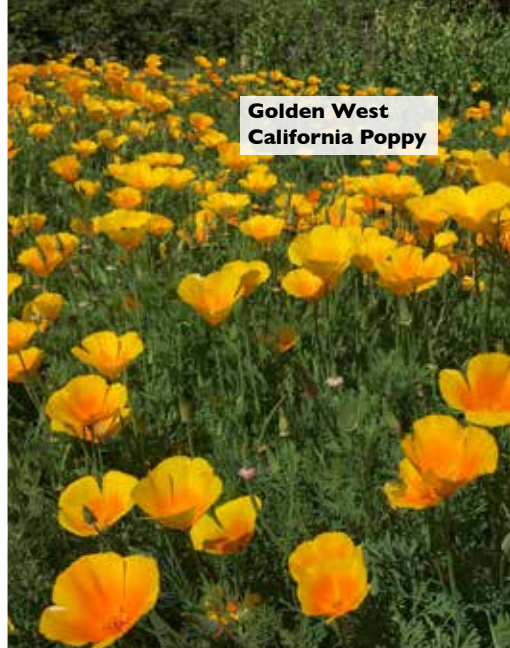
Matsumoto Striped Adaptive Mix Aster



Ba Ye Qi Sorghum



**Tortarello Abruzzese Bianco
Armenian Cucumber**



**Golden West
California Poppy**



Matador Spinach



**Lady Han
Hot Pepper**



Red Flash Orach



Tokyo Market Turnip



WELCOME TO OUR 2019 ADAPTIVE SEEDS CATALOG!

We're delighted to present our 2019 catalog, with **38 new and 11 returning** varieties!

Also new for 2019, **we are transitioning away from plastic bag seed packets and using paper packets instead.** We hope you'll appreciate the change and stay tuned for a new design come 2020!

We're especially thrilled to finally add **Burmese okra (!)** (p 65) and **Tokyo Market turnip** (p 112), which have been a challenge to produce to seed in our climate. Also new for 2019 are varieties originating in China (**Ba Ye Qi sorghum**), France (**Cornet de la Loire escarole**), Italy (**Siracusa basil**), Korea (**Hong Gochu Large and Lady Han hot peppers**), and Latvia (**Retrija soup pea**). These seeds and our other new varieties connect us to the people and cultures that have steward them, and we honor their work by preserving and sharing them here.

2018 was a big year for us, as we continue to grow in our work as Seed Ambassadors and farmers. A long, dry autumn enabled us to harvest all of our crops before the rains, and with our small crew **harvesting and processing well over 330 varieties this year**, we benefited from the extended harvest season. In addition to growing crops for preservation, evaluation, and projects, **we continue to grow more than 80% of the varieties we sell.**

In addition to the large number of seed crops, we also grew on more land. We collaborated with farmer friends in the neighborhood who allowed us to use some of their land for two isolation gardens. That, combined with growing on more acreage at our home farm, meant that **we grew 50% more seed in 2018!** With this growth we are encouraged that we are doing something right; that the demand for certified organic seed is growing, and so, too, is our community.

The sense of community this year was palpable, both here in rural Oregon with our new neighborhood collaborations, and with connections made with other seed stewards and advocates from around the world. In conjunction with the Organic Seed Growers Conference, we had visits from seed advocates/farmers Krishna Prasad from Sahaja Seeds in India, and Mathana Aphaimool from Green Net Organics Center in Thailand. We also connected with Palestinian seed activist and founder of the Palestine Heirloom Seed Library, Vivien Sansour.

Connecting with seed stewards who do their work in contexts of extreme weather, restrictive laws, and structural oppression motivates us to reflect on our own privileges, struggles, and vision for the future of seed sovereignty. It has also reinforced our plans to collaborate and grow within this diverse community of seed stewards.

A big Thank You, as always, to the people who contributed their skills, talents, and time towards this year's production and catalog: General Manager, Jo Erikson, the brains behind the operation; Beth Straw, for order fulfillment, field crew, and three full months of seed cleaning; and Kathleen Beeson for a great catalog cover (Cool Beans!). And a special thanks to Marco Franciosa of Sunset Lane Farm, and Willis and Ambere Ransom of Whisper Hollow Farm and Nursery, for isolation gardens and friendship.

Thanks to you, too, for being part of our community!



Sarah Kleeger



Andrew Still



NEW & RETURNING VARIETIES FOR 2019!

BRAND NEW FOR 2019

Armenian Cucumber, Tortarello Abruzzese
Bianco
Broccoli, Blue Star Gai Lan
Book, The New Farmer's Almanac Vol. IV
Book, The New Vegetable Growers Handbook
Collection, Children's Garden Fun
Collection, Flower Lover
Escarole, Cornet de la Loire
Flower, Autumn Colors Rudbeckia
Flower, Exotic Nigella
Flower, Golden West California Poppy
Flower, Matsumoto Striped Adaptive Mix Aster
Flower, Mauve Ball Bachelor's Button
Flower, Oriole Zinnia
Flower, Strawberry Foxglove
Flower, Wiltshire Ripple Sweet Pea
Grain, Apellewa Quinoa
Grain, Ba Ye Qi Sorghum
Greens, Adaptive Seeds Cool Season Lettuce
Mix
Greens, Adaptive Seeds Butterheads Up
Lettuce Mix
Greens, Bitter is Better Mix
Greens, French Green Leaf Purslane
Greens, Red Flash Orach
Herb, Dense-Flowered Mullein
Herb, Siracusa Basil
Herb, White Flowered Greek Oregano

Lettuce, Saragossa
Lettuce, Victoria Batavian
Okra, Burmese
Pea, Retrija Latvian Grey
Pea, Mega Sugar Snap
Pepper, Hot, Hong Gochu Large
Pepper, Hot, Lady Han
Radish, Rudi
Spinach, Matador
Tomato, Cascade Village Blue
Tomato, Green Bumble Bee
Tomato, Justnya
Turnip, Tokyo Market

GOODIES RETURNING FOR 2019

Bean, Aprovecho Select Fava
Bean, Envy Soybean
Bean, Nez Perce Bush Dry
Bean, Titus Cannellini Bush Dry
Grain, Elka White Poppy
Greens, Miner's Lettuce
Parsnip, Kral Russian
Tomato, Ararat Flame
Tomato, Ropreco
Tomato, Zuckertraube
Winter Squash, Theron's Winter Harvest

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.

ABOUT US



Adaptive Seeds was established in 2009 by Andrew Still and Sarah Kleeger. We are a **certified organic, farm based seed company** near Sweet Home, Oregon. We steward rare, diverse and resilient seed varieties for ecologically-minded farmers, gardeners and seed savers. 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 8.

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 2013.

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.

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. Free the seed! For more info: 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, and to include this pledge with any transfer of these seeds or their derivatives.*

OUR SEED PRIORITIES

- Rare and heritage varieties
- Oregon and Northwest-bred
- Public domain, modern varieties
- Winter garden varieties
- Open pollinated 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 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.

ORGANIC CERTIFICATION



Since we finished our certification process, all seeds that have been grown at Adaptive Seeds are certified organic. In 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 99% of our catalog is certified organic! There are only a few varieties listed in our catalog without the organic logo and they were produced by farms that have chosen to not certify for one reason or another, or are currently working towards certification. We appreciate your understanding and if you ever have a concern, just ask.

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 grown in our preservation gardens. We also contribute to seed swaps, and teach classes on seed saving, winter gardening, and locally adapted seeds.

Please visit us at: 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 and 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

Avoca – Hank Keogh and Jo Erikson primarily grow seed crops on their certified organic farm located outside of Corvallis, Oregon.

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

Dancing Bear Farm – Steve and Patricia Florin grow organic crops, including seeds, on their farm in Williams, Oregon, since 1998. dancingbearfarm.net

Deep Harvest Farm – Nathaniel Talbot and Annie Jespersen farm on Whidbey Island in northwest Washington, producing certified organic seed and vegetables. deepharvestfarm.com

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

Lonesome Whistle Farm – Jeff Broadie farms outside of Eugene, Oregon. Famous locally for his popcorn and grain, which we offer here as seed. lonesomewhistlefarm.com

Moondog's Farm – Dan Schuler and Shelly Bowerman grow subsistence food crops and certified organic seed along the Mohawk River in Mabel, Oregon. moondogsfarm.com

Myrtle Creek Farm – Del Blanchard grows certified organic grains, beans, garlic and specialty food crops on his farm in Myrtle Creek, Oregon. myrtlecreekfarm.com

The Organic Farm School – Aaron Varadi manages the fields, teaches the next generation of organic farmers, and grows seed with the school's Organic Seed Project on Whidbey Island, Washington. organicfarmschool.org

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

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

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

Sunbow Produce – Yadira Ruiz and Nate Johnson grow certified organic vegetables year-round, plus grains, beans, and more in Philomath, Oregon. sunbowproduce.com

Sunset Lane Farm – Marco Franciosa grows dried flowers, garlic, and herbs for the family's other business, In The Farm Kitchen Shop, in Brownsville, Oregon. inthefarmkitchenshop.com

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

Twisp River Seed – Anaka Mines grows certified organic seeds near the Canadian border in Twisp, Washington.



Uprising Organics – Brian Campbell and Crystine Goldberg focus on seed production, trialing and plant breeding in their fields in Lynden, Washington. uprisingorganics.com

Whisper Hollow Farm and Nursery – Willis and Ambere Ransom grow late season blueberries, and collaborate with us on their farm in Brownsville, Oregon. [@whisperhollowfarm](https://www.instagram.com/whisperhollowfarm)

Wild Garden Seed – Frank and Karen Morton have been producing and breeding the finest organic seed for quite some time in Philomath, Oregon. wildgardenseed.com

Wolf Gulch Farm – Tom and 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 varietal characteristics. For example, when you see , you will know that the variety has performed well through the winter in our zone 7 (low of about 10°F) 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 market farming experience in the Willamette Valley, coupled with customer feedback, informs this selection.









-  Seed Ambassadors Project introductions or reintroductions to the US.
-  Varieties bred right here in the Pacific Northwest – heritage and modern.
-  Ideal for market farm production.
-  Winter – cold weather hardy to at least zone 7.
-  Varieties that make for a wonderful, tasty salad mix.
-  Cut flower – suitable for fresh or dry bouquets.
-  Certified Organic by Oregon Tilth.
-  Open Source Seed Initiative (OSI) pledged varieties.

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AMARANTH


Amaranthus sp.

GROWING & SEED SAVING BASICS

Sow in pots indoors in April for planting out in May, or direct sow after danger of frost. 12–18" spacing. Harvest for greens at any time; harvest grain when seeds rub off easily in your hand, but before seed head is crispy dry. Windrow or hang over a tarp to dry for several days, then dance, rub, or flail seeds from seed heads. For larger crops, place dry plants on a tarp and drive on it with a vehicle. Winnow to clean or place seeds in a bowl and make a stirring motion with your arm; chaff rises to the top for easy removal. For seed saving, isolate from other amaranths of the same species by ¼ mile.

Amaranth Alliance


Amaranthus sp. Flower/Grain. 65-95 days.

 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 bicolors in the mix. Very ornamental – a festive backdrop for the garden. Equal parts Copperhead, Coral Fountain, Green Cascade, Love Lies Bleeding, Oeschberg, Rio San Lorenzo, Rodale Red Leaf Grain, 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, \$3.50 1/4 oz, \$12.00
2 g, \$6.00 1 oz, \$36.00

Copperhead

Amaranthus sp. Flower/Grain. 45 days leaf; 90 grain.


 A stunning early maturing variety that grows 4–7' tall and has light tan, almost golden colored seeds. With its very ornamental, large, copper-colored seed heads, it will certainly become a focal point in the garden. We love it when staple food crops can double as ornamentals. Copperhead is similar to the classic amaranth variety, Golden Giant, but with shorter plants and earlier maturity we find it to be more reliable for seed production in our bioregion. Amaranth was a staple crop of the Aztecs, its seeds and leaves are known to be some of the most nutritious of food crops. Our friend Gary Rondeau did an excellent write-up of his experience with this

grain on his blog at: <http://squashpractice.wordpress.com/2010/11/24/the-grand-amaranth-experiment>.

1/2 g ≈ 500 seeds, \$3.50 1 oz, \$36.00
2 g, \$6.00 1/4 lb, \$60.00
1/4 oz, \$12.00

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 4–5' tall 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, \$3.50 1 oz, \$36.00
2 g, \$6.00 1/4 lb, \$60.00
1/4 oz, \$12.00

Green Cascade


Amaranthus caudatus. Flower. 65 days.

 Another variation of the familiar Love Lies Bleeding type amaranth. Very similar to Green Tails but a lighter colored golden-green, a few inches shorter, and many days earlier to mature. 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' tall. 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, \$3.50 1 oz, \$36.00
2 g, \$6.00 1/4 lb, \$60.00
1/4 oz, \$12.00

Green Tails

Amaranthus caudatus. Flower. 75 days.


 We 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' tall. 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 peoples for grain and greens.

1/2 g ≈ 500 seeds, \$3.50
2 g, \$6.00
1/4 oz, \$12.00

Love Lies Bleeding


Amaranthus caudatus. Flower. 65 days.

 Grown in the US as a popular ornamental because it is such a beautiful flower. Long streaming magenta seed heads yield tiny tan, edible seeds that have a slight pink hue. Very nice as a long lasting cut flower. 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 peoples as a grain staple food.

1/2 g ≈ 500 seeds, \$3.50
2 g, \$6.00
1/4 oz, \$12.00

Miriah Leaf

Amaranthus tricolor. Leaf. 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. Years ago we 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, \$3.50
2 g, \$6.00

1 oz, \$12.00
1 oz, \$36.00

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 are edible and a good heat resistant salad green when young – red color develops early. Black seeds are not recommended as grain. May self-seed. Can be succession-sown until the end of July for late-season flower production.

1/2 g ≈ 500 seeds, \$3.50
2 g, \$6.00

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

Rio San Lorenzo

Amaranthus sp. Flower/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 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, \$3.50
2 g, \$6.00
1/4 oz, \$12.00

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

Rodale Red Leaf Grain

Amaranthus sp. Flower/Grain/Leaf. 45 days leaf; 90-100 grain.

 Our re-selection from variable material that originally came from the Rodale Institute in the early 1980s, and more recently from Suzanne Ashworth in California with the name Red Leaf Grain. Plants are strikingly beautiful with their deep red color – one might be fooled into thinking they had planted a simple ornamental instead of a food crop. We have selected for early maturing, 4-5' tall deep-red plants that produce a heavy yield of light tan seeds, perfect for edible grain use. Most of the plants are entirely

finger-headed but some show a more snake-tongued center head. Matures well for us even in extra cool summers. Young leaves are a great and delicious addition to salad mix. Leaves had the best flavor raw in our amaranth flavor trial.

1/2 g ≈ 500 seeds, \$3.50
2 g, \$6.00
1/4 oz, \$12.00

Sunset Goldilocks

Amaranthus sp. Flower/Grain. 45 days leaf; 90 grain.

 **Adaptive Seeds Original.** Stocky plants grow 4-5' tall for us, producing mostly light-gold heads packed with tiny blond seeds. Occasional bicolored 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 Sunset Goldilocks, since it has golden locks, and is not too tall and not too short. Enjoy!

1/2 g ≈ 500 seeds, \$3.50
2 g, \$6.00
1/4 oz, \$12.00

BUSH DRY BEANS

Phaseolus vulgaris


We love beans and grow many varieties every year. 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.

GROWING & SEED SAVING BASICS

Direct sow 1" deep May through June in rows that are 1' apart. Thin seedlings to 3-6" spacing. Protect early sowings from frost. Stop irrigating in early August. Harvest beans from pods that are fully dry. Shell by hand, by dancing, or by driving on beans spread on a tarp. Winnow to clean. Test for dryness with a hammer – dry beans shatter. Some cross-pollination may occur, but beans mostly self-pollinate. For more info on growing dry beans, check out our blog post at: seedambassadors.org/we-love-growing-dry-beans-you-might-too/

Arikara


Yellow Brown. 80 days.

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

1/2 oz ≈ 40-50 seeds, \$3.50
4 oz, \$7.50

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 cool, damp Oregon coast is not easy. 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 a little larger, 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. Given to us at a seed swap by a woman who had been growing it for many years near Lincoln City, Oregon.

1/2 oz ≈ 35-45 seeds, \$3.50
4 oz, \$7.50
1 lb, \$14.00
5 lbs, \$60.00

Borlotto del Valdarno


Tan Speckled. 90 days.

 Beautiful, classic borlotti 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 dependable and productive beans in our trials to date, alongside Brighstone. When we grew dry beans for market this was a variety we could count on. Seed Ambassador Kayla Preece collected this for us in 2006 from Agricoltori Custodi, a seed preservation group in Tuscany, Italy.

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 are mottled with dark blue. Seeds resemble a pinto bean but with blue speckles instead of brown. 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 was usually the first dry bean we would 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 an alternative black-eyed pea. We frequently substitute Kenearly Yellow Eye for cannellini beans in our favorite recipe – kale and cannellinis. 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 either hand or 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.

 **Back for 2019!** 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 is especially delightful refried. 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, viney, bush 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. 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 1 lb, \$14.00
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), and we enjoy 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 the Öland website: oland.se/en/the-swedish-brown-bean

1/2 oz ≈ 30-40 seeds, \$3.50 1 lb, \$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 was 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

Titus Cannellini

White. 95 days.

 **Back for 2019!** 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 138). 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 borlotti/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 borlotti 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.



This bean is on our short list of favorite bean varieties that are adapted to the Pacific Northwest. Great rich flavor. We think it is especially good in chili and paired with copious amounts of garlic. 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 began growing it in the 1980s. In addition to being a dedicated seed saver, Wolverine was a lifelong crusader for indigenous land rights and sovereignty, both internationally and in his native British Columbia, Canada. Into his 80s, Wolverine tended 8 acres of land and through his project, Nourish the Nation, gave away almost the entirety of his harvest to elders in autonomous communities, families, and people defending their traditional territories against devastating extraction projects. Wolverine passed away in 2016. A portion of the proceeds of the sale of this bean will go to support ongoing sovereignty efforts by First Nations people.

1/2 oz ≈ 20-30 seeds, \$3.50

1 lb, \$14.00

4 oz, \$7.50

BUSH SNAP BEANS

Phaseolus vulgaris

GROWING & SEED SAVING BASICS

Direct sow 1" deep beginning early May in rows that are 1' apart. Thin seedlings to 3-6" spacing. Protect early sowings from frost. Succession sowing every 3 weeks through late June will ensure continual harvest. Shell seeds from fully dry pods by hand or by dancing on pods. Winnow to clean. Test for dryness with a hammer – dry beans shatter. Some cross-pollination may occur, but beans mostly self-pollinate.

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 lb, \$14.80

4 oz, \$7.80

Beurre de Rocquencourt

Yellow Pods. 50 days.



This delicate yellow wax bean is often the first to mature. 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 filet beans for 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've found, 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 2' tall if irrigated and fertilized well, 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 Bean Common 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 lb, \$14.80
4 oz, \$7.80 5 lbs, \$62.00

Hildora


Yellow Pods. 60 days.

 Another tasty wax bean that thrives in our climate. A deep yellow productive wax bean great for fresh market producers and gardeners alike. The medium-long pods are sweet and crunchy with mid-to-early maturity. Similar to its green cousin, Marona, Hildora is a workhorse market farm variety. High resistance to bean common mosaic virus. Our original seed came from a 2006 seed swap in England. Bred by Hild, a German seed company.

1/2 oz ≈ 45-55 seeds, \$3.80 1 lb, \$14.80
4 oz, \$7.80 5 lbs, \$62.00

Labrador

Green Pods. 58 days.


 Dark green, round, stringless snap bean on upright dwarf plants. Uniform, 5½" long beans are good for processing. With a longer than average shelf life and continual harvest window, this variety is a great choice for market growers. 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 Saatgut, a German biodynamic seed company.

1/2 oz ≈ 45-55 seeds, \$3.80 1 lb, \$14.80
4 oz, \$7.80 5 lbs, \$62.00

Marona


Round Green Pods. 60 days.

 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 5 lbs, \$62.00

Marvel of Piedmont


Speckled Pods. 55 days.

 Marvel of Piedmont is a richly flavored, bush Romano type bean. Flat pale green 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, which coincidentally is also home to the famed Slow Food Terra Madre gatherings. Every other year thousands of passionate farmers and eaters converge in the city of Turin for an international celebration of food. In 2010 we were fortunate to participate in the event as delegates. It was amazing to see such a marvel!

1/2 oz ≈ 35-45 seeds, \$3.80 1 lb, \$14.80
4 oz, \$7.80 5 lbs, \$62.00

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. Probably a Czech variety, the


name translates to 'Yellow Podded from Pisarky.' It came our way via Seed Dreams in Port Townsend, Washington.

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

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

Robert's Royalty MF

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
4 oz, \$7.80

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

Saxa

Green Pods. 55 days.

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

1/2 oz ≈ 35-45 seeds, \$3.80
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 it 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

GROWING & SEED SAVING BASICS

Direct sow 1" deep May through early June in rows that are 1' apart. Thin seedlings to 3-6" spacing. Protect early sowings from frost. Requires trellising; try T-posts and bailing twine or plant a few weeks after corn or sunflowers for a natural trellis. Shell seeds from fully dry pods by hand or by dancing on them. Winnow to clean. Test for dryness with a hammer – dry beans shatter. Some cross-pollination may occur, but beans mostly self-pollinate.

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. 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

Rosy Speckled. 90 days.


 Slender pods with rosy-red speckled seeds that are good in soups and *pasta e fagioli*. Highly productive tall climber. Very beautiful and tasty heirloom originally from Tuscany. We have been growing it for over 10 years and with each harvest we fall in love all over again because it's just so pretty. Then we eat some and remember the beauty isn't just skin deep: Diecimino is delicious 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

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 Khabarovsk in 2007 from Gerhard Bohl in Germany who told us it came from a fresh market in the city of Khabarovsk, Siberia in 1990. Aka, Chabarowsk.

1/2 oz ≈ 15-20 seeds, \$3.80
4 oz, \$7.80

O'Driscoll

Tan with Purple Speckles. 90 days.


 We are always on the lookout for short season adapted dry beans and O'Driscoll is one of the best pole beans 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

Poletschka

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

POLE SNAP BEANS


Phaseolus vulgaris

GROWING & SEED SAVING BASICS

Direct sow 1" deep May through late June in rows that are 1' apart. Thin seedlings to 3-6" spacing. Protect early sowings from frost. Pole snap beans are productive over a long season and only need one sowing unlike their bush snap counterparts. Requires trellising; try T-posts and bailing twine or plant a few weeks after corn or sunflowers for a natural trellis. Shell seeds from fully dry pods by hand or by dancing on them. Winnow to clean. Test for dryness with a hammer – dry beans shatter. Some cross-pollination may occur, but beans mostly self-pollinate.

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 are amazed by its early and consistent vigorous growth, and pick 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 lb, \$18.00
5 lbs, \$70.00

Gold Nectar


Round Yellow Pods. 70 days.

 Yellow/wax bean yields lots of crunchy beans with excellent sweet and bean flavor. The 9" long straight pods are ½" 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 very slowly. This trait is great for delicious snap beans but is a challenge for our seed production. We collected this variety at a seed swap in Belgium; unfortunately we don't know much about its history, although it might be related to the variety Neckargold.

1/2 oz ≈ 50-60 seeds, \$3.80 1 lb, \$18.00
4 oz, \$7.80

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, it was a staple crop during our time as fresh market farmers. Originally from the Kew Royal Botanic Gardens, we received this variety in 2007 from the Heritage Seed Library, in England.

1/2 oz ≈ 40-50 seeds, \$3.80 1 lb, \$18.00
4 oz, \$7.80 5 lbs, \$70.00

Oregon Giant

Semi-flat Speckled Green Pods. 65 days.


 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 came from local seed saver Louise Nivison in Foster, Oregon who had been saving them for over 20 years.

1/2 oz ≈ 20-30 seeds, \$3.80

Salzo Italian

Flat Green Pods. 65 days.

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

1/2 oz ≈ 20-30 seeds, \$3.80 1 lb, \$18.00
4 oz, \$7.80

Trebona Romano


Flat Green Pods. 60 days.

 If you are tired of waiting for your pole beans to mature but still wish to grow pole beans because of their season-long production 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 eaten shelled. Our most consistently productive bean, early and throughout the season – just one reason our customers give it rave reviews. Great flavor, too! We received this from Christina Henatsch, a breeder for Bingenheimer Saatgut, a biodynamic seed company in Germany who recommends it for greenhouse production. Who knew?

1/2 oz ≈ 30-40 seeds, \$3.80 1 lb, \$18.00
4 oz, \$7.80 5 lbs, \$70.00

Withner's White Cornfield

Flat Green Pods. 70 days.

 Long, green, crunchy pods dry down to produce slightly-wrinkled, white seeds. Grows well in full or partial sun. 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, Withner's White Cornfield has a "delicious, distinctive taste," is the best for the Pacific Northwest, and for growing in cornfields. She compared many strains and this one is earlier

with a better pod set in shady conditions. Carol received this variety from Dr. Alan Kapuler who named it after Dr. Carl Withner. Grows great even when it is not in the cornfield, and is a great choice for three sisters gardens. An heirloom from Indiana.
1/2 oz ≈ 40-50 seeds, \$3.80 1/2 lb, \$13.00
4 oz, \$7.80

FAVA BEANS

Vicia faba

GROWING & SEED SAVING BASICS

Direct sow 2" deep mid-September to late October, or February to March for spring sowings. Plant 8" apart in rows spaced 1' apart. Favas don't do well in the heat; late spring through summer plantings are not recommended. Harvest seed from pods that are fully dry. Shell by hand or by dancing on the dry pods, winnow to clean. Test for dryness with a hammer – dry beans shatter, moist beans squish. Once seeds are clean and dry, freeze to kill weevils. Fava beans cross-pollinate; isolate from other varieties by a minimum of a ¼ mile to guarantee seed purity.

Aprovecho Select

 **Back for 2019!** 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 lanto Evans at Aprovecho Research Center in Cottage Grove, Oregon. Both lanto 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

lanto'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 other fava varieties wither in the cold. Big plants with many tillers. Young leaves and shoots also make a tasty salad green. Beans can be eaten when very young as a green bean, as a shelling bean when mid-sized, and all the way through maturity as a dry bean. Strongly selected for overwintering by us, Nick Routledge and our growers in the Willamette Valley since 2007. Interbreeding population of many strains from lanto Evans' original fava diversity.

2 oz ≈ 30 seeds, \$3.80



MISCELLANEOUS BEANS

GROWING & SEED SAVING BASICS

Cultivation of most of these 'Miscellaneous Beans' is similar to common beans: Direct sow as early as possible in May and protect plants from frost. Stop irrigating in August, and harvest in September. The exception here is with garbanzo beans, which are frost-tolerant and can be sown as soon as the soil temperature reaches 50°F (usually April but as early as March if you can work the soil). Collect seed from pods that are fully dry. Shell by hand or by dancing on the dry pods, winnow to clean. Test for dryness with a hammer – dry beans shatter, moist beans squish.

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 hold 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 plant's nectar at the base of the closed flower. Our crops have two good flushes of pods. The early pods hold until the later ones are ready, making this bean extra productive and easy to harvest. Bred by Carol Deppe who selected it to thrive in our cool Oregon summers. It can also handle the heat of summer that is increasingly 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 had never experienced a harvest worth writing about until 2014 when we gave Grey Speckled Palapye a try and finally, a cowpea worthy of praise in our growing conditions! Sometimes you just gotta keep trying. Short, somewhat viney plants are very productive with 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. Originally from a market in Palapye, Botswana.

1/4 oz ≈ 60 seeds, \$3.50

1/2 lb, \$15.00

2 oz, \$7.50

Garbanzo, Black Sicilian SAP

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. 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.

1/2 oz ≈ 55 seeds, \$3.50

1/2 lb, \$12.00

2 oz, \$7.50

1 lb, \$20.00

Garbanzo, Golden Dragon SAP

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 early September. Plant architecture is tall enough that it can be direct combined if grown on a large scale. *Seed produced by Sunbow Produce in Corvallis, Oregon.*

1/2 oz ≈ 55 seeds, \$3.50

1/2 lb, \$12.00

2 oz, \$7.50

1 lb, \$20.00

Garbanzo, Pico Pardal SAP

Cicer arietinum. Tan.



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

1 lb, \$20.00

Mung Bean, Kali Black Gram

Vigna mungo. Black. 80 days.



Very interesting black seeded mung bean relative. Commonly consumed in India and Nepal as a protein rich staple. Mung

beans are often used in a similar way to red lentils, such as in *dal makhani*. The 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

Runner, British Pop

Phaseolus coccineus. Mix. 70-90 days.



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, long pods, 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 deeply 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 water buffalo are still used as draft animals. We collected this variety in February of 2008 while visiting the village of Moldovanesti, in Transylvania, Romania, where we saw many water buffalo. Transylvania is known for having some of the northern most water buffalo. During this Seed Ambassadors trip, we discussed seed saving and biodiversity with many traditional farmers, and 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.



Back for 2019! 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, 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 very 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 lb, \$20.00

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.

GROWING & SEED SAVING BASICS

Direct sow March through early August in rows that are 1' apart. Thin to 3" spacing once they're 3" tall. Don't forget to eat the greens! For us, beets can grow through the winter without protection, but must be sown by August for this purpose. Collect seeds from 20+ plants in second year once seeds have dried down, usually September. Cut seed heads, place on tarps, dry a few more days, then dance on the dry plants to free seed. Collect seeds from pile, winnow to clean. Isolate from other beets and chard by 1 mile.

Chioggia

Round Pink/White Rings. 65 days.

 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 stripes do fade. 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 Dancing Bear Farm in Williams, Oregon.*

3 g ≈ 180 seeds, \$3.80 1 oz, \$12.80
1/2 oz, \$9.80 4 oz, \$30.00

Lutz Green Leaf

Round Red. 70-90 days.

An old standby winter storage beet with vibrant 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 a lack of seed 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 oz, \$12.80
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. *Seed produced by Deep Harvest Farm on Whidbey Island, Washington.*

3 g ≈ 200 seeds, \$3.80 1 oz, \$12.80
1/2 oz, \$9.80 4 oz, \$30.00



BROCCOLI

Brassica oleracea

GROWING & SEED SAVING BASICS

Sow indoors in flats with good potting soil February through August. Transplant into the garden about 3-4 weeks after sprouting, spaced 12-18" on center. May also be direct sown. A good choice for autumn gardens in our area. Collect seed from 50 or more early spring-sown plants when pods are dry. Dance on seed stalks on a tarp to thresh. Collect seeds and winnow to clean. Isolate from other Brassicas of the same species, *B. oleracea*, by 1/2 mile.

Blue Star Gai Lan

45-60 days.



NEW for 2019! Our favorite variety of

Chinese broccoli chosen from trials that included eight contestants. We like Blue Star's moderately thick stems and easy-to-grow nature. There are many tropically adapted varieties of Chinese broccoli and, unlike those, Blue Star was very happy in our temperate northern climate. An essential and loved vegetable in Chinese and Thai culinary traditions, Gai Lan deserves a spot in every garden. The flavor is robust, somewhere between broccoli and collard greens. In Thailand, where it is known as *kana*, we have seen it served in *pad see ew* street noodles. It is commonly added to stir fry there as well. Also found in Vietnamese and Burmese cooking, the common Chinese preparation is in stir fry with pork, seasoned with ginger, garlic and oyster sauce. Gai Lan is also known as Chinese kale. *Seed produced by Deep Harvest Farm, on Whidbey Island, Washington.*

1/4 g ≈ 75 seeds, \$3.80

1/4 oz, \$9.50

1 g, \$6.50

1 oz, \$18.00

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. 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 The Organic Farm School on Whidbey Island, Washington.*

1/4 g ≈ 75 seeds, \$3.80

1/4 oz, \$9.50

1 g, \$6.50

1 oz, \$18.00

Piracicaba

55 days.

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, \$3.80

1 g, \$6.50

Umpqua

50-70 days.



With its sublime excellent blue-green color, Umpqua looks delicious even from a distance. The robust plants produce 6-8" heads, and have good side shoot production. Early to size up from spring planting yet resists premature bolting. Beautiful and stress tolerant, especially for an open pollinated variety. This spring and fall broccoli was bred by Tim Peters of Peters Seed and Research in Oregon. *Seed produced by Uprising Organics in Lynden, Washington.*

1/4 g ≈ 75 seeds, \$3.80

1/4 oz, \$9.50

1 g, \$6.50

1 oz, \$18.00

BRUSSELS SPROUTS


Brassica oleracea

GROWING & SEED SAVING BASICS

Sow indoors in flats with good potting soil April through early June, for sprouts in November through February. Transplant into the garden about 3-4 weeks after emergence. For optimal sprout production, pinch growth tip off in late August. Harvest sprouts after autumn frost and as needed throughout the winter. Collect seeds from 50 or more plants (to avoid inbreeding) in the second year when pods are dry. Dance on seed stalks on a tarp to thresh. Collect seeds and winnow to clean. Isolate from other *B. oleracea* by ½ mile.

Darkmar 21


Green. 180-260 days.

 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 3½'. We trialed every open pollinated Brussels sprout we could find; Darkmar 21 was the obvious mid-season choice 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. Originally selected in Bedfordshire, England. Aka, Bedford Darkmar 21.

1/2 g ≈ 150 seeds, \$3.80 1 oz, \$28.00
2 g, \$7.00 1/4 lb, \$60.00
1/4 oz, \$12.50

Early Half Tall


Green. 100-200 days.

 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 ½' tall. 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, \$3.80 1/4 oz, \$12.50
2 g, \$7.00 1 oz, \$28.00

Red Bull

Red. 210-260 days.

 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 through February. Originally sourced from Tozer's seed company in England, we thank Pitchfork & Crow for their continued stewardship of this variety. *Seed produced by Pitchfork & Crow in Lebanon, Oregon.*

1/2 g ≈ 150 seeds, \$3.80 1 oz, \$28.00
2 g, \$7.00 1/4 lb, \$60.00
1/4 oz, \$12.50

CABBAGE


Brassica oleracea

GROWING & SEED SAVING BASICS

Sow indoors in flats with good potting soil February through July. Transplant into the garden about 3-4 weeks after sprouting. May also be direct sown. Collect seeds from 50 or more plants (to avoid inbreeding) in the second year when pods are dry. Dance on seed stalks on a tarp to thresh. Winnow to clean. Isolate from other *B. oleracea* by ½ mile.

Amarant

75-90 days.


 Gorgeous, early, dark red cabbage with dense, compact heads. Good crunchy and juicy texture. Outer leaves have a lovely silver shimmer that seems to deter aphids, helping this variety to perform well even under high summer temperatures that typically stress out other *Brassic*as. A good selection for early and main season cropping, does best when planted out by mid-June but can be planted until mid-July for full sized

heads. A modern, public domain, open pollinated variety maintained by Kultursaat biodynamic seed initiative in Germany.

1/2 g ≈ 150 seeds, \$3.80 1/4 oz, \$12.50
2 g, \$7.00 2 oz, \$50.00

Chieftain Savoy

90-120 days.

 A great open pollinated Savoy cabbage that was once a standard and is now very hard to find. Great for late summer and 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. A 1938 All American Selections award winner bred by Ferry-Morse. Our original seed was given to us by Tim Peters, formerly of Peters Seed and Research, who preserved the variety when the big companies dropped it. We are excited to grow it and keep it alive.

1/2 g ≈ 150 seeds, \$3.80 1/4 oz, \$12.50
2 g, \$7.00 2 oz, \$50.00

January King

160-210 days.

 January King certainly reigns supreme amongst winter cabbages. Beautiful purplish 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 exceptional 5°F lows in 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, \$3.80 2 oz, \$50.00
2 g, \$7.00 1/2 lb, \$125.00
1/4 oz, \$12.50

Primax


60 days.

 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, \$3.80 1/4 oz, \$12.50
2 g, \$7.00 2 oz, \$50.00

Winter King Savoy

120-180 days.

 Large, dark green heads have that classic savoy crinkled texture and sweeten up nicely after frost. We like to eat savoy cabbage stir-fried or simply braised in butter. The thicker outer leaves make great cabbage rolls. During our winter CSA days we became obsessed with cold hardy cabbage. After trialing dozens of varieties, Andrew noticed that most open pollinated savoy cabbage was not super winter hardy. These mostly Italian, savoy types grew great in the fall but not through winter. After many disappointments, we zeroed in on northern adapted savoy types, of which Winter King Savoy is an exemplar. An excellent English heritage variety that fits right here in Oregon. Greener and more savoyed, it is also a good companion to the other super winter hardy cabbage we love, January King.

1/2 g ≈ 150 seeds, \$3.80 2 oz, \$50.00
2 g, \$7.00 1/2 lb, \$125.00
1/4 oz, \$12.50

CARDOON

Cynara cardunculus


GROWING & SEED SAVING BASICS

Sow 2–3 seeds in 4" pots indoors February through April. Thin down to single strongest seedling. Plant out to 18-24" centers in spring to early summer. Make sure not to place other plants too close as cardoons can reach 3-4' wide. Plant in a permanent position since this perennial grows back each spring. Seeds are produced in the second year and are ready when flowers are dried and downy. Wear gloves and use a brick to smash seed heads to remove seed. Winnow to clean. Isolate from other cardoons and artichokes by ½ mile.

Argenté de

Genève Inrme

Perennial.

 Closely related to the artichoke, this stem vegetable is sown in spring, blanched with cardboard in fall, and then used steamed or raw in salads. 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

9 g, \$6.80

We have two new collections this year – **Children's Garden Fun and Flower Lover**. Choose from two different seasonal collections for the little gardener in your life. And for the Flower Lover, we have both an annual and perennial collection. Check out page 136 for more details!

CARROT

Daucus carota

GROWING & SEED SAVING BASICS

Direct sow 2-4 seeds per inch in rows 12" apart, April through late July. Keep moist to ensure good germination, which may take up to 3 weeks. Thin to 2" spacing for large roots. Flavor sweetens after frost. A great choice for winter gardens. Seed saving is not recommended in locations where Queen Anne's Lace (wild carrot) is present. Collect seeds from at least 20 plants in their second year. Cut seed head when seeds are dry, remove seeds by hand or by dancing. Winnow or screen to clean. Isolate from other carrots and wild carrot by ½ mile.

Hilmar/Nantaise 2

60 days.

 This nantes type 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 open pollinated variety with bright orange color and good tip fill. Makes 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


1/2 oz, \$12.00

3g, \$6.80

2 oz, \$28.00

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!

1/2 g ≈ 300 seeds, \$3.80

1/2 oz, \$12.00

3g, \$6.80

2 oz, \$28.00

CAULIFLOWER

Brassica oleracea

GROWING & SEED SAVING BASICS

Sow indoors in flats with good potting soil June through late July for harvest February through March. Transplant into the garden about 3-4 weeks after sprouting. May also be direct sown. Not for summer production, but a great choice for winter gardens in our area. Collect seeds from 50 or more plants (to avoid inbreeding) in second year when pods are dry. Dance on seed stalks on a tarp to thresh. Collect seeds and winnow to clean. Isolate from other *B. oleracea* by 1/2 mile.

Prestige MF *

200+ days.



Overwintering cauliflower is one of the best kept secrets of the plant world. So tasty and so productive, it comes on right when it is needed during the spring hunger gap. Living in the Pacific Northwest, which is one of the few places on the planet where it can be easily grown, there is no excuse to not give it a try. Prestige, like other overwintering cauliflower, has a sweet nutty flavor superior to any summer cauliflower. We like to refer to it as the cashew of the PNW garden. Over the years we have trialed a dozen overwintering cauliflower varieties and Prestige is our favorite. It is the most reliable and produces the highest quality heads. All overwintering cauliflower prefers a maritime climate with winters that do not typically drop below 15°F. Sow in the summer for spring harvest of light-white heads from April through May, it is definitely worth the wait! We are proud to source our seed from our friends at Uprising and we thank them for producing this valuable variety. *Seed produced by Uprising Organics in Lynden, Washington.*

1/4 g ≈ 75 seeds, \$3.80

1/4 oz, \$15.80

1 g, \$6.80

1 oz, \$40.00

Purple Cape MF *

200+ days.



This overwintering purple cauliflower is another great crop for the hunger gap of late spring. When sown in June or July, it produces deep purple heads the following February through 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 oz, \$40.00

1 g, \$6.80

1/4 lb, \$125.00

1/4 oz, \$15.80

CELERIAC & CELERY

Apium graveolens

GROWING & SEED SAVING BASICS

Sow in pots indoors March through April. Germination in 2-3 weeks. Transplant in fertile soil when plants are 3" tall, to 8" centers for celery leaf and 12" centers for celeriac/celery. Keep well fertilized, watered, and cultivated. Harvest as needed. Collect seeds in second year from 15 or more plants for replanting or culinary use. Cut seed stalks when seeds are dry, thresh by hand, dancing, or hitting seed stalk against sides of a bucket. Winnow to clean. Isolate from other *A. graveolens* by at least 1/4 mile.

Celeriac, Tellus SAP MF *

110 days.




A great old-fashioned celeriac from England. These big, vigorous roots are a little darker than modern varieties both 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, \$3.80

Celery, Ventura MF

80-100 days.

 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 home 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, \$3.80

1/4 oz, \$35.00

1 g, \$9.00

1 oz, \$60.00

Celery Leaf, Chai Thai SAP

50-70 days.

 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 Americans 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 and thrives in cool weather. Early spring sowings are likely to bolt, we recommend succession sowing. We were sent this variety from Thailand by Sarah's dad, who lived there for almost 20 years.

1/4 g ≈ 1,000 seeds, \$3.80

1/4 oz, \$35.00


1 g, \$9.00

1 oz, \$60.00

Celery Leaf,

Hollow Pipe of Malines SAP MF

70 days.

 Light-green leaf cutting celery. Grows to 18" and is great in mirepoix and soups. Stems are also usable, but much smaller than those of stalk celery. The flavor packs a punch that is most suitable for cooking; a little goes a long way. This vigorous biennial leaf makes a great addition to the herb garden and contributes wonderful celery flavor without the stringy, fibrous stems. A must-have in the garden for anyone that makes their own soup stock. A Belgian heirloom from Malines (the French name for the town of Mechelen), sourced originally from Belle Epoch Seed Company, Belgium.

1/4 g ≈ 1,000 seeds, \$3.80


1/4 oz, \$35.00

1 g, \$9.00

1 oz, \$60.00

Celery Leaf, White Queen MF

70 days.

 Bright-green, aromatic leaves atop long skinny, white stems give White Queen a stark visual contrast from the classic western stem celery. Thrives in cool fall weather, overwinters easily, and sometimes grows back vigorously as a second and third year perennial. This leaf celery is a Chinese variety with a strong flavor that is used more as an herb than a vegetable. Perfect for Chinese food recipes that include both stems and leaves. Strong flavors are a great addition to stir fry, soups, and Thai dishes that call for celery leaf. The unique white stems make for a captivating addition to market displays. White Queen is a celebration of biodiversity within the celery family.

1/4 g ≈ 1,000 seeds, \$3.80

1/4 oz, \$35.00

1 g, \$9.00



CHARD

Beta vulgaris

GROWING & SEED SAVING BASICS

Seed in flats or direct sow March through early August in rows that are 1' apart. Thin to 1' spacing for bunching, or 4" for salad size plants. In our area, chard can grow through the winter without protection, but should be planted out in August for this purpose. Collect seeds from 20 or more plants in second year once they have dried down, usually September. Cut seed heads, place on tarp, dry a few more days, then dance to free seed. Collect seeds from pile, winnow to clean. Isolate from *B. vulgaris* by 1 mile.

Joy's Midnight

30 days baby, 60 full.



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. *Due to a crop failure this year, we only have small packets available for 2019.*

3 g ≈ 100 seeds, \$3.50

Rainbow

30 days baby, 60 full.



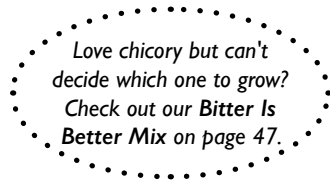
This selection of Rainbow chard is a show stopper in the garden, at farmer's market, and on the table. Vibrant colors range from dark red, through the spectrum to hot pink, orange, yellow, and white. Leaves can be incorporated raw into salads when young or cooked when older. Cold tolerance makes chard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

3 g ≈ 100 seeds, \$3.50

1 oz, \$12.50

1/2 oz, \$9.50



CHICORY & RADICCHIO

Cichorium intybus

GROWING & SEED SAVING BASICS

Sow indoors with good potting soil February through September. Transplant into the garden 3-4 weeks after sprouting. In our area, chicory can grow through the winter without protection but is best when sown in June or July for this purpose. Alternatively, direct sow March through August. Collect seeds from 10 or more plants in second year when seeds have dried down. Cut whole plants, place on tarp, then dance and stomp to free the seed. Or place dry plants on tarps and drive on them. Collect seeds from pile, winnow to clean. Isolate from other *Cichorium sp.* by 1/2 mile.

Chicory, Grumolo Rosso

Rosette type. 60 days.



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 Roots 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. One of our most cold hardy winter greens.

1/2 g ≈ 200 seeds, \$3.50


1/4 oz, \$12.00

2g, \$6.00

Chicory,

Sugarloaf Borca

Sugarloaf type. 80 days.

 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. The Borca selection has had much better consistency and hardiness for us in our trials than other strains of sugarloaf. It became a staple crop for our winter CSA. 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 Zuckerhut in Germany.

1/2 g ≈ 200 seeds, \$3.50

1/4 oz, \$12.00

2 g, \$6.00

1 oz, \$36.00

Chicory, Trieste Sweet

Rosette type. 35 days leaf; 60 head.

 Trieste Sweet is a cut-and-come-again chicory that is usually broadcast sown, harvested at baby leaf size, and used in salad mixes. Known for regrowth after harvest. Young leaves are smooth with round tips, thin stems that have almost no ribbing, and a mild sweet flavor that is great for raw eating. If left to grow to medium size, the plants resemble floppy boutonnières, 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. Years later we still had plants from this trial sprouting back from the root, indicating Trieste Sweet might have perennial tendencies if ground is left untilled. A definite win if you love salad chicory as much as we do!

1/2 g ≈ 200 seeds, \$3.50

1/4 oz, \$12.00


2 g, \$6.00

1 oz, \$36.00

Chicory, Variegata di Castelfranco

Loose heading type. 70 days.

 Chicories are becoming more popular in the Pacific Northwest with castelfranco and sugarloaf leading the charge. Why? Because they're delicious! Variegata di Castelfranco is a 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 because it is hardier than most other *Cichorium* varieties. Another great variety for risotto.

1/2 g ≈ 200 seeds, \$3.50

1/4 oz, \$12.00

2 g, \$6.00

1 oz, \$36.00

Radicchio, Orchidea

Loose heading rosette type. 65 days.

 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. Harvest as heads or as cut-and-come-again leaf. Very winter hardy with a good bittersweet taste that becomes sweeter after frost. Bitterness also disappears when leaves are steeped in ice water for a few minutes. Mentioned by Joy Larkcom in her seminal book *Salads the Year Round*. 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, \$3.50


1/4 oz, \$12.00

2 g, \$6.00

1 oz, \$36.00

Radicchio, Rossa di Verona Arca

Round heading type. 75 days.

 An outstanding selection of a solid heading radicchio with a 4-6" tall, elongated shape. Deep red/purple leaves with broad white mid-ribs are nice and crunchy with the tangy bitterness that radicchio is 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 extreme 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 greens. *Seed produced by Pitchfork & Crow in Lebanon, Oregon.*

1/2 g ≈ 200 seeds, \$3.50 1/4 oz, \$12.00
2 g, \$6.00 1 oz, \$36.00

Radicchio, Treviso Mesola


Tall heading type. 80 days.

 Large heads have a deep red leaf color with crunchy white midribs. We have trialed dozens of radicchio varieties over the years and Treviso Mesola is a standout. Italians have many 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. 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 may not head up as well.

1/2 g ≈ 200 seeds, \$3.50 1/4 oz, \$12.00
2 g, \$6.00 1 oz, \$36.00

Radicchio, Variegata di Chioggia

Round heading type. 75 days.

 Another standout from our extensive radicchio trials. Best for fall and early winter harvest. Heads are slightly 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.

1/2 g ≈ 200 seeds, \$3.50 1/4 oz, \$12.00
2 g, \$6.00

CORN

Zea mays

GROWING & SEED SAVING BASICS

Corn does best when direct sown 1" deep, spaced at 18" centers, but can be planted as close as 12" apart. We recommend soaking seed overnight in water before sowing. Sow once danger of frost has passed. For optimal pollination, plant in blocks of 100. Use row cover to protect emerging seedlings from birds, rodents, and/or rootworms. Harvest cobs for grain or seed when stalks are brown and ears are dry. Fold husk back and leave indoors to finish drying completely. Remove kernels by rubbing two cobs together, or by hand. Test for dryness with a hammer; dry kernels shatter. Isolate from other corn by distance –1 mile – or time, two weeks – between sowings.

Abenaki


Flint. 80-90 days.

 The good yield and reliability of Abenaki flint corn makes it an excellent variety for market farm production. Best for polenta, grits and wet batter cornbread, we find the flavor to be rich and delicious. 8-10 rows of kernels on single color cobs that are yellow, red or orange. Very ornamental and tolerant of difficult growing conditions. In fact, Lonesome Whistle Farm has demonstrated that Abenaki can withstand serious wet fall weather and still yield a quality harvest. Native to the Northeastern US and named after the Abenaki tribe. Highly recommended by Carol Deppe in *The Resilient Gardener* (see p 139). 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 becomes a hot seller 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 Gardner* (see p 139).

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. 6-8" 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. Many popcorns lack this richness, which gives Dakota Black the ability to act as a meal all by itself. 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, \$22.00

8 oz, \$14.00

5 lbs, \$95.00

Double Red

Sweet. 85 days.


 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 eat 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
4 oz, \$9.80

Early Pink Pearl

Popcorn. 90 days.


 Early maturing, high yielding, very tasty, and with a range of captivating pink colors to boot! Early Pink Pearl is the perfect complement to Dakota Black. The 4-6" ears are very ornamental and range from dark purple-pink to a light pink pearl tone. Easily matures in our climate. Small popped kernels are a very light yellow with a mild flavor, not as hearty tasting as Dakota Black but more flavor than store-bought yellow popcorn. Selected from an early pink variety originally grown by Lonesome Whistle Farm in Oregon.

2 oz ≈ 200 seeds, \$3.80
8 oz, \$14.00

1 lb, \$22.00
5 lbs, \$95.00

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, Mandan Parching Lavender 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.



2 oz ≈ 200 seeds, \$3.80
8 oz, \$11.80

1 lb, \$21.00
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-large 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 Andrew borrowed so much from Tim and Friedemann, who themselves borrowed so much from the corn breeders before them, he almost called this one "Borrowed Tune." That name didn't quite ring true, though. And then with so many of our friends becoming new mamas, we couldn't resist – this "Sh2" is for the mamas!

1 oz ≈ 200 seeds, \$3.80
4 oz, \$9.80

1 lb, \$31.30
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. Open Oak Party Mix 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. When given good fertility, expect very tall plants and high yields. 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.

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

1 lb, \$17.30
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 late spring rains prevent planting and/or early fall 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

CUCUMBER


Cucumis sp.

GROWING & SEED SAVING BASICS

Sow indoors in 2" pots with good potting soil May to mid June. Two weeks after sprouting, transplant to 2' spacing in 6' rows. May also be direct sown when soil is warm. Young cucumber plants benefit from floating row cover to protect them from insects and frost. To save seed, scoop out seeds when the fruit is bloated like a yellow blimp. Rinse off and let dry. Isolate from other varieties of the same species by at least ½ mile.

Addis Pickle


Cucumis sativus. Pickling. 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, and 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 oz, \$15.00
3 g, \$6.50 4 oz, \$40.00
1/2 oz, \$10.50

Jamaican Burr Gherkin

Cucumis anguria. Gherkin. 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, cooked in stews and stir fry, and also raw. Very versatile, they can be used like cucumbers or cooked like squash. Even though the fruit are small, they are unbelievably productive, out producing every other cucumber we have grown. More resistant to disease and insects than cucumbers and squash. Grow similarly to cucumbers, however the vines can grow up to 8' and love to climb up trellises.

Packet ≈ 30 seeds, \$3.50 1/4 oz, \$9.50
1 g ≈ 140 seeds, \$6.50 1 oz, \$27.00

Mid-east Peace

Cucumis sativus. Slicing. 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" cucumbers 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 oz, \$15.00
3 g, \$6.50 4 oz, \$40.00
1/2 oz, \$12.50

Morden Early

Cucumis sativus. Pickling. 45-50 days.

 Very early and productive pickling type cucumber. Compact vines are good for container production or those with limited space. Quickly produces lots of fruit, which are great for pickles when small but also delicious sliced and eaten fresh. Fruit have the classic

EGGPLANT

Solanum sp.

GROWING & SEED SAVING BASICS

Sow indoors in flats with good potting soil as early as February, but no later than April. Keep warm and well watered. Up pot seedlings into 4" pots when they have their first two true leaves. Transplant into the garden after danger of frost has passed, typically late May in western Oregon. Collect seeds from fruit that are past harvest stage, ripened to a dull yellowish color. Place seeds in small jar, add water. Decant to clean. Dry. For seed purity, isolate from other eggplant by 500 feet.

Astrakom


Solanum melongena. 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 eggplant. Very attractive on a plate when sliced in half lengthwise and roasted. Small plants grow to about 2', 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 1/4 oz ≈ 1,500 seeds, \$30.00
Large packet ≈ 200 seeds, \$6.50 1 oz, \$60.00

Diamond

Solanum melongena. 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 1 oz, \$60.00

Early Black Egg


Solanum melongena. 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 eggplant is 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 1/4 oz ≈ 1,500 seeds, \$30.00
Large packet ≈ 200 seeds, \$6.50

Noong Ta Klong Pea


Solanum torvum. 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 Thai dishes including green curry and some types of chile sauces. One might consider it a spice, rather than a vegetable. Bitter and seedy, these pea-sized eggplants pop when you bite them. With a mouthful of coconut curry, the right amount of chile and fish sauce, your taste buds go crazy. Fairly early to flower and mature. Very ornamental with 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 1/4 oz ≈ 1,500 seeds, \$30.00
Large packet ≈ 200 seeds, \$6.50

Shimoda

Solanum melongena. Purple. 70 days.

 Small, oblong, brilliant dark purple fruit form on compact bushes. The 4-6" long fruit are best harvested small and have a nice white edging around purple stems for an attractive appearance. Skin is thinner than other eggplant varieties. This, along with a mild sweet flavor and dense flesh, make this variety suitable for eating cooked or raw. They are most often used in *Nasu no Tsukemono* (Japanese Pickled Eggplant), of which one

variation is a quick pickle in salt and sugar. A traditional Japanese variety of eggplant dating from pre-1860, originating from the city of Shimoda located about 60 miles southeast of Tokyo. Our foundation seed came to us via the Culinary Breeding Network's affiliation with Stacey Givens of The Side Yard Farm and Kitchen in Portland, Oregon, whose annual 'Seed to Plate Tour' of Japan connects urban farmers in Portland with farmers in Japan. Received as Shimoda Nasu, *nasu* means eggplant in Japanese.

Packet ≈ 30 seeds, \$3.50 1/4 oz ≈ 1,500 seeds, \$30.00
Large packet ≈ 200 seeds, \$6.50

Tsakoniki


Solanum melongena. 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 by this 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 remaining.

Packet ≈ 30 seeds, \$3.50 1/4 oz ≈ 1,500 seeds, \$30.00
Large packet ≈ 200 seeds, \$6.50

Udumalpet

Solanum melongena. 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 fruit 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 1 oz, \$60.00

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 31. 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.

GROWING & SEED SAVING BASICS

Sow indoors with good potting soil February through September. Transplant into the garden about 3-4 weeks after sprouting. In our region, endive can grow through the winter without protection, but is best sown in June or July for this purpose. Alternatively, direct sow March through August. Collect seeds from 5 or more plants when seeds have dried down. Cut whole plants, place on tarp, dance and stomp to free the seeds. Collect seeds from tarp, winnow to clean. Isolate by 50' from other *Cichorium sp.*

Endive, Bellesque


55-65 days.

 This is a great dual-purpose frisée type for baby leaf greens when young and full heads when older. Long, frilly green leaves have a crunchy white midrib and 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. *Seed produced by Wild Garden Seed in Philomath, Oregon.*

1 g ≈ 500 seeds, \$3.50
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 harder than other frisée types. Good flavor raw for salad mixes. Best as a spring, fall or winter harvest as it may 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), because it's a re-selection of an older winter endive.

1 g ≈ 500 seeds, \$3.50

1 oz, \$30.00

3 g, \$6.00


1/4 lb, \$100.00

1/4 oz, \$9.00

Endive, Pancalieri a Costa Bianca

MF * SM

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 stem and midribs is what Pancalieri a Costa Bianca is about. We find it performs great in the summer heat but it's not nearly as sweet. Cold hardy heads can partially self blanch and tying them up results in very white endive. Harvested in the fall and winter, we enjoy it raw as one of our favorite additions to salad. Considered a traditional rustic endive in Italy.

1 g ≈ 500 seeds, \$3.50

1 oz, \$30.00

3 g, \$6.00


1/4 lb, \$100.00

1/4 oz, \$9.00

Escarole, Ascolana

MF * SM

60-70 days.

 Super hardy escarole for winter and spring production. Dark green heads with curly edged semi-broad 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, \$3.50

1 oz, \$30.00

3 g, \$6.00

1/4 lb, \$100.00

1/4 oz, \$9.00

Love endive but can't
decide which one to grow?
Check out our *Bitter Is
Better Mix* on page 47.

Escarole, Cardoncella Barese

MF * SM

55-65 days.

 Sweet dandelion greens! A variety distinct from other escaroles, as leaves are long and serrated like a giant dandelion green. Tall leaves can reach 18" long. When we were market farmers, we offered 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 this is not. Its endive nature lends Cardoncella Barese a delightfully sweet flavor lacking in most chicory (though there is still a mild bitterness). 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 and easier to grow than cardoon in our opinion, but nothing against cardoon!

1 g ≈ 500 seeds, \$3.50

1 oz, \$30.00

3 g, \$6.00

1/4 lb, \$100.00

1/4 oz, \$9.00

Escarole, Cornet de la Loire

SAP * SM

70 days.

 **NEW for 2019!** Impressive, vigorous, and uniform, this escarole is great in spring and autumn. Firm, crunchy, juicy and sweet with a light nutty bitterness unique to escarole. Cornet type escaroles truly shine in late fall through early winter. When sown in late summer, Cornet de la Loire will head up and make a tight blanched heart which resembles sugarloaf chicory, or a stocky romaine lettuce heart. It is beautiful and tastes wonderful. When spring sown, it does not head up but instead produces wavy, bright-green leaves perfect for salad mix. Touted as an improved selection of Cornet de Anjou, Cornet de la Loire is certainly an excellent escarole. The Loire River valley is famous not only for its escarole, but also for its wine production. We acquired this variety through a fascinating relay-race-like journey from France to Italy, and maybe Canada, and then to Oregon. The whole story cannot be fully shared due to the intrigue involved.

However, we want to thank Myrtha Zierock and Lane Selman for their crucial roles in helping us get this gem!

1 g ≈ 500 seeds, \$3.50
3 g, \$6.00
1/4 oz, \$9.00

Escarole, Diva

70 days.

 Broad-leafed Batavian type endive. Large, loose, green heads are a delicious addition to salad and also good braised or sautéed. Mild even in summer heat, its flavor develops to perfection in the late summer or autumn once nighttime temperatures cool. Diva's broad leaves are sugary sweet with a tiny hint of bitterness; imagine juicy, sweet walnuts. In our winter CSA trials, we found it to hold quality through our harshest winters. Also makes delicious, large heads from spring plantings. It is an awesome escarole and a serious market farm performer. Foundation seed originally sourced from German biodynamic seed company, Bingenheimer Saatgut.

1 g ≈ 500 seeds, \$3.50
3 g, \$6.00

1 oz, \$9.00
1 oz, \$30.00

Escarole, Schiana

60-70 days.

 A delicious hardy escarole from Italy that has a unique leaf shape compared to other escarole. 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 in escarole. We have said many times that escarole is 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*.


1 g ≈ 500 seeds, \$3.50
3 g, \$6.00
1/4 oz, \$9.00

1 oz, \$30.00
1/4 lb, \$100.00

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 find it able to withstand extreme temperature fluctuations better than other escaroles. Leaf shape makes this variety a good choice for salad mixes, as it is 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, \$3.50
3 g, \$6.00

1/4 oz, \$9.00
1 oz, \$30.00

FENNEL


Foeniculum vulgare

GROWING & SEED SAVING BASICS

Sow indoors in flats with good potting soil March through early July. Transplant into the garden once plants have 3 true leaves. May also be direct sown. We recommend 12" spacing. Seed saving from bulb type fennel can be challenging, as plants need a very long season and are not necessarily winter hardy in our region. If possible, save seed from at least 30 plants to avoid inbreeding. For seed purity, isolate by ¼ mile from other varieties, including wild fennel.

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,

Philomath, Oregon, and renamed Dragon Tongue by Elanor 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 Seed in Philomath, Oregon.*

1 g ≈ 250 seeds, \$3.50 1/2 oz, \$9.00
3 g, \$6.50 1 oz, \$12.00

Mustard, Frizzy Lizzy


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

 At this point in our farming careers, it takes a lot for a spicy mustard to impress us enough 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, \$3.50 1 oz, \$12.00
3 g, \$6.50 1/4 lb, \$32.00
1/2 oz, \$9.00

Mustard, Green In Snow


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

 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. Also known by its Chinese name, Shi-Li-Hon. *Seed produced by Deep Harvest Farm, on Whidbey Island, Washington.*

1 g ≈ 250 seeds, \$3.50 1 oz, \$12.00
3 g, \$6.50 1/4 lb, \$32.00
1/2 oz, \$9.00

Mustard, Oak Fire

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


 A mix of gorgeous mustard greens perfect for salad mix. Or maybe it's "georgeous," which, to quote Urban Dictionary

is "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 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, \$3.50 1 oz, \$12.00
3 g, \$6.50 1/4 lb, \$32.00
1/2 oz, \$9.00

Mustard, Pizzo


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

 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 for many years.

1 g ≈ 250 seeds, \$3.50 1 oz, \$12.00
3 g, \$6.50 1/4 lb, \$32.00
1/2 oz, \$9.00

Mustard, Spicy Curls

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


 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. *Seed produced by Avoca in Corvallis, Oregon.*

1 g ≈ 250 seeds, \$3.50 1 oz, \$12.00
3 g, \$6.50 1/4 lb, \$32.00
1/2 oz, \$9.00

Napa Cabbage, Nozaki Early



B. rapa. 60-70 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, \$3.80
3 g, \$6.80
1/2 oz, \$9.50

1 oz, \$12.50

1/4 lb, \$36.00

Pak Choi,

Luck Dragon



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 the greenhouse 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.

1 g ≈ 250 seeds, \$3.80
3 g, \$6.80
1/2 oz, \$9.50


1 oz, \$12.50

1/4 lb, \$36.00

Yukina Savoy



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

 This dark green spoon-leafed 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. *Seed produced by Avoca in Corvallis, Oregon.*

1 g ≈ 250 seeds, \$3.80

3 g, \$6.80

1/2 oz, \$9.50

1 oz, \$12.50

1/4 lb, \$36.00

GREENS, SPECIALTY

GROWING & SEED SAVING BASICS

The specialty greens included here have variable needs, thrive in different growing conditions, and have different requirements for seed saving. Basic growing and seed saving information can be found on the back of seed packets. Annual unless otherwise noted.

Alexanders



Smyrniolum olusatrum. 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 self-sowing 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 Dr. 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. 24 days baby, 40 days full.

 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, \$3.50
1/4 oz, \$7.00
1 oz, \$12.50

1/4 lb, \$24.00
1 lb, \$75.00

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 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 ≈ 475 seeds, \$3.50
2 g, \$6.50

1/4 oz, \$9.50

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 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 ≈ 475 seeds, \$3.50
2 g, \$6.50

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

Cress, Dutch Broadleaf SAP MF ✳ SM

Lepidium sativum. 30 days.


 Very large, broad leaves for a garden cress, with nice wavy edges. Fairly slow to bolt. Good hot mustard flavor reminiscent of wasabi without too much spice. Makes a substantial addition to salad mix. Dutch Broadleaf cress is great on sandwiches, and we especially enjoy its peppery addition to BLTs. An old variety from the Netherlands, we sourced it originally from Shepherds Garden Seeds in 1999. Commercially unavailable for a decade, we are happy to have reintroduced it in 2009.

1 g ≈ 400 seeds, \$3.50
3 g, \$6.50
1/2 oz, \$9.50

1 oz, \$12.50
1/4 lb, \$36.00

Cress, Greek SAP MF SM

Lepidium sativum. 20 days.

 A delightfully pungent addition to salads, Greek Cress is a type of garden cress (aka, pepper grass) that is easy to grow and thrives in cool weather. Best when young, its delicate, frilly leaves contribute a hot mustardy 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. Succession sow for best results. Attractive to flea beetles in summer—may be a good catch crop. A Seed Ambassadors Project variety found at a seed swap in Stroud, England.

1 g ≈ 400 seeds, \$3.50

1 oz, \$12.50

3 g, \$6.50

1/4 lb, \$36.00

1/2 oz, \$9.50

Doucette d'Algers / Horn of Plenty

Fedia cornucopiae. 30–40 days.

 A delicious walnut flavored, tender salad green. Doucette d'Algers is a cousin of corn salad with larger leaves and can be used in a similar manner, however it is a hot weather loving plant that thrives in mid-summer. Flowers are an attractive lilac color that bees find highly desirable. While rare in North America, it is a wild edible in the Mediterranean and can be found growing in olive groves and grain fields. Native to Northern Africa, our seed originally came from Patrice Fortier of La Societe des Plantes in Saint-Pascal, Quebec. Aka, African Valerian, Algerian Corn Salad.

1/2 g ≈ 100 seeds, \$3.50

Miner's Lettuce

Claytonia perfoliata. 30–55 days.

 **Back for 2019!** 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 – the common name, Miner's Lettuce, 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

2 g, \$6.25

Mix, Adaptive Seeds Cool Season Lettuce

Lactuca sativa. 28 days.

 **NEW for 2019!** Seasonal lettuce mixes are a great way to achieve culinary and growing success. This mix is best sown in spring (March–April) and autumn (September–October), and includes varieties that have shown excellence in our spring and fall lettuce trials. All varieties will germinate in diverse soil conditions and are cool weather tolerant. With a diverse mix of flavors, colors, and textures, the Adaptive Seeds Cool Season Lettuce Mix is sure to delight the palate of everyone from the garden novice to the lettuce aficionado. Includes easy to grow romaine, butterhead, loose leaf, and oak leaf types. Most suitable for cut-and-come-again cultivation, but could also be sown for head lettuce. This new mix is most comparable to what we formerly called Adaptive Seeds Lettuce Mix.


1 g ≈ 600 seeds, \$3.80

1/4 oz, \$12.80

3 g, \$6.80

Mix, Adaptive Seeds Butterheads Up

Lactuca sativa. 55 days.

 **NEW for 2019!** For those of you who would rather grow head lettuce than baby salad mix, this mix is for you. Includes nothing but butterhead varieties. Colors range from light green to dark red. All will make good, dense heads suitable for salads, sandwiches, or use as lettuce wraps. Can also be cultivated and harvested for baby mix if that's your thing (or check out our other lettuce mixes).


1 g ≈ 600 seeds, \$3.80

1/4 oz, \$12.80

3 g, \$6.80

Mix, Adaptive Seeds Summer Lettuce

Lactuca sativa. 28 days.

 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

1/4 oz, \$12.80

3 g, \$6.80

Mix, Bitter Is Better

Cichorium intybus and *Cichorium endivia*. 30 days baby.

 **NEW for 2019!** Inspired by the delightful Sagra di Radicchio in Seattle this November, we bring you Bitter Is Better! This seed blend is a celebration of the *Cichorium* family of delicious, sweet, bitter greens and includes a diverse selection of chicory, radicchio, escarole, and endive. Leaf types vary from frisée to broad-leafed, heads range from rosettes, to open-headed, to tightly wrapped, with colors across the full spectrum from golden-green to deepest dark red. Suitable for either cut-and-come-again salad greens cultivation, or for a truly diverse assortment of head *Cichorium*. For best flavor, recommended for cool season production.


#bitterisbetter

1 g ≈ 450 seeds, \$3.80

3 g, \$6.80

Mix, Delicious Diversity Mesclun

30-60 days.


 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 with row cover 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

Mix, Summer Fun Salad

 Heat-tolerant greens that will add a refreshing kick to summer salads. Mix includes amaranth, purslane, Buck's Horn plantain, chard, as well as summer lettuces, endives, and more. Unlike the Delicious Diversity Mesclun Mix, there are no *Brassicac*s in this one. Due to different seed sizes and maturity dates, this mix is recommended for the home garden. Formerly listed as Summer Salad Mix.

1 g ≈ 600-800 seeds, \$3.80

3 g, \$6.80

Orach, Red Flash

Atriplex hortensis. 40-50 days.

 **NEW for 2019!** We first learned about orach during our time at Horton Road Organics where its shocking red leaves were a key ingredient in their famous salad mix. Red Flash is a European selection that is a great salad mix variety with delightful magenta red leaves. The undersides of the lovely, heart-shaped leaves have a slight metallic shimmer and the flavor is spinach-like with a nice mineral depth. Orach is sometimes called mountain spinach and is a native European green that has been eaten for millennia. Like spinach, it also makes a good addition to a hearty pot of soup. The plants start slow but then grow quickly up to 6' tall – a different habit than most other salad greens. We harvest bunches when plants are 18" or smaller, then pluck individual leaves for salad mix. Alternatively, harvest entire plants at baby stage. If you let orach go to seed, it will conveniently volunteer intermittently around the garden. Red Flash occasionally produces a green or bicolor plant. Our seed is bract free, making it easy to sow.

1 g ≈ 150 seeds, \$3.80

1 oz, \$20.00

1/4 oz, \$9.80

1/4 lb, \$58.00

Plantain, Buck's Horn

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. Narrow, strappy leaves have some antler-like forking, referenced in one of its common names. Collected by The Seed Ambassadors Project from an Italian seed company. Aka, Minutina, Herba/Erba Stella, Staghorn.

1/4 g ≈ 500 seeds, \$3.50

1/2 oz, \$18.50

2 g, \$6.00

1 oz, \$28.00

Purslane,

French Green Leaf

Portulaca oleracea sativa. 50 days.

 **NEW for 2019!** Similar to Munich purslane, but with darker green leaves and thinner stems. French Green Leaf slightly resembles wild purslane but is distinctly different as it grows very upright for easy cutting, and leaves and stems are more succulent with a milder flavor. This variety makes a nice crunchy addition to salad mix, and makes for a delicious summer meal when lightly cooked and mixed with a garlic yogurt sauce. High in Omega-3's. Re-sprouts after cutting for harvest all summer long. Purslane does not like cold weather and thrives in the heat. Cultivated varieties of purslane do not become invasive weeds in the garden. Known as *verdolaga* in Latin America.

1/2 g ≈ 500 seeds, \$3.50


1/2 oz, \$18.50

2 g, \$6.00

1 oz, \$30.00

Purslane, Munich

Portulaca oleracea sativa. 50 days.

 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, \$3.50

1 oz, \$30.00


2 g, \$6.00

1/4 lb, \$90.00

1/2 oz, \$18.50

Salad Burnet


Sanguisorba minor. Perennial.

 A delightful salad green, sometimes added to mixed salads in Europe where it is native. The flavor is a nice accent in salad mix as it tastes like cucumbers. Cute, pinnately compound leaves always receive the question, "Oh, what is that?" We love it for its hardiness and tasty greens all winter long. Its slowly spreading perennial nature is also a plus and it makes 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

Shungiku, Komi

Chrysanthemum coronarium.

 A deeply serrated leaf Shungiku with long stems and mild flavor. 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

1 oz, \$12.00

Silene inflata, Sculpit/Stridolo

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, Sculpit, Bladder Campion.


Packet ≈ 200 seeds, \$3.50

2 g, \$12.00

1/2 g ≈ 800 seeds, \$6.50

Sorrel, Transylvanian

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 and 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, \$3.50

1/4 oz, \$12.00

2 g, \$6.00

1 oz, \$24.00

Texsel Greens

Brassica caranata.

 A selection of Abyssinian mustard. Excellent flavor with some garlic overtones. One of Andrew's favorite salad greens, especially in early 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 originates in Ethiopia. We sourced this from Madeline McKeever of Brown Envelope Seeds in Ireland.

1 g ≈ 200 seeds, \$3.80

3 g, \$6.80

1/2 oz, \$12.80

1 oz, \$22.00

1/4 lb, \$44.00



Want a sticker? We printed a rainbow of colors this year. Check out page 71 for details.

KALE

Brassica sp.

GROWING & SEED SAVING BASICS

Sow indoors with good potting soil February through September. Transplant about 3-4 weeks after sprouting. In our region, kale can grow through the winter without protection, and survives best when sown in June or early July for this purpose. Alternatively, direct sow March through September. To prevent inbreeding, let 10 or more plants of *B. napus* varieties, or 30 or more plants of *B. oleracea*, go to seed. Cut seed heads once pods are dry, place on tarp, thresh by hand or by dancing, winnow to clean. Isolate from other *Brassicas* of the same species by 1/2 mile.

Baltic Red

B. oleracea. 65 days.

 Sturdy 2' tall plants have medium-sized finely curled, red leaves. The whole plants turn a deep purple red, especially after frost. Good yields and very hardy. Mildly flavored leaves turn dark green when cooked. Baltic Red is really quite gorgeous and a great choice for an "edimental," an edible ornamental. One of the parents of Redbor. An heirloom variety originating, as the name suggests, in the Baltic region of Europe. Given to the Seed Ambassadors Project by Søren Holt of Frøsamlerne, the Danish seed saving organization. Originally from Runåbergs Frøer, a small heirloom seed company in Sweden. Aka, Baltisk Rod Purpurkal. *Seed produced by Wolf Gulch Farm in Southern Oregon.*


1 g ≈ 250 seeds, \$3.80

1/2 oz, \$12.80

3 g, \$6.80

Bear Necessities

B. napus. 25 days baby, 50 days full.

 A finely serrated frilly kale with a tender texture making it suitable for salad mix at all stages of growth. A great cold tolerant variety that is mild, very sweet and adds a lot of volume to salad mix. Larger leaves are also good for bunching and cooking. We've received reports that Bear Necessities appears to confuse the swede midge, perhaps due to its super frilly leaves. The swede midge is a pest that's becoming a serious problem for growers on the East Coast, giving Bear Necessities a clear advantage over other kales. Leaves vary in color from green to purple but all plants in this Tim Peters-bred population

Madeley

B. oleracea. 30 days baby, 60 days full.

 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. Multiple growth tips produce plentiful sprouting kale raab in spring to fill the hunger gap. 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. 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. 25 days baby, 50 days full.

  **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 breeding project is inspired by the Culinary Breeding Network 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. We kept coming back to this line 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 some variation.


1 g ≈ 250 seeds, \$3.80
3 g, \$6.80

1/2 oz, \$12.80

1 oz, \$22.00

Pentland Brig

B. oleracea. 25 days baby, 60 days full.


 Lightly curled, green leaves are tender and delicious on 2' tall plants. Excellent kale raab in the spring. Some perennial regeneration. One of the most vigorous *oleracea* kales. 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 our foundation seed from Chase Organics in England. *Seed produced by Pitchfork & Crow in Lebanon, Oregon.*

1 g ≈ 250 seeds, \$3.80
3 g, \$6.80

1/2 oz, \$12.80
1 oz, \$22.00

Russian Frills

B. napus. 25 days baby, 50 days full.


 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 Lynden, Washington.*

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

1 oz, \$22.00
1/4 lb, \$44.00

Russian Hunger Gap

B. napus. 25 days baby, 50 days full.

 Red Russian type with broader leaves, lighter red coloring and more jagged leaf edge. Very hardy and extremely rare. Possibly the most vigorous *napus* kale, it looks 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. Praised by Carol Deppe in her book, *The Resilient Gardener*, 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! *Seed produced by Taproot Growers
in Springfield, Oregon.*

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

Simone Broadleaf

B. napus. 25 days baby, 55 days full.



Adaptive Seeds Original. We present to you – Simone Broadleaf!

Our second release coming out of the Gulag Stars kale population. This participatory breeding project is inspired by the Culinary Breeding Network and we are happy to have been working with Lane Selman and chef Tim Wastell. We separated out 15 single plant lines of Gulag Stars kale and discovered several monster lines that were shockingly vigorous. After several collaborative selections, we bulked the biggest and best plants into a variable population. Simone Broadleaf has a strong thematic character containing all tasty broadleaf plants of various colors and leaf edge waves. Some plants are dark green and glazed, others are light green and silvery, while still others are tinged with purple or shades of red. If you are looking for a kale that is a breeze to process quickly in the kitchen and/or a kale that is a beast in the garden, Simone Broadleaf is for you. Tim Wastell coined the name and we have kept it to honor all the great Simones out there, from Simone de Beauvoir to Nina Simone.

1 g ≈ 250 seeds, \$3.80
3 g, \$6.80

1/2 oz, \$12.80
1 oz, \$22.00

Sutherland

B. oleracea. 60–70 days.

Unique flat-leaved green kale from Sutherland, in northern Scotland. 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 a whole lot of raab. A true heirloom variety that was nearly extinct until it was gifted to Real Seeds in Wales, who got it from Elizabeth Woolcombe, who got it from Angus

Simmonds, who researched kale 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

1 oz, \$22.00
1/4 lb, \$44.00

True Siberian

B. napus. 25 days baby, 60 days full.



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 other varieties. *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
1/4 lb, \$44.00

Western Front

B. napus. 25 days baby, 50 days full.



A selection made by Tim Peters of Peters Seed and Research in Oregon for the most cold hardy kale available. He selected Western Front 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. We have continued to prioritize vigor throughout our winters as our main selection criterion. 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
1/4 lb, \$44.00
1 lb, \$130.00

KOHLRABI


Brassica oleracea

GROWING & SEED SAVING BASICS

Sow indoors with good potting soil February through July. Transplant 3-4 weeks after sprouting, spaced 12-18" on center. May also be direct sown. In our region, kohlrabi can grow through the winter without protection and produces best when sown in July for this purpose. Collect seeds from 50 or more plants when seedpods have dried down. Cut seed heads, place on tarp, and dance to free seed. Winnow to clean. Isolate from other *B. oleracea* by ½ mile.

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

1/2 oz, \$12.80

LEEKs

Allium ampeloprasum

GROWING & SEED SAVING BASICS

Sow indoors in flats with good potting soil February through April. Transplant into the garden April through June, once plants are at least the size of a No. 2 pencil lead. Space 6" in rows that are 1' apart. Leeks benefit from frequent watering and shallow cultivation. Harvest as needed throughout autumn and winter. To save seed, leave 20 or more plants in the ground through the second spring and summer. Large, beautiful, globe shaped flowers attract pollinators. Isolate from other leeks by at least ½ mile.

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, \$3.80


1 oz, \$36.00

2 g, \$6.50

1/4 lb, \$90.00

1/4 oz, \$12.50

Mechelen Blue Green Winter

 Selected for over 15 years for winter hardiness down to -10°F in Mechelen, Belgium. Not an especially long leek, this variety puts its growth energy into growing fat instead of tall. 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, \$3.80


1 oz, \$36.00

2 g, \$6.50

1/4 lb, \$90.00

1/4 oz, \$12.50

Pancho


 Excellent, quick maturing summer leek. Blue-green color with beautiful broad leaves. Pancho is known for its speed, as it can be sown in March and harvested in August. A great variety for organic farmers that was 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

corporations 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, \$3.80
2 g, \$6.50

1/4 oz, \$12.50
1 oz, \$36.00

Verdonnet

 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 an unknown 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 shanked leek good for hilling or trenching to blanch the stalk. Given to us by the Irish Seed Savers Association.

1/2 g ≈ 150 seeds, \$3.80
2 g, \$6.50

1/4 oz, \$12.50
1 oz, \$36.00

LETTUCE, BUTTERHEAD


Lactuca sativa

GROWING & SEED SAVING BASICS

Sow indoors in flats with good potting soil year-round. Transplant into the garden at 1' spacing 3-4 weeks after sprouting. Alternatively, direct sow March through September. In our area, lettuce can go through winter if protected. Succession sow for continual harvest. Collect seeds when flowers have become downy like dandelions. Cut seed heads and place upside down in a bag to dry for a few days. Slap seed heads against side of bucket or tote, rub downy fluff off seeds, then winnow to clean.

Baja

Green. 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. We

are not sure why this modern variety was not released by its developer, and we're happy to have released it to the public. *Seed produced by Pitchfork & Crow in Lebanon, Oregon.*

1/2 g ≈ 300 seeds, \$3.50
2 g, \$6.50

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

Briweri

Green. 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 outdoors under row cover in spring and in fall with great results. Excellent variety sourced from the German biodynamic seed company, Bingenheimer Saatgut. They recommend sowing in late November in an unheated hoophouse 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

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

Brune Percherone

Red Blushed. 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 Brune Percherone with Pro Specie Rara during our 2007 Seed Ambassadors trip.

1/2 g ≈ 300 seeds, \$3.50
2 g, \$6.50

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

Cindy

Green. 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 fall trial of 20 varieties. European commercial variety dropped from the EU Common Catalog. Saved from

extinction by Christina Henatsch, a biodynamic plant breeder in Germany, who gave it to us on our 2007 Seed Ambassadors Project trip.

1/2 g ≈ 300 seeds, \$3.50 1/4 oz, \$12.50
2 g, \$6.50 1 oz, \$30.00

Focus

Green. 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 crunch slightly. Still pleasingly tender, just not overly so. Leaves are sweet and hold up well for market. More substantial leaves 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-1990s by a large seed company who applied for a PVP but dropped the application a few years later. As far as we know, it was never available commercially. We sourced it from GRIN a few years back and are happy to have it available, as we think it is a good lettuce candidate for organic production.

1/2 g ≈ 300 seeds, \$3.50 1/4 oz, \$12.50
2 g, \$6.50 1 oz, \$30.00

Hungarian

Winter Pink


Red. 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 through 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 (OAEC) in California.

1/2 g ≈ 300 seeds, \$3.50 1/4 oz, \$12.50
2 g, \$6.50 1 oz, \$30.00

Mikola

Red. 50 days.

 A medium-sized, dark-red butterhead that stands out as one of our best varieties. Easy to grow and tolerant of summer heat – it was slow to bolt in our summer lettuce trial which included over 60 varieties. Great color, overall appearance and succulent texture. A reliable variety for gardens and market farms, Mikola was a commercial standard for organic and biodynamic farms for decades but it recently disappeared. We want to thank Turtle Tree Seeds for preventing its disappearance and for turning us on to this variety.

1/2 g ≈ 300 seeds, \$3.50 1/4 oz, \$12.50
2 g, \$6.50 1 oz, \$30.00

Northern Queen


Green. 50 days.

 Beautiful, light-green butterhead that was popular in the 1950s in English gardens and farms. 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 1/4 oz, \$12.50
2 g, \$6.50 1 oz, \$30.00

Red Vogue


Red. 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 1/4 oz, \$12.50
2 g, \$6.50 1 oz, \$30.00

Sangria

Red. 55 days.

 A really great, medium-sized red butterhead variety. 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 tip-burn 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, 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

1 oz, \$30.00

LETTUCE, CRISPHEAD


Lactuca sativa

GROWING & SEED SAVING BASICS

Sow indoors in flats with good potting soil year-round. Transplant into the garden at 1' spacing 3-4 weeks after sprouting. Alternatively, direct sow March through September. In our area, lettuce can go through winter if protected. Succession sow for continual harvest. Collect seeds when flowers have become downy like dandelions. Cut seed heads and place upside down in a bag to dry for a few days. Slap seed heads against side of bucket or tote, rub downy fluff off seeds, then winnow to clean.

Hanson Red

Green and Red. 65 days.

 This Batavian type is one of our best lettuces for summer production. Dense heads with thick, dark green 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. *Seed produced by Avoca in Corvallis, Oregon.*

1/2 g ≈ 300 seeds, \$3.50


1/4 oz, \$12.50

2 g, \$6.50

1 oz, \$35.00

Leda

Green. 60 days.

 A crunchy lettuce 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 iceberg types. 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

1/4 oz, \$12.50

2 g, \$6.50

Salade de Russie

Speckled. 60 days.

 A large, crisphead 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 some of its journey from Terre Semences, also known as Association Kokopelli, in France, to author William Woy Weaver, to the Seed Savers Exchange Yearbook.

1/2 g ≈ 300 seeds, \$3.50

1/4 oz, \$12.50

2 g, \$6.50

1 oz, \$35.00

Saragossa

Green and Red. 45-55 days.


 **NEW for 2019!** A brilliant green and red crisphead lettuce. Exceptional heat resistance similar to Batavian types and the flavor is sweet and crisp even in the middle of summer. The last few years we have been trialing summer lettuces and Saragossa is one of our favorites. Selected to excel in outdoor production all season long from spring through fall. The compact heads are heavy without closing completely like an iceberg type, allowing for harvest at a range of sizes. Andrew picked up this variety from Bingenheimer Saatgut while on an Open Source Seed Initiative advocacy trip to Germany in 2016. Bred under biodynamic

farming practices by Ulrike Behrendt with the assistance of Kultursaat, a biodynamic seed breeding foundation.

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

Slogun


Green and Red. 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. Needless to say, we eat a lot of BLT's when Slogun is around. The slowest bolting lettuce we produce seed for. An old Tim Peters variety that comes to us via Turtle Tree Seeds.

1/2 g ≈ 300 seeds, \$3.50 1/4 oz, \$12.50
2 g, \$6.50 1 oz, \$35.00

Unicum


Speckled. 55 days.

 Unlike the bitter Hungarian alcohol with the same name, Unicum lettuce will not grow hair on your chest. The name, which means "specialty" in Latin, is definitely appropriate for this wonderful lettuce. Large, crisp, green heads are slow to bolt and heat resistant. Leaves are bright green with some red speckles. Great flavor and texture. Seed stock came to us originally via Occidental Arts and Ecology Center in Northern California.

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

Victoria Batavian

Green. 45-55 days.

 **NEW for 2019!** A vibrant green, summer crisphead variety. There are so many names for this type of lettuce – summer crisp, crisphead – and we prefer crisphead because they all make a nice crispy head. This is very true for Victoria Batavian. The last few years we have been trialing summer lettuce varieties and, along with Saragossa, Victoria is one of the best from those trials. The origin of this variety is somewhat obscure and our research has traced it back to the 1990s at Johnny's Selected Seed. The stewardship torch was passed to Turtle Tree Seeds, which is where we found it. We are happy to bring it to

Oregon and help keep this excellent variety available. Not the same as the newer green butterhead lettuce named Victoria.

1/2 g ≈ 300 seeds, \$3.50 1/4 oz, \$12.50
2 g, \$6.50 1 oz, \$35.00

LETTUCE, LOOSE LEAF

Lactuca sativa

GROWING & SEED SAVING BASICS

Sow indoors in flats with good potting soil year-round. Transplant into the garden 3-4 weeks after sprouting at 3" spacing for leaf, 12" for heads. Alternatively, direct sow March through September. In our area, lettuce can grow through winter if protected. Succession sow for continual harvest. Collect seeds when flowers have become downy like dandelions. Cut seed heads and place upside down in a bag to dry for a few days. Slap seed heads against side of bucket or tote, rub downy fluff off seeds, then winnow to clean.

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 everyone should 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, \$30.00

Ear of the Devil


Red. 30 days baby; 60 full.

 Massive heads with deer tongue shaped leaves. Green leaves have lots of red tones and crunchy midribs. When 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 destroyed their collection. More recently, this French heirloom was stewarded in southern Oregon for many years. Aka, Les Oreilles du Diable.

1/2 g ≈ 300 seeds, \$3.50 1/4 oz, \$12.50
2 g, \$6.50 1 oz, \$30.00

Garnet Looseleaf


Red. 30 days baby; 55 full.

 A red loose leaf type lettuce with green contrast inside the head. Does not quickly grow oversized 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 1 oz, \$30.00

Gentilina

Green. 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 our farm. Gentilina fills the bill quite well and it also surprised us with hot weather tolerance. A popular variety used for salad mix in lettuce in

Italy, which is also where it originates. *Seed produced by Wild Garden Seed in Philomath, Oregon.*

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

Hyper Red Rumples Waved

Red. 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-like. Great for salad mix and head lettuce. Very hardy, partly due to its red color. The antioxidant anthocyanin causes the red color and defends against cold, wet weather diseases. Good resistance to Sclerotinia and downy mildew, two common lettuce problems for seed growers in Oregon. Developed by Frank Morton, a great independent public domain plant breeder. *Seed produced by Wild Garden Seed in Philomath, Oregon.*

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

Red Evolution


Red. 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 it, and like 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 1 oz, \$30.00

Red-Tinged Winter

Red. 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

crisphead. 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, \$30.00

Snowflake MF SM


Green. 30 days baby; 55 full.

 A Ukrainian green-leaf type lettuce reported to be 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 1/4 oz, \$12.50
 2 g, \$6.50 1 oz, \$30.00

Vulcan MF


Red. 50 days.

 The unstoppable vivid Vulcan! Very early to mature with great taste for such a beautifully red lettuce. The tender durability, heat and disease tolerance have made Vulcan our red leaf lettuce of choice for many years. In fact, if we were going to plant one 300' bed of red leaf lettuce, this is the variety we would choose, easily beating out New Red Fire and Red Sails. Good for organic farm production and/or home gardens. With moderate bolt resistance, be sure to plant in succession. Bred from a cross between Red Fire and a Korean red leaf variety. 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 1 oz, \$30.00

White Seeded Samara SAP * SM

Green Pink. 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 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, \$30.00

Xingtai 16 SAP

Green Leaf Stem. 60 days.

 At first Xingtai 16 presents as a somewhat normal looking romaine type lettuce, and can be eaten as salad with the familiar lettuce crunch. Leaves have a light green color and savoy texture. But, later in its development, the stems elongate and produce a crunchy delicacy known as stem lettuce or celtuce which, as the name suggests, is primarily used as a stem vegetable after the plants elongate but before flowering. At this stage it is most commonly used as a stir-fry ingredient. We have often wondered what the next hip trend in the North American culinary world will be and maybe it will be celtuce. Currently popular throughout Asia, stem lettuce may resemble the lettuce that our ancestors ate. This variety was mailed to us directly from China in a transcontinental seed exchange.

1/2 g ≈ 300 seeds, \$3.50 1/4 oz, \$12.50
 2 g, \$6.50 1 oz, \$30.00

- Having trouble deciding which lettuce to grow?
- Check out our pre-mixed seed packets listed under 'Specialty Greens' on page 46.
- Delicious cut-and-come-again salad made easy!

LETTUCE, OAK LEAF


Lactuca sativa

GROWING & SEED SAVING BASICS

Sow indoors in flats with good potting soil year-round. Transplant into the garden 3-4 weeks after sprouting at 3" spacing for leaf, 12" for heads. Alternatively, direct sow March through September. In our area, lettuce can grow through winter if protected. Succession sow for continual harvest. Collect seeds when flowers have become downy like dandelions. Cut seed heads and place upside down in a bag to dry for a few days. Slap seed heads against side of bucket or tote, rub downy fluff off seeds, then winnow to clean.

Carnival


Red. 30 days baby; 55 full.

 A fantastic, odd oak leaf type similar to canary tongue but with nice red coloration. Heads are large and have good flavor. We love this lettuce for heads and salad mixes. Variety 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 1 oz, \$30.00

Cerise Oak Leaf


Red. 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 1/4 oz, \$12.50
2 g, \$6.50 1 oz, \$30.00

Florence

Green. 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 at how many great and unique lettuces are out there; Florence was the most impressive of our USDA GRIN accessions grown back in 2013.

1/2 g ≈ 300 seeds, \$3.50 1/4 oz, \$12.50
2 g, \$6.50 1 oz, \$30.00

Fristina


Green. 25 days baby; 60 full.

 Produces large, dense heads of deeply serrated oak leaves great for cut-and-come-again salads. Fristina is so deeply cut it almost looks like a frisée endive. When the heads are medium sized, they can be cut about an inch above the base, the handful of lettuce will then fall apart into a perfect bowl of salad. Crunchy sweet midribs are tasty. Heads hold up well in summer heat. Shows good field resistance to downy mildew. Bred in England, where we picked it up on our first Seed Ambassadors trip.

1/2 g ≈ 300 seeds, \$3.50 1/4 oz, \$12.50
2 g, \$6.50 1 oz, \$30.00

Galissee


Green. 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

Morgana

Red. 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. This lettuce is very popular with seed savers in the Pacific Northwest but has rarely been commercially available. 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.

1/2 g ≈ 300 seeds, \$3.50

1/4 oz, \$12.50

2 g, \$6.50

1 oz, \$30.00

Smile MF SM

Green. 30 days baby; 55 full.



Great for salad mix production and also heads up nicely for the perfect sized salad at home. The bright green color and sweet flavor coupled with the soft delicious texture make Smile a standout variety. 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. Fairly heat tolerant and definitely slow to bolt. Good choice for cut-and-come-again style production. 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

1 oz, \$30.00

LETTUCE, ROMAINE

Lactuca sativa

GROWING & SEED SAVING BASICS

Sow indoors in flats with good potting soil year-round. Transplant into the garden 3-4 weeks after sprouting at 3" spacing for leaf, 12" for heads. Alternatively, direct sow March through September. In our area, lettuce can grow through winter if protected. Succession sow for continual harvest. Collect seeds when flowers have become downy like dandelions. Cut seed heads and place upside down in a bag to dry for a few days. Slap seed heads against side of bucket or tote, rub downy fluff off seeds, then winnow to clean.

Augustus MF SM

Green. 60 days.



Relatively tall romaine with smooth leaves and dense heads. Tolerant to lettuce mosaic virus and corky rot 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. 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).

1/2 g ≈ 300 seeds, \$3.50

1/4 oz, \$12.50

2 g, \$6.50

1 oz, \$30.00

Brown Goldring SAP * SM

Bronze. 30 days baby; 55 full.



Similar to Bunyards Matchless with more compact 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, too. A British heirloom originally by the name of "Goldring's Bath Cos," it 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 other lettuces. We 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

1 oz, \$30.00

Bunyards Matchless SAP * SM

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. Aka, Bunyard's Matchless. *Seed produced by Avoca in Corvallis, Oregon.*

1/2 g ≈ 300 seeds, \$3.50

1/4 oz, \$12.50

2 g, \$6.50

1 oz, \$30.00

D'Hiver de Sainte Marthe SAP * SM

Bronze. 30 days baby; 60 full.



Crunchy, dark-green leaves tinged with bronze. A cold tolerant fall and winter romaine that is fairly slow to bolt, sweet and delicious. Similar to Bath Cos type lettuces such as Brown Goldring and Bunyards

Matchless, but with a more open head and slightly frilled leaf margins. A rare French heritage lettuce from Ferme de Sainte Marthe, a French organic seed company. It was given to The Seed Ambassadors Project in 2007. *Seed produced by Pitchfork & Crow in Lebanon, Oregon.*

1/2 g ≈ 300 seeds, \$3.50 1/4 oz, \$12.50
2 g, \$6.50 1 oz, \$30.00

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 since it can be harvested as a mini or full size head with no sacrifice on flavor or texture. A gourmet quality lettuce for salad mix and heads to wow friends and/or market customers. Excellent planted spring, summer and fall. Not the hardest 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 Seed 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 1/4 oz, \$12.50
2 g, \$6.50 1 oz, \$30.00

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 developed. 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 1 oz, \$30.00

Kalura


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 was our romaine of choice when growing for market, and our itinerant elk loved it also. Once a popular commercial variety until it was dropped by the major catalogs. We are always proud to be a part of the community keeping this biodiversity available.

1/2 g ≈ 300 seeds, \$3.50 1/4 oz, \$12.50
2 g, \$6.50 1 oz, \$30.00

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. *Seed produced by Avoca in Corvallis, Oregon.*

1/2 g ≈ 300 seeds, \$3.50
2 g, \$6.50

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

Pandero

Red. 30 days baby; 60 full.


 A deep red version of Winter Density with very dense heads that are slow to bolt and have both heat and cold tolerance. The red color darkens up early making it 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. We originally sourced Pandero from England. *Seed produced by Wild Garden Seed in Philomath, Oregon.*

1/2 g ≈ 300 seeds, \$3.50
2 g, \$6.50

1/4 oz, \$12.50

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 winter lettuce trials. We harvested Red Flamingo for a mid-December salad mix and found the quality to be great after 3" of snow and temperatures down to 25°F, with only floating row cover for protection! *Seed produced by Wild Garden Seed in Philomath, Oregon.*

1/2 g ≈ 300 seeds, \$3.50
2 g, \$6.50

Romulus

Green. 30 days baby; 60 full.

 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 so-called "protection" recently expired and this wonderful lettuce is now in the public domain. 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. *Seed produced by Avoca in Corvallis, Oregon.*

1/2 g ≈ 300 seeds, \$3.50
2 g, \$6.50

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

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
2 g, \$6.50

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

Turkish Çağırkan Köy

Green. 50 days.


 Long, rounded primitive looking romaine leaf lettuce from a time before industrial focused plant breeding. Can be fairly fast to bolt, but it is worth succession sowing for its unique delicious flavor. Sweet when young, mildly bitter flavor when more mature. Late harvests resemble mild chicory in flavor and can produce many side shoots. One of our more unique lettuce varieties. Collected from a village by the name of Çağırkan in central Turkey by John Letts, a grower of ancient grains in the United Kingdom.

1/2 g ≈ 300 seeds, \$3.50
2 g, \$6.50

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

Winter Density

Green. 30 days baby; 60 full.

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

1/2 g ≈ 300 seeds, \$3.50
2 g, \$6.50

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

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 manages to beat the occasionally cool Oregon summer. 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

OKRA


Abelmoschus esculentus

GROWING & SEED SAVING BASICS

Okra needs a lot of heat and humidity. Make sure to wait for warm weather to sow, water it a lot, and cover young plants for extra warmth. Direct sow after danger of frost has passed. Thin to 12-18" in rows 1' apart. For best texture, harvest pods when still small, around 3-5" long. To save seed, leave a few plants unharvested and wait until fruit have dried. Pick pods, thresh by hand, winnow to clean. Dry seed thoroughly. Okra mostly self-pollinates, isolate by ½ mile to ensure varietal integrity.

Burmese

Green. 50-70 days.

 **NEW for 2019!** We have been trying to grow okra in Oregon since 2005, and we finally found a variety that not only grows well, but also produces seed (well, we're not sure it'll happen every year). Nevertheless, we are thrilled that our experiments have led to Burmese okra being worthy of our catalog!

This Southeast Asian variety grows shorter than other types of okra which helps it produce fruit earlier. Light green pods are spineless, and have a mild, sweet flavor. Burmese okra is less mucilaginous than other varieties. Generally best picked small, around 3-5" long. With our arid summers and cool nights, okra gets woody fast, so keep an eye on it. Big thanks to Southern Exposure Seed Exchange for supplying our original stock seed all those years ago. They are a great source for southern adapted varieties, many of which surprise us with their ability to grow well here, too.

2 g ≈ 35 seeds, \$3.80

ONIONS


Allium sp.

GROWING & SEED SAVING BASICS

For bulb onions, sow indoors in flats with good potting soil February through March. Transplant into the garden in April or May, when plants are at least the size of a No. 2 pencil lead. Space 6" in rows that are 1' apart. Onions benefit from frequent watering and shallow cultivation. Stop irrigation in August. Harvest when stem has shriveled and tipped over. To save seed, replant at least 20 onions (to avoid inbreeding) in the second spring. Large, beautiful globe shaped flowers attract pollinators. Isolate from other *Alliums* of the same species by at least ½ mile.

Cipolla di Rovato

A. cepa. Yellow Storage. 110 days.

 Gorgeous, golden cipollini type onion originating in Italy with a classic flat / disc shape. More mild in flavor than our other yellow storage onions. Bulbs range 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, \$3.80


1/4 oz, \$12.50

2 g, \$6.50

1 oz, \$36.00

Fehmel-Steig

A. cepa. Yellow Storage. 100 days.

 A pungent, yellow storage onion reportedly from Rheinland in Germany. Long day, storage type that stores well for over 6 months. Excelled in our 2016 trials of 12 varieties of storage onions, showing good uniformity of shape with hardly any doubles. Vigorous plants have leaves with unusually thick architecture. Very high yields when given plenty of fertility. An older open pollinated variety bred for commercial growers. Gifted to us by Harold Frasier who formerly worked as an onion breeder for the global onion market. *Seed produced by Taproot Growers in Springfield, Oregon.*

1/2 g ≈ 100 seeds, \$3.80 1/4 oz, \$12.50
2 g, \$6.50

Karmen


A. 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 all of the bulb layers. Known as a good storage type and we have certainly seen this to be true. Medium sweet flavor. It grows very well for us here in Oregon and shows better downy mildew resistance than many other varieties. A Czech commercial variety popular throughout Central and Eastern Europe. We sourced our seed originally from a Hungarian seed company during our first Seed Ambassadors trip through Europe in 2006.

1/2 g ≈ 100 seeds, \$3.80 1/4 oz, \$12.50
2 g, \$6.50 1 oz, \$36.00

Lilia

A. cepa. Red Scallion/Onion. 40 days bunching, 90 days bulb.

 A beautiful, red scallion / salad / spring onion with tall, dark green tops. Red color develops early. Flavor is not as pungent as one would expect for a red onion; its mildness is well-suited for raw/fresh use. Bright red/purple color is very pretty in the field, the market booth, and on the plate. Flavor intensifies as plants mature. Also does well as a dual-purpose onion and can be grown past bunching stage to produce oblong bulbs. Winner of the United

Kingdom's Royal Horticultural Society Award of Garden Merit. *Seed produced by Pitchfork & Crow in Lebanon, Oregon.*

1/2 g ≈ 100 seeds, \$3.80
2 g, \$6.50

Maria Nagy's Transylvanian Red


A. 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, which was added to the Slow Food Ark of Taste in 2013 and is known for its "sweeter taste and particular aroma." *Seed produced by Alan Adesse in Junction City, Oregon.*

1/2 g ≈ 100 seeds, \$3.80 1 oz, \$36.00
2 g, \$6.50 1/4 lb, \$75.00
1/4 oz, \$12.50

Maria Nagy's Transylvanian Yellow

A. 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. Maria Nagy's Transylvanian Yellow is very similar in appearance to the red strain (except, obviously, yellow) with 3-4" bulbs and some variability in shape from slightly torpedo to globe. Good storability and great deep pungency, slightly spicier than the red. Onions are the foundation of every good meal and this variety's rich flavor is hard to beat.

1/2 g ≈ 100 seeds, \$3.80 1/4 oz, \$12.50
2 g, \$6.50 1 oz, \$36.00

Newburg

A. cepa. Yellow Storage. 110 days.

 Simply the best open pollinated yellow storage onion. Originally 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. Newburg has out-yielded hybrids when trialed under organic conditions, making it a great replacement for the classic hybrid, Copra. Despite the similar name, it is not named after the town of Newburg, Oregon. A dehybridized gem brought to us by Dr. Alan Kapuler in Corvallis, Oregon.

1/2 g ≈ 100 seeds, \$3.80
2 g, \$6.50

1/4 oz, \$12.50
1 oz, \$36.00

Rossa di Toscana

A. 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, \$3.80
2 g, \$6.50

1/4 oz, \$12.50
1 oz, \$36.00

White Spear

A. fistulosum. Green Scallion/Onion. 60 days.

 Andrew's favorite green onion! 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 Pacific Northwest climate, as long as you don't eat them all.

1/2 g ≈ 100 seeds, \$3.80
2 g, \$6.50

1/4 oz, \$12.50


PARSNIPS

Pastinaca sativa

GROWING & SEED SAVING BASICS

Direct sow 2-4 seeds per inch in rows 12" apart, April through late June. Keep moist to ensure good germination, which may take up to four weeks. Thin to 6" spacing for large, straight roots. Harvest after frost. A great choice for winter gardens. Collect seeds from at least 20 plants (to avoid inbreeding) in their second year. Cut seed head when seeds are dry, remove seeds by hitting plants with a stick or by dancing. Winnow or screen to clean. Isolate from other parsnips by 1/2 mile.


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
4 g, \$7.50

1 oz, \$18.50
1/4 lb, \$50.00

Halblange Weisse SE


 Halblange Weisse 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 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 roots that could often be harvested by hand without a digging fork in December! Our strain was selected by the German biodynamic seed company, Bingenheimer Saatgut, and was stewarded for several

generations here in Oregon by our friend Gary Rondeau who also selected for flavor. We also have been selecting it heavily for shape and vigor.

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

1/4 lb, \$50.00
1 lb, \$150.00

Kral Russian

 **Back for 2019!** You may think you know parsnips once you have seen a parsnip, but, think again. This is the most unique parsnip we have ever seen and never would have guessed there could be a parsnip like this. A heritage Russian variety with a beet-shaped, bulbous root. This certainly makes for a very easy harvest, oftentimes requiring no digging! Extremely cold hardy and also produces well in shallow or heavy soils. Smooth off-white skin and good sweet flavor. Original seed given to The Seed Ambassadors Project in 2007 by the Heritage Seed Library in England.

1 g ≈ 200 seeds, \$3.50
4 g, \$7.50

1 oz, \$18.50

PEAS


Pisum sativum

GROWING & SEED SAVING BASICS

Direct sow 1" deep February through April in rows that are 12" apart. Thin seedlings to 3" spacing. Protecting early sowings from frost may help with early yields. Requires trellising; try T-posts and bailing twine. Collect seed from pods that are fully dry. Shell by hand or by dancing, winnow to clean. Test for dryness with a hammer – dry peas shatter. When seeds are very dry, freeze to kill weevils. Some cross-pollination may occur, but peas predominantly self-pollinate.

Carruthers' Purple Podded

Purple Pod Shelling.


 4-6' tall vines, pink and purple flowers. Purple pods contain sweet, tasty peas 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, Carruthers' Purple Pod. *Seed produced by Deep Harvester Farm on Whidbey Island, Washington.*

1/2 oz ≈ 40-60 seeds, \$3.80
2 oz, \$6.80

Clarke's Beltony Blue


Purple Pod Shelling.

 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 ≈ 40-60 seeds, \$3.80
2 oz, \$6.80

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. When pods get that big, some develop 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 ≈ 40-60 seeds, \$3.80
2 oz, \$6.80

Magnolia Blossom

Green Sugar Snap. 80 days.

 One of our favorites for flavor and productivity. 6-8' 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 purple stripe but after the peas begin to get fat. Rather cold hardy with beautiful bicolor flowers. Bred by Dr. Alan Kapuler of Peace Seeds in Corvallis, Oregon. *Seed produced by Avoca in Corvallis, Oregon.*

1/2 oz ≈ 40-60 seeds, \$3.80
2 oz, \$6.80

Mega MF

Green Sugar Snap. 60-75 days.


 **NEW for 2019!** A semi-bush, green sugar snap pea that grows to 3' tall. Mega benefits from a trellis but is short enough that it's not necessary. Long, light-green pods are very sweet when extra plump. Juicy pods grow to 4" long and fill a basket faster than other, typically smaller, sugar snap peas. When we worked at Horton Road Organics, we fell in love with this variety. Mega is resistant to pea enation mosaic virus (PEMV), which helps it thrive in the heat when many other peas crash and burn. Released in 1994 by Idaho pea breeders, Crites-Moscow Growers. It was dropped by its commercial source due to lack of availability. This was worrisome to us because when peas get dropped from catalogs they often disappear completely since there are very few large scale pea seed growers. After 10 years of looking we finally found it being preserved by Prairie Garden Seeds in Saskatchewan, Canada, and are thankful to be able to bring it back.

1/2 oz ≈ 40-60 seeds, \$3.80

2 oz, \$6.80

Retrija SAP

Latvian Grey Soup. 110 days.


 **NEW for 2019!** Large seeded, speckled brown Latvian soup pea. For those of us accustomed to green peas this unique grey variety is delightful. We were only aware of green soup peas until we traveled to Latvia in 2006 and discovered these. Then we learned that there are many varieties of speckled peas from all over the world. Retrija has beautiful, pink/red flowers on vigorous plants that grow 4-5' tall. Peas are good for shelling and eating fresh, or for threshing once pods are dry. In Latvia, these peas are traditionally picked dry and cooked whole in soup, often with diced onion in pork stew for the Christmas season. Latvian Grey Peas, which Retrija is a quintessential example, are listed on both the Slow Food Ark of Taste, and the European Protected Designations of Origin (PDO). We were given this pea during our original Seed Ambassadors Project trip by Dr. Livija Zarina of the State Priekuli Plant Breeding Institute in

Priekuli, Latvia. The Institute has one of the longest running scientific experiments on farming with organic practices in Europe.

1/2 oz ≈ 40-60 seeds, \$3.80

Sugar Magnolia PNW

Purple Sugar Snap. 70 days.

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


1/2 oz ≈ 40-60 seeds, \$3.80

1/2 lb, \$18.00

2 oz, \$6.80

Sugaree PNW MF

Green Sugar Snap. 60 days.

 A classic green sugar snap pea. Vines are a bit shorter than most of 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 ≈ 40-60 seeds, \$3.80

1/2 lb, \$18.00

2 oz, \$6.80



PEPPERS, HOT

Capsicum sp.

GROWING & SEED SAVING BASICS

Sow indoors in flats with good potting soil as early as February, but no later than April. Keep warm and well-watered. Up pot seedlings into 4" pots when they have their first two true leaves. Transplant out into the garden after danger of frost has passed, typically late May in western Oregon. To save seed, wait until fruit is fully ripe. Remove seeds from fruit and dry. Isolate from other pepper varieties of the same species by at least 500 feet.

Adaptive Early Thai

C. annuum. Very Hot. 90 days.



Adaptive Seeds Original. In 2003

we had our first experience working on a farm in Willow Creek, California. That year Andrew saved his first seeds, too: an heirloom tomato, and a Thai pepper. Now, 16 years later, the legacy of that first saved seed lives on in the Adaptive Early Thai pepper. We've been growing out this seed ever since, sometimes crossing in new Thai types, slowly creating an early maturing Thai pepper. There is some variation in this population, but it centers very strongly on a Thai pepper theme. Some plants hold fruit upwards, toward the sky, and others hang fruit down. The 2-3" long, slender, pointy peppers are very hot and are perfect in *nam phrik*, the hot pepper condiment found on every Thai table. When compared to commercial Thai pepper varieties, Adaptive Early Thai plants are a bit smaller in stature, fruit is a bit larger and nearly every one of them ripens 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

5 g, \$23.80

1 g ≈ 100 seeds, \$6.80

1/2 oz, \$35.00

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 a very spicy grapefruit. Since fruit is harvested immature, the plant will continue to produce – 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

5 g, \$23.80

1 g ≈ 100 seeds, \$6.80

1/2 oz, \$35.00

Aji Marchant

C. baccatum. Hot. 65 days green, 80 days red.



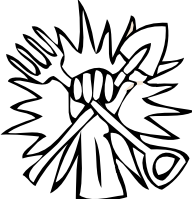
A very rare, northern adapted *C.*

baccatum species of hot pepper. 3" long, waxy-yellow fruit ripen to a classic orange-red. Aji Marchant is usually harvested under-ripe when still green and is used for pickling. The immature peppers are especially flavorful with a unique earthy-citrus bite that is not overly spicy. An excellent frying pepper at all levels of ripeness, they also make tasty dried pepper flakes after ripening to a bright red. Aji Marchant has the tantalizing history of being used in some of the Italian wax pepper pickles made by the California canning industry during the early and mid-1900s. Known by many different brand names, our variety came to us with the name Marchant. The story goes that Chilean immigrants brought these seeds with them when they moved to California during the 1849 gold rush. Also known as Chileno peppers, they quickly became a favorite in northern California and the Central Valley. At the time, northern California was a cultural melting pot and soon Italian immigrants adopted the peppers and renamed them Italian Wax. They were canned and sold by many names including: Marchant, Sierra Nevada Chileno, Lone Pine Peppers, Vallecito Peppers, and California Italian Wax peppers. It is unclear if these are synonyms or genetically distinct yet related varieties. Now rare, Aji Marchant is only grown by a few farms and gardeners in the Central Valley of California, the Sierra Nevada foothills, and the San Francisco Bay area. We are happy to reintroduce the seed commercially in hopes of preserving it for future generations. For

STICKERS!

Instead of automatically including them in your orders, we're asking you to opt in for stickers this year. Plaster a rainbow of stickers on your computer, put one on every garden tool, or pick your favorite color and share the rest with your friends. Outdoor quality vinyl stickers are UV protected and have permanent adhesive.

If you would like to receive a FREE Adaptive Seeds sticker, simply request one on your order form here, or in your cart at checkout on the website. This sticker is 2" round with a white background and green and purple design.



The Seed Ambassadors Project logo stickers are 2" die cut and available as a rainbow pack of six. Colors include red, orange, yellow, green, turquoise, and purple. We're requesting \$1.00 for a rainbow set of six stickers. Include it on your mail-in order form here, or add it to your cart before checking out at adaptiveseeds.com

CAN'T FIND WHAT YOU'RE LOOKING FOR?

Remember to check out our website at: 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 in the West, that we know of and can recommend. Naturally, this isn't an exhaustive list but it's a start. Happy sowing!

Garlicana
Tiller, Oregon
garlicana.com

Grand Prismatic Seed
Salt Lake City, Utah
grandprismaticseed.com

High Desert Seed
Montrose, Colorado
highdesertseed.com

Peace Seedlings
Corvallis, Oregon
peaceseedlingsseeds.blogspot.com

Peace Seeds
Corvallis, Oregon
peaceseedslive.blogspot.com

The Plant Good Seed Company
Ojai, California
plantgoodseed.com

Redwood Seeds
Manton, California
redwoodseeds.net

Resilient Seeds
Bellingham, Washington
resilient-seeds.com

Snake River Seed Co-op
Boise, Idaho
snakeriverseeds.com

Siskiyou Seeds
Williams, Oregon
siskiyouseeds.com

Uprising Organics
Bellingham, Washington
uprisingorganics.com

Wild Garden Seed
Philomath, Oregon
wildgardenseed.com

HOW TO ORDER

WEBSITE

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

Ordering online results in a faster turn-around time for your order, quick communication, payment with credit card or PayPal, and easier refunds when necessary. There's also up-to-date information regarding availability, packet sizes, etc. **Orders are only shipped via USPS First-Class or Priority Mailing.** We do not ship using UPS or FedEx.

MAIL-IN

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

Adaptive Seeds
25079 Brush Creek Rd
Sweet Home, OR 97386

If you have questions or concerns about an order,
please email us at: questions@adaptiveseeds.com.

REMINDER: Please be mindful when filling out your order form (packet size, price, variety name, shipping and handling, etc) and check your math for accuracy.
Refunds, not substitutions, will be issued for out-of-stock varieties.

INTERNATIONAL ORDERS

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

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

OUR GUARANTEE

We guarantee that every seed lot we sell is germination tested regularly. Each variety meets or exceeds the germination requirements of the Federal Seed Act and industry standards, for the year in which it is sold. Should our seeds not germinate for you, please let us know immediately, and we will promptly replace or refund the purchase price. Our liability is limited to the purchase price of the seeds, and refund or replacement is limited to one instance in the year of purchase. All Brassica family seed lots have been tested and found negative for blackleg (*Phoma lingam*) as required by the Oregon Department of Agriculture.

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

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!)

more history check out: italianwax.com/history. Our seed stock came from Cort Richer of Dexter, Oregon. Such a precious gift, thank you!

Packet ≈ 30 seeds, \$3.80

5 g, \$23.80

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 rather easily. Fruit 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 Pacific Northwest, and hopefully it will continue to get earlier and more prolific each year. *Seed produced by Avoca in Corvallis, Oregon.*

Packet ≈ 30 seeds, \$3.80

5 g, \$23.80

1 g ≈ 100 seeds, \$6.80

1/2 oz, \$35.00

Chimayo MF

C. annuum. Medium Hot. 65 days.



Famous New Mexico chile from the farming town of Chimayo in northern New Mexico, at 5,900' elevation. Medium hot, 3-5" long fruit are probably the earliest Southwestern chile to ripen to red. Thin skinned and easy to dry. In our opinion, Chimayo is in the running for best tasting chile 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. *Seed produced by Pitchfork & Crow in Lebanon, Oregon.*

Packet ≈ 30 seeds, \$3.80

5 g, \$23.80

1 g ≈ 100 seeds, \$6.80

1/2 oz, \$35.00

Chinese Dragon Tongue SAP

C. annuum. Hot. 80 days.



Long, red cayenne-type hot pepper that accordions 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, an organic seed company in Germany.

Packet ≈ 30 seeds, \$3.80

5 g, \$23.80

1 g ≈ 100 seeds, \$6.80

Gabi Hot Wax SAP MF

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 or just about anything. One of our favorite peppers, and overall 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. *Seed produced by Pitchfork & Crow in Lebanon, Oregon.*

Packet ≈ 30 seeds, \$3.80

5 g, \$23.80

1 g ≈ 100 seeds, \$6.80

1/2 oz, \$35.00

Hong Gochu Large

C. annuum. Mild/Medium Hot. 75 days green, 90 red.



NEW for 2019! Milder than the variety Korean, but still has a bit of heat, enough to give a recipe a light kick. Shiny, light-green peppers ripen to a bright red. After the fruit begin to dry a bit, they turn a much deeper, darker red. Hong gochu simply means 'red pepper' in Korean. Our research tells us, hong gochu signifies a category of peppers, so we added 'Large' to the variety name to indicate the fruit shape is on the larger side of the Korean pepper spectrum. When fruit are still green they are called *put gochu* (green pepper) or *oi gochu* (cucumber pepper) in Korean. At this under-ripe stage they are stuffed, breaded and fried to make a delicious Korean dish called *gochu twigim*. When fruit are harvested ripe and then dried,

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 a great variety for hot sauce, stuffing, or drying for spicy paprika. Of our hot pepper offerings, it is one of the best for pickling whole. Early to ripen and productive in our climate. An excellent use for Szentesi Cherry was created by our friend and collaborator, chef Tim Wastell of Portland, Oregon, who made a delicious fermented, seedless hot pepper sauce for the 2015 Culinary Breeding Network Variety Showcase. A great alternative to Cherry Bomb, the Semenis/Monsanto hybrid. Collected by The Seed Ambassadors Project in 2008 from a Hungarian seed company. *Seed produced by Pitchfork & Crow in Lebanon, Oregon.*


Packet ≈ 30 seeds, \$3.80

5 g, \$23.80

1 g ≈ 100 seeds, \$6.80

Târgu Mureș

C. annuum. 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. Serrano shape and size but with thin walls, making it good for drying. Makes delicious pepper flakes that are excellent for flavoring sausage and stews. After seeding, we put some in our dehydrator and it filled the house with a delicious aroma that other varieties sometimes lack. 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

1/2 oz, \$35.00

PEPPERS, SWEET


Capsicum annuum

GROWING & SEED SAVING BASICS

Sow indoors in flats with good potting soil as early as February, but no later than April. Keep warm and well-watered. Up pot seedlings into 4" pots when they have their first two true leaves. Transplant out into the garden after danger of frost has passed, typically late May in western Oregon. To save seed, wait until fruit is fully ripe. Remove seeds from fruit and dry. Isolate from other pepper varieties of the same species by at least 500 feet.

Bácskai Fehér

75 days.

 Richly flavored Hungarian sweet pepper that is great both fresh and cooked. 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


5 g, \$23.80

1 g ≈ 100 seeds, \$6.80

1/2 oz, \$35.00

Etiuda

80 days.



 Vivid orange bell pepper, produces loads of blocky, thick-walled fruit early and throughout the season. Almost candy sweet when fully ripe and the under-ripe fruit are also sweeter than most. Bell peppers can be a challenge to grow outdoors here, but Etiuda is a champ with a high percentage of well-formed fruit, good leaf coverage, and very little blossom end rot or lodging. The obvious winner of our 2016 outdoor sweet pepper trials. Highly recommended. An open pollinated variety developed in Poland.

Packet ≈ 30 seeds, \$3.80

1 g ≈ 100 seeds, \$9.80

Gypsy Queens

70 days.

  **Adaptive Seeds Original.** Wonderful, early sweet red pepper that is our effort at dehybridizing "a popular hybrid." Elongated, tapered fruit are similar to

Hungarian sweet peppers. Starts out a lime green color, ripens to red with good flavor at any stage. Now in its sixth year of selection, it is uniform with some purposeful slight variation. We have narrowed the population down to two similar fruit types, a blunt tip and a pointy tip type. 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.

Packet ≈ 30 seeds, \$3.80


5 g, \$23.80

1 g ≈ 100 seeds, \$6.80

1/2 oz, \$35.00

Liebesapfel

70 days.

 Red ruffled pepper with sweet thick flesh. Very early and also productive late into the season. Deeply lobed, flattened sheepnose/cheese type pimento. Fruit develop fewer blemishes during ripening compared to bell-shaped peppers. The German translation of Liebesapfel can be either 'love apple' or 'candy apple.' Either one certainly implies a great pepper and we definitely love it! Developed by a small seed company in Germany. Matures outdoors in Denmark without any plastic. 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

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 our somewhat 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

1/2 oz, \$35.00



1 g ≈ 100 seeds, \$6.80

1 oz, \$50.00

5g, \$23.80

Stocky Red Roaster


80 days.

  We're 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 probably the open pollinated Italian type pepper of choice. Bred by Frank Morton. *Seed produced by Wild Garden Seed in Philomath, Oregon.*

Packet ≈ 30 seeds, \$3.80

Sunnybrook Pimento

60 days.

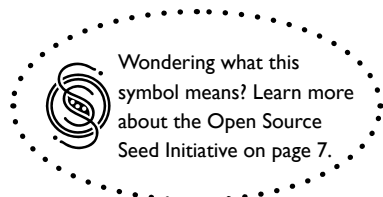
 This is the best sweet pepper we have found for short season areas. Short plants ripen medium-thick-walled, early, sweet, blocky-round type fruit a full 2 weeks earlier than other peppers. They continue to mature smaller fruit – somewhere between golf ball and tennis ball sized – throughout the season. In addition, its high productivity and ability to set quality fruit in challenging conditions sets it apart from other early sweet peppers. Even though pimento means pepper in Portuguese (pimenta in Spanish) the word has become a moniker for this type of pepper in English. Pimento type peppers are commonly round, sweet, thick-walled, and smaller than bell peppers with a light spiciness. Our original seed came from Ben Gabel 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

1/2 oz, \$35.00



PUMPKIN

Cucurbita sp.

GROWING & SEED SAVING BASICS

Sow indoors in 2-4" pots with good potting soil May through mid-June. Transplant into the garden 1-2 weeks after sprouting to 2-3' centers and 6' wide rows. May also be direct sown when soil is warm. Young squash plants are sensitive, we recommend row cover to protect from insects and frost. To save seed, scoop out seeds when you make jack-o-lanterns or eat the fruit. Rinse off and dry. Isolate from other squash of the same species by at least 1/2 mile.

GIANT PUMPKINS:

Sow indoors in 1 gallon pots with good potting soil April through May. Transplant into the garden 2-3 weeks after sprouting to 20' centers. Young plants are sensitive, we recommend row cover to protect from insects and frost. Giant pumpkins are not for culinary use. To save seed, scoop out seeds. Rinse off and dry. Isolate from other squash of the same species by at least 1/2 mile.

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 annual 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 is 2,624.6 lbs, besting the previous record by 300 lbs! The Heavy Hitters have lots of tricks up their sleeves, but we grow our giant pumpkins just like we grow the rest of our winter squash – organically. Except we space 20' between plants instead of 2 1/2'. 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 is often 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 about planting it until July and probably still have good results. Fruit average 8-10 lbs, with a few up to 20 lbs. Good variation in size and shape, and the majority are more round than tall. Average 4 fruit per plant. Bred by the one and only John Navazio, when he was living in Montana, to be an early ripening pumpkin for areas with a short growing season. It has very good flavor for a carving-type pumpkin and could even be used for pies. 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!

4 g ≈ 25 seeds, \$3.50

2 oz, \$20.00

12 g, \$7.50

8 oz, \$60.00

Pie Pumpkin Party

C. pepo. 80-90 days.

 **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 had 11 varieties, including several heirlooms that came with no description or info beyond the name. We decided to grow them all together, letting them cross freely, and this is the result – a Pie Pumpkin Party! Fruit have your typical pie pumpkin color and shape, varying in size from 2-7 lbs. Some have slight netting on the skin similar to Winter Luxury. Each variety passed a taste test before contributing seeds to the party. There were some definite flavor and texture variations, but all make excellent pie; 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

8 oz, \$60.00

RADISH

Raphanus sativus

GROWING & SEED SAVING BASICS

Direct sow ¼" deep, March through September in rows that are 1' apart. Germination in 5-7 days. Thin to 1" by eating young plants. For mild flavor and to avoid pithiness in bunching radishes, eat before they reach 2" across. Collect seeds from 20 or more plants (to avoid inbreeding) in the second year when seeds have dried down, usually in July. Cut seed heads, place on tarp, let dry a few more days, then dance to free seed. Collect seeds and winnow to clean. Isolate from other *Raphanus sativus* by 1 mile.

Blauer Winter

Purple Storage. 60-80 days.

 Storage radish with bright violet skin and white flesh. Mild radish flavor is good raw, cooked, or pickled. 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 in fall through winter. Elongated, conical roots average 3" wide and 6-8" long, but can become much larger if sown earlier and/or 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, \$3.80

1 oz, \$15.00

1/4 oz, \$6.80

Okhura Winter Queen Daikon

White Daikon. 40-55 days.

 Classic stump-rooted daikon style radish with mild flavor. White, cylindrical roots can grow to 5 lbs and 16" long but taste best when harvested smaller. Excellent pickled, shredded on salad, or added to soups or stir-

fry. An outstanding 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, \$3.80

1 oz, \$15.00

1/4 oz, \$6.80

Pink Beauty

Pink Bunching. 27 days.

 Round to slightly oval, crisp roots are bright pink and not too spicy. We are rarely impressed with bunching radishes, but these are just darn good. Pink Beauty is all you could ever want in a bunching radish. 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, \$3.80

1 oz, \$10.00

1/4 oz, \$6.80

Rudi

Red Bunching. 26 days.

 **NEW for 2019!** A very high quality classic red bunching radish. Globe shaped with bright white flesh. Refreshingly crisp and quite tasty. Uniform, quick to mature, and holds well much longer in the field than most open pollinated bunching radishes. Rudi was bred by Enza Zaden, the highly regarded Dutch seed company, before they began focusing entirely on hybrids and patented seed. *Seed produced by Deep Harvest Farm on Whidbey Island, Washington.*

2 g ≈ 225 seeds, \$3.80


ROOTS, MISCELLANEOUS

GROWING & SEED SAVING BASICS

These roots are all great choices for winter gardens in our area. Direct sow April through June in rows that are 12" apart. Thin to 3-6" in row. Harvest in autumn for large roots; flavor usually improves after frost. Seeds are produced in the second year and are ready when dry. Save seed from at least 20 plants (to avoid inbreeding) for all of the miscellaneous roots below. Seed harvest varies from pinching off individual flower heads for scorzonera and salsify, to cutting down plants for parsley. We do not recommend seed saving for burdock, as it quickly becomes weedy, the burrs (fun fact, they were the inspiration for velcro) stick to everything, and also have little hairs that irritate the skin. Isolate from other varieties of the same species by ½ mile.

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 is believed to play a part. Often cooked in soups or pickled, it is known for its healing properties and high vitamin content. 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 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

Parsley Root, Hilmar

Petroselinum crispum.

 Pure white, 8" long carrot-shaped root vegetable with a mild parsley flavor. Very aromatic and great in soups or roasted in the oven. Hilmar really shines as a winter vegetable when it sweetens up after a frost. Plus it's very cold hardy – it was one of the crops that overwintered outside during our record cold snap of December 2013 (lows of 5°F!). Leaves are also edible. Of the several varieties of parsley root we have tried, Hilmar is hands down the most vigorous – important

for a root vegetable that, like parsnips, is slow to start. Big strong tops compete successfully with weeds, make for easy harvest and are nice for bunching. Sow in early June for harvest in October through February.

1/2 g ≈ 500 seeds, \$3.80


1/2 oz, \$18.00

2 g, \$6.80

2 oz, \$60.00

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 are cream colored. Flavor is said to resemble oysters, in fact salsify is also 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 and 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; salsify has been planted for its showy flowers alone. Used medicinally for liver and gall bladder support. Produces best when direct sown April through 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 to us, isn't a bad thing.


2 1/2 g ≈ 150 seeds, \$3.80

1 oz, \$12.50

7 g, \$6.50

Scorzonera, Hoffman's Schwarze Pfahl

Scorzonera 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 have survived -10°F! Hoffman's Schwarze Pfahl 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

GROWING & SEED SAVING BASICS

Best when direct sown, early spring or late summer / early fall, 2-3 seeds per inch in 12" rows. May also be sown indoors. Transplant 3-4 weeks after sprouting to 6" centers. Great choice for winter gardens in our area, providing food during the hunger gap. Collect seeds from 30 or more plants to avoid inbreeding, making sure at least 5 are male. Cut seed heads when seeds are dry, thresh by hand or by dancing. Winnow to clean. Isolate from other flowering spinach by 1 mile.

Abundant Bloomsdale

45 days.



Glossy, thick, heavily savoyed, succulent leaves can get quite large while still maintaining a good, sweet flavor. Very dark green leaves have an upright growth habit for ease of harvest either as baby leaf or when mature. A little slower growing than other spinach but the flavor makes up for it. Plants are much more compact than flat leaf types. Cool-weather tolerant, also resists bolting in the heat. Abundant Bloomsdale is the result of a breeding project with the classic Bloomsdale crossed to a disease resistant variety called Evergreen. The resulting cross was then heavily re-selected by market farmer seed stewards in collaboration with the Organic Seed Alliance and John Navazio. A portion of the proceeds of this variety will go to further support Organic Seed Alliance breeding programs. *Seed produced at The Organic Farm School on Whidbey Island, Washington.*

2 1/2 g ≈ 200 seeds, \$3.50

1 oz, \$10.00

1/2 oz, \$6.50

1/4 lb, \$22.00

Giant Winter

50 days.



The most reliable, proven spinach for winter production. Dark-green, slightly triangular, smooth leaves can get giant, the size of chard leaves. The sweet flavor is perfect for salad mix when baby size and for bunching when full grown. Not particularly suited for summer production, Giant Winter has proven to be a winter staple for us. Still good after being harvested from under feet of snow and tolerates the Pacific Northwest's cold rainy winters. Aka, Gigante d'Inverno.

2 1/2 g ≈ 200 seeds, \$3.50

1 oz, \$10.00

1/2 oz, \$6.50

1/4 lb, \$22.00

Matador

28 days baby, 48 full.



NEW for 2019! An excellent deep green spinach for spring and fall production. Relatively heat tolerant, slow to bolt, with excellent flavor. Matador ranked as one of the best tasting in our spinach trials. Round leaves are good harvested small for salad mix, and for bunches once larger. While uncommon in the US, it is a workhorse variety in Europe and won the Royal Horticultural Society Award of Garden Merit in 2000. We sourced our stock seed from Bingenheimer Saatgut, a biodynamic seed company in Germany.

2 1/2 g ≈ 200 seeds, \$3.50

1 oz, \$10.00

1/2 oz, \$6.50

1/4 lb, \$22.00

Steadfast

50 days.



With good warm weather tolerance, this is the best spinach we have found for late spring / early summer sowings. While not as early as others, 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

1/4 lb, \$22.00

Verdil

45 days.

 Giant winter type, perfect for spring, autumn and overwinter cultivation, but not summer. With a particularly aromatic flavor, it is best suited raw in salads, although also good cooked. We are always impressed with Verdil's winter hardiness. The plants can stand in the freezing mud all winter and somehow not be bothered by slugs. Bred in Germany by Brigitte von Wistinghausen with support from Kultursaat and Bingenheimer Saatgut. *Seed produced by Avoca in Corvallis, Oregon.*

2 1/2 g ≈ 200 seeds, \$3.50

1/4 lb, \$22.00

1/2 oz, \$6.50

1 lb, \$60.00

1 oz, \$10.00

SQUASH, SUMMER

GROWING & SEED SAVING BASICS


Sow indoors in 2-4" pots May through mid-June. Transplant into the garden 1-2 weeks after sprouting to 2-3' centers and 3' wide rows. May also be direct sown when soil is warm. Young plants are sensitive, we recommend row cover to protect from frost and insects. To save seed, let fruit mature on plant until autumn when they're giant. Harvest and scoop out seeds. Rinse off and dry. Isolate from other squash of the same species by at least 1/2 mile.

EDIBLE GOURD:

Sow indoors in 2-4" pots May through mid-June. Transplant into the garden 1-2 weeks after sprouting to 2-3' centers and 3' wide rows. May also be direct sown when soil is warm. Young plants are sensitive, we recommend row cover to protect from frost and insects. Rampant vines trellis well. May require hand-pollination to set fruit. To save seed, let fruit mature on plant until autumn when they're giant. Harvest fruit, cure for several months, then scoop out seeds. Rinse off and dry. Isolate from other gourds of the same species by at least 1/2 mile.

Cucuzzi Gourd

Lagenaria siceraria. Light Green. 65-75 days.

 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! Mutabile is everything we need in a zucchini. Early, deep green fruit on sturdy bush plants that are resistant to powdery mildew. 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.

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

Patisson Golden Marbre Scallop MF


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 fruit still tastes 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 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, \$25.00
9 g, \$6.50 4 oz, \$40.00

Rheinau Gold Zucchini MF

Cucurbita pepo. Golden-Yellow. 55 days.

 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 leg-sized fruit, but rather several forearm-sized ones. Throws the occasional green-fruited plant. Rheinau Gold came to us via Meadowlark Hearth and was previously selected in biodynamic conditions

by Swiss seed company Sativa Rheinau, 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 4 oz, \$30.00

San Pasquale Zucchini MF

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

 A richly flavored and productive zucchini from Southern Italy that easily beats watery hybrid zucchini. Similar to Zucchino 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 still attached. Good choice for the garden as San Pasquale is productive but not overwhelmingly so – you get a ton of squash to eat and share with the neighbors but not so many that you have to secretly leave them on their doorstep. Yield is consistent all season long. Original seed sourced from the Italian seed producer Emanuele Larosa Sementi.

4 g ≈ 30 seeds, \$3.50 2 oz, \$20.00
12 g, \$6.50 4 oz, \$30.00

SQUASH, WINTER


Cucurbita sp.

GROWING & SEED SAVING BASICS

Sow indoors in 2-4" pots with good potting soil May through mid-June. Transplant into the garden 1-2 weeks after sprouting to 2-3' centers and 6' wide rows. May also be direct sown when soil is warm. Young plants are sensitive, we recommend row cover to protect from frost and insects. To save seed, scoop out seeds when you eat the fruit. Rinse off and dry. Isolate from other squash of the same species by at least ½ mile.

Black Futsu MF

C. moschata. 100 days.

 We decided to grow Black Futsu because it's so pretty and it quickly became one of our favorite winter squash in the kitchen. Squat pumpkin-shaped, bumpy, deeply ribbed fruit start out dark green and mature to a deep tawny orange with a captivating grey blush. Fruit average 2½ lbs,

making them a great size to cook up for a meal. We love to slice them along the ribs, roast in the oven at high heat with a little salt and olive oil, and store in the fridge as a quick snack. Skin is thin and adds a delicious texture to squash oven fries. Fruit that are harvested underripe with some exterior green color will continue to ripen in storage. Our friend, chef Tim Wastell, slices Black Futsu very thin and adds them raw to salads. It is delicious prepared this way especially paired with chicory and pecorino cheese. Not a long storing type. Originally from Japan. Aka, Black Futsu.

3 g ≈ 35 seeds, \$3.80 2 oz, \$27.80
9 g, \$7.80

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, but different than Sweet Meat, which is also *C. maxima* with a similar color and shape. Smaller fruit (2-3 lbs) are good size for market sales and in the kitchen 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. 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, \$27.8
9 g, \$7.80 4 oz, \$40.00

Butternut, Sonca Orange

C. moschata. 100 days.



With orange skin occasionally marbled with green, and exceptionally dark orange flesh, this is one unique and beautiful butternut. Sonca Orange Butternut is by far sweeter and smoother than any other butternut we have ever eaten. Our experience is corroborated by Jo's son, 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. Similar in size and shape to standard butternut varieties but with some variation. 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 4 oz, \$35.00

Canada Crookneck

C. moschata. 90 days.



Another great butternut-type squash that matures in our climate! Canada Crookneck is a bottle shaped "neck squash" that the present-day butternut type was selected from. Very productive and holds well in storage when properly cured. Average size is 3 ½ lbs, though 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 squash. Size and shape of the neck make it easy to peel (skin does soften enough when cooked to skip this step), quarter lengthwise, and slice into bite-sized chunks. Reported to resist squash vine borers. First offered commercially in 1834 though it's said to have originated with the Iroquois Nations.

Canada Crookneck is included in the Slow Food Ark of Taste. *Seed produced by Moondog's Farm in Mabel, Oregon.*

4 g ≈ 30 seeds, \$3.80
12 g, \$7.80

2 oz, \$20.00
4 oz, \$30.00

Delicata, Candystick Dessert PNW MF

C. pepo. 90 days.

  We cannot get enough of this squash. We could eat it nearly every day all winter. A large Honey Boat type with extremely thick flesh and delicious rich flavor. Most delicata have a honey sweet or even maple flavor, but Candystick Dessert delicata 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. Selected for a small seed cavity – more edible flesh per fruit – so it is not as good for stuffing as Honey Boat. Bred by Carol Deppe of Corvallis, Oregon, author of *Breed Your Own Vegetable Varieties* and *The Resilient Gardener* (see p 138). She has created the ultimate dessert squash.

3 g ≈ 40 seeds, \$3.80
9 g, \$6.80
1 oz, \$12.80

4 oz, \$38.00
8 oz, \$60.00



Delicata, Honey Boat PNW MF

C. pepo. 90 days.

 Very sweet and reliable winter squash. Unlike its sister variety, Sugar Loaf, Honey Boat is long and less plump, similar to a regular delicata but with copper skin. Certainly among the sweetest winter squash we have grown. We have found it to hold its sweetness longer into winter storage than yellow delicata types. Larger seed cavity makes this squash ideal for stuffing and making delicata "boats." Some of the commercial sources of Honey Boat are variable. We are trying to clean it up a bit and return it to its former glory. Bred by Dr. James Baggett at Oregon State University. *Seed supplied by Alan Adesse in Junction City, Oregon.*

2 g ≈ 35 seeds, \$3.80
7 g, \$6.80

1 oz, \$12.80

Doran Round SAP MF

C. moschata. 100 days.


 Unique, small round butternut different from other butternut types as it looks more like a tan, squat pie pumpkin. Very delicious sweet flavor becomes more developed in storage. Flesh is a deep orange color. Some fruit are very round while others have slight ribbing. When properly stored (at room temperature in a dry location) they can keep for over a year. 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. 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. Variety from the Netherlands. *Seed produced by Avoca in Corvallis, Oregon.*

3 g ≈ 30 seeds, \$3.80
9 g, \$7.80

1 oz, \$12.80
4 oz, \$38.00

Gill's Golden Pippin PNW MF

C. pepo. 85 days.

 Small, orange, acorn-type fruit 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 rivals some delicatas for flavor. We were impressed with the fruit set per plant – sometimes more than

10 fruit. With moderate fruit size this variety is ideal for those who love winter squash, but only want to cook a small amount at a time. Some larger fruit 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 good decorations as well. Developed in the mid 20th century by the Gill Brother's Seed Company of Portland, Oregon. *Seed produced by Moondog's Farm in Mabel, 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 in the kitchen and for market. Plants produce numerous fruit that weigh 2-5 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 sautéed with 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, \$20.00
 18 g, \$7.80 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 the Lower Salmon River region of Idaho, possibly for generations, it is uniquely adapted to our bioregion. Plants love it here in western Oregon 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 nibbling by mice

and deer. Hard rind can be susceptible to cracking if over-watered late in the season, definitely 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 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 8 oz, \$40.00
 24 g, \$7.80 1 lb, \$70.00
 4 oz, \$28.00

Potimarron

C. maxima. 85 days.

 A medium sized, 3-6 lb, red kuri type squash. Fruit is pear shaped, with red-orange 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 appropriate for soups and savory dishes (curry!). 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 type of squash. Aka, Courge Châtaigne. *Seed produced by Avoca in Corvallis, Oregon.*

6 g ≈ 25 seeds, \$3.80 2 oz, \$20.00
 18 g, \$7.80 8 oz, \$52.00

Sweet Meat -

Oregon Homestead

C. maxima. 100 days.

  Beautiful blue squash on huge, vigorous vines. 3-4 fruit per plant weigh 10-20 lbs each and store well 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 138), which highlights this selection of Sweet Meat, this is one of our top-selling varieties. (Thanks, Carol!)


8 g ≈ 20 seeds, \$3.80

2 oz, \$18.80

24 g, \$8.80

Theron's Winter Harvest

C. maxima. 100 days.

 **Back for 2019!** This is the biggest winter squash we have ever grown! Fruit are a light pink/salmon color and look like giant pink Sweet Meat squash. Average 35-40 lbs with some even up to 50 lbs. Vigorous vines grow to 30' in all directions and average 3 fruit per plant. 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. Theron bred this squash to be dual purpose—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 as livestock fodder. Paul continues to grow and improve on this family heirloom variety. A practitioner of rotational grazing since the 1980s, Paul feeds his laying hens this squash all winter long to keep their eggs bright orange. Laughing Stock Farm's pigs and cows love it, too. We are excited to have introduced it commercially for the first time in 2013.

6 g ≈ 20 seeds, \$3.80

2 oz, \$20.00

18 g, \$7.80

TOMATILLO & GROUND CHERRY

Physalis sp.

GROWING & SEED SAVING BASICS

Sow indoors in flats, March through early May. Keep warm and well watered. Transplant seedlings into 4" pots when they have their first two true leaves. Transplant into the garden after danger of frost has passed. Always have more than one tomatillo plant, they are usually self-sterile. Will self-seed. Collect seeds from ripe fruit by harvesting and removing wrapper. Put fruit in a container with a small amount of water, and smash, or use a food processor. Seeds will sink; add water to decant pulp until seeds are clean. Strain and dry thoroughly. Isolate from other *Physalis sp.* by at least ½ mile.

Ground Cherry, Otto's Brush Creek

Physalis pubescens.

 This is one of our favorite things to snack on while walking through the garden. Little, golden, husked fruit 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 alongside the other feral crops (we're looking at you, burdock).

Packet ≈ 50 seeds, \$3.50

Tomatillo, Cisneros MF

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 2½" wide and a great choice for market farmers and gardeners. Under-ripe fruit are apple-green color and make 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. Always have more than one tomatillo plant in your garden, as they are usually self-sterile. *Seed produced by Avoca in Corvallis, Oregon.*

Packet ≈ 50 seeds, \$3.50

2 g, \$18.00

1/2 g ≈ 200 seeds, \$6.25

Tomatillo, Plaza Latina Giant Green SAP

Physalis philadelphica. 80 days.



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. Tomatillos are often called *tomates verdes*. Always have more than one tomatillo plant in your garden, as they are usually self-sterile.

Packet ≈ 50 seeds, \$3.50

2 g, \$18.00

1/2 g ≈ 200 seeds, \$6.25

Tomatillo, Purple Keepers Modern Landrace 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, and are using it to

create a modern landrace. Always have more than one tomatillo plant in your garden, as they are usually self-sterile.

Packet ≈ 50 seeds, \$3.50

2 g, \$18.00

1/2 g ≈ 200 seeds, \$6.25

1/4 oz, \$35.00

TOMATO, CHERRY & GRAPE

Solanum lycopersicum

GROWING & SEED SAVING BASICS

Sow indoors in flats with good potting soil as early as February, but no later than April. Keep warm and well watered. Up pot seedlings into 4" pots once they have two true leaves. Transplant into the garden once danger of frost has passed, late May in western Oregon. Collect seeds from ripe fruit by squeezing into a jar and add 25% more water. Wait a few days for mold to form. When seeds sink and gel-sac is gone, decant and rinse to clean. Dry thoroughly.

Auld Sod SAP

Red. 55 days. Det.



Small, bushy plants produce plum-shaped, red fruit that are firm walled but juicy. Flavor has some tang to it. Large, early and heavy yields. Some blight resistance. A great choice for sun-dried cherry tomatoes, and anything plum or grape tomatoes are generally recommended for, such as pasta sauce or salad. This Irish heirloom grows well outdoors, which may help explain the name. 'The Auld Sod' is a phrase used by Irish diaspora when referring to their homeland/birthplace in Ireland. Our original seed source was the Irish Seed Savers Association.

Packet ≈ 30 seeds, \$3.50

2 g, \$12.50

1/2 g ≈ 150-250 seeds, \$6.50

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 fruit that taste so good, you think you are eating a big heirloom

home state of Hawaii. It grows well for us here in Oregon, and should also thrive in hotter, more humid climates.

Packet ≈ 30 seeds, \$3.50 2 g, \$12.50
1/2 g ≈ 150-250 seeds, \$6.50

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

Packet ≈ 30 seeds, \$3.50 2 g, \$12.50
1/2 g ≈ 150-250 seeds, \$6.50

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. Big plants produce heavy yields late into the year. A multiflora type which can produce ripe fruit in clusters of up to 100 or more! Originally from a Polish gene bank, Polen Yellow Pear was given to The Seed Ambassadors Project by the Irish Seed Savers Association.

Packet ≈ 30 seeds, \$3.50 2 g, \$12.50
1/2 g ≈ 150-250 seeds, \$6.50 1/4 oz, \$28.00

Purple Bumble Bee


Purple Striped. 70 days. Indet.

 Similar to Pink Bumble Bee but purple with green marbling and a more oval shape. Productive, short indeterminate vines produce over a long season. Large cherry 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, \$3.50 2 g, \$12.50
1/2 g ≈ 150-250 seeds, \$6.50 1/4 oz, \$28.00

Red Centiflor

Red. 70 days. Semi-det.

 Selected from crosses between *humboldtii* wild tomatoes and *Solanum habrochaites*, this is one unique tomato. Multiflora type has clusters of dozens of fruit – possibly up to a hundred. Red cherries weigh about ¼ oz with a cute point on the blossom end. Compact growth habit is uniquely

indeterminate, ripening in several determinate batches that provide a full season harvest. One of the many excellent tomato varieties originally bred by Dr. Alan Kapuler of Peace Seeds in Corvallis, Oregon.

Packet ≈ 30 seeds, \$3.50 2 g, \$12.50
1/2 g ≈ 150-250 seeds, \$6.50 1/4 oz, \$28.00

Santiam Sunrise


Orange. 70 days. Indet.

  **Adaptive Seeds Original.** This is our ongoing endeavor to replace the ubiquitous Sungold F1. It has been an adventure because many gardeners and plant breeders over the years have tried to recreate the sweet, fruity, orange cherry tomato without success. Santiam Sunrise is comparable in flavor to Sungold with a similar sweetness, but not quite as fruity. Andrew likes it better than the old hybrid because it lacks the overwhelming intense taste he finds tiresome. In comparison, he can eat Santiam Sunrise all day long. Tall indeterminate vines are productive and less prone to splitting than Sungold yet the skin is still tender. A continuing selection from crosses with Russian cherry tomato material. Please let us know what you think!

Packet ≈ 30 seeds, \$3.50 2 g, \$12.50
1/2 g ≈ 150-250 seeds, \$6.50 1/4 oz, \$28.00

Sunshine Cherry


Yellow. 60 days. Indet.

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

Packet ≈ 30 seeds, \$3.50 2 g, \$12.50
1/2 g ≈ 150-250 seeds, \$6.50 1/4 oz, \$28.00

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

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

Variety	Color	Days	Growth	Icons	Fruit Size	Packet Options
Auld Sod	Red	55	Det.		Large	Sm; ½ g; 2 g
Black Cherry	Purple	70	Indet.		Medium	Sm; ½ g; 2 g; ¼ oz
Columbianum Wildform	Red	65-70	Indet.		Small	Sm; ½ g; 2 g; ¼ oz
Dancing With Smurfs	Purple Red	65-70	Indet.		Medium	Sm; ½ g; 2 g; ¼ oz
Dark Orange Muscat	Orange	65-75	Indet.		Medium	Sm; ½ g; 2 g; ¼ oz
Estonian Yellow Cherry	Yellow	65-70	Indet.		Small	Sm; ½ g; 2 g; ¼ oz
Galina's Cherry	Yellow	60	Indet.		Medium	Sm; ½ g; 2 g; ¼ oz
Gardener's Sweetheart	Red	65	Indet.		Large	Sm; ½ g; 2 g; ¼ oz
Gobstopper	Yellow/Green	60	Indet.		Medium	Sm; ½ g; 2 g; ¼ oz
Green Bumble Bee	Green w/ Purple Stripes	75	Indet.		Large	Sm; ½ g; 2 g
Harvest Luck	Red	50-60	Indet.		Medium	Sm; ½ g; 2 g; ¼ oz
Humboldtii Wild Pink	Pink	60-70	Indet.		Medium	Sm; ½ g; 2 g; ¼ oz
Komohana	Red	60	Det.		Small	Sm; ½ g; 2 g
Pink Bumble Bee	Pink Striped	70	Indet.		Large	Sm; ½ g; 2 g
Polen Yellow Pear	Yellow	60	Indet.		Medium	Sm; ½ g; 2 g; ¼ oz
Purple Bumble Bee	Purple Striped	70	Indet.		Large	Sm; ½ g; 2 g; ¼ oz
Red Centiflor	Red	70	Semi-det.		Medium	Sm; ½ g; 2 g; ¼ oz
Santiam Sunrise	Orange	70	Indet.		Medium	Sm; ½ g; 2 g; ¼ oz
Sunshine Cherry	Yellow	60	Indet.		Medium	Sm; ½ g; 2 g; ¼ oz
Sweetie	Red	65	Indet.		Medium	Sm; ½ g; 2 g; ¼ oz
Teardrop Red Grape	Red	65	Indet.		Small	Sm; ½ g; 2 g
Wheatley's Frost Resistant	Pink	60	Indet.		Large	Sm; ½ g; 2 g; ¼ oz
Zuckertruabe	Red	60	Indet.		Medium	Sm; ½ g; 2 g; ¼ oz
Currant						
Golden Currant	Yellow	70	Indet.		Extra-small	Sm; ½ g; 2 g; ¼ oz
Orange Currant	Orange	65-70	Indet.		Extra-small	Sm; ½ g; 2 g; ¼ oz
Sweet Cherriette	Red	35	Indet. Dwarf		Extra-small	Sm; ½ g; 2 g

Orange Currant

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 in your mouth! 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, \$3.50

2 g, \$12.50

1/2 g ≈ 150-250 seeds, \$6.50

1/4 oz, \$28.00

Sweet Cherriette

Red. 35 days. Indet. Dwarf.

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

from Peters Seed and Research given to us by our friends at Bountiful Gardens. Almost always the first tomato of the season for us, sometimes by two whole weeks! Beautifully branched, small vines are great for container culture or hanging baskets. Flavor is reminiscent of red currant types, and more tart than you would expect with a name like Sweet Cherriette. Fruit are larger than true currants, but smaller than cherry tomatoes. We call 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 delight!

Packet ≈ 30 seeds, \$3.50

2 g, \$13.00

1/2 g ≈ 150-250 seeds, \$6.50

TOMATO, EARLY RED

Solanum lycopersicum

These are all red slicing tomatoes with early maturity, 45-65 days. They can be grown in very short season areas and as early successions to main season varieties if you have a longer growing season. Many are indeterminate (Indet.) and will continue to ripen fruit all summer long, they just start early. Others are determinate (Det.) in habit, yielding one or two big flushes of fruit, allowing for a planting of salad or other short season crops after the main crop tomatoes are finished but before the growing season ends. Determinate types need minimal trellising or caging, if any at all, and are better for container gardening.

GROWING & SEED SAVING BASICS

Sow indoors in flats with good potting soil as early as February, but no later than April. Keep warm and well watered. Up pot seedlings into 4" pots once they have two true leaves. Transplant into the garden once danger of frost has passed, late May in western Oregon. Collect seeds from ripe fruit by squeezing into a jar and add 25% more water. Wait a few days for mold to form. When seeds sink and gel-sac is gone, decant and rinse to clean. Dry thoroughly.

Ararat Flame

60 days. Indet.



Back for 2019! Very attractive bushy plants are heavy yielders all through the season of flattened, medium-sized, deep red

6-8 oz fruit. Great rich tomato flavor and one of our favorites. Appearance is similar to Marmande but with less ribbing. Our research traces this variety to Debrecen, Hungary, and possibly from Armenia near Mount Ararat before that. Originally sourced from Gerhard Bohl, who says that "it grows at the foot of the mountain." *Ararat Geflammte* in German.

Packet ≈ 30 seeds, \$3.50

2 g, \$12.50

1/2 g ≈ 150-250 seeds, \$6.50

1/4 oz, \$28.00

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. Grows well in cool, outdoor conditions. Named after the Aurora Borealis in Siberia where it originates. 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, \$3.50

2 g, \$12.50

1/2 g ≈ 150-250 seeds, \$6.50

1/4 oz, \$28.00

Cyril's Choice

50-60 days. Det. Dwarf.



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 two to three bite saladettes with good sweet flavor. At 2' tall they are good for container gardening, a little taller than Gundula. Our friend Tera, formerly of Morning Sun Nursery, used them for container sales and said they were the cutest tomato plants she had ever seen. Rugose, regular-leafed foliage give Cyril's Choice a special style. An English family heirloom, kept alive by D. Rankilor whose 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, \$3.50


2 g, \$12.50

1/2 g ≈ 150-250 seeds, \$6.50

1/4 oz, \$28.00

Early Willamette

55-60 days. Det.

 An extra early red tomato with great yields on short determinate bushes.


Fruit set in clusters with three or four concentrated flushes, all with excellent flavor and appearance. We plant Early Willamette in an early rotation because of its manageable size and concentrated yield. A favorite of many home gardeners and 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, \$3.50 2 g, \$12.50

1/2 g ≈ 150-250 seeds, \$6.50 1/4 oz, \$28.00

Fireworks

55-60 days. Det.

 One of the largest extra early tomatoes. Medium sized, red, juicy 3-6 oz globes


on short manageable bushes. Good as an early production tomato due to its high percentage of perfect marketable fruit. Similar to Starfire (listed under Tomato, Main Season Red) but earlier and a little smaller. Bred by Tim Peters of Peters Seed and Research in Riddle, Oregon.

Packet ≈ 30 seeds, \$3.50 2 g, \$12.50

1/2 g ≈ 150-250 seeds, \$6.50 1/4 oz, \$28.00

Forest Fire

45-50 days. Det.


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

Packet ≈ 30 seeds, \$3.50 2 g, \$13.00

1/2 g ≈ 150-250 seeds, \$6.50

Gill's All Purpose

60-70 days. Semi-det.

 Good yields of 3" round, 4-5 oz, red fruit with firm texture that are delicious for fresh eating but also good for processing into juice or paste, or canning whole. Gill's All Purpose makes a good outdoor market farm tomato, grows to 4' tall and is easy to trellis. As

a semi-determinate, it will keep ripening fruit through the end of the season but will not outgrow short trellis systems. Disease resistant plants help keep yields high and dependable. We believe it is an Oregon heirloom worthy of name recognition by customers at market, like Brandywine or Cherokee Purple. Another treasure from the Gill Brothers Seed Company of Portland, Oregon, released in 1947.


Packet ≈ 30 seeds, \$3.50

2 g, \$13.00

1/2 g ≈ 150-250 seeds, \$6.50

Gundula

55-60 days. Det. Dwarf.

 Dwarf bushes, rugose regular-leafed plants produce medium-sized meaty fruit prolifically and early. It always surprises us just how many lovely red-orange fruit grow on such a small stout plant. Very good for container gardening, as plants only reach 12-20" tall at maturity. Gundula is perfect for a pot on the porch. Originating in East Germany, it was given to The Seed Ambassadors Project by Gerhard Bohl in 2007.

Packet ≈ 30 seeds, \$3.50

2 g, \$12.50

1/2 g ≈ 150-250 seeds, \$6.50

Marmande

60-65 days. Indet.

 Bush plants produce clusters of 4-6 oz flat, lightly ribbed, red fruit. Good firmness in addition to excellent flavor, two attributes that make Marmande a perfect variety for small market farms. Good when eaten fresh or cooked. Very dependably yields outdoors, even in cool summers. 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. Possibly developed by Vilmorin Seed Co in 1897, though its heritage is uncertain as there are many strains and re-selections. We sourced our selection from the 2007 Seedy Sunday Seed Swap in Brighton, England. Verticillium and Fusarium wilt resistant.

Packet ≈ 30 seeds, \$3.50

2 g, \$12.50

1/2 g ≈ 150-250 seeds, \$6.50

1/4 oz, \$28.00

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

Variety	Season	Days	Growth	Icons	Fruit Size	Packet Options
Ararat Flame	Early	60	Indet.		6-8 oz	Sm; ½ g; 2 g; ¼ oz
Astrakhanskie	Main	70-75	Indet.		12-16 oz	Sm; ½ g; 2 g
Aurora	Early	60	Det.		2-4 oz	Sm; ½ g; 2 g; ¼ oz
Cyril's Choice	Early	50-60	Det. Dwarf		2-3 oz	Sm; ½ g; 2 g; ¼ oz
Deutsche Fleiss	Main	70	Indet.		2-3 oz	Sm; ½ g; 2 g; ¼ oz
Early Willamette	Early	55-60	Det.		3-7 oz	Sm; ½ g; 2 g; ¼ oz
Fireworks	Early	55-60	Det.		3-6 oz	Sm; ½ g; 2 g; ¼ oz
Forest Fire	Early	45-50	Det.		2-3 oz	Sm; ½ g; 2 g
Giant of Siebenburgen	Main	80-85	Indet.		12-18 oz	Sm; ½ g; 2 g
Gill's All Purpose	Early	65-70	Semi-det.		6-8 oz	Sm; ½ g; 2 g
Gundula	Early	55-60	Det. Dwarf		2-3 oz	Sm; ½ g; 2 g
Maria Nagy Giant	Main	85	Indet.		10-16 oz	Sm; ½ g; 2 g; ¼ oz
Marmande	Early	60-65	Indet.		4-8 oz	Sm; ½ g; 2 g; ¼ oz
Martian Giant	Main	75-80	Indet.		8-10 oz	Sm; ½ g; 2 g; ¼ oz
Mashenka	Main	75	Indet.		10-14 oz	Sm; ½ g; 2 g
Oldendorf Red	Early	65	Indet.		3-4 oz	Sm; ½ g; 2 g; ¼ oz
Perfect Rogue	Main	70-75	Indet.		4-6 oz	Sm; ½ g; 2 g; ¼ oz
Petrillo	Main	70	Indet.		3-4 oz	Sm; ½ g; 2 g; ¼ oz
Pilu KS	Main	70-75	Indet.		3-4 oz	Sm; ½ g; 2 g
Piroka	Main	75	Indet.		5-7 oz	Sm; ½ g; 2 g; ¼ oz
Pusztakolosz	Main	80-85	Indet.		16-24 oz	Sm; ½ g; 2 g; ¼ oz
Santiam	Early	60	Det.		3-5 oz	Sm; ½ g; 2 g; ¼ oz
Sasha's Altai	Main	75	Indet.		4-6 oz	Sm; ½ g; 2 g; ¼ oz
Serrewonder	Early	60	Indet.		2-5 oz	Sm; ½ g; 2 g; ¼ oz
Siletz	Early	65	Det.		8-10 oz	Sm; ½ g; 2 g
Spring King	Early	60-70	Det.		7-10 oz	Sm; ½ g; 2 g
Starfire	Main	70	Det.		7-10 oz	Sm; ½ g; 2 g; ¼ oz
Stupice	Early	55	Indet.		1-2 oz	Sm; ½ g; 2 g; ¼ oz
Uralskiy Ranniy	Early	50	Det. Dwarf		2-3 oz	Sm; ½ g; 2 g

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, \$3.50
1/2 g ≈ 150-250 seeds, \$6.50

2 g, \$13.00

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

criteria and this one meets ours 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, \$3.50 2 g, \$12.50
1/2 g ≈ 150-250 seeds, \$6.50 1/4 oz, \$28.00

Martian Giant

75-80 days. Indet.

 A great market tomato that rivals the hybrids. Bushy plants produce bright scarlet red, big and juicy fruit. Its flavor is balanced and excellent. Martian Giant is a good choice for a main season tomato. The yield is a little late but very high. Collaboratively developed by Peace Seeds, Bill Reynolds of Eel River Produce, and Seeds of Change. A sister variety to ORLST, selected by Dr. Alan Kapuler.

Packet ≈ 30 seeds, \$3.50 2 g, \$12.50
1/2 g ≈ 150-250 seeds, \$6.50 1/4 oz, \$28.00

Mashenka



75 days. Indet.

 A high quality and high yielding medium-large, main season red slicer from Russia that is round just like a tomato should be. Skin is always blemish free and slightly shiny. Meaty beefsteak type with dense, tasty flesh great for slicing fresh or canning. Fruit size is fairly large, but not giant, averaging around 12-14 oz. This variety is part of our growing line of awesome Russian and Siberian tomatoes. Mashenka is a common woman's name in Russia 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, \$3.50 2 g, \$12.50
1/2 g ≈ 150-250 seeds, \$6.50

Perfect Rogue

70-75 days. Indet. Potato leaf.


  **Adaptive Seeds Original.** 5 oz perfect, red globes with great flavor. Potato leaf type with uniquely large leaves that keep fruit well shaded on compact plants. Although nothing is perfect, we selected this variety from what many believe to be the perfect tomato – Early Girl F1. We have received positive feedback from growers about Perfect Rogue, and it has been featured in Oregon State University's dry farm collaborative trials. Now commercially available in its fully refined form.

Dehybridization is fun; if you haven't tried it, we encourage you to.

Packet ≈ 30 seeds, \$3.50 2 g, \$12.50
1/2 g ≈ 150-250 seeds, \$6.50 1/4 oz, \$28.00

Petrillo


70 days. Indet.

 Tall plants produce red, ruffled, fluted, 3-4" fruit weighing 3-4 oz. A high yielding and beautiful tomato similar to the Italian variety Costoluto Genovese but earlier to mature. Good flavor with an excellent, slightly tart bite. Petrillo is perfect diced and thrown fresh into pasta or salad, the ripe fruit keep well on the plant and in the kitchen. Fruit produce very few seeds. Originating in Puerto Rico pre-1952, we sourced it from USDA GRIN (Germplasm Resources Information Network), the US equivalent to a national gene bank.

Packet ≈ 30 seeds, \$3.50 2 g, \$12.50
1/2 g ≈ 150-250 seeds, \$6.50 1/4 oz, \$28.00

Pilu KS

70-75 days. Indet.

 High quality, red greenhouse tomato bred in Germany for biodynamic agriculture. Seemingly endless clusters of 6 or 7 fruit can be harvested vine ripened by the bunch. The tennis ball shaped, 3 oz tomatoes make us think, "Wow! Can a tomato be more round?" Fruit begin ripening mid season and continue to produce well into the fall after most other tomatoes give up. Firm enough for wholesale and/or making the trip to market, and juicy, too. Flavor is a very good balance of sweet and acidic. In Northern European greenhouse production, the tall plants are

TOMATO, PASTE & PLUM


Solanum lycopersicum

GROWING & SEED SAVING BASICS

Sow indoors in flats with good potting soil as early as February, but no later than April. Keep warm and well-watered. Up pot seedlings into 4" pots once they have two true leaves. Transplant into the garden once danger of frost has passed, late May in western Oregon. Collect seeds from ripe fruit by squeezing into a jar and add 25% more water. Wait a few days for mold to form. When seeds sink and gel-sac is gone, decant and rinse to clean. Dry thoroughly.

Baylor Paste

Red. 75 days. Indet.

 Seemingly hundreds of 2-3" meaty, blemish free, elongated egg-shaped fruit. When the rest in the greenhouse had succumbed to mold late in the season, the Baylor Paste was still rockin! Also produces well outside, maintaining quality fruit very late into the season. No blossom end rot as is common with other pastes.

Packet ≈ 30 seeds, \$3.50 2 g, \$12.50
1/2 g ≈ 150-250 seeds, \$6.50 1/4 oz, \$28.00

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 produce well 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 pear types, such as Cuneo, tend to be 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, \$3.50 2 g, \$12.50
1/2 g ≈ 150-250 seeds, \$6.50 1/4 oz, \$28.00

De Berao Braun


Maroon/Brown. 65-70 days. Indet.

 Plum-shaped fruit are a wonderful maroon-brown color with a little green on the shoulders. Big, vigorous plants provide extremely high yields of fat, 2½ oz fruit that are good for sauce. A Russian variety named after the hats Russian cavalry once wore. Given to The Seed Ambassadors Project by seed saver Gerhard Bohl in Germany. Aka, De Berao Black.

Packet ≈ 30 seeds, \$3.50 2 g, \$12.50
1/2 g ≈ 150-250 seeds, \$6.50 1/4 oz, \$28.00

Egg from Phuket


White/Pink. 60-65 days. Indet.

 Early producer of loads of small, white-pink, 1 oz egg-shaped fruit on rampant vines. Flavor is good for a Thai tomato, and a little tart. Most Thai tomatoes are meant for cooking in stir-fry, curry, or Thai salad and therefore selected very 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, \$3.50 2 g, \$12.50
1/2 g ≈ 150-250 seeds, \$6.50 1/4 oz, \$28.00

Fakel


Red. 70-75 days. Det.

 Deep red, 2 ½" slightly elongated, round, 2-3 oz fruit with exceptional sweet flavor on vigorous plants that are extremely prolific, even in cool conditions. Juicy and thick walled, these paste-type fruit are good for processing and also fresh eating. Fruit detaches without calyx. 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, \$3.50 2 g, \$12.50
1/2 g ≈ 150-250 seeds, \$6.50 1/4 oz, \$28.00

Sungella

60-70 days. Indet.

 1½-2" wide, sweet, orange globes are small but larger than cherry tomatoes. Plum-sized, 1-2 oz fruit with deliciously sweet flesh. Very productive and cold tolerant. A Sungold F1 dehybridization, it is bigger and much more split resistant. This is one of only a few tomato varieties that has ever produced high quality fruit for us from the greenhouse well into November. Originally offered by the English seed company, Thompson and Morgan, bred by one of their customers.

Packet ≈ 30 seeds, \$3.50

2 g, \$12.50

1/2 g ≈ 150-250 seeds, \$6.50

1/4 oz, \$28.00

TOMATO, PINK


Solanum lycopersicum

GROWING & SEED SAVING BASICS

Sow indoors in flats with good potting soil as early as February, but no later than April. Keep warm and well-watered. Up pot seedlings into 4" pots once they have two true leaves. Transplant into the garden once danger of frost has passed, late May in western Oregon. Collect seeds from ripe fruit by squeezing into a jar and add 25% more water. Wait a few days for mold to form. When seeds sink and gel-sac is gone, decant and rinse to clean. Dry thoroughly.

Gregory's Altai

70 days. Indet.

 Medium-large pink beefsteaks with long, eyelash-like calyx. 8-16 oz fruit ripens much earlier than other large pink tomatoes. Produces lots 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, \$3.50

2 g, \$12.50

1/2 g ≈ 150-250 seeds, \$6.50

1/4 oz, \$28.00

Katja

60 days. Indet.

 Bushy plants produce big, pink, 3-5" slicer tomatoes that weigh 8-16 oz. Very early and reliable. Gorgeous and delicious. Sarah thinks this is our best tomato (*objectively*) and Andrew thinks it is one of our favorites (subjectively). Does very well even in cool, shady gardens. Ripened a tasty 1 lb fruit (and many smaller fruit) outdoors at Corvus Landing Farm in Neskowin, Oregon, in the summer of 2010—the year of no ripe tomatoes for many Oregon coast gardeners. Originates in the city of Slyudyanka, on the shores of Lake Baikal in Siberia, where it is also grown outdoors. It is not clear whether it was developed by Katarina Konovna Sviatova (Katja) herself, or if it is an old Russian commercial variety. Received from Søren Holt of The Toad's Garden blog, and Frøsamlerne, the Danish seed savers, who received it from the Sviatova family.

Packet ≈ 30 seeds, \$3.50

2 g, \$12.50

1/2 g ≈ 150-250 seeds, \$6.50

1/4 oz, \$28.00

Pruden's Purple

72 days. Indet. Potato Leaf.

 This is one of the more common tomato varieties that we feel 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 develops that sweet heirloom flavor even in 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, \$3.50

2 g, \$13.00

1/2 g ≈ 150-250 seeds, \$6.50

Rosabec

60-70 days. Det.


 An awesome early pink slicer tomato from Quebec with 6-8 oz, globe shaped fruit, excellent yield and flavor. Blemish free and good firmness make Rosabec a great

market variety. 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, \$3.50 2 g, \$12.50
1/2 g ≈ 150-250 seeds, \$6.50

Sarah Purple SAP

65-70 days. Indet.

 Early, very round, 8 oz pink fruit. Excellent, juicy, and flavorful. Thin skin is blemish free and tender. Sarah Purple is very delicious picked ripe from the vine. A little like Rose de Berne, the vibrant pink fruit are captivating to look at. With limited historical information available, we think it is an old-fashioned heritage variety from Germany. Given to the Seed Ambassadors Project in 2007 by Gerhard Bohl, a seed steward in Germany.

Packet ≈ 30 seeds, \$3.50 2 g, \$12.50
1/2 g ≈ 150-250 seeds, \$6.50 1/4 oz, \$28.00

Siberian Giant Pink


80 days. Indet.

 Truly giant, pink beefsteaks form on tall, floppy vines. Deliciously juicy and meaty. Siberian tomatoes are usually on the early side but this special variety is an exception. Like other main season tomatoes, the yield is huge but concentrated later in the season. Siberian Giant Pink fills the role that Brandywine is known for, 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. Known in Russian as *Sibirskiy Velikan Rozovyyi*.

Packet ≈ 30 seeds, \$3.50 2 g, \$12.50
1/2 g ≈ 150-250 seeds, \$6.50 1/4 oz, \$28.00

Tiffen Mennonite MF

80 days. Indet. Potato Leaf.

 Big, pink, 16 oz beefsteak fruit are somewhat variable in shape – many with a rather ribbed appearance while some are a more flattened globe shape. We find it to be earlier to mature and heavier yielding than the ubiquitous Brandywine and recommend

growing Tiffen Mennonite instead. The thing that really makes it a winner is that it sweetens up so much better in our climate. If you like big, richly sweet heirlooms, this one is for you. Has even won a few tomato taste-offs here in Oregon (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, \$3.50 2 g, \$13.00
1/2 g ≈ 150-250 seeds, \$6.50

TOMATO, OTHER COLORS


Solanum lycopersicum

GROWING & SEED SAVING BASICS

Sow indoors in flats with good potting soil as early as February, but no later than April. Keep warm and well-watered. Up pot seedlings into 4" pots once they have two true leaves. Transplant into the garden once danger of frost has passed, late May in western Oregon. Collect seeds from ripe fruit by squeezing into a jar and add 25% more water. Wait a few days for mold to form. When seeds sink and gel-sac is gone, decant and rinse to clean. Dry thoroughly.

Cascade Village Blue PNW

Indigo/Red. 75 days. Indet.

 **NEW for 2019!** This lovely indigo saladette type tomato holds well on and off the vine, is beautiful and tastes great, too. Dark purple-skinned, 3 oz globes ripen to red on the bottom, often with an awesome red star shape that forms under the calyx common to indigo tomatoes. Flesh is red, foliage has a nice dark purple tinge. Bred by Tom Wagner of Everett, Washington, from a cross between an indigo type and his famed Green Zebra tomato.

Packet ≈ 30 seeds, \$3.50 2 g, \$12.50
1/2 g ≈ 150-250 seeds, \$6.50

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

Variety	Color	Days	Growth	Icons	Fruit Size	Packet Options
Amber	Yellow	55-60	Det. Dwarf		1-3 oz	Sm; ½ g; 2 g; ¼ oz
Azoychka	Yellow	65-70	Indet.		6-12 oz	Sm; ½ g; 2 g; ¼ oz
Cascade Village Blue	Indigo/Red.	75	Indet.		3 oz	Sm; ½ g; 2 g
Darby Red and Yellow	Red w/ Yellow Stripes	60	Indet.		2-4 oz	Sm; ½ g; 2 g; ¼ oz
Fantome du Laos	White	80	Indet.		6-8 oz	Sm; ½ g; 2 g; ¼ oz
Gregory's Altai	Pink	70	Indet.		8-16 oz	Sm; ½ g; 2 g; ¼ oz
Grüne von Helarios	Green	75-80	Indet.		4-7 oz	Sm; ½ g; 2 g; ¼ oz
Justnya	Orange	65-70	Semi-det.		1-2 oz	Sm; ½ g; 2 g
Katja	Pink	60	Indet.		8-16 oz	Sm; ½ g; 2 g; ¼ oz
Lila Sari	Purple/Brown	75-80	Indet.		4-7 oz	Sm; ½ g; 2 g; ¼ oz
Lime Green Salad	Green	60-70	Det. Dwarf		2-4 oz	Sm; ½ g; 2 g
Mavritanskite	Maroon/Brown	75-80	Indet.		6-14 oz	Sm; ½ g; 2 g; ¼ oz
Native Sun	Yellow	50-65	Det.		3-4 oz	Sm; ½ g; 2 g; ¼ oz
Orange King	Orange	65	Det.		4-6 oz	Sm; ½ g; 2 g; ¼ oz
Orange You Glad	Orange	65	Det.		4-8 oz	Sm; ½ g; 2 g; ¼ oz
Paul Robeson	Maroon/Brown	75-80	Indet.		6-12 oz	Sm; ½ g; 2 g; ¼ oz
Pigletwillie's French Black	Maroon/Brown	75	Indet.		2-3 oz	Sm; ½ g; 2 g; ¼ oz
Pruden's Purple	Pink	72	Indet.		10-16 oz	Sm; ½ g; 2 g
Rosabec	Pink	60-70	Det.		6-8 oz	Sm; ½ g; 2 g
Sarah Black	Purple/Brown	75-80	Indet.		8-12 oz	Sm; ½ g; 2 g
Sarah Purple	Pink	65-70	Indet.		4-8 oz	Sm; ½ g; 2 g; ¼ oz
Scotland Yellow	Yellow	70	Indet.		2-3 oz	Sm; ½ g; 2 g; ¼ oz
Siberian Giant Pink	Pink	80	Indet.		12-16 oz	Sm; ½ g; 2 g; ¼ oz
Sokolades	Purple/Brown	70-80	Indet.		6-12 oz	Sm; ½ g; 2 g; ¼ oz
Sungella	Orange	60-70	Indet.		1-2 oz	Sm; ½ g; 2 g; ¼ oz
Tiffen Mennonite	Pink	80	Indet.		12-16 oz	Sm; ½ g; 2 g
Vintage Wine	Pink w/ Yellow Stripes	80	Indet.		5-12 oz	Sm; ½ g; 2 g
White Tomesol	White	80	Indet.		4-8 oz	Sm; ½ g; 2 g; ¼ oz

Darby Red and Yellow

Red with Yellow Stripes. 60 days. Indet.

Fairly early medium-sized, 2-4 oz, red fruit with yellow tiger stripes. One of the best striped tomatoes with excellent flavor, vigorous growth and high yields. Produces perfectly beautiful striped fruit for display on the tomato table at market and is a colorful addition to mixed quarts or flats. 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, \$3.50

1/2 g ≈ 150-250 seeds, \$6.50

2 g, \$12.50

1/4 oz, \$28.00

TURNIP & RUTABAGAS


Brassica sp.

GROWING & SEED SAVING BASICS

Direct sow March through August in rows that are 1' apart. When seedlings are 3" tall, thin to 3" spacing for turnips, and 8" spacing for rutabagas. Don't forget to eat the greens! In our area, rutabagas can grow through winter without protection as long as the mice don't find them. Only some varieties of turnip have the same hardiness. Both can be harvested in autumn and stored for many months in root cellar conditions. Collect seeds from 20 or more plants (to avoid inbreeding) in the second year when seeds have dried down. Cut seed heads, place on tarps to dry a few more days, then dance to free seed. Winnow to clean. Isolate from other *Brassic*as of the same species by 1/2 mile for *B. napus*, and 1 mile for *B. rapa* (watch out for wild turnip!).

Rutabaga, Major Dunne


B. napus. 80 days.

 Nice, purple top rutabaga with smooth, uniform shape and golden skin. One of the most attractive rutabagas we have ever grown. They retain excellent texture and flavor even when they get very large. With the bulbous roots just at or above the soil surface, Major Dunne is nematode resistant. Once a 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. Given to the Seed Ambassadors Project by the Irish Seed Savers. May also be known as Doon Major.

1 g ≈ 250 seeds, \$3.50 1 oz, \$17.50
3 g, \$6.50 1/4 lb, \$48.00

Rutabaga, Nadmorska

B. napus. 80 days.

 Large, green-topped rutabaga with golden flesh. Uniform, large, round, vigorous and early maturing with very little neck. Nadmorska has a slightly more mustardy flavor than the purple top rutabagas. We like this flavor a lot, making it a definite winter garden staple. 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, \$3.50 1 oz, \$17.50
3 g, \$6.50

Turnip, Aprovecho Hardy

B. rapa. 70 days.

  **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 was reduced but the result is strong, hardy, round turnips. We have since selected heavily for attractive root shapes and colors, which vary from white to purple to green-topped. Our favorites in the population are the bright white ones with combined purple and green tops.

1 g ≈ 250 seeds, \$3.50 1/2 oz, \$12.00
3 g, \$6.50 1 oz, \$20.00

Turnip, Tokyo Market

B. rapa. 30 days.

 **NEW for 2019!** Salad type turnip that is delicate yet crunchy with a distinct sweetness unlike other turnips. Very quick to mature, best grown in spring or fall. White, slightly flattened globe-shaped roots grow to 3" but we prefer to harvest and eat them at 2." Tokyo Market turnips are delicious raw in salads, sliced with salt, snacked on whole, or cooked. Greens are tender, nutritious, and delicious, too. We have long dreamed of adding this venerable open pollinated variety to our catalog and are excited to finally do so!

1 g ≈ 250 seeds, \$3.50


Georgia. 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

Winter King and Queen

90-100 days.

 A unique and rare winter keeper type watermelon. With light-green skin and pink-red flesh, these melons have a good sweetness and excellent flavor. Some refer to this type as a Christmas watermelon because once picked, it can be stored into December. We have eaten them for Thanksgiving and later into winter. Late maturing for the Northwest but this is no problem if you pick them in October with the winter squash before frost. Washington State University trials found Winter King and Queen to be high yielding in quantity of fruit and in total marketable weight with an average of 9 lbs per watermelon. They also reported it to be crack resistant. This variety is preferred by Mennonites in the Midwest for traditional watermelon pickles (both sliced vinegar pickles and brined whole fruit), as it is 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 stewarding this watermelon since 2003 and are proud to have reintroduced it! *Seed produced by Avoca in Corvallis, Oregon.*

2 g ≈ 35 seeds, \$3.50

6 g, \$6.50

1 oz, \$18.50

4 oz, \$48.00

FREE
Shipping on all US
orders over \$50


HERBS

GROWING & SEED SAVING BASICS

Herbs have variable needs, thrive in different growing conditions, and have individual requirements for seed saving. Basic growing and seed saving information can be found on the back of seed packets. Annual unless otherwise noted.

Angelica

Angelica archangelica. 208-365 days. Biennial in zones 4-9.


 Angelica is one of those plants that seems ancient and archetypical.

Plants are reminiscent of cow parsnip with similar large white-flowered umbels. Big, lobed leaves atop long hollow stems have a perfumed, sweet scent and flavor. Medicinal, ornamental and edible, it is a plant that has been associated with humans for a long time. The giant flowers are full of nectaries that attract many beneficial insects such as honey bees, predatory wasps, hover flies and lady bugs. In the early summer, the flowering stalks are a favorite perch for Lazuli Bunting songbirds on our farm. Flowers can be used fresh or dried, giving a bold accent to bouquets. The stalks can be peeled and candied for a delicious treat. A true biennial that may take a few years to flower if not sown early in the spring. May self seed. Herbally, Angelica is known to be energizing, warming and stimulating. Traditionally used to treat colds and respiratory issues. The roots are used to flavor gin and the seeds are used to flavor liqueurs such as Chartreuse, many bitters, and even Vermouth. Angelica is a truly useful and beautiful plant.

1/2 g ≈ 90 seeds, \$3.50

Basil, Italian Mountain Sweet

Ocimum basilicum.

 A strain of Italian sweet basil that is more cool weather tolerant than other basil. As the name suggests, it is from the mountains of Northern Italy via the seed company Seeds Trust, formerly located in Montana. They report that Italian Mountain Sweet grows better than other basil varieties in Montana and we find it also is a great producer outdoors in Oregon. The sweet, rich flavor is similar to other Genovese types and is

perfect for pesto and Caprese salad. Slow to bolt but not too slow to make seed. Prolific flowers that bees go crazy over.

Packet ≈ 120 seeds, \$3.50

1 oz, \$20.00

1 g ≈ 540 seeds, \$6.50

1/4 lb, \$48.00

Basil, Sacred/Tulsi

Ocimum tenuiflorum.

 Tulsi is one of the best herbs 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. The flavor is a little fruity with an accent of clove, making it seem slightly sweet. Sacred basil has been used for centuries in Ayurvedic medicine as an adaptogen and for helping to alleviate stress. Other strains of Tulsi are more commonly grown in tropical areas, however this temperate strain is more cool-weather tolerant than sweet basil and other sacred basil varieties. It produces lots of healing and delicious aromatics. This strain comes to us from Wild Garden Seed, who has been growing it since 1983, and it can be traced back to the Abundant Life Seed Foundation, sometimes being called the 'Abundant Life' strain. Aka, Tulasi, Kapoor Tulsi, Temperate Tulsi.


Packet ≈ 200 seeds, \$3.50

2 g, \$12.50

1/2 g ≈ 750 seeds, \$6.50

Basil, Siracusa

Ocimum basilicum.

 **NEW for 2019!** A sweet Italian basil in the true Genovese style. Siracusa has a deep, sweet aroma that is oddly missing from some modern commercial basil. Bright green leaves are slightly smoother and less pointy than Italian Mountain Sweet. Flavor is delicious in *pesto alla trapanese*, aka Sicilian pesto, which uses almonds and tomatoes. Also perfect when simply chopped and tossed with pasta. Despite its Genovese style, this seed was found in Sicily by Lane Selman of the Culinary Breeding Network. She purchased it in a hand folded white envelope at a small garden store in Siracusa (Syracuse).

Packet ≈ 120 seeds, \$3.50


1/4 oz, \$12.50

1 g ≈ 540 seeds, \$6.50

1 oz, \$20.00

Basil, Thai Lemon

Ocimum citriodorum.

 This refreshing, citrus basil is a different species than its basil cousins, and is essential in certain South and Southeast Asian dishes. Thai Lemon basil is delicious with seafood, or as a more complex flavorful alternative to sweet basil in almost any dish. 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 used medicinally for centuries and as a flavoring for 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 sip occasionally for adrenal support. Some historical descriptions of borage remark on its ability to comfort the heart, dispel melancholy and give courage. Worth having around just for its beauty. Also attractive to bees and other pollinators. Borage is self seeding in the garden so choose a permanent spot for it.

3 g ≈ 140 seeds, \$3.80

Catnip

Nepeta cataria. Perennial in zones 3-9.

 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 by humans for relaxation to aid sleep. Catnip has a history of being used in treating digestive disorders, reducing fevers, and a whole slew of other ailments. Plants can reach 5' in their second year. Germination is sometimes slow and unpredictable.

Packet ≈ 150 seeds, \$3.50

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, \$3.80

Large Packet ≈ 2,000 seeds, \$6.80

Chamomile, Zloty Lan

Matricaria recutita.

 A unique Polish tetraploid variety. Tetraploid plants naturally have more cell chromosomes which usually results in larger and more vigorous plants. Zloty Lan 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. The dried flowers steeped in hot water for less than a few minutes make a soothing and calming tea 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, 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, \$3.80

Large Packet ≈ 2,000 seeds, \$6.80

Chervil, Great Green

Anthriscus cerefolium. 30-60 days. Biennial in zones 3-9.

 Chervil is a useful and unailing winter herb that deserves to be more commonly grown. Flavor is reminiscent of fennel with lots of sweet, subtle notes. A carrot relative, its leaves are similar and almost fern-like. We grow it in full sun, but it thrives in part shade and under fruit trees. This vigorous strain has been selected for many years by Wild Garden Seed in Philomath, Oregon, for robust plants with a good, deep chervil flavor that easily survive winter. May self seed.

1/2 g ≈ 250 seeds, \$3.80

Chives, Polyvit


Allium schoenoprasum. Perennial in zones 3-10.

 Produces bunches of dark green, pungent, onion flavored leaves that are very versatile in the kitchen. Plants grow to about 12" tall. Very hardy plants withstand neglect, can grow in full sun to part shade, and are great for containers. In midsummer, plants produce little, light purple, globe-shaped flowers that are also edible, pretty enough to grow as an ornamental, and provide a good nectar source for beneficial insects. Chives deserve a place in every perennial herb garden. Not only are they good in salads, sauces, and many other dishes, but you can substitute them for onions in a pinch. This is an improved variety, known for uniform, robust growth.

Packet ≈ 230 seeds, \$3.80

Cilantro, Rak Tamachat

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, 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 back at home. Leaves are giant when compared to every other cilantro we have grown – they can be up to 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 oz, \$10.00

1/4 lb, \$20.00
1 lb, \$50.00

Cilantro, Standby ---

Coriandrum sativum.

 A must-have in the herb garden!

Standby cilantro's bright flavor freshens up any meal and is essential in so many cuisines worldwide – especially Latin American, Middle Eastern, Southeast and South Asian. Very hardy and slow bolting, it is excellent sown year-round, and especially in the late fall for winter harvest or an early yield of seeds the following year. Seeds have a delicious strong, lime-like flavor. Bred by Tim Peters of Peters Seed and Research, in Riddle, Oregon.

3 g ≈ 200 seeds, \$3.50
1 oz, \$10.00

1/4 lb, \$20.00
1 lb, \$50.00

Clary Sage ---

Salvia sclera. Biennial in zones 5-9.


 An ancient herb used in Europe for centuries. Great aromatic plant to have nearby in the garden patch. We love to walk by 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, \$3.50
3 g, \$7.00

1 oz, \$20.00

Coriander, Kanchanaburi ---

Coriandrum sativum.


 This large seeded coriander/cilantro has a fresh, aromatic flavor. Selected for seed production, the plants are shorter, earlier to flower, and have larger seeds than leaf type varieties. Although it is not the primary use, it also has tasty, aromatic leaves and roots that are useful in Thai food. Kanchanaburi coriander is a Thai variety from the town of the same name. It is a beautiful plant in western central Thailand that the River Kwai runs through. We sourced our stock seed originally from Will Bonsall's Scatterseed Collection, a priceless seed preservation project based in Maine. Aka, Kachanaburu Coriander.

3 g ≈ 120 seeds, \$3.50
1 oz, \$10.00

1/4 lb, \$20.00
1 lb, \$50.00

Dill, Ambrosia ---

Anethum graveolens. 35 days.


 An amazingly fragrant variety of dill. Heavenly in the garden and a key ingredient for 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. Flowers are very attractive to pollinators. We sourced Ambrosia dill originally from Peace Seeds in Corvallis, Oregon. There is a Ukranian or Russian variety of the same name, it may be the same but we're unsure. Aka, Ambrojia.

1/2 g ≈ 200 seeds, \$3.80
2 g, \$6.80

1 oz, \$12.50
1/4 lb, \$25.00

Dill, Mt Adams ---

Anethum graveolens. 35 days.

 Dill is a must have in any garden, and Mt Adams dill is 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 stewarding it for 20 years.

1/2 g ≈ 180 seeds, \$3.80
2 g, \$6.80

1 oz, \$12.50
1/4 lb, \$25.00

Elecampane, Julie's

Inula helenium. Perennial in zones 3-9.



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 that can become very large after a few years. The root is harvested in the fall of the second year. Mentioned by Pliny the Elder, 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 other seed swaps in the area, and she gave this seed to us a few years before she passed. We miss her.

Packet \approx 125 seeds, \$3.50

Lemon Balm, Quedlinburger Niederliegende

Melissa officinalis. Perennial in zones 4-9.



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 lemon balm all around your garden. A strong lemon balm tea is a great substitute for lemon juice in many recipes. Quedlinburger Niederliegende is higher in essential oil content than common lemon balm, and is very productive as well. 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 may have noticed that we love strange names, and 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 than others.

Packet \approx 150 seeds, \$3.50

4 g, \$12.00

1/2 g \approx 800 seeds, \$6.00

Lovage

Levisticum officinale. Perennial in zones 3-9.



With an appearance similar to its celery relative, lovage has a lovely fragrance and a sweet flavor with almost fennel-like undertones that is also reminiscent of celery and parsley. However, it really does have a flavor all its own. All parts of this plant are edible – leaves can be used in salads, leaves and stems add flavor to soups and stews, roots provide a hearty vegetable, and the flowers and seeds are used as an herb. Hollow stalks make an excellent drinking straw, perfect for Bloody Marys. Also used medicinally, as it is very aromatic – a tea of the leaves is said to aid in digestion. Lovage has been cultivated so widely for such a long time that its native range is not known – there are naturalized populations from Western Europe through Southwestern Asia. Beneficial insects love the large umbelliferous flowers. Plants can reach 5' tall while in flower. Germination can be slow and erratic, and plants may go dormant in summer, but once established they are quite hardy.

1/2 g \approx 100 seeds, \$3.50

Marshmallow

Althaea officinalis. Perennial in zones 3-9.



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. Similar to its okra relative, it is good for thickening soups. 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' tall. Naturalizes


easily, but seeds benefit from some cold to germinate. One way to get good germination is to direct sow outdoors in early spring.

1/2 g ≈ 175 seeds, \$3.50

2 g, \$6.00

Mugwort

Artemisia vulgaris. Perennial in zones 3-9.

 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 black 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 silvery grey purple leaves. Plants grow 4-6' tall and would be suitable for an annual hedge. Perennial plants die back in winter but will spread, self-seed, and grow well even in poor soil.

Packet ≈ 235 seeds, \$3.80

Mullein, Dense-Flowered

Verbascum densiflorum. Biennial.

 **NEW for 2019!** Beautiful and burly, Dense-Flowered mullein produces lots of easily harvestable pale yellow flowers and sage green leaves for medicinal use and is pretty enough to grow as an insectary / ornamental. Easy to grow. Mullein is said to have a soothing effect on a dry cough, and a tincture made from the flowers soothes the nerves. Some people add dried leaves to smoking blends. We wanted to add *Verbascum thapsus* to our catalog but then found out that it's illegal to sell the seed. Somebody somewhere thinks it is a weed – crazy! Then we found this bigger legal cousin available from The Plant Good Seed Company in Ojai, California.

Packet ≈ 200 seeds, \$3.80

Oregano, White Flowered Greek


Origanum vulgare hirtum. Perennial in zones 5-9.

 **NEW for 2019!** With its pungent, flavorful leaves, this is possibly the best strain for culinary use. A must have for the perennial herb garden, oregano is essential in many Mediterranean dishes. Best used straight out of the garden but also delicious dried. We even use it as a northern-grown replacement for Mexican oregano (*Lippia graveolens*) in some recipes. Small, white flowers attract beneficial insects, including many bumblebees. Very easy to grow – does well in dry or wet conditions and is happy in containers, too. Greek oregano oil is used medicinally as an anti-microbial and anti-fungal. Formerly listed as *Origanum heracleoticum*.

Packet ≈ 400 seeds, \$3.80

Parsley, Cilician

Petroselinum crispum.

 A very rare and special parsley originally from a medieval kingdom located in what is present-day Syria and Turkey, and brought to North America via Cyprus. Cilician parsley has a more ferny leaf type, with an intense flavor that makes a great addition to any dish calling 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, or possibly even a predecessor. The region of Cilicia has a long history of conflict and has been fought over by Greeks, Armenians, Syrians, Romans, and Turks. It is a cradle of agricultural biodiversity and a place 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 sharing this great variety with us.

1 g ≈ 300 seeds, \$3.50

1 oz, \$20.00

3 g, \$6.00


1/4 lb, \$40.00

1/2 oz, \$12.00

Parsley,

Einfache Schnitt 3

Petroselinum crispum.

 Translates from German as 'easy cut,' which proves to be very true. Incredibly flavorful and hardy, the dark green, flat leaves grow upright allowing for easy harvest and built-in rot resistance. High quality, marketable appearance and healthy year-round, even in the dead of winter. Several local organic growers have sung the praises of Einfache Schnitt 3 and we too relied on it all season long. Originally sourced from Bingenheimer Saatgut, the German biodynamic seed company. *Seed produced by Pitchfork & Crow in Lebanon, Oregon.*

1 g ≈ 300 seeds, \$3.50

1 oz, \$20.00


3 g, \$6.00

1/4 lb, \$40.00

1/2 oz, \$12.00

Stinging Nettle



Urtica dioica. Perennial in zones 3-10.

 An indispensable perennial plant native to many northern regions throughout Europe, North America, and Asia. Grows wild or cultivated in cool, shady, and damp areas in all but the coldest or hottest environments. Loved for its nutrient-rich leaves that are used fresh as cooked spring greens, or dried for use in tea. Leaves are high in protein, Omega-3 fatty acid, and many vitamins and minerals including iron. Stinging nettle tea has so many health benefits it is impossible to list them all here. Beware, the plant earns its name from the small hairs found on the leaves and stems that cause quite the sting. The stinging sensation only lasts for a few minutes for most people but we recommend wearing gloves for harvest and to avoid touching the leaves until they are fully dried or cooked. Plants grow to 5' tall and spread slowly via rhizomes. An important ingredient for biodynamic compost preparations and green manure liquid extracts.

Packet ≈ 200 seeds, \$3.80

Superior Licorice Mint

Agastache rugosa. Perennial in zones 5-9.

  Very delightful, aromatic leaves with a sweet, minty licorice flavor.

One of Andrew's favorite herbs for tea, second only to wild yerba buena. The beautiful blue flower spikes can grow to 8" tall 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 make a delicious addition to salad mix. We like fresh leaves best for tea, but dried leaves are also good. Superior Licorice Mint 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. As an aromatic, it can stimulate digestion, circulation, and general energy. It's also excellent as a beneficial insect forage. Wild Garden Seed recommends pairing it with fennel to attract and feed honey bees, birds, and other beneficial insects into autumn. Aka, Korean Licorice Mint. *Seed produced by Wild Garden Seed in Philomath, Oregon.*

1/2 g ≈ 500 seeds, \$3.50

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, with leaves reaching 3' long and 1½' across at the widest point. Massachusetts Wrapper Tobacco grows to 7' tall 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 dried, unfermented leaves. We don't usually chew tobacco, and think the plants are worth growing for their ornamental qualities, unique size and shape. Also, tobacco may one day be useful again in bartering! We sourced this variety from Scott Weech at a seed swap in Eugene, Oregon.


1/4 g ≈ 300 seeds, \$3.50

1/4 oz, \$18.00

1 g, \$6.00

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 homemade garden insecticide, though we haven't tried either. We have been told 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, \$3.50


1/4 oz, \$18.00

1 g, \$6.00

1 oz, \$36.00

Valerian, Anthos Arterner Mix

Valeriana officinalis. Perennial in zones 4-9.

 A mix of improved strains of valerian, preferred for commercial production due to high essential oil content and good root yields. Valerian is a favored 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 stimulate phosphorous. Plants can grow to 5' tall and spread slowly via rhizomes.

Packet ≈ 100 seeds, \$3.50

1/2 g ≈ 500 seeds, \$6.50

Yarrow, Danish

Achillea millefolium. Perennial.

 Sometimes our penchant for seed saving goes a little too far – such is the case with Danish Yarrow. We saved seed from a bunch of plants growing along the roadside while out exploring the ruins of a 14th century castle about 12 miles 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 spreads via roots and shattered seed, grows well even in poor soil.

Packet ≈ 400 seeds, \$3.50

FLOWERS

GROWING & SEED SAVING BASICS

Flowers have variable needs, thrive in different growing conditions, and have individual requirements for seed saving. Basic growing and seed saving information can be found on the back of seed packets. Annual unless otherwise noted.

Artemisia, Sweet Annie


Artemisia annua. 120 days.

 We first became acquainted with Sweet Annie when we worked at Hayhurst Valley Organic Farm and Nursery, where our boss, talented farmer Kate Wilen, made beautiful garlic braids, everlasting bouquets, and wreaths. Sweet Annie, with its long, pliable branches, beautiful fragrance and delicate light green, ferny foliage provides an ideal wreath base. It doesn't have showy flowers so it's not much to look at in the garden, but the fragrance is divine. Tall, bushy plants can reach 6' in height and over 3' wide. Harvest for wreaths at onset of flowering. Traditionally used in Chinese medicine to treat fever, and more recently its main compound has been used in treating malaria. Will self-sow if allowed to set seed. Aka, Sweet Wormwood.

Packet ≈ 500 seeds, \$3.80

Aster, Giants of California

Callistephus chinensis. 90 days.

 Intense pom-poms of double, daisy-like flowers in bright and light pink, lavender, and white, providing a different color palette than other flowers we offer. The color is so vivid 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.

1/2 g ≈ 190 seeds, \$3.50

1/4 oz, \$12.50

2 g, \$6.50

Aster, Matsumoto Striped Adaptive Mix


Callistephus chinensis. 85 days.

 **NEW for 2019! Adaptive Seeds Original.**

We received this strain as a supposed purple striped selection and it appears to have been a hybrid. After a few years of selection, all plants are striped but the color varies throughout the population, and we like it that way. They are all semi-double, 2" wide, white striped flowers that vary on a spectrum from dark purple to light lavender to pink. Plants are tall enough (2 1/2') and stems are long and strong enough to make great cut flowers. They hold well in a vase and their striped petals offer beautiful contrast. Plants are also disease resistant. Asters are a gateway flower to seed saving – choose your favorite color stripe combo and go for it! A dehybridized population from the Matsumoto series, which was developed by Japanese breeders specifically for the cut flower market.
1/2 g ≈ 190 seeds, \$3.50 1/4 oz, \$12.50
2 g, \$6.50

Bachelor's Button, Black Ball

Centaurea cyanus. 70 days.


 Super dark maroon flowers really catch your eye in the garden and in bouquets.

Flowers bloom from June to September, covering plants with 2" double flowers. Plants grow to 3' tall and may need staking. Young shoots are edible, flowers can be eaten raw or cooked, florets can be used as a vegetable, or as a garnish in salads. Flowers are lovely dried for flower arrangements. Will self-sow. Common Bachelor's Button is a light blue color, and we love this dark purple variation. Aka, Cornflower, Bachelor Buttons.

1/2 g ≈ 80 seeds, \$3.50 1 oz, \$30.00
2 g, \$6.50 1/4 lb, \$64.00
1/4 oz, \$12.50

Bachelor's Button, Blue Jubilee Gem

Centaurea cyanus. 60 days.


 Bachelor's Buttons deserve a place in every garden. They are easy-to-grow, make a nice little cut flower, and pollinators love them. Blue Jubilee Gem's frilly blossoms reach 2" across and are a lovely periwinkle

blue, the most common bachelor's button color. The semi-dwarf plants grow to about 2' and bloom over a long period, especially if dead-headed. Naturalizes easily if you let some go to seed. 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 frost when young. Aka, Cornflower, Bachelor Buttons.

1/2 g ≈ 140 seeds, \$3.50 1/4 oz, \$12.50
2 g, \$6.50

Bachelor's Button, Mauve Ball

Centaurea cyanus. 65 days.

 **NEW for 2019!** A mauve/lilac purple version of the classic Bachelor's Button. Plants grow to 36" with fully double flowers on long, sturdy stems that make a great addition to bouquets. Blooms early and keeps going right up until frost, providing a great mid-summer to late season nectar source for pollinators. May be sown in fall for earlier flowers the next spring. Will self-sow. Aka, Cornflower, Bachelor Buttons.

1/2 g ≈ 80 seeds, \$3.50 1 oz, \$30.00
2 g, \$6.50 1/4 lb, \$64.00
1/4 oz, \$12.50

Blanket Flower

Gaillardia arisata. Perennial in zones 3-10.

 Beautiful, cheery, daisy-like flowers on long, sturdy stems are a great, long-lasting cut flower. Blooms 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 seed heads 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, \$3.50

Attracts butterflies and is a good nectar source for beneficial insects. Prefers full sun, tolerates poor soil and drought conditions. Naturalizes easily.

1/2 g ≈ 200 seeds, \$3.50

2 g, \$6.50

Coreopsis, Tall Plains

Coreopsis tinctoria.

 Tall 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 make excellent fill in flower bouquets, and create superb pollinator habitat over a long season. Blooms 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 and has naturalized throughout most of the country. Self-seeding annual. Aka, Calliopsis, Tickseed.

Packet ≈ 200 seeds, \$3.50


1/4 oz, \$12.00

1/2 g ≈ 1,000 seeds, \$6.25

1 oz, \$24.00

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 filler in flower bouquets. Pollinators and other beneficial insects also love them. Blossoms can be used to make a yellow or red dye, and a tea of the dried plant has been used to make a coffee substitute. Blooms earlier than many other flowering annuals. Deadhead to prolong blooming. Tiger Mix coreopsis is a selection of Tall Plains coreopsis, a North American native plant. Aka, Calliopsis, Tickseed.

Packet ≈ 200 seeds, \$3.50

1/4 oz, \$12.00


1/2 g ≈ 1,000 seeds, \$6.25

1 oz, \$24.00

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, \$3.50

5 g, \$6.50

Cosmos, Daydream

Cosmos bipinnatus.


 A tall, productive, and attractive cosmos covered with unique blooms. Plants grow 5-6' tall. 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. Bouquets last indoors for more than a week if they are picked right into water just as the petals are opening. Andrew waxes poetic, "I now understand what a sunshine daydream is."

1/2 g ≈ 75 seeds, \$3.50

5 g, \$6.50

Cosmos, Rubenza

Cosmos bipinnatus.

 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', 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


beneficial insects enjoy them while in bloom and birds happily munch on the seeds. This is one we want to grow every year.

1/2 g ≈ 80 seeds, \$3.50

5 g, \$6.50

Daisy, Giant Shasta


Leucanthemum x superbum. Perennial in zones 5-9.

 Classic, 3-4" single white flowers atop 3' tall plants. 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. This variety was bred by plant genius Luther Burbank and released in 1890. We would like to thank Restoration Seeds for introducing us to this beauty.

Packet ≈ 150 seeds, \$3.50

Echinacea


Echinacea purpurea. Perennial in zones 3-10.

 North American native prairie wildflower with pretty purple daisy-like flowers that reach 3" across. Begins blooming in second year. Once common in the wild, but now mainly grown under cultivation with many varieties developed for ornamental purposes. This strain was sourced from a wild population and has been stewarded by Strictly Medicinal Seeds in Williams, Oregon, to maintain its wild character and therefore, reportedly more of the complex medicinal compounds. All parts of the plant are used as an immune-stimulant. Aka, Purple Coneflower.

1/2 g ≈ 120 seeds, \$3.50

English Wallflower, Vulcan

Erysimum cheiri. Perennial in zones 6-9.

 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 some areas English wallflowers are grown as biennials and are hardy down to -5°F.

Packet ≈ 140 seeds, \$3.50

1 g ≈ 560 seeds, \$6.50

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, \$3.50

2 g, \$16.00

1/2 g ≈ 900 seeds, \$8.50

Foxglove, Excelsior Mix

Digitalis purpurea. Biennial / Perennial in zones 4-9.


 Beautiful spires of bell-shaped flowers that range in color from white to pink and bloom in their second year. Bigger flowers with more bold colors than the wild foxglove that is established throughout the Pacific Northwest. Blossoms in early June for us. Flower spires grow to 6' and are especially attractive to large bumblebees, moths, and hummingbirds. If the main stalk is cut, side shoots will form and bloom later into the season. Thrives in shade or sun. A biennial that can often re-sprout as a short lived perennial. May self-sow but is not invasive. All parts of this plant are poisonous.

Packet ≈ 350 seeds, \$3.50

Large Packet ≈ 1,000 seeds, \$6.50

Foxglove, Strawberry

Digitalis x fulva. Perennial to zones 4.

 **NEW for 2019!** Stunning pink-peach bell shaped blossoms form on 2-4' tall spikes that bloom for weeks and make a great cut flower. Hummingbirds and pollinators love

the flowers. Strawberry foxglove is not invasive like the wild types, but is the result of an interspecific cross made almost 200 years ago. Basal rosette of evergreen foliage stays attractive year-round. This short lived perennial is deer resistant and prefers part shade. Deadheading in mid-summer may lead to second round of flowering. Aka, *Digitalis x mertonensis*.

Packet ≈ 150 seeds, \$3.50

Large Packet ≈ 500 seeds, \$6.50

Nigella,

Exotic Love-in-a-Mist

Nigella hispanica. 70-80 days.

 **NEW for 2019!** Purple-blue flowers are 2 1/2" wide with a captivating cluster of extruded dark purple stamens and pistils at the center. Pollinator friendly blooms attract almost as many insect visitors as California poppies. Long, 16" stems make great cut flowers with blooms lasting just over one week when cut fresh – a little longer than other nigella. Seed pods are captivating and look amazing in everlasting flower arrangements. Exotic Love-in-a-Mist is an easy to grow, direct sown annual happy in partial shade to full sun. Native to Spain. We would like to thank Fedco Seeds for turning us on to this variety. Related to, but not the same as the *Nigella* (aka black cummin) seed used as a culinary herb. Aka, Spanish Fennel Flower.

1/2 g ≈ 175 seeds, \$3.50

1/4 oz, \$12.50

2 g, \$6.50

Nigella, Love-in-a-Mist

Nigella damascena. 65-75 days.

 A fun and low-maintenance addition to the annual flower garden. Light blue or white, 1 1/2" flowers are held within a framework of lacy leaves. As they dry down they transform into bulbous seed heads reminiscent of balloons. Blossoms are a good cut flower when fresh and seed heads make an even better, unique everlasting. Be sure to plant them where you'll be happy to see them year after year, as they will self seed readily if left unharvested. Can be grown in full sun to part shade, with shade-grown plants reaching 3' tall. This cool weather annual can be sown in fall for early blooms in spring, or spring sown for summer blooms. Bloom time is short – succession sowing is recommended for

continuous harvest. Related to, but not the same species as the *Nigella* (aka black cummin) seed used as a culinary herb. Possibly the best collection of common names for one flower: Aka, Ragged Lady, Devil in the Bush, Love Entangle, Jack-in-Prison.


1/2 g ≈ 175 seeds, \$3.50

1/4 oz, \$12.50

2 g, \$6.50

Mexican Sunflower

Tithonia rotundifolia. 75 days.

 A great summer bloomer with bright orange flowers that attract butterflies.

Thrives on neglect, turning into bushy 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 our Mexican Sunflower as we, and our pollinators, are always impressed by its length of bloom. Summer plant that loves the heat and will flower until frost.

1 g ≈ 80 seeds, \$3.50

1 oz, \$16.00


3 g, \$6.50

1/4 lb, \$32.00

1/2 oz, \$10.00

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 very 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, \$3.50


2 g, \$12.50

1/2 g ≈ 2,000 seeds, \$6.50

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 is very hardy. Try sowing in the fall for early spring flowering. Can be sown in the spring with great success as well. Our original seed came from two accessions at

different autumn Food Not Lawns seed swaps in Eugene, Oregon. *Seed produced by Avoca in Corvallis, Oregon.*

1/2 g ≈ 500 seeds, \$3.50 1/4 oz, \$12.00
2 g, \$6.00 1 oz, \$24.00

Poppy, Horton Corn Poppy Mix


Papaver rhoeas.

 Short plants bloom small flowers in a mix of reds and pinks with the occasional white. Horton Corn Poppy Mix is hugely productive when compared to the few large blooms of *Papaver somniferum* varieties. We found this mix in 2004 growing semi-wild in the herb garden at Horton Road Organics in Blachly, Oregon. Gardens are always a little happier with corn poppies in them. Known as a possibly intentional weed in grain fields in Europe.

1/2 g ≈ 500 seeds, \$3.50 1/4 oz, \$12.00
2 g, \$6.00 1 oz, \$24.00

Rose Campion


Silene coronaria. Perennial in zones 4-9.

 Traditionally a very popular, easy to grow flower. Small, magenta blossoms held atop 2-3' tall, downy silver 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 will naturalize nicely. Tolerates partial shade and can flower in the first year if sown early.

1/2 g ≈ 500 seeds, \$3.50 8 g, \$12.00
2 g, \$6.00 1 oz, \$20.00

Rudbeckia, Autumn Forest


Rudbeckia hirta. 60-80 days.

 **NEW for 2019!** High quality selection of a North American native wildflower. 4-5" wide flowers are bicolor with yellow tipped petals and dark orange-red centers. Blooms profusely beginning in July / August and continues until frost. Excellent cut flower with easy to cut long stems. Big, 2' tall bushes fill out well and make great accent and/or border plantings. We grow it as an annual, but Autumn Forest Rudbeckia may be a perennial in zone 9b or warmer. Transplant into a sunny, well-drained location. Aka, Gloriosa Daisy.

Packet ≈ 165 seeds, \$3.50 2 g, \$12.00
1/2 g ≈ 660 seeds, \$6.50

Rudbeckia, Rustic Colors


Rudbeckia hirta. 60-80 days. Perennial in zones 7-9.

 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 its strength as a cut flower; blooms hold for a long time in a vase. The diversity within this variety is as eye-catching in bouquets as it is in the garden. Plants grow to 2' tall, 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. Usually grown as an annual in colder climates.

Packet ≈ 165 seeds, \$3.50 2 g, \$12.00
1/2 g ≈ 660 seeds, \$6.50

Snapdragon, Black Prince


Antirrhinum majus. 60-70 days.

 We're big fans of dark flowers; deep dark purples and reds are always welcome in our garden. The alluring, velvety crimson Black Prince snapdragon is a great addition to our collection. Gorgeous flowers bloom early and continually up stems that reach 2 1/2' tall. Very attractive to bumblebees. Blooms early and keeps going late into the season. Deadhead for additional blooms. Grows well in containers. May overwinter if you're lucky, and just might self-seed. An old variety that dates from around 1915. Deer resistant. All parts of this plant are poisonous.

Packet ≈ 250 seeds, \$3.50 1 g ≈ 4,500 seeds, \$12.50
Large Packet ≈ 1,000 seeds, \$6.50

Snapdragon, Defiant Mix

Antirrhinum majus. 70-80 days.

 Snapdragons are one of the classic annual flowers that every gardener should experiment with. These 3' tall plants are a bright accent in the garden and also make excellent cut flowers. Flower color ranges from dark-cherry red to 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 skulls when seed is ripe. Blooms from July through September and is deer resistant. All parts of this plant are poisonous.

Packet ≈ 250 seeds, \$3.50 1 g ≈ 4,500 seeds, \$12.50
Large Packet ≈ 1,000 seeds, \$6.50

Strawflower, Monstrosum Mix


Xerochrysum bracteatum. 75-85 days.

 Strawflowers are one of the best everlasting flowers. They are easy to grow, produce loads of blossoms sometimes even after frost, have strong stems, and are tolerant of low fertility and dry growing 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 orangey-yellow ones that are almost like 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! Aka, Helichrysum. *Seed produced by Pitchfork & Crow in Lebanon, Oregon.*

Packet ≈ 200 seeds, \$3.50 5 g, \$18.00
1 g ≈ 1,000 seeds, \$6.50

Strawflower, Scarlet


Xerochrysum bracteatum. 80 days.

 Lovely red with a touch of gold, these everlastings are great for bouquets, wreaths, garlands, and many other creative uses. We have even been known to use them as festive packing peanuts for gifts! Blossoms grow to 2" across and occasionally form in clusters, blooming right up until frost or even later. Plants grow to 5' tall and 3' wide. For best results as an everlasting, be sure to harvest before flowers have fully opened, dry well, and store in a dry, low-humidity place. May self sow. Aka, Helichrysum.

Packet ≈ 200 seeds, \$3.50 5 g, \$18.00
1 g ≈ 1,000 seeds, \$6.50

Sunflower, Hungarian Black Seeded


Helianthus annuus.

 5-7' tall plants produce mostly single, 8-12" flowers with yellow petals. Large, black seeds are tasty as a snack and also good for fresh sprouts since they're 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. *Seed produced by Avoca in Corvallis, Oregon.*

3 1/2 g ≈ 30 seeds, \$3.50 2 oz, \$20.00
1/2 oz, \$6.25 1/4 lb, \$35.00

Sunflower, The Tower


Helianthus annuus.

 Flowers reach 6" wide on well-branched, 6' tall plants. Flower color varies and includes pale yellow, bright yellow, bicolor, and red flowers. A very good 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. He named this variety for his home, a 15th century stone tower near his hillside farm. Aka, Il Tore. *Seed produced by Moondog's Farm in Mabel, Oregon.*

1 g ≈ 35 seeds, \$3.50 1/2 oz, \$15.00
3 g, \$6.25 2 oz, \$45.00

Sunflower, Ring of Fire


Helianthus annuus. 70 days.

 Bicolored petals are yellow at the tips and 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, \$3.50 1/2 oz, \$15.00
3 g, \$6.25 2 oz, \$45.00

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. Most are good cut flowers, but some plants grow to 12' or more making harvest fun, albeit inefficient. This mix is our choice for naturalizing as they are particularly good at volunteering year after year.

2 g ≈ 40 seeds, \$3.50

2 oz, \$35.00

1/2 oz, \$12.00

1/4 lb, \$50.00

Sweet Pea, Wiltshire Ripple


Lathyrus odoratus. 70-80 days.

 **NEW for 2019!** With red to maroon streaks and specks on white background petals, this variety is a striking change from classic pastel bicolor sweet peas. Modern sweet peas often lack the sweet scent that gives the species its name in the first place, however, Wiltshire Ripple is fully and joyously perfumed. Grows easily with an early spring sowing, and begins to flower in May or June. Days to flower is partly influenced by day length and sowing date. The earlier you sow, the earlier they will bloom, but flowers before April are unlikely. Plants can grow to 5' tall. A sturdy trellis is recommended. Originally from England, a hotbed of sweet pea breeding.

2 g ≈ 35 seeds, \$3.80

Sweet William, Holborn Glory

Dianthus barbatus. Biennial / Perennial in zones 3-9.

 Dark pink and white, candy striped flowers. Small, 1" wide, single blooms appear in saucer-sized clusters atop 2' tall, sturdy stems. The flowers bloom over a long season without deadheading and are highly desired by butterflies and bumblebees. If the plants are cut back low to the ground mid-season, they may produce a second flush of flowers. Makes a good, long-lasting cut flower.

This classic variety dates back to the 1920s. Deer resistant. Hardy biennial or short-lived perennial.

Packet ≈ 175 seeds, \$3.50

1/4 oz, \$18.00

1 g ≈ 875 seeds, \$6.50

Tobacco, Jasmine Scented

Nicotiana glauca. 70 days.

 Bright white trumpet-shaped flowers bloom in the evening and practically glow at night—simply stunning in the full moon! But more significant is the amazing jasmine smell that is particularly strong at dusk as it begins to attract large moths for pollination. The scent is so strong you can smell it from 30' away and would be great planted near your porch, under the bathroom window, or anywhere you want to enjoy the sweet perfume. It's amazing to me that we 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. Sticky resin and nighttime blooming make this not a good candidate for cutting or bouquets. Annual that self-seeds easily.

1/4 g ≈ 300 seeds, \$3.50

3 g, \$9.00

1 g, \$6.25

Tobacco, Purple Perfume Nicotiana

Nicotiana x sandarac. 60 days.

 Dark, deep purple, trumpet-shaped flowers with all of the intoxicating fragrance of taller nicotianas. Shorter, 2' tall plants are perfect when creatively placed as accents in 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 seed organically. Open pollinated selection made from the hybrid Deep Purple, an All-American Selections winner.

1/4 g ≈ 300 seeds, \$3.50

3 g, \$9.00

1 g, \$6.25


Yarrow, Parker's Gold

Achillea filipendulina. Perennial in zones 3-10.

 A striking ornamental. 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 down to about -40°F 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


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. If you like a full spectrum of pink, this is the mix for you. A great cut flower, 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, \$3.50 8 g, \$12.00
2 g, \$6.25 1 oz, \$32.00

Zinnia, El Dorado


Zinnia elegans.

 Softly romantic shades of coral-peachy goodness. Double blossoms last for days and seem to glow in the orange light of sunset. A lovely cut flower reminiscent of dahlias. Sturdy, hardy plants thrive even under adverse conditions in our field. Deer resistant. Zinnias are tender annuals that will bloom until frost.

1/2 g ≈ 50 seeds, \$3.50 8 g, \$12.00
2 g, \$6.25 1 oz, \$32.00

Zinnia, Fireball

Zinnia elegans.

 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, providing good habitat for them as well. Long, strong stems make a good cut flower. Deer resistant. Zinnias are tender annuals that will bloom until frost.

1/2 g ≈ 50 seeds, \$3.50 8 g, \$12.00
2 g, \$6.25 1 oz, \$32.00

Zinnia, Oriole


Zinnia elegans.

 **NEW for 2019!** Lovely bright orange blossoms that are so brilliantly colored they almost seem incandescent. Long, sturdy stems are great for cutting. Blooms right up until frost for good late season color, and provides excellent habitat and food for pollinators and songbirds. Deadhead to promote flowering. Deer resistant, tender annual. Classic variety from the 1920s.

1/2 g ≈ 50 seeds, \$3.50 8 g, \$12.00
2 g, \$6.25 1 oz, \$32.00

Zinnia, Super Yoga Red

Zinnia elegans.

 Single color flowers with slight variation in shades of dark red. The color reminds us of a classic red rose; thankfully zinnias are much easier to grow! We were tempted to rename this variety something like "Red Wine Shades" or "Yoga and Wine" because of the slightly different varieties of reds it can produce. Flowers may be semi-double or fully double; both look great in bouquets. Large plants with long stems continue to bloom through first frost and beneficial insects love them for a late-season buffet. Does best when direct seeded, but can be transplanted as well. Deer resistant, tender annual.

1/2 g ≈ 50 seeds, \$3.50 8 g, \$12.00
2 g, \$6.25 1 oz, \$32.00


GRAINS

GROWING & SEED SAVING BASICS

Grains have variable needs, thrive in different growing conditions, and have individual requirements for seed saving. Basic growing and seed saving information can be found on the back of seed packets.

Barley, Lawina Hulless


Hordeum vulgare.

 Short plants produce 2-rowed heads of tasty, hulless barley that thresh easily yet 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 wholesome, delicious whole grain. Lawina Hulless is our golden barley variety of choice for market. Performs well when spring sown. We obtained this variety from the breeder, Karl-Josef Müller, on our first Seed Ambassadors trip to Germany. *Seed produced by Myrtle Creek Farm in Myrtle Creek, Oregon.*

1 oz ≈ 650 seeds, \$3.50 1 lb, \$8.00
4 oz, \$5.50 5 lbs, \$35.00

Barley, Purple Valley


Hordeum vulgare.

 Great in soups, whole grain salads, or try as a substitute for arborio rice in risotto. Purple Valley barley is hulless, meaning that the hull falls off naturally during harvest ensuring the bran and germ remain. The result is edible, whole grain barley. We recommend lightly toasting barley in a dry pan until it begins to pop or smell like toast. Then cook just like brown rice. You end up with a fairly firm texture 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. After many years of selection here in the Willamette Valley, this variety was evaluated by Pat Hayes, barley breeder at Oregon State University. He suggested changing the name to Purple Valley to differentiate it from Purple Prairie and other purple barley varieties. Aka, Purple Hulless Improved. *Seed produced by Lonesome Whistle Farm in Junction City, Oregon.*

1 oz ≈ 700 seeds, \$3.50 1 lb, \$8.00
4 oz, \$5.50 5 lbs, \$35.00

Camelina


Camelina sativa.

 Camelina is an under utilized alternative grain crop with very high potential. Also known as false flax and can be used similarly for oil production. We are not the biggest fans of vegetable oils but camelina just might be the perfect healthy replacement for the scourge of canola. Grown in Europe for at least 3,000 years, where it is used for cooking and as a base for salad dressing. In Poland there is a particular kind of camelina oil that is registered with the EU as a traditional specialty. Contains up to 45% Omega-3 fatty acids. Very high yields from spring plantings.

1/2 g ≈ 300 seeds, \$3.50 1 oz, \$21.00
3 g, \$7.50

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,' since it has only one grain per hull. Similar to emmer, einkorn is also 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, \$3.50 1 lb, \$12.50
1/2 lb, \$8.50 5 lbs, \$53.00

Emmer

Triticum dicoccum.

 A delicious and nutritious grain, this awned wheat relative has 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 great animal feed. For some techniques on dehulling emmer and other ancient grains, check out this webinar: extension.org/pages/71272/dehulling-ancient-grains-webinar#.VHeD8Yf8W2w. We encourage experimentation and would love to hear

about your results! Aka, Farro. *Seed produced by Lonesome Whistle Farm in Junction City, Oregon.*

1 oz ≈ 700 seeds, \$3.50


1 lb, \$12.50

1/2 lb, \$8.50

5 lbs, \$48.50

Flax, Foster

Linum usitatissimum. 100 days.

 Pretty, dark blue flowers are followed by beautiful, bright yellow seeds with 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 ≈ 500 seeds, \$3.50


2 oz, \$12.50

1/2 oz, \$6.50

1/2 lb, \$32.00

Flax, Sussex

Linum usitatissimum.

 A fairly tall flax at about 3' that is good for fiber production. The brown seeds are noteworthy for their high alpha-linolenic acid (an Omega-3 fatty acid) content, 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. A heritage English flax/linseed from Sussex that came to us via The Irish Seed Savers Association.

2 g ≈ 500 seeds, \$3.50


2 oz, \$12.50

1/2 oz, \$6.50

1/2 lb, \$32.00

Millet, Auksés

Setaria italica. Foxtail millet.

 Foxtail millet is the type used for bird food. Small seeds have yellow hulls that must be removed before humans can eat it (not an easy task). Very easy to grow, but difficult to save seed from unless you have zero birds in your garden (but who would want that?!). Try using it as a cut flower, feeding it to chickens and ducks, or fermenting it into beer. Given to The Seed Ambassadors Project by The Lithuanian Ministry of Agriculture in Dotnuva, Lithuania.

The breeder there had been working with millets since long before the collapse of the Soviet Union and he said the birds at the zoo prefer his varieties.

4 g ≈ 1,200 seeds, \$3.50


2 oz, \$12.00

12 g, \$6.50

1/2 lb, \$32.00

Millet, Hells Canyon

Setaria italica. Foxtail millet.


 This is an awesome foxtail millet. Beautiful, dense, fingery heads are a reddish brown. Purple-streaked green leaves and stalks. Tolerates cooler summers. Very productive, easy to hand harvest and is gorgeous in flower arrangements. From Don Kluever who gardens in Hells Canyon off the Snake River, via a Seed Saver's Exchange member in Idaho.

4 g ≈ 1,200 seeds, \$3.50

12 g, \$6.50

Millet, Juosves

Panicum miliaceum. Proso millet.

 Proso millet is a good edible grain for those with gluten allergies, if you can manage to hull it. Great as bird seed if you cannot. Large seeds have red-orange hulls. Juosves millet is very drought tolerant and is easy 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, \$3.50


2 oz, \$12.00

12 g, \$6.25

1/2 lb, \$32.00

Millet, Rudukes

Setaria italica. Foxtail millet.

 Easy to grow, small seeded variety with red-orange hulls. As with our other millet varieties, it is also great fermenting into beer for personal use or feeding to your chickens and ducks. Remove hull before you eat it. Drought resistant. Rudukes millet was given to us by the Lithuanian Ministry of Agriculture in Dotnuva, Lithuania.

4 g ≈ 1,200 seeds, \$3.50


2 oz, \$12.00

12 g, \$6.50

1/2 lb, \$32.00

Oats, Föckinghauser


Avena sativa.

 An early maturing, fairly short and lodge resistant white oat with hulls. Used as an animal feed and for hay, or as a winter-kill cover crop in cold climates. Grows well mixed with spring barley and fed in combination for sheep, goats, horses, cows, chickens, ducks, geese, and rabbits. Bred by Wolfgang Kreimer of Mühlenbachhof, Germany, from the old oat variety, Alfred. We collected it in 2007 when visiting Ulla Grall and her seed company Bio-Saatgut in Germany.

1/2 oz ≈ 500 seeds, \$3.50 1/2 lb, \$12.00
4 oz, \$8.00 1 lb, \$18.00

Poppy, Elka White

Papaver somniferum.

 **Back for 2019!** White breadseed type. Easy to grow, pale pink-white flowers with purple smudges in the center. Produces massive quantities of sweet, nutty flavored white seeds that make an excellent paste/meal when ground into nut butter. Giant seed pods (1½" x 2") are sealed and do not shatter. A great choice for garden scale, non-cereal grain production. Originally from Chrenovec-Brusno, Slovakia.

1/2 g ≈ 500 seeds, \$3.50 1/4 oz, \$12.00
2 g, \$6.00 1 oz, \$24.00

Poppy, Hungarian Blue Breadseed

Papaver somniferum.

 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 super easy to grow and a 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. *Seed produced by Twisp River Seed in Twisp, Washington.*

1/2 g ≈ 500 seeds, \$3.50 1/4 oz, \$12.00
2 g, \$6.00 1 oz, \$24.00

Quinoa, Apellewa


Chenopodium quinoa. 80-95 days.

 **NEW for 2019!** The earliest maturing quinoa we have ever grown, or heard of for that matter. Even with such early ripening, Apellewa produces great yields of large, mostly white seeds. We might be biased because it is our most recent amazing quinoa find, but we really were impressed! Slightly variable, mostly cream-gold and green plants with the occasional pink to red-toned standout. Plants grow 4-6' tall. Our planting stock came from Bountiful Gardens in Willits, California, just prior to their closing. We have received so many good varieties from them over the years were saddened to see them go. Luckily, the seed lives on.

1/2 g ≈ 250 seeds, \$3.50 4 oz, \$30.00
2 g, \$6.50 1 lb, \$85.00
1 oz, \$18.50

Quinoa, Chadmo

Chenopodium quinoa. 105-115 days.

 Cream-brown seed. This variety was shared with our friend, Dan Armstrong at the 2013 International Quinoa Symposium at Washington State University, who passed it onto us the following year. Out of the 7 varieties Dan trialed, Chadmo stood out for both vigor and yield. Originally from the island of Chiloé off the coast of Chile, Chadmo seems more well adapted to growing at low elevations than most other varieties of quinoa which hail from high in the Andes. In trials through the University of Buenos Aires, Chadmo showed strong resistance to pre-harvest sprouting (seed dormancy in seed head), most likely an adaptation to being from a humid, temperate climate. Chiloé is also at a similar latitude (41°- 43°S) to Oregon (42°- 46°N), which may contribute to its easy success here. Hooray for coastal adaptation! Check out Dan's 2014 quinoa experiment results at: mudcitypress.com/beanandgrain20.html.

1/2 g ≈ 250 seeds, \$3.50 4 oz, \$30.00
2 g, \$6.50 1 lb, \$85.00
1 oz, \$18.50

Quinoa, Dave 407

Chenopodium quinoa. 90-100 days.



Our favorite quinoa because of its unique history and excellent performance here in the Willamette Valley. Golden orange seeds. 4-5' tall plants with seed heads that turn vivid orange when ripe. High yielding compared to other quinoa grown in low elevations. Short season. Open seed heads shed late season damp weather. Collected in southern Chile and 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 4 oz, \$30.00
2 g, \$6.50 1 lb, \$85.00
1 oz, \$18.50

Quinoa, Linares

Chenopodium quinoa. 100-110 days.



One of the best candidates for western Oregon quinoa production. There has been a lot of hype about quinoa production lately with few successes on a commercial scale. Not yet anyway! Getting the right seed is the first step. Plants are 4-5' tall. Seed head color is slightly variable, from orange to gold when mature. Originating in Chile where the day length is similar to our own. Linares is highly regarded by Kevin Murphy, grain breeder at WSU Pullman, Washington, as being one of the highest yielding in their trials. Some quinoa varieties need to be grown at higher 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. 120-130 days.



Easy to grow plants are similar to lambsquarters, with a unique pink coloration. Very heat tolerant. The magic happens when they grow over 6' tall,

producing 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. *C. formosanum* produces smaller seeds than Andean quinoa. We put threshed, uncleaned seed in a pillowcase, throw it in the clothes dryer, set to fluff (no heat), and let it tumble for 20 minutes – a great way to remove the hulls so it's ready to cook. We mostly use the leaves as a vegetable, but the seed is also high in protein, making Taiwanese quinoa a great all purpose food plant. Said to be a native plant to Taiwan and China, it is very rare in North America. 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 known 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. 100-110 days.



High yielding of orange seed heads. Open head shape is less prone to molding in seed heads than other quinoa varieties. We have heard that it is the most popular quinoa in England, suggesting it does well in cool, damp climates. This variety is from Temuco in southern Chile, an area with a relatively low elevation for quinoa production (1,180' instead of 10,000'+).

1/2 g ≈ 250 seeds, \$3.50 1 oz, \$18.50
2 g, \$6.50 4 oz, \$30.00

Sorghum, Ba Ye Qi

Sorghum bicolor. 90 days.



NEW for 2019! By the far the earliest maturing grain sorghum we've grown. 7' tall plants have one goal in mind and that is to make grain. Sugar content of the stalks and quantity of forage is not huge, which helps it mature grain so early. Sorghum flour is delicious and makes excellent gluten-free baked goods. Whole kernels can be cooked like brown rice and used just like rice, quinoa,


couscous, or traditional sorghum porridge. In China, sorghum is also used to make beer and liquor. Plants thrive in sub-optimal growing conditions. Ba Ye Qi sorghum is from the Nei Mongol autonomous region of northern China. Our stock seed came to us from Sherck Seeds in Indiana, a seed company working to preserve unique staple food crop genetics.

Aka, Ba Yi Qi.

5 g ≈ 160 seeds, \$3.50 1 oz, \$10.00
 1/2 oz, \$6.50 1/4 lb, \$24.00

Sorghum, Kassaby


Sorghum bicolor. 110 days.

 White seeded grain sorghum with beautiful, dense seed heads. Plants grow to 12' tall. Although Kassaby is a grain type, the stalks are wonderful to chew on and almost sweet enough to pass as sugarcane. Sorghum does not always mature seed at our latitude, but with an early sowing, Kassaby will make it. Sorghum is one of the world's most important food crops, however it is under appreciated in North America. We like the biscuit flavor of sorghum flour, using it in recipes such as cookies, flat breads, and porridge. We received our stock seed from Nate Klineman of the Experimental Farm Network in New Jersey. He trialed many sorghum varieties from the USDA GRIN gene bank and found Kassaby to be one of the best for ease of growing and yielding viable seed. Originally from South Sudan.

5 g ≈ 180 seeds, \$3.50 1 oz, \$10.00
 1/2 oz, \$6.50

Teff, A.L. White 

Eragrostis tef.

 An early maturing white seeded teff that consistently performs well – even in the short cool summer of 2010 and even better in the long, hot summer of 2015. White teff is usually too late maturing to be grown here, luckily A.L. White teff is different. Each plant produces many beautiful wispy tillers, making teff an attractive choice for many reasons. White teff is also the preferred type for *injera*, a traditional soured flat bread important to Ethiopian cuisine.

1/2 g ≈ 500 seeds, \$3.50 1 oz, \$18.00
 2 g, \$6.50

Wheat, Maris Widgeon  

Triticum aestivum. Red Winter.

 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 and we consider it to also be a good all-purpose flour. Very productive and tall enough to organically choke out the weeds. Awnless heads bend over and shed rain well. 3-4' tall with low soil N. Can grow to 5' in rich garden soil. Very good grain yield. Sarah and Jo have both been baking a 100% whole grain sourdough bread using Maris Widgeon weekly for several years now and find its flavor and texture exceptional when compared to other hard red varieties. For the past 30 years, its straw 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 Whistler Farm in Junction City, Oregon.*

1 oz ≈ 400 seeds, \$3.50 1 lb, \$8.00
 1/2 lb, \$5.50 5 lbs, \$35.00

.....
 . 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 8. *Farmer Direct!*
 .

COVER CROP

GROWING & SEED SAVING BASICS

Most cover crops offered here are fall planted for soil protection through winter. Their incorporation in the spring adds organic matter and nitrogen to the soil. We mix many of these together and broadcast sow in August through October.

Crimson Clover

Trifolium incarnatum.

 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

Unfortunately due to crop failure, we do not anticipate availability this year.

Oats

Listed under 'Grains' on page 133.

Rye

As of print, availability unknown. Please check website.

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

 Grow a garden for your feathered friends! Mix contains millet, sunflowers, lettuce, cosmos, mustard, and others. 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 grow catch crops of some of these plant types 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 46.

Pollinator Party


 Plant this mix at the edges of your garden to feed pollinators and invite beneficial insects of all kinds. Blooms 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, and others.

3 g ≈ 275 seeds, \$3.80

9 g, \$6.80

SEED COLLECTIONS

Children's Garden Fun


 **NEW for 2019!** Whether you've got your own kids or if there's a special little person in your life that loves to garden, this collection consists of easy-to-grow, safe, kid-approved plants. Hand the packets over and watch their wild garden grow! Two seasonal options of 7 packets available: Spring/ Summer (carrot, cherry or currant tomato cucumber, pole snap bean, pumpkin, sugar

snap pea, sunflower), and Autumn/Winter (calendula, chard, beets, kale, lettuce mix, parsley, radish). Specific varieties included are subject to availability.

Spring/Summer,
7 packets, \$25.00

Autumn/Winter,
7 packets, \$27.00

Grow Your Own Grain

 Growing staple foods is easier than you might think! Many crops can be done on a garden scale, and require no special equipment other than a few tarps and buckets. Collection includes one packet each of quinoa, flint corn, dent corn, hullless barley, flax, and amaranth. Specific varieties included are subject to availability.

6 packets, \$21.00


Flower Lover

 **NEW for 2019!** Who doesn't love a flower garden? This collection is an assortment of 7 flowers chosen to create a flower patch with a mix of colors, plant textures and layers, and a prolonged blooming period. Pick either our Annual or Perennial collection. The Annual Flower Lover will likely include bachelor's button, coreopsis, cosmos, love-in-a-mist, poppy, sunflowers, and zinnias. The Perennial Flower Lover will likely include columbine, lanceleaf coreopsis, rose campion, rudbeckia, shasta daisy, sweet william, and yarrow. Specific varieties included are subject to availability.

Annual, 7 packets, \$24.50


Perennial, 7 packets \$24.50

Kimchi Garden

 We're big fans of kimchi 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, \$18.70

Salsa Celebration

 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, homemade salsa. With both paste tomatoes and tomatillos, you can make salsa verde or roja! Collection includes: a paste tomato, tomatillo, hot pepper, cilantro, and onion. Specific varieties included are subject to availability.


5 packets, \$18.10

The Tomato Rainbow Connection

 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, \$21.00

Temperate Thai Garden

 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, Noong ta Klong Pea eggplant, and Chai Thai celery leaf.

6 packets, \$22.00

Wonderful Winter

 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, \$36.50

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. 147 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.

A 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.

The New Farmer's Almanac, Volume IV: The Greater "We"

By the Greenhorns. 2019. 400 pages. \$24.00

NEW for 2019! Forget the weather predictions and advertisements for “collectible coins” – this ain't your grandparents' almanac. Volume IV, with 400 pages of original agrarian content, essays, cartoons, imagery and historical snippets, harnesses the wisdom of over 90 contributors from the Greenhorns community of new farmers and ranchers. Through the theme of *The Greater "We,"* Volume IV explores the social, technological, and ecological processes of diversification. The New Farmer's Almanac makes a great gift and is a must-have addition to every gardener's, farmer's (and aspiring farmer's) library. Proceeds from the sale of this book go to support the Greenhorns, a grassroots nonprofit that works to support new farmers in America.

The New Vegetable Growers Handbook: A Users Manual for the Organic Vegetable Garden

By Frank Tozer. Revised ed., 2016. 304 pages. \$27.95

NEW for 2019! A must-have resource for every grower. Covering over 80 common plant types (from amaranth to wheat), in addition to many herbs and edible weeds, this book is remarkably informative. Tozer gives fairly specific instructions for each crop and includes details about nutritional value, soil needs, planning and planting tips, seed facts, weed, pest and disease pressures, irrigation needs, harvest advice, and even kitchen use. Tozer writes, “I know this book isn't as pretty as most other gardening books and I have no illusions that it will win any awards for its beauty. I can live with that however, as this book is intended for the tool shed, rather than the coffee table. When you are out in your garden working, you don't need a book that is two thirds made up of pictures (no matter how well designed and beautiful it may be),

you need practical information....The more dirt you get on the pages, the more successful I will have been." Here-here!

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 Shanyin 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, seedborne 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.

THE RYE RAMBLE

It is going to be more of a tequila ramble than a rye ramble. This year I want to share something that make me happy – hot sauce, of course!

I have never been the biggest fan of hot sauces made with fermented peppers. I understand the appeal and I have had a few good ones, but I am just not that excited by them. Maybe it is that I have smelled too many rotting peppers in my life and have a bad association, or maybe it is that I grew up with fresh and cooked hot sauces of the Southern California and Mexican style. (As an aside, this history has also inspired me to breed some new jalapeño varieties that hopefully will be available in the 2020 catalog.) I have been thinking about hot sauce and salsa a lot lately; probably due to the abundance of hot pepper breeding selections piled up all around our house in baskets and in paper bags. Looking at them I feel like a confused squirrel hoarding for the winter. But unlike acorns, my peppers will slowly go bad just sitting here. This is when making hot sauce and storing some in the freezer for future use comes in handy. Since I've made *a lot of sauce* the last few years, it's time to share my two go-to recipes.

Quick Red Pepper Sriracha/Cholula Hybrid Sauce

This is a good way to get a culinary sense of a pepper. It will taste a little different every time, with varying levels of heat.

1–1½ lbs fresh red hot peppers, stemmed and seeded (Korean works great)

2–4 garlic cloves, peeled

1–2 Tbsp sugar

1–2 Tbsp salt

½ C vinegar (white or apple cider) or lime juice

Water

Place peppers and garlic in a large pot and just cover with water. Boil until tender. Set aside to cool. Add peppers and garlic along with cooking water to food processor. Blend with sugar, salt and vinegar until smooth. If too watery, simmer to desired thickness. Stores well in refrigerator.

Simple Classic Salsa Verde

Unlike the roasted version of salsa verde, the bright flavor of tomatillos is highlighted with this quick stovetop version.

1–1½ lbs tomatillos, husked and rinsed

4–6 fresh green hot peppers, stemmed and seeded (Adaptive Early Thai works great)


1 sm onion, peeled and quartered

2–4 garlic cloves, peeled and smashed

1 small bunch cilantro (optional)

Salt

Place tomatillos, peppers, onion, and garlic in a large pot and just cover with water. Boil until tender, about 10 minutes. Set aside to cool, drain water. Blend in a food processor along with cilantro, stopping when still a little chunky. Salt to taste. Stores well in refrigerator.



Andrew Still; December 2018







Camelina



Mauve Ball Bachelor's Button



**British Pop
Runner Bean**



**Montana Jack
Pumpkin**



**Rossa di Verona
Arca Radicchio**



Clarke's Beltony Blue Pea



**Patisson Golden
Marbre Scallop**



**Purple Keepers
Modern Landrace
Tomatillo**



**The Serah and Sarah
Mix Sunflower**



**Adaptive Early
Thai Hot Pepper**



Salade de Russie Lettuce



Elka White Poppy



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