



# Adaptive Seeds

2021



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



**Föckinghauser Oats**



**Kenikir Cosmos**



**Gernika Sweet Pepper**



**Lambsquarter - Magenta Spreen**



**Piedmont Corn Salad**



**Coral Carrot**



**White Seeded Samara Lettuce**



**Borage**



**Piacentina Winter Squash**



**Amish Yellow Stuffing Sweet Pepper**



**True Hyssop**



**Bietola a Costa Fine Chard**



**Frisée de Meaux Endive**



**Lanto's Retun Fava**



## WELCOME TO OUR ADAPTIVE SEEDS 2021 CATALOG!

Americans turned to gardening in record numbers this past year, many discovering for the first time some of the ways gardens provide nourishment. Whether you are new to gardening or have spent many seasons with dirt under your fingernails, we're glad you're here with us. After all that 2020 threw our way, we are happier than ever to usher in this New Year, full of hope for brighter days ahead.

2020 brought more than its share of challenges, both in the larger context and for us here at Adaptive Seeds. This spring, the Seed Surge demanded more of seed companies large and small even while capacity was reduced due to COVID-19. After months of scrambling to get orders out the door, we have reconfigured our small workspace to be COVID-safe, and expanded our team to six full-time, year-round staff.

In mid-September, during peak seed harvest season, we had to evacuate our farm (and *Every. Single. Seed.*) because of the advancing nearby Holiday Farm Fire. Thanks to a change in weather and the hard work of firefighters, the fire stayed away. One week later, under a thick cover of smoke, we were able to return and put the pieces back together. The experience was another reminder that we, and our place in this world, are tenuous. Yet we were also reminded once again of the strength of our community, and the support that we received was more than enough to keep us going.

The good news is, we've made it to 2021! And we are very happy to bring back **13 returning varieties**, including Bietola a Costa Fine Chard (page 32) and Piacentina Winter Squash (page 75). Recognizing our space constraints, we have added fewer new varieties than in previous years. The **10 new varieties** that made the cut are especially dear to our hearts, including Bijella Lettuce (page 59), and two new carrots, Coral and Danvers 126, *doubling (!)* our carrot offerings (page 29).

Like many 2020 plans, our intentions to make big changes to our seed catalog for 2021 were waylaid. The domino effects of 2020 resulted in a catalog crunch unlike any other, and we had to make due with production time and space limitations for this 2021 catalog. Because of this, **all New & Back varieties are listed on pages 10, 75, and 78**. When space allowed, descriptions were worked in to their proper category within the catalog. However, some New & Back varieties didn't fit with their respective categories and are *only* listed on those three pages. Be sure to reference those pages so you don't miss them! Or go to [adaptiveseeds.com](http://adaptiveseeds.com) for a more complete listing. We hope to roll out an improved catalog design for 2022.

Special thanks this year to our new team members, Alex, Betsy, and Cat, for joining our team and rockin' it! Thanks also to Rich, Suzanne, Tobias, Justin, Teagan, Rosie, Adam, Olaf, and Kent for helping us with our evacuation, and to each of the countless other offers of help and support that we received during that time. And of course, to Jo, who holds it all together.

Justice, peace, and health to all,

Sarah Kleeger

Andrew Still



**Adaptive  
Seeds**

## 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 farms* 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 pages 7-8.

**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 pollinated seed.

## 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 pledged seed 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](http://osseeds.org)

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

## ORGANIC CERTIFICATION



All varieties printed in our catalog are Certified Organic. We may occasionally offer non-certified seed on our website, but we will only ever offer seeds that were grown using organic methods. A copy of our current organic certificate can be found on the 'Our Guarantee' page of our website: [adaptiveseeds.com/our-guarantee](http://adaptiveseeds.com/our-guarantee)

## 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 gene pool 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.

## 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](http://seedambassadors.org)

## OUR GROWER NETWORK/COLLABORATORS

**Avoca** – Hank Keogh and Jo Erikson are dedicated seed stewards growing a wide range of seed crops on their certified organic farm located outside of Corvallis, Oregon.

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

**Garlicana** – Avram Drucker grows lots of alliums (more garlic varieties than you ever knew existed) and breeds true garlic seed on his farm in Douglas County, Oregon. [garlicana.com](http://garlicana.com)

**Empowered Flowers** – Adrianna Moreno and Jolene Jebbia grow a diverse variety of vegetables, fruits, herbs and seeds on their certified organic farm sites in Canby and Oregon City, Oregon. [empoweredflowers.net](http://empoweredflowers.net)

**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](http://lonesomewhistlefarm.com)

**Moondog's Farm** – Dan Schuler and Shelly Bowerman grow subsistence food crops, leafy greens, and certified organic seed along the Mohawk River in Mabel, Oregon. [moondogsfarm.com](http://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](http://myrtlecreekfarm.com)

## OUR GROWER NETWORK/COLLABORATORS (CONT.)

*The Organic Farm School* – Peyton Cypress 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](http://organicfarmschool.org)

*Pitchfork & Crow* – Carri Heisler and Jeff Bramlett farm 15 acres of certified organic veggies, fruit, and more for CSA in Lebanon, Oregon. [pitchforkandcrow.com](http://pitchforkandcrow.com)

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

*Sauvie Island Growers* – Brian Wood and Jesse Olian primarily grow high quality organic produce for wholesale to local restaurants in Portland, Oregon. [sauvieislandgrowers.com](http://sauvieislandgrowers.com)

*Seven Seeds Farm* – Don Tipping produces certified organic seed primarily for Siskiyou Seeds in Williams, Oregon. [siskiyouseeds.com](http://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](http://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](http://inthefarmkitchenshop.com)

*Taproot Growers* – Jenny and Keegan Caughlin grew 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](http://uprisingorganics.com)

*Whisper Hollow Farm and Nursery* – Willis Ransom grows organic late season blueberries, and collaborates with us on his 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](http://wildgardenseed.com)

## 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 8 (average low of 17° F) garden. We do use row cover for protection when temperatures get below 25°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 10-20° F.
-  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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## 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.*

## NEW & BACK FOR 2021!

### BEANS, BUSH DRY

*Phaseolus vulgaris*

#### Borlotto del Valdarno

Tan Speckled. 90 days.

 **BACK for 2021!** Beautiful, classic borlotti bean with an elongated shape. Borlotto del Valdarno beans are tan with maroon speckles and stripes. The color pattern is similar to some horticultural and cranberry beans. Delicious delicate flavor perfectly suited to *pasta e fagioli* (aka, pasta fasul / fazool), the classic Italian pasta and bean soup. A generalist in the kitchen, it also makes great refried beans. This is one of the most dependable and productive beans we grow, alongside Brighstone and Rosso di Lucca. When we grew dry beans for market we could always count on Borlotto del Valdarno. Collected by Seed Ambassador Kayla Preece in 2006 from Agricoltori Custodi, a seed preservation group in Tuscany, Italy.

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

1 lb, \$14.00  
5 lbs, \$60.00

### BEANS, POLE DRY

*Phaseolus vulgaris*

#### Poletschka

**BACK for 2021!**

Located in 'Beans, Pole Dry' on page 19.

### BEANS, FAVA

*Vicia faba*

#### Ianto's Return

**BACK for 2021!**

Located in 'Beans, Fava' on page 21.

### CARROTS

*Daucus carota*

#### Coral

**NEW for 2021!**

Located in 'Carrot' on page 29.

#### Danvers I26

**NEW for 2021!**

Located in 'Carrot' on page 29.

### CHARD

*Beta vulgaris*

#### Bietola a Costa Fine

**BACK for 2021!**

Located in 'Chard' on page 32.

### ENDIVE & ESCAROLE

*Cichorium endivia*

#### Endive,

#### Frisée de Meaux

60-70 days.

 **BACK for 2021!** Large-headed, triple cut frisée. While endive is sweetest in winter, this is the best frisée we offer for summer production making Frisée de Meaux good for harvest summer through winter. Big, self-blanching hearts are delicious in salad and much more frost tolerant than lettuce. It is always nice to add a light bittersweet crunch to mixed salads. Endives like this one pair very well with hard cheeses and bright vinaigrette dressings, and really shine in the classic Salade Lyonnaise. A French heritage variety from Dominique Guillet of Kokopelli Seed in France. He is famous for saving rare French heritage vegetable varieties and fighting restrictive European Union seed laws.


1 g ≈ 500 seeds, \$3.50  
3 g, \$6.00

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

### GREENS, SPECIALTY

#### Corn Salad, Piedmont

*Valerianella locusta*. 45 days.

 **NEW for 2021!** Winter hardy, yet tender and mild flavored salad green that has a nice subtle hint of nuttiness with a floral perfume. Plants form a small rosette of strap-shaped, light-green, 4" leaves. Usually grown autumn through spring, the very hardy plants easily overwinter in our field. Piedmont is a large seeded, larger leaved corn salad that is said to be more warm weather tolerant than other varieties. Once a commonly available...

(New & Returning continues on page 75)

### 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 shake 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 1/4 mile.

#### Amaranth Alliance

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


 A fun and beautiful way to explore amaranth diversity. Amaranth Alliance 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 Tails, Love Lies Bleeding, 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 genepool.

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

1/4 oz, \$12.00  
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, orange seed heads, Copperhead will certainly become a focal point in the garden. We love it when staple food crops double as ornamentals. Similar to the classic amaranth variety, Golden Giant, but with shorter plants and earlier maturity. We find it to be very 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  
2 g, \$6.00  
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 Tails for a rainbow of cascading tassels. Like most *A. caudatus* species, Coral Fountain yields a delicious edible golden seed that is high in protein. Aka, Coral Fountains.

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

#### Green Tails

*Amaranthus caudatus*. Flower. 75 days.

 We wanted to change the name to *Envy Lies Bleeding* because it looks so much like the red variety, Love Lies Bleeding. But, Green Tails it is. Long, lime green flower tails 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 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

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



## Brighstone SAP MF

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.

*As of print, availability unknown.*

*Please check website.*

## Early Warwick SAP MF


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

## Keneary Yellow Eye MF

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 Keneary Yellow Eye for cannellini beans in our favorite recipe – kale and cannellini. Beans hold their shape when cooked, or can be blended down into a rich and creamy base that is a good dairy-free alternative to heavy cream for use in sauces, soups, and casseroles. Originally developed in Kentville, Nova Scotia, for an early and

uniform harvest. Plants are tall and upright and hold their pods off the ground, which is great for 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 PNW


Golden Brown. 80 days.

 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. Very reliable and easy to grow in cool summer or short season areas. Short, half-runner bush plants show indeterminate growth but are easily harvested once most of the pods have dried down and do not need a trellis. 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 Seeds. Similar to Indian Woman Yellow, but smaller and with a lighter colored seed coat.

1/2 oz ≈ 60-70 seeds, \$3.50      1 lb, \$14.00  
4 oz, \$7.50

## Öland Swedish Brown SAP

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 Öland Swedish Brown 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](http://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 SAP MF


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 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 PNW MF

White. 95 days.

 Customers at market frequently asked us for cannellini beans and we know why: the pure white beans are delicious and creamy, yet hold their texture well when cooked. They pair amazingly well with our totem vegetable, kale, and shine in minestrone, Sarah's favorite soup. We had tried growing a few varieties but had always found them too late maturing for our needs.

Enter Tom Titus, biologist, friend of The Seed Ambassadors Project, seed saver, and author of *Blackberries in July* (see Books). 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.

*As of print, availability unknown.*

*Please check website.*

## Volga German Siberian SAP

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.

 Whipple 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 Whipple dry 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

## BEANS, BUSH SNAP


*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 grow to 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

## Labrador


Green Pods. 60 days.

 Dark green, round, stringless snap bean on upright plants. Labrador has good sweet flavor with a tender crunch. 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 Labrador snap bean is 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


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. An Italian bean hailing from the Piedmont region in northern Italy, which is the epicenter of the international Slow Food movement.

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      1 lb, \$14.80  
4 oz, \$7.80      5 lbs, \$62.00

## Robert's Royalty


Purple Pods. 55 days.

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

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

## Saxa


Green Pods. 50 days.

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

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

## Wade

Green Pods. 60 days.

 A classic dark green, bush snap bean with smooth, round 6-7" long pods. With its high yields 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      1 lb, \$14.80  
4 oz, \$7.80      5 lbs, \$62.00

## BEANS, POLE DRY


*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, lavender speckled brown dry beans are so beautiful they're like jewels. Early and productive. Delicious and very tolerant of cool maritime weather. 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 over 40 years.

1/2 oz ≈ 20-30 seeds, \$3.80      1/2 lb, \$12.80  
4 oz, \$7.80

## 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      1/2 lb, \$12.80  
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      1/2 lb, \$12.80  
4 oz, \$7.80

## Poletschka

Black. 90 days.

 **BACK for 2021!** Produces little round beans that are a very pretty, shiny black. Early and prolific in our Pacific Northwest climate. Lives up to the general reputation of pole bean flavor being excellent, with more depth of flavor when compared to bush type black beans. Best as a dry bean, but also can be used as a shelling or snap bean when young. Eastern Europe holds a vast array of pole bean diversity and this is a good example of that heritage. 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 Kostilynyky.

1/2 oz ≈ 30-40 seeds, \$3.80      1/2 lb, \$12.80  
4 oz, \$7.80

## BEANS, POLE SNAP


*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      1 lb, \$18.00  
4 oz, \$7.80      5 lbs, \$70.00

## Gold Nectar

Semi-Flat Yellow Pods. 70 days.

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

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



## 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 a commercial bean grown for the canning industry from the 1930s through 1970s and recently appeared to be lost. Our 'genuine' strain comes from local seed saver Louise Nivison in Foster, Oregon who had been saving them for decades.

As of print, availability unknown.

Please check website.

## Scalzo 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 – Scalzo Italian is 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 Scalzo Italian 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 also 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

## BEANS, FAVA

*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

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

for hardiness and flavor by Ianto Evans at Aprovecho Research Center in Cottage Grove, Oregon. Both Ianto and Aprovecho are pillars of the permaculture and appropriate technology movement. It is a delight to have this fava bean in our catalog.


2 oz ≈ 30 seeds, \$3.80

## Ianto's Return

 **BACK for 2021!** 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 form 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 Ianto Evans' original fava diversity.

2 oz ≈ 30 seeds, \$3.80

## Sweet Lorane

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

1 oz ≈ 50 seeds, \$3.80

1 lb, \$9.80

1/4 lb, \$6.80

5 lbs, \$30.00

## BEANS, MISCELLANEOUS

### 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.

## Adzuki, Hokkaido

*Vigna angularis*. Red. 90 days.



 We had almost given up on growing adzuki beans and then entered Hokkaido, which matures earlier than most other varieties. It makes sense because the Japanese island of Hokkaido, where this bean originates, has a cool, short growing season. Short bushy plants produce long slender pods that hold many little red beans. Produces in two flushes. The second round of pods can weather wet Septembers without melting or molding, resulting in beans that are in good shape once harvested and dried in October. Adzuki beans are great cooked and mixed into rice or made into one of the many delicious red bean desserts. Very digestible and very nutritious.

1/4 oz ≈ 50 seeds, \$3.50

2 oz, \$7.50

## 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 days fresh, 95 dry.

 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

*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

*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. Sow 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

*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

4 oz, \$10.00

2 oz, \$7.50

### 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 Ergo, 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

*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

### 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 performs 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

1 lb, \$20.00

2 oz, \$7.50

## BEETS

*Beta vulgaris*

Growing seed for beets and chard (*Beta vulgaris*) is challenging in our Oregon 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 by 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.

### Kamuolini 2


Round Red. 65 days.

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

3 g ≈ 200 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. Some Lutz strains commonly available have red leaves and stems – we are offering the original green-stemmed variety whose leaves have much better flavor. Our friend Avram Drucker of Garlicana, who stewarded this

variety for many years, 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 Uprising Organics in Lynden, Washington.*

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](http://seedrevolutionnow.blogspot.com/2013/08/shiraz-tall-top-beet-breeding-project.html). *Seed produced by Uprising Organics in Lynden, Washington.*

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

### Touchstone Gold

Round Golden. 55 days.

 Touchstone Gold beets are vibrant orange on the outside with a golden yellow interior and green leaves. Color holds well through cooking and doesn't bleed or stain as with traditional red varieties. Flavor is delightfully sweet and not overly earthy. Touchstone Gold is an improved variety of gold beet developed by Alf Christianson Seed Company, selected for higher germination and uniformity. We grew this variety years ago for our winter CSA and farmers market booth. They make a wonderful tricolor beet bunch

when combined with Chioggia and red beets. When we were offered seed for this variety by our friends at Deep Harvest Farm we just couldn't pass it up. *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 July. 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.

 Our favorite variety of Chinese broccoli chosen from trials that included eight contestants. We like Blue Star's moderately thick stems, incredible flavor, and easy-to-grow nature. Small plants send up stems up to 1" thick, with small broccoli-like clusters on top. Due to the small stature, Gai Lan should be grown at tighter spacing than standard broccoli varieties. We recommend 2-4" spacing in row. There are many tropically adapted varieties of Chinese broccoli and, unlike those, Blue Star was very happy in our temperate northern climate. The flavor is robust, somewhere between broccoli and collard greens. An essential and loved vegetable in many culinary traditions, Gai Lan deserves a spot in every garden. In Thailand, where it is known as *kana*, we have seen it served in *pad see ew* street noodles and stir fry. Also commonly found in Chinese, Vietnamese and Burmese cuisine. 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 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

## Red Arrow

### Purple Sprouting


210-240 days.

 Overwintering purple sprouting broccoli (PSB) is a very special treat for mild winter climate zones. Along with overwintering cauliflower, PSB is a superb food source during the hunger gap of March – April (at least for those of us whose winters do not usually drop below 15°F). With clusters of vibrant purple broccoli florets that re-sprout for multiple harvests, these big plants are quite impressive. We have trialed many varieties of PSB and Red Arrow has been our favorite for winter hardiness and reliability, even beating the hybrids. Early maturing for a PSB, they sometimes begin sprouting in late February when winters are mild. Days to maturity are variable depending on when the seed is sown, but plants will produce in the spring with just about any summer sowing date. We sow early to mid-summer for nice, big plants. In areas with harsher winters, plants sown in late summer will be smaller and therefore often overwinter more successfully. Planting in the summer for harvest the following spring may seem like a long wait, but it is well worth it. We originally sourced this strain in England, where PSB originated as a specialty crop. Recipient of the United Kingdom's Royal Horticultural Society Award of Garden Merit and we believe they know good PSB when they see it. *Seed produced by Deep Harvest Farm on Whidbey Island, Washington.*

1/4 g ≈ 75 seeds, \$3.80      1/4 oz, \$12.50  
1 g, \$6.50      1 oz, \$28.00

### 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 oz, \$28.00  
2 g, \$7.00      1/4 lb, \$60.00  
1/4 oz, \$12.50

## 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



Don't miss our New and Back varieties for 2021. You can find them all listed on pages 10, 75 and 78.

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

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

## 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 in right here in Oregon. Fully green 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

## 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! *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

## 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 1/2 mile.

## Argenté de Genève Inerme

Perennial in zones 7-10.

 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

## CARROTS

*Daucus carota*

### GROWING & SEED SAVING BASICS

Direct sow 2-4 seeds per inch in rows 6-12" 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 1/2 mile.

## Coral


55 days.

 **NEW for 2021!** An early improved Nantes type carrot. Unique orange color has almost pinkish undertones. Flavor is what really makes Coral a standout with its delicious sweetness and an aroma to match—perfect for snacking. Coreless, with better tip fill than most OP carrots. European variety introduced to the US by Fedco Seeds in Maine. Coral carrot was recommended to us by our good friend Carolina who farms on the Oregon Coast – the same friend who turned us on to Piracicaba broccoli. When Carolina tells us a variety is worth growing, we listen! When searching for a replacement for a farm favorite hybrid that had been discontinued, she discovered Coral and preferred it's flavor in her trials. Best harvested promptly – roots may split if left in the ground too long. *Seed produced by Avoca in Corvallis, Oregon.*

1/2 g ≈ 300 seeds, \$3.80  
3g, \$6.80

## Danvers 126

70-75 days.


 **NEW for 2021!** With its broad-shouldered, conical, orange roots, Danvers 126 carrot is a garden standby that has been around since 1886. Similar to Red Core Chantenay but less blocky and a little more tender, however not as tender as Nantes types. Good for year round carrot production. Split resistant roots grow to about 7" and store well both in the field (if the field mice don't get them) or the root cellar. A good option

for heavier soils, too. A favorite among organic farmers because of its sweet flavor, general hardiness, and vigorous and strong tops that compete well with weeds. Danvers was originally developed by market farmers in the 1870s in Massachusetts, Danvers 126 is an improved strain developed in the 1940s. Aka, Danvers Half Long. *Seed produced by Deep Harvest Farm on Whidbey Island, Washington.*

1/2 g ≈ 300 seeds, \$3.80  
3g, \$6.80

## 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! *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

## 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 vegetable 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 and 2018 growing seasons. 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      1/4 oz, \$15.80  
1 g, \$6.80

## 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 4-8" 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. 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 is a really delicious heritage variety with a true celeriac flavor because it has not had the flavor bred out of it. Winter hardy down to about 25°F. We sourced it originally from the Heritage Seed Library in England.

1/4 g ≈ 1,000 seeds, \$3.80

**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 – almost 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

**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. Winter hardy down to about 20°F. Good fusarium and bolt resistance.

1/4 g ≈ 1,000 seeds, \$3.80      1/4 oz, \$35.00  
1 g, \$9.00      1 oz, \$60.00



## 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.

### Bietola a Costa Fine


30 days baby, 50 full.

 **BACK for 2021!** Traditional Tuscan-type, green leaf chard often simply called Bietola. The sweetest chard we have ever tried. Young leaves have little to no oxalic acid flavor at all. Older leaves have more standard chard flavor, yet are still uniquely mild and tasty. Leaves tend to be smaller with thinner midribs than more modern chard varieties. Bietola a Costa Fine is somewhere between a giant spinach and a small Swiss Chard leaf. A type of bunching green Eliot Colman called "Butter Chard" is his *Winter Harvest Handbook*. Excellent grown as a winter vegetable crop in an unheated greenhouse, often yielding a burst of bounty in the spring. After overwintering in Italy, in the late-spring of the second season, the roots were traditionally processed into sugar. A heritage variety from Agricoltori Custodi, a seed preservation group in Tuscany, Italy. *Seed produced by Avoca in Corvallis, Oregon.*

3 g ≈ 200 seeds, \$3.80                      1 oz, \$12.50  
1/2 oz, \$9.50

### 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 Sauvie Island Growers in Portland, Oregon.*

3 g ≈ 200 seeds, \$3.80                      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. Screen and 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, 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. *Seed produced by Pitchfork & Crow in Lebanon, Oregon.*

1/2 g ≈ 200 seeds, \$3.50                      1/4 oz, \$12.00  
2 g, \$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 hardness 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 Zukerhut 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, and harvested at baby leaf stage for use 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 boutonnieres, and when larger they develop into something like a loose sugarloaf type head. Flavor remains mild no matter what size but is sweetest when young. We were most impressed with Trieste Sweet during the winter of 2013, when plants bounced back after lows of 5°F without protection. 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 winter salads or used in 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 mellows 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 Moondog's Farm in Mabel, 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. 'Treviso,' meaning the tall elliptical radicchio types originating in Treviso, Italy. 'Precoce,' meaning early maturing or precocious, and '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 root 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.

As of print, availability unknown.

Please check website.

## CORN


*Zea mays*

### GROWING & SEED SAVING BASICS

Corn does best when direct sown 1" deep, spaced at 12" centers, but can be planted as close as 8" apart if given enough fertility. We recommend soaking seed overnight in water before sowing. Sow once danger of frost has passed. For optimal pollination do not plant a single row, instead plant 3-4 rows in blocks of at least 100 plants. 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.

### 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 Gardener* (see Books).

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

1 lb, \$31.30

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. Petite 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. *Seed grown in collaboration with Whisper Hollow Farm in Brownsville, Oregon.*

2 oz ≈ 200 seeds, \$3.80


1 lb, \$22.00

8 oz, \$14.00

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

2 oz ≈ 200 seeds, \$3.80                      1 lb, \$21.00  
8 oz, \$11.80                                      5 lbs, \$80.00

### New Mama

**Super Sweet**   

Super Sweet. 80-90 days.

  **Adaptive Seeds Original.** One of the first open pollinated super sweet (Sh2) corns! Medium-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                      1 lb, \$31.30  
4 oz, \$9.80                                      5 lbs, \$135.00

**Open Oak Party Mix** 

Flinty 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 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. Open Oak Party Mix is currently being included in research trials by Oregon State University's Dry Farm Collaborative. They are growing and researching multiple varieties under dry farm (non-irrigated) conditions and the results for Open Oak Party mix are very promising so far.

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

**Saskatoon White** 

Flint. 70-80 days.

 The earliest dry corn we have ever grown. Reliable and delicious, although not high yielding. We consider it our fail safe insurance corn crop for cold years when late spring rains prevent planting and/or early fall rains set in. Very short plants have one or two small, slender ears of mostly glassy white kernels. Occasionally produces red and orange colored cobs. Tastes fantastic when made into hoecakes or *arepas*, a corncake from Colombia and Venezuela. 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                      1 lb, \$22.00  
8 oz, \$14.00                                      5 lbs, \$95.00

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

## CUCUMBERS


*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. Leave in bucket and allow to ferment for a few days. Rinse and let seeds dry. Winnow to clean further if needed. Isolate from other varieties of the same species by at least ½ mile.

**Addis Pickle** 


*C. 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**

*C. 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. Jamaican Burr Gherkin 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 fruit is 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 is small, plants 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

**Midwest Peace**  


*C. 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 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**

*C. 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 pickle appearance: dark green with soft white spines and some slight ridges. Plants are cold weather tolerant, great for northern and short season areas. Introduced in 1956 by the Morden Research Station in Morden, Manitoba, Canada.

1 g ≈ 30 seeds, \$3.50                      1 oz, \$15.00  
3 g, \$6.50                                      4 oz, \$40.00  
1/2 oz, \$10.50

## Poinsett 76


*C. sativus*. Slicing. 60-70 days.

 There's no need for hybrid cucumbers with wonderful varieties like this around! Dark green skinned, 7-8" long fruit are juicy, crunchy, and sweet. The yield is remarkable and we highly recommend it for organic farm production or for anyone who wants boxes full of classic slicing cukes. An excellent variety from Dr. Henry M. Munger, one of the great public plant breeders of the 20th century. It was cooperatively released in 1976 by the Clemson, Virginia, Agriculture Experiment Station and Cornell. Originally selected to be resistant to anthracnose, angular leaf spot, downy mildew, powdery mildew, spider mites and scab. We thank Southern Exposure Seed Exchange for bringing this variety to our attention.

1 g ≈ 30 seeds, \$3.50                      1 oz, \$15.00  
3 g, \$6.50                                      4 oz, \$40.00  
1/2 oz, \$10.50

## Tortarello Abruzzese Bianco


*C. melo*. Armenian Slicing. 65 days.

 Light-green, ridged cucumber-like fruit are prolific with a mild flavor that is never bitter. Thin skin does not need to be peeled. Known commonly as Armenian cucumber in North America. Tortarello Abruzzese Bianco produces high yields and one-of-a-kind style. When sliced, ridges on the surface produce pretty cross sections that look like flowers with petals. What more could you ask for? Armenian cucumber is actually the same species as cantaloupe and other melons, and when very ripe the fruit take on an orange hue and have a light melon aroma. Best eaten when 12" or shorter, but can grow 2' or longer. May be trellised for straighter fruit, but the very long vines will grow without complaint on the ground as well. This variety is an Italian strain from Abruzzi on the Adriatic coast.

1 g ≈ 30 seeds, \$3.50                      1 oz, \$15.00  
3 g, \$6.50                                      4 oz, \$40.00  
1/2 oz, \$10.50

## True Lemon


*C. sativus*. 65 days.

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

1 g ≈ 30 seeds, \$3.50                      1 oz, \$12.50  
3 g, \$6.50                                      4 oz, \$37.70

## White Heron

*C. sativus*. Slicing. 50-60 days.

 White Heron slicing cucumbers are similar to True Lemon but with a classic slicer shape and lighter white color. Fruit are best harvested under 5" long, when thin skin is still tender enough to make peeling unnecessary. We like to harvest them when the stem end of the fruit just starts to turn pale yellow. Also good for pickles when harvested even smaller. Highly productive and great taste, too. Said to have some resistance to downy mildew. A family heirloom variety originally from Seed Savers Exchange member Keith Herron of New York, and introduced commercially in 2017 by our friends at Southern Exposure Seed Exchange.

1 g ≈ 30 seeds, \$3.50                      1 oz, \$15.00  
3 g, \$6.50                                      4 oz, \$40.00  
1/2 oz, \$10.50

## 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


*S. 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

*S. 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

## Noong Ta Klong Pea

*S. 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. This species is also known as Turkey Berry, and traditional medicinal uses of this species include treatment of fever, wounds, tooth decay, reproductive problems, and arterial hypertension.

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

## Tsakoniki


*S. 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                      1 oz, \$60.00

## Udumalpet

*S. 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 32. 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, 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


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


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

### Escarole, Cardoncella Barese

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.' Produces many side branches when bolting, and these stems are a nice crunchy, mildly bitter vegetable in their own right, like a celtuce of the escarole world or a lazy person's puntarelle. 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

70 days.

 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      1 oz, \$30.00  
3 g, \$6.00      1/4 lb, \$100.00  
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      1/4 oz, \$9.00  
3 g, \$6.00      1 oz, \$30.00

### Escarole, Schiana

60-70 days.

 A delicious hardy escarole from Italy that has a unique leaf shape compared to 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      1 oz, \$30.00  
3 g, \$6.00      1/4 lb, \$100.00  
1/4 oz, \$9.00




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, and 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 mustard. 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 because 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 Avoca in Corvallis, Oregon.*

1 g ≈ 250 seeds, \$3.80                      1 oz, \$12.50  
 3 g, \$6.80                                      1/4 lb, \$36.00  
 1/2 oz, \$9.50

### 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 light-green color. The leaf petioles are crunchy yet pliable and resist cracking. Slow to bolt from summer-fall sowings. Luck Dragon was bred from a commercial hybrid and 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. *Seed produced by Avoca in Corvallis, Oregon.*

1 g ≈ 250 seeds, \$3.80                      1 oz, \$12.50  
 3 g, \$6.80                                      1/4 lb, \$36.00  
 1/2 oz, \$9.50

### 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                      1 oz, \$12.50  
 3 g, \$6.80                                      1/4 lb, \$36.00  
 1/2 oz, \$9.50


## 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 our website. Annual unless otherwise noted.

### Arugula, Tuscan


*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. *Seed produced at The Organic Farm School on Whidbey Island, Washington.*

1 g ≈ 400 seeds, \$3.50                      1/4 lb, \$24.00  
 1/4 oz, \$7.00                                      1 lb, \$75.00  
 1 oz, \$12.50

### Corn Salad, Gelber Nüssler

*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. If left unharvested, it naturalizes easily. Best sown where you will always welcome volunteer salad greens. Soil temps above 70°F will cause seed to go dormant. 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                      1/4 oz, \$9.50  
 2 g, \$6.50

### Corn Salad, Granon


*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                      1/4 oz, \$9.50  
 2 g, \$6.50                                      1 oz, \$18.00

### Cress, Dutch Broadleaf

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

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'Alger / Horn of Plenty


*Fedia cornucopiae.* 30-40 days.

 A delicious walnut flavored, tender salad green. Doucette d'Alger 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

### Lambsquarter, Magenta Spreen

*Chenopodium giganteum.* 30 days baby; 60 days full.

 **BACK for 2021!** An exciting relative of spinach, quinoa and wild lambsquarters. The young plants have a great mild tangy flavor. Light green leaves have a shimmering magenta color in the leaf centers. Excellent in salad when young, or lightly cooked as a pot herb, stir fry green, or any way spinach is used. Much more heat tolerant than spinach and similarly packed with nutrients. Not as weedy as wild lambsquarters but it can go feral in the garden if the seed is left to shatter. Some gardeners love this trait as it lends a self-perpetuating element to the annual garden. Aka, Giant Goosefoot.

1/2 g ≈ 500 seeds, \$3.50      1/2 oz, \$12.00  
2 g, \$6.00      1 oz, \$18.00

### Miner's Lettuce


*Claytonia perfoliata.* 30-55 days.

 **BACK for 2021!** This cool-weather salad green is native to the West Coast of North America, and Native Americans there have long valued it for food and medicine. Small plants prefer to grow autumn through spring and will regrow after multiple harvests. Leaves grow in pairs that slowly fuse together as they mature. Satisfying succulent texture with a sweet mild flavor, most frequently eaten raw but can also be cooked. Packed with vitamins and minerals. The common name for *Claytonia perfoliata*, Miner's Lettuce, refers to its history of being eaten by miners in the California Gold Rush to help prevent scurvy. If you don't harvest it all, it will self-seed and add a nice wild edible element to the garden. Grows well in shady damp places. Aka, Indian Lettuce, Winter Purslane, Spring Beauty.

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

### Mix, Adaptive Seeds Butterheads Up


*Lactuca sativa.* 55 days.

 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      1 oz, \$35.00

### Mix, Adaptive Seeds Cool Season Lettuce

*Lactuca sativa.* 28 days.


 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 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      1 oz, \$35.00

### 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      1 oz, \$35.00

### Mix, Bitter Is Better

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

 Inspired by the delightful Sagra di Radicchio in Seattle, 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, we recommend this mix 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 edible plant 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: mizspoon; 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      1 oz, \$20.00

### 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 *Brassicas* 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.

 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  
1/4 oz, \$9.80

1 oz, \$20.00  
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  
2 g, \$6.00

1/2 oz, \$18.50  
1 oz, \$28.00

### Purslane, French Green Leaf

*Portulaca oleracea sativa*. 50 days.


 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  
2 g, \$6.00

1/2 oz, \$18.50  
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  
2 g, \$6.00  
1/2 oz, \$18.50

1 oz, \$30.00  
1/4 lb, \$90.00

### 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 favor. Usually cultivated similarly to broccoli raab and harvested into bunches. With its delicious mild floral flavor, shungiku is something between an herb and a vegetable; we like to add it to stir fry, beans, omelets, soups – just about anything. Smaller leaves make a good all-weather salad green. Frost resistant to some degree and quality is best during cool weather. Added bonus: pretty pale yellow daisy-like flowers that beneficial insects love. Shungiku is also known as edible leaf garland chrysanthemum.

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

1/2 oz, \$9.50  
1 oz, \$12.00

### *Silene inflata*, Scuplit/Stridolo

*Silene vulgaris*. Perennial.


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

Packet ≈ 200 seeds, \$3.50  
1/2 g ≈ 800 seeds, \$6.50

2 g, \$12.00  
1/2 oz, \$24.00

### 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  
2 g, \$6.00

1/4 oz, \$12.00  
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

## 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 *Brassicaceae* 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 Deep Harvest Farm on Whidbey Island, Washington.*

1 g ≈ 250 seeds, \$3.80  
3 g, \$6.80

1/2 oz, \$12.80

### 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, giving Bear Necessities a clear advantage over other kales. The swede midge is a pest that's becoming a serious problem for growers on the East Coast. Leaves

vary in color from green to purple but all plants in this Tim Peters-bred population have the super frilly, skeletal leaf type. Derived from Russian and Siberian kales (*B. napus*) crossed with mizuna (*B. rapa*). Aka, Bare Necessities.

1 g ≈ 250 seeds, \$3.80                      1 oz, \$22.00  
 3 g, \$6.80                                      1/4 lb, \$44.00  
 1/2 oz, \$12.80                                1 lb, \$150.00

### Dazzling Blue Lacinato



*B. oleracea*. 30 days baby, 65 days full.

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

1 g ≈ 250 seeds, \$3.80                      1 oz, \$22.00  
 3 g, \$6.80                                      1/4 lb, \$44.00  
 1/2 oz, \$12.80

### Gulag Stars



*B. napus* with *B. rapa* crosses. 25 days baby, 50-60 days full.

Incredible diversity unlike anything else. A mix of *napus* kales that have been crossed with *B. rapa*. *Napus* leaf types vary through the color spectrum from brilliant red to green to white Russian types; from super frilly to broad-leafed shapes; from skinny, short stems to broad, thick stems; and multiple combinations thereof. Occasional *rapa* leaf types vary from turnip-leaf to something that looks like a cross between pak choi and napa cabbage, though we have been selecting away from these *rapa* variations. Originally bud pollinated by Tim Peters in Oregon to bypass species incompatibility mechanisms. Interestingly, individual plants seem to self-pollinate well making selection of new varieties from the mix easier. We have selected new varieties of kale out of this crazy population in collaboration with Lane Selman and chef Tim Wastell of the Culinary Breeding

Network. North Star Polaris and Simone Broadleaf were developed through this collaboration and both have been released as Open Source Seed Initiative pledged varieties.

1 g ≈ 250 seeds, \$3.80                      1 oz, \$22.00  
 3 g, \$6.80                                      1/4 lb, \$44.00  
 1/2 oz, \$12.80                                1 lb, \$150.00

### Kale Coalition



*B. oleracea*. 30 days baby, 60-70 days full.

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

1 g ≈ 250 seeds, \$3.80                      1 oz, \$22.00  
 3 g, \$6.80                                      1/4 lb, \$44.00  
 1/2 oz, \$12.80                                1 lb, \$150.00

### 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 Pitchfork & Crow in Lebanon, Oregon.*

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

### 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                      1/2 oz, \$12.80  
 3 g, \$6.80                                      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                      1 oz, \$22.00  
 3 g, \$6.80                                      1/4 lb, \$44.00  
 1/2 oz, \$12.80

### Russian



*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 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                      1 oz, \$22.00  
 3 g, \$6.80                                      1/4 lb, \$44.00  
 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. 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 in the kitchen and/or a kale that is a beast in the garden, Simone Broadleaf is for you. 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. 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                      1 oz, \$22.00  
 3 g, \$6.80                                      1/4 lb, \$44.00  
 1/2 oz, \$12.80

## 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      1 oz, \$22.00  
3 g, \$6.80      1/4 lb, \$44.00  
1/2 oz, \$12.80

## 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. Tim selected Western Front from the 10% of survivors of hard freezes that killed most other kales, including Scotch, Russian and Siberian types. 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. *Seed produced by Avoca in Corvallis, Oregon.*

1 g ≈ 250 seeds, \$3.80      1 oz, \$22.00  
3 g, \$6.80      1/4 lb, \$44.00  
1/2 oz, \$12.80      1 lb, \$150.00

## 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 1/2 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.) *Seed grown in collaboration with Whisper Hollow Farm in Brownsville, Oregon.*

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

## 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 1/2 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      1 oz, \$36.00  
2 g, \$6.50      1/4 lb, \$90.00  
1/4 oz, \$12.50

## 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      1/4 oz, \$12.50  
2 g, \$6.50      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 are downy like dandelions. Cut seed heads and place upside down in a bag to dry for a few days. Knock 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      1/4 oz, \$12.50  
2 g, \$6.50      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      1/4 oz, \$12.50  
2 g, \$6.50      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      1/4 oz, \$12.50  
2 g, \$6.50      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 treasure 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 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 (OAE) 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. *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

### 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 are downy like dandelions. Cut seed heads and place upside down in a bag to dry for a few days. Knock 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

### 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 Woys 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.

 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 Kultursaad, 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  
2 g, \$6.50

### Victoria Batavian

Green. 45-55 days.

 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. We spent several years trialing summer lettuce varieties and, along with Saragossa, Victoria Batavian 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

## 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 are downy like dandelions. Cut seed heads and place upside down in a bag to dry for a few days. Knock seed heads against side of bucket or tote, rub downy fluff off seeds, then winnow to clean.

### 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 in 2003. More recently, this French heirloom was stewarded in southern Oregon for many years. Aka, Les Oreilles du Diable. *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

### 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

### Hyper Red

### Rumple 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.

 **BACK for 2021!** A delicious and hardy loose leaf lettuce. You know what you're getting by the name: Red-Tinged Winter lettuce shows a tinge of red on its ruffled green leaves. Though it is clearly noted as a winter variety, we find it to be a good lettuce much of the year. Holds well into the summer and bolts late, but can become bitter and get tip burn in the hottest months. Cold weather tolerance is where this lettuce really shines. 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

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


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 by Sakata Seed Company in 1987. The PVP expired in 2010. Yay! *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

### White Seeded Samara

Green Pink. 30 days baby; 50 full.

 **BACK for 2021!** Apple green leaf lettuce tinged with pink. White Seeded Samara has a unique style, a little like a savoyed butterhead but without the tight heads. Flavor and texture is great, providing a sweet loftiness with a slight crispness. Grows vigorously and survives cold, wet weather exceptionally well. Best as a spring, fall or winter lettuce as it can get tip burn in the summer months. One of our most cold hardy lettuces. As its name suggests it 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

Green Leaf Stem/Celuce. 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 celuce 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 celuce. Popular throughout Asia, stem lettuce may be similar to the type of lettuce that our ancestors ate. This variety was mailed to us directly from China in a transoceanic seed exchange.

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

## 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 are downy like dandelions. Cut seed heads and place upside down in a bag to dry for a few days. Knock seed heads against side of bucket or tote, rub downy fluff off seeds, then winnow to clean.

### Bijella

Green Pink. 25 days baby; 50 full.


 **NEW for 2021!** Curly, red-tipped, green oak leaf lettuce produces compact, denser heads than many other oak leaf varieties, making it ideal for market displays. Quick and easy to chop or tear into a delicious salad with the perfect loft. Suitable for baby

leaf production. Sweet and aromatic flavor is best when harvested in spring or autumn, and also does well in moderately hot summers. Leaves have a buttery smoothness with a nice light crispness creating a balanced texture. Very slow to bolt. Disease resistant, partly due to its upright growth habit. A clear winner in our variety trials. Developed by plant breeder Thomas Heinze of the Kultursaat biodynamic plant breeding initiative in Germany. Our original seed stock came from Bingenheimer Saatgut in Germany.

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

### Carnival


Red. 30 days baby; 55 full.

 A fantastic and strange oak leaf lettuce, like some kind of traveling circus. Lime greens and pinks swirled together on leaves pointing in all directions come together to make Carnival very unique. Narrow leaves are similar to Canary Tongue but with a nice red blush. Heads are large and have good flavor. We love this lettuce for spring and autumn 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. *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

## 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. *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

## 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

## Galisse


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

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! *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

## 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 are downy like dandelions. Cut seed heads and place upside down in a bag to dry for a few days. Knock seed heads against side of bucket or tote, rub downy fluff off seeds, then winnow to clean.

## Brown Goldring


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. Plant breeder and author, Carol Deppe, says it has the best flavor of any lettuce she's ever tasted. (!!!) 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. Aka, Crispy Crunchy Green-Gold.

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

## Bunyards Matchless

Bronze. 30 days baby; 60 full.


 Large, open heads are dark green with some bronze tint. Similar to George Richardson, Brown Goldring, and other Bath Cos types. Crunchy with distinctive nutty, sweet delicious flavor. This English heirloom is both cold and heat tolerant. Scored higher overall than most other lettuces for both agronomic and eating qualities in the Heritage Seed Library's 2008 Leafy Vegetable Project evaluation. Given to The Seed Ambassadors Project by the Heritage Seed Library in England. 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

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.

  We expected a perfect, sweet Little Gem type lettuce with cool red speckles and 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 hardiest in our 2010 winter trial but it lasted fairly well into the cold rainy season. Another excellent Frank Morton original, bred right here in Oregon.

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

## 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

### Kalra


Green. 30 days baby; 60 full.

 Very big, light green romaine heads. Good heat and cold tolerance with a crunchy sweet flavor. It performs excellently and is a variety we've heard many farmers swear by. We swear by it too! This 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. *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

### 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      1/4 oz, \$12.50  
2 g, \$6.50      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 planted densely like Little Gem and 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 a seed company in England.

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

### Rosalita


Red. 35 days baby, 70 full.

 Semi-savoyed, burgundy red leaves are a good texture and color added to salad mix. Also grows to form large, open romaine heads. Rosalita has a red-green combo that is now less common, yet beautifully fresh. Relatively heat resistant and slow to bolt. Selected by Rob Johnston to have, among other traits, tall upright stature and resistance to tip burn. Full size leaves can grow large and are good for lettuce wraps. Once a common variety popular on organic farms, but now hard to find. We are happy to preserve this old school crunchy and sweet lettuce. Bred by Johnny's Selected Seeds and introduced in 1989, its PVP has expired and is now in the public domain. Aka, Johnny's Red Romaine.

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

## MELONS


*Cucumis melo*

### GROWING & SEED SAVING BASICS

Sow indoors in 2-4" pots with good potting soil mid-May through mid-June. Transplant into the garden with 2' centers one week after sprouting. May also be direct sown when soil is warm. Melons are frost-sensitive and benefit from row cover. Protect from birds while sprouting and from insects when plants are young. To save seed, scoop out seeds when you eat the fruit. Rinse off and dry seeds. For seed purity, isolate from other *C. melo* by 1/2 mile.

### Arancino

80 days.

 A highly fragrant and delicious Italian cantaloupe variety originally from Sicily. Fruit grow to about 6-8" across, weighing 2-4 lbs. Beautifully netted, slightly ridged, with bright orange flesh (arancino means 'orange' in Italian). Relatively firm texture, ease of identifying ripeness, great color and size make this melon very well suited to market farm production. Definitely on our list of excellent melons! Try making *prosciutto e melone* by wrapping chunks of Arancino with thinly sliced Italian ham. Yum!

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

### Farthest North Galia

65 days.


  **Adaptive Seeds Original.** Our selection from the Farthest North Mix that has been in the making since we crossed Galia F1 into the mix over 9 years ago. Still a genepool mix that has been selected for small, round, green-fleshed melons. Our goal is to breed a small fruited super early, super sweet galia/passport/tropical type melon. The color and size are mostly stable so far, however the rind style and flavor profile is still variable. Some taste a lot like the galia-type and some still have a charentais-like flavor, which is also good. A modern landrace that can still be selected by all you seed savers to create many new varieties. This most recent selection included collaboration with chef Tiffany Norton of Party Downtown in Eugene, Oregon, as part of the Culinary Breeding Network. Here's to open source genetics!

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



## Farthest North Mix PNW


65 days.

 A diverse genepool mix of ultra early, cool weather tolerant melons. Small, single serving, baseball-to-softball-sized melons vary in color (lots of green-fleshed but also some orange) as well as texture and flavor. This melon is like a box of chocolates (thanks Forrest Gump!). You might not know what you're going to get, but even the ones you're less excited about are rather tasty. The earliest short-season variety we have found. Ripens outdoors in Denmark! Developed by Tim Peters of Peters Seed and Research in Riddle, Oregon.

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

## Kazakh


70-80 days.

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

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

## Oregon Delicious PNW

80-90 days.

 Oregon heritage melon mentioned in the Slow Food book, *Restoring Salmon Nation's Food Traditions*, compiled by Gary Paul Nabhan. Super juicy and sweet flavor melts in your mouth. Slightly oval shaped but more round than Pike or Spear. Earlier than many heritage melons but not a short season melon. We usually harvest in mid-September from an early June sowing. Very hard to find; only available from one other seed company, Sandhill Preservation Center in Iowa. It is a pleasure to be part of bringing this variety back to Oregon.

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

## Sweet Freckles PNW

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.

 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 irrigating 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 MF


*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 Avoca in Corvallis, Oregon.*

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

### Fehmel-Steig SAP MF


*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.

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

## Franzisco SAP MF

*A. cepa*. Yellow Storage. 105 days.

 Long day yellow storage onion that consistently performs well in our trials. Reliably produces perfectly round 5" bulbs with tight wrappers perfect for extended storage. Franzisco is famous for its high yield potential and strong root systems that are resilient under many growing conditions including dry farming. Franzisco is a good companion to Fehmel-Stieg, and also came to us via Harold Frasier who worked as an onion breeder for the global commercial onion market. *Seed produced by Twisp River Seeds in Twisp, Washington.*

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

## Karmen SAP MF


*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 oz, \$36.00  
2 g, \$6.50      1/4 lb, \$75.00  
1/4 oz, \$12.50

## Maria Nagy's Transylvanian Red SAP

*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 Moondog's Farm in Mabel, 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 SAP

*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 oz, \$36.00  
2 g, \$6.50      1/4 lb, \$75.00  
1/4 oz, \$12.50

## Newburg PNW MF

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

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

## Rose de Roscoff Keravel SAP

*A. cepa*. Pink Storage. 105 days.

 The pretty rosy-pink skin of this onion is not the only thing that sets it apart. Flavor is both delicately sweet and piquant, complex yet not overpowering. White flesh with light pink layers. Good for braiding and long storage. Rose de Roscoff Keravel is a selection of a type of onion known as Oignon de Roscoff in France. This French heritage cultivar has been grown since the 17th century in Roscoff, Brittany. High in Vitamin C, onions from Brittany were sold to merchant ships as a cure for scurvy. From the 1800s until the World War II, "Onion Johnnies" would travel as far as England selling their famous onions, often on bicycles draped with onion braids. The climate in Brittany must be similar enough to our location in the Pacific Northwest, because Rose de Roscoff Keravel is right at home here. We want to thank Myrtha Zierock for sourcing the seed and bringing this variety to Oregon.

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

## Rossa di Toscana SAP


*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 cipollini 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      1 oz, \$36.00  
2 g, \$6.50      1/4 lb, \$75.00  
1/4 oz, \$12.50

## White Spear MF \*

*A. fistulosum*. Green Onion/Scallion. 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      1 oz, \$25.00  
2 g, \$6.50      1/4 lb, \$50.00  
1/4 oz, \$12.50



Don't miss our New and Back varieties for 2021. You can find them all listed on pages 10, 75 and 78.


## 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 4" 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      1/4 lb, \$50.00  
4 g, \$7.50      1 lb, \$150.00  
1 oz, \$18.50

### 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 seasons 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      1/4 lb, \$50.00  
4 g, \$7.50      1 lb, \$150.00  
1 oz, \$18.50

### Kral Russian

 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      1 oz, \$18.50  
4 g, \$7.50      1/4 lb, \$50.00

## 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 so no isolation is needed.

### 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, Carruther's Purple Pod. *Seed produced by Deep Harvest Farm on Whidbey Island, Washington.*

1/2 oz ≈ 40-60 seeds, \$3.80      1/2 lb, \$18.00  
2 oz, \$6.80      1 lb, \$30.00

### 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 5 1/2' 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      1/2 lb, \$18.00  
2 oz, \$6.80      1 lb, \$30.00

### Green Beauty


Green Snow. 60 days.

 We were tired of short, bushy snow peas, so when we found this beauty 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      1/2 lb, \$18.00  
2 oz, \$6.80      1 lb, \$30.00

### 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. 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      1 lb, \$30.00  
2 oz, \$6.80      5 lbs, \$120.00  
1/2 lb, \$18.00

### Retrija


Latvian Grey Soup. 110 days.

 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      1/2 lb, \$18.00  
2 oz, \$6.80

### Sugar Magnolia


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 and texture 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 lb, \$30.00  
2 oz, \$6.80      5 lbs, \$120.00  
1/2 lb, \$18.00

## Sugaree

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  
2 oz, \$6.80

1/2 lb, \$18.00  
1 lb, \$30.00

## 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, 17 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  
1 g ≈ 100 seeds, \$6.80

5 g, \$23.80  
1/2 oz, \$35.00

## Aji Colorado

*C. baccatum*. Medium Hot. 90 days.


 Thin-walled hot pepper great for drying and grinding into powder, and also good eaten fresh or made into hot sauce. Aji Colorado produces 2-3" long bright red fruit that are hotter than a Jalapeño but not quite as hot as a Cayenne and the heat dissipates quickly. Sweet fruity flavor complements the heat. Like many *C. baccatum* species peppers, Aji Colorado has a unique aromatic character reminiscent of pine or citrus peel. Cold weather tolerant and holds quality late into the season. This excellent, high-yielding short-season adapted variety came to us via Strictly Medicinal Seeds of Williams, Oregon. Originally from Peru and Bolivia.

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

5 g, \$23.80  
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  
1 g ≈ 100 seeds, \$6.80

5 g, \$23.80  
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/yellow and used for pickling. The immature peppers are especially flavorful with a unique earthy-citrus bite that is not overly spicy, but definitely packs a punch when fully ripe. 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 more history check out: [italianwax.com/history](http://italianwax.com/history). Our seed stock came from Cort Richer of Dexter, Oregon. Such a precious gift, thank you!

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

5 g, \$23.80  
1/2 oz, \$35.00

## Chihuacle 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 great pepper 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  
1 g ≈ 100 seeds, \$6.80

5 g, \$23.80  
1/2 oz, \$35.00

## Chimayo

*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  
1 g ≈ 100 seeds, \$6.80

5 g, \$23.80  
1/2 oz, \$35.00

## Gabi Hot Wax

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

 Yellow-lime colored peppers ripen to orange then dark red. The mildest of all of our hot peppers, but still pretty hot. 50% – 80% larger than typical Hungarian Hot Wax peppers. Extremely productive, even in cool, outdoor conditions 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

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

5 g, \$23.80  
1/2 oz, \$35.00

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.

 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, the chili flakes or powder adds a nice warmth and rich flavor to dishes. If seeds are removed, the heat is very light. Hong Gochu Large is perfect for kimchi and a great choice for making Korean *gochugaru* (dried, coarsely ground red pepper flakes), and *gochujang* (fermented chili paste). We originally sourced this seed from the Sample Seed Shop, who acquired it directly from a source in Korea. We have spent several years selecting this slightly variable variety for plants that thrive and produce well on our farm in Oregon.

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

### Korean

*C. annuum.* Hot. 70 days.

 Tired of making kimchi too spicy by accidentally putting in one too many Thai peppers? Korean hot pepper is here to save the day and make the best authentic kimchi. Not as hot, but more pigmented than a Thai pepper. This means you can make your kimchi very red without hurting the people who eat it. Still fairly hot though so be careful. Korean is the smallest, hottest, and easiest to

dry of our three Korean type peppers. Peppers of this type are traditionally used to make a spicy Korean *gochugaru*, the dried, coarsely ground red pepper flakes that are a key ingredient in many types of kimchi and sauces. The real greatness of this pepper is in its earliness to turn red in cool conditions and its *enormous* yields (No, really: So many peppers you won't know what to do with all of them.) Dries easily and is great for ristras. Fruit are similar to a cayenne in shape but a little shorter and wider. Our most popular hot pepper and with good reason!

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

### Lady Han


*C. annuum.* Medium Hot. 65 days green, 80 days red.

 This Korean type pepper is intermediate in size, shape, and heat level when compared to the smaller, hotter Korean, and the larger, milder Hong Gochu Large. After ripening to a classic red color, fruit dry down to a deep, dark, mysteriously translucent red. Possibly one of the most beautiful peppers we grow. Lady Han hot pepper has perfectly balanced flavor and appearance. An excellent all-purpose choice for making *gochugaru* (dried, coarsely ground red pepper flakes), and fermented chili paste like *gochujang*. This variety was gifted to us in an internet seed swap by Kristyn Leach of Namu Farm in California, who received it from a source in Korea. Kristyn is a seed steward of many Korean varieties, some of which can be found through Kitazawa Seed Company.

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

### Maria Nagy's Transylvanian

*C. annuum.* Hot. 70 days.

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

Seed Ambassadors trip to Romania, the same namesake of our fabulous onion and tomato varieties. *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

### Prik Chi Faa


*C. annuum.* Medium Hot. 70 days green, 90 red.

 A large fruited Thai hot pepper that resembles a fat, thick-walled cayenne with smooth shiny skin. Nice large 6" long fruit enable fast harvest. This type of pepper is often used when still green and underripe, when medium hot peppers are desired in recipes such as green curry paste, chili dipping sauces, peanut satay sauce and Thai stir fry. Once ripe and red, Prik Chi Faa also dries well, making a delicious chili powder. Our good friend Willis Ransom of Whisper Hollow Farm also discovered they are delicious when lightly smoked. We are selecting this variety for earlier ripening and productivity in northern climates. Name translates from Thai as 'sky pepper.'

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

### Serrano Huasteca


*C. annuum.* Hot. 75 days green, 100 red.

 A small fruited Serrano type pepper that produces flavorful, hot, dark green, 2-2 1/2" fruit even in cool summers. Serrano Huasteca peppers are a bit slower to turn red and ripen than some of our other early hot pepper varieties, but the extra flavor is worth the wait. Serrano peppers are popular for their field productivity and diverse utility in the kitchen, and are the second most used hot pepper in Mexican cuisine after jalapeños. Fairly juicy considering their small size, they are used in Mexican hot sauces and *pico de gallo*. The Huasteca region of Mexico is located on the east coast along the Gulf of Mexico, and Serrano peppers are originally from the mountainous areas of this region. Our seed came from Tatiana's TOMATObase, who sourced it from the Seed Saver's Exchange yearbook. Aka, Serrano Hueasteco.

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

### Szegedi 179 Paprika

*C. annuum.* Hot. 70 days.

 This is the perfect pepper for making spicy paprika, as the name suggests. Somewhat slender, 4" long red fruit are three to four times fatter than a cayenne with blunt tips. Good flavor when fresh but excels when dried. Fruit dries very easily even in our short season, cool climate. Homemade fresh ground paprika from a Hungarian pepper, like Szegedi 179 Paprika, is a very special thing. The aroma and rich flavor are unmatched. Originally from a Hungarian seed company. *Seed produced by Avoca in Corvallis, Oregon.*

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

### Szentesi Cherry


*C. annuum.* Very Hot. 75 days.

 Classic Hungarian hot pepper with a rich flavor. Heat is high but not too extreme. Round, red cherry shaped fruit are about 1" wide and deep red when ripe. Relatively thick walls for a hot pepper make this 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. Our friend and collaborator, chef Tim Wastell of Portland, Oregon, made a delicious fermented, seedless hot pepper sauce with Szentesi Cherry for the 2015 Culinary Breeding Network Variety Showcase. A great alternative to Cherry Bomb, the Seminis/Monsanto hybrid. Collected by The Seed Ambassadors Project in 2008 from a Hungarian seed company. *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

### Târgu Mures

*C. annuum.* Hot. 70 days.


 A Transylvanian hot paprika pepper from Târgu Mureş, 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

## Etiuda

Green to Orange. 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                      5 g, \$34.30  
1 g ≈ 100 seeds, \$9.80                      1/2 oz, \$50.00

## Gypsy Queens


Lime Green to Red. 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 season 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                      1/2 oz, \$35.00  
1 g ≈ 100 seeds, \$6.80                      1 oz, \$50.00  
5 g, \$23.80

## Ise

Green to Red. 60 days green, 90 red.

 Ise is similar in flavor and texture to the common Shishito pepper, but sweeter and larger fruited. Fruit are 3 1/2" long by 1" wide and still small enough to prep in all of the classic Shishito ways, but the larger size makes for a quicker harvest. Ise is more well-suited for charcoal grilling since the wider fruit stay on the grill. Shishito peppers took the fresh market scene by storm a few years

(Continue on page 79)

## 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.

### Amish Yellow Stuffing

Green to Yellow-Orange. 75 days.

 **NEW for 2021!** Bright yellow-orange mini bell peppers grow to about 2" across. The high yielding plants pump out sweet and tasty, fun-sized fruit. The size makes them very versatile – perfect for snacking or adding to salads, pickling whole, or stuffed as an appetizer. Plants have a small stature that make them well suited for container gardening. Seed given to us by Ann Berblinger of Gales Meadow farm, who noticed their care-free productivity here in Oregon. Originally sold by Amishland Seeds who sourced them from a local farm in the village of Landis Valley near Lancaster, Pennsylvania. Aka, Sweet Yellow Stuffing.

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

## NEW & BACK FOR 2021!

(Continued from page 10)

variety but now seems to have disappeared from the trade. Self sows when allowed to set seed. Aka Mâche, Lamb's Lettuce.

1/2 g ≈ 200 seeds, \$3.50                      1/4 oz, \$9.50  
2 g, \$6.50                      1 oz, \$18.00

## Lambsquarter - Magenta Spreen

**BACK for 2021!**

Located in 'Greens, Specialty' on page 46.

## Miner's Lettuce

**BACK for 2021!**

Located in 'Greens, Specialty' on page 46.

## LETTUCE

*Lactuca sativa*

### Bijella

**NEW for 2021!**

Located in 'Lettuce, Oak Leaf' on page 59.

### Red-Tinged Winter

**BACK for 2021!**

Located in 'Lettuce, Loose Leaf' on page 58.

### White Seeded Samara

**BACK for 2021!**

Located in 'Lettuce, Loose Leaf' on page 58.

## PEPPERS, SWEET

*Capsicum annuum*


### Amish Yellow Stuffing

**NEW for 2021!**

Located in 'Peppers, Sweet' on page 74.

### Gernika

Green to Red. 50 days green, 85 red.

 **NEW for 2021!** Mild flavored sweet peppers originally from the Basque region of Spain. The 6" long, ripe red fruit start to crinkle a little on the plant when mature. We first started growing Gernika when we were searching for an excellent drying pepper for sweet paprika, and they are now our favorite for that purpose. They dry easily and the paprika is deeply flavorful. It wasn't until we dug deeper that we found another wonderful culinary use: Gernika is famously

good when green, fried up in olive oil or grilled with a little salt, much like Padrón peppers. When ripe and red they are used much like Espelette peppers. While not exclusive to the town of Gernika, they are grown throughout the region and can be found at farmers markets. We sourced our original seed from Casey O'Leary of Snake River Seed Cooperative in Idaho. She was given the seed by Lino Zabal, a Basque gardener living in Boise, Idaho, who had been growing them for over 40 years. Casey wrote a great piece in Edible Idaho about the peppers, which you can find here: <https://edibleidaho.com/capsicum-culture>. Aka, Gernikako Piperrak, Guernica.

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

## SQUASH, WINTER

*Cucurbita sp.*

### Piacentina

*C. maxima*. 105 days.

 **BACK for 2021!** Incredibly dense, striking grey-blue winter squash ranging 10-20 lbs. Vigorous vines grow to 30 ft. A bit on the late maturing side, but worth the wait. Drier flesh is the perfect consistency for adding to baked goods, raviolis, gnocchi, or any recipe that calls for a thick, less watery puree – it especially shines as the base for a winter pasta sauce. Rich nutty flavor has a moderate sweetness perfect for everything savory—a nice respite from extremely sweet squash that can be overpowering and inappropriate for many uses. Stores very well, making it a great option later in the hungry winter season. We find it to be a really tasty winter squash, and it's so beautiful we might even consider growing it just for its ornamental value. Everyone says, “Wow!” when they see it. Originating in the province of Piacenza where they celebrate its prestige with *La festa della Zucca*, a festival that is competitively replicated all over the region. Our strain appears to be distinctly different from the similar Berrettina squash of the Lombardy region, as it is larger and does

(Continue on page 78)



## NEW & BACK FOR 2021!

(Continued from page 75)

not show the large turban bump that the Berrettina predominately sports. Aka, Zucca Beretta Piacentina.

8 g ≈ 20 seeds, \$3.80  
24 g, \$7.80

## TOMATOES

*Solanum lycopersicum*

### Flaming Burst

**NEW for 2021!**

Located in 'Tomato, Cherry' on page 92.

## HERBS

### Borage

**BACK for 2021!**

Located in 'Herbs' on page 118.

### Elecampane, Julie's

**BACK for 2021!**

Located in 'Herbs' on page 121.

### Hyssop, True

*Hyssopus officinalis*. Perennial in zones 4-10.

**NEW for 2021!** Easy to grow, True Hyssop is a useful ornamental herb that easily fits in a perennial or medicinal herb garden. Small (12-18"), evergreen, drought resistant plants would make a good short hedge and do well in containers. Plants will flower in the first year and in subsequent seasons, will bloom over a longer period of time. Hummingbirds, bees, and other beneficial insects love the pretty purple-blue flower spikes and according to Mother Earth Living, "Legend has it that beekeepers rubbed their hives with hyssop and other herbs to encourage bees to stay." With its pleasantly fresh, sweetly bitter, and almost minty fragrance, True Hyssop is also a culinary herb and can be used medicinally in tea as a remedy for coughs and colds. Native to southern and eastern Europe.

Packet ≈ 110, \$3.80  
1/2 g ≈ 450 seeds, \$6.80

### Sage, Extrakta

*Salvia officinalis*. Perennial in zones 5-9.

**NEW for 2021!** This improved strain of common/garden sage has a high essential oil content making it excellent for culinary and medicinal use. Fast and easy to grow from seed. We especially love to fry up fresh leaves until they're crispy and serve them with pork chops. We also use Extrakta Sage leaves to flavor beans, pasta sauce, and turkey stuffing. Both silver-green foliage and dark purple flowers are edible, and leaves retain their flavor when dried. Can be used in aromatherapy and herbal smoking blends. Highly aromatic, deer resistant, and drought tolerant. Flowers also attract pollinators. Native to the Mediterranean region with documented medicinal uses going back to ancient Greece.

1/2 g ≈ 60, \$3.80  
2 g, \$6.80

## FLOWERS

### Cosmos, Kenikir

**NEW for 2021!**

Located in 'Flowers' on page 130.

## GRAINS

### Oats, Föckinghauser

**BACK for 2021!**

Located in 'Grain' on page 141.

## BOOKS

### The New Farmer's Almanac, Vol 5: Grand Land Plan

**NEW for 2021!**

Located in 'Books' on page 147.

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ago and quickly became popular with restaurants and home cooks for their delicious simplicity, usually served roasted or grilled with olive oil and salt. Ise's fresh mild flavor is neither sweet nor hot and really pops once cooked. They're great as a bite-sized stuffing pepper, think jalapeño popper without the heat. Usually harvested underripe when green, they are also good after they've ripened to red. Thin-walled and suitable for drying. Originally from Japan where they are a popular snack food. Ise comes to us from Tatiana's TOMATObase, they originally sourced it from the Seed Savers Exchange Yearbook.

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

5 g, \$23.80  
1/2 oz, \$35.00

### Liebesapfel

Green to Red. 70 days.

Red ruffled pepper with sweet thick flesh. Very early and also productive late into the season. Deeply lobed, flattened sheepsnose/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  
1 g ≈ 100 seeds, \$6.80

5 g, \$23.80  
1/2 oz, \$35.00

### Pointy Kaibi #1

Green to Red. 70 days.

Excellent early maturing dark red sweet pepper that is definitely one of our favorites. Pointy Kaibi #1 is not overly sweet for fresh eating, instead having an incredible aroma which makes it excellent for sweet paprika. Not only will this variety fill the house with an unbearably delicious aroma while in the dehydrator, it also keeps fresh longer than any other sweet pepper we have tried. Pointy Kaibi #1 can sit in a cardboard tray in the garage easily for a month, if not longer. An heirloom originally from Bulgaria. Variety given to The Seed Ambassadors Project by Real Seeds in Wales. They received it from

Mitko Antonov whose family in central Bulgaria has been growing it for generations. Seed produced by Avoca in Corvallis, Oregon.

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

5 g, \$23.80  
1/2 oz, \$35.00

### Shepherd's Ramshorn

Green to Red. 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, reseeded in Italy, and that's all we know of this wonderful pepper's history. Aka, Shephard's Ramshorn.

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

1/2 oz, \$35.00  
1 oz, \$50.00

### Stocky Red Roaster

Green to Red. 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 – it is certainly one of the best for roasting. The ripe red fruit hold quality for weeks, if not months, once picked and stored in a cool location. Bred by Frank Morton.

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

5 g, \$23.80  
1/2 oz, \$35.00

### Sunnybrook Pimento

Green to Red. 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 set it apart from other early sweet peppers. Pimento means pepper in Portuguese (pimenta in Spanish), but the word has become an English moniker for this type of pepper. 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  
1 g ≈ 100 seeds, \$6.80

5 g, \$23.80  
1/2 oz, \$35.00



## PUMPKINS

*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 ½ 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 ½ 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 world record from 2016 still stands at 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 everything – organically. For giant pumpkins we space 20' between plants instead of 2½'. Giant pumpkins are awesome 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  
12 g, \$7.50

2 oz, \$20.00  
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, with most weighing between 2-7 lbs although there is the occasional large 10+lb fruit. 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, flesh color, 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 Zea Sonnabend of Fruitilicious Farm. We're excited to see where it goes!

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

8 oz, \$60.00  
1 lb, \$100.00

## RADISHES

*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 and Winter.

2 g ≈ 170 seeds, \$3.80  
1/4 oz, \$6.80

1 oz, \$15.00

## 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.

*As of print, availability unknown.*

*Please check website.*

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

2 g ≈ 225 seeds, \$3.80  
1/4 oz, \$6.80

1 oz, \$10.00

### Rudi

Red Bunching. 26 days.

 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 The Organic Farm School on Whidbey Island, Washington.*

2 g ≈ 225 seeds, \$3.80  
1/4 oz, \$6.80

1 oz, \$10.00


## 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 1/2 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  
9 g, \$6.50

1 oz, \$12.50

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 in the field 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 April through June for harvest 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 emperor 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 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.

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 fully 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 our 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.

 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. *Seed grown in collaboration with Whisper Hollow Farm in Brownsville, Oregon.*

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      1/4 lb, \$22.00  
1/2 oz, \$6.50      1 lb, \$60.00  
1 oz, \$10.00

## Verdil

45 days.

 Giant winter type, perfect for spring, autumn and overwinter cultivation, but not summer. With a particularly aromatic flavor, its best suited use is raw, although it is 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, set in 2015, 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.

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 form 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. *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

## Patisson Golden Marbre Scallop


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

 Bright golden-yellow patty pan squash with a delightful nutty flavor. Young fruit are nice and tender, larger fruit are firm and crunchy. Large bushy plants are quite productive. Unlike hybrid summer squash, the 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. *Seed grown in collaboration with Whisper Hollow Farm in Brownsville, Oregon.*

3 g ≈ 30 seeds, \$3.50      2 oz, \$25.00  
9 g, \$6.50      4 oz, \$40.00

## Rheinau Gold Zucchini

*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

*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 Zucchini Striato di Napoli. Fruit is dark green with light green stripes and slight ridges. Produces a lot of male flowers which are great for stuffing or frying and the female flowers hold well enough to pick small fruit with flowers 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

*C. moschata*. 100 days.

 We decided to grow Black Futsu because it's so pretty and it quickly became a 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, adds very thin uncooked slices of Black Futsu 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 Futtu.

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      4 oz, \$30.00

### 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, \$27.80  
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. Mostly similar in size and shape to standard butternut varieties, but there is some variation in shape. 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      2 oz, \$20.00  
12 g, \$7.80      4 oz, \$30.00

### Delicata, Candystick Dessert


*C. pepo*. 90 days.

  We cannot get enough of this squash. We could eat it nearly every day all winter. A large Honey Boat type with extremely thick flesh and delicious rich flavor. Most delicata have a honey sweet 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 Books). She has created the ultimate dessert squash.

3 g ≈ 40 seeds, \$3.80      4 oz, \$38.00  
9 g, \$6.80      8 oz, \$60.00  
1 oz, \$12.80

## Delicata, Honey Boat

*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 ever grown, and sweetness holds well into storage. 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.

2 g ≈ 35 seeds, \$3.80                      4 oz, \$38.00  
7 g, \$6.80                                      8 oz, \$60.00  
1 oz, \$12.80

## Doran Round


*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                      1 oz, \$12.80  
9 g, \$7.80                                      4 oz, \$38.00

## Gill's Golden Pippin

*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 often get good feedback from commercial growers about Gill's Golden Pippin's productivity and flavor. We are also 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, 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. Flavor is excellent and rich. Not as sweet as Blue Kuri, however it is 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 a combination of the French words for pumpkin and chestnut, 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, Cource 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 Books), 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.

 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

## TOMATILLOS & 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 1/2 mile.

### Ground Cherry,

#### Otto's Brush Creek SAP PNW


*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 fruit 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      1/2 g ≈ 700 seeds, \$18.00  
Large Packet ≈ 200 seeds, \$6.25

### 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 2 1/2" wide and a great choice for market farmers and gardeners. Under-ripe apple-green colored fruit 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      1/4 oz, \$35.00

### 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      1/4 oz, \$35.00

### 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

## TOMATOES, 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.

### 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 have huge yields of medium-sized, round, purple-

chocolate-black cherry fruit that taste so good, your tastebuds think you're eating a big heirloom slicer. Sarah claims that these are her favorite tomato for flavor and they certainly are the first to be eaten when there is a choice. Andrew says they are "*much, much*" better than Sungold. A great addition to mixed cherry pints or to add some color diversity to your market display. Black Cherry can get Fusarium in outdoor production, but it is unstoppable in the greenhouse. A superb modern open pollinated tomato. Developed by Vince Sapp of Tomato Growers Supply and released in 2003.

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

### Columbianum Wildform SAP


Red. 65-70 days. Indet.

 Massive tresses of medium-small, red cherry tomatoes ripen in clusters of 20 or more. Fruit have good rich flavor, and ability to hold on the plant. Originating wild in Colombia. Some sources say this variety may be a separate species, *Lycopersicon columbianum*, however we believe it is a semi-wild member of the common tomato species *Lycopersicon esculentum*, aka., *Solanum lycopersicum*. Therefore, we use Columbianum Wildform as the variety name. Originally given to The Seed Ambassadors Project in 2007 by tomato seed collector Gerhard Bohl when we visited him in Germany.

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

### Dancing With Smurfs PNW MF

Indigo/Red. 65-70 days. Indet.

 Delicious and very unique dark-purple topped, red cherry tomato. This newly available tomato color is referred to as indigo. Disease resistant plants have a purple blush and easily grow to 6'. After we trialed many of the new indigo tomatoes, we decided that Dancing With Smurfs is one of the best tasting. The purple/black color of these tomatoes comes from a natural cross made by Jim Myers (professor and plant breeder at










since it is an early determinate, plants usually finish producing before diseases set in. 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. 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-leaved plants produce medium-sized, 2-3 oz 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 1/4 oz, \$28.00

### Harzfeuer

55-60 days. Indet. Potato leaf.

 2-4 oz round, slightly oblate, bright red fruit held in clusters. The best trait of Harzfeuer is the aroma when fruit are ripe – they smell different, adding a delightful note to the already great well-balanced flavor. Very juicy for fresh eating. Harzfeuer translates

from German to "resin fire." However, this variety's name refers to the mountainous and forested region of Harz that divides western and eastern Germany. This is said to be the heirloom predecessor of a common German hybrid variety that was thought to have been lost for many years. Ulla Grall of Bio-Saatgut received it from an elderly woman in former East Germany. A complicated history, at the very least it was a favorite in East German *dacha* gardens before reunification. Ulla Grall gave Harzfeuer to The Seed Ambassadors Project on our 2006-2007 trip through Northern Europe.

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

### Marmande

60-65 days. Semi-det.

 Bushy 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 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

### Oldendorf Red

65 days. Indet.


 Another excellent European tomato. A medium-early variety with tall plants that are loaded with perfectly round, brilliant red fruit weighing 3-4 oz. The firm, flavorful fruit keep well once picked, making Oldendorf Red an excellent salad tomato for market farmers. Very productive when grown outdoors. Consistently holds better quality late into the season. This variety is the result

of a breeding project supported by Kultursaat, a German foundation dedicated to developing biodynamic seed varieties. Bred specifically for trellised greenhouse production in Oldendorf, Germany, by Ulrike Behrendt. Sourced originally from the German biodynamic seed company, Bingenheimer Saatgut, in 2006 during our first Seed Ambassadors trip. Aka, Oldenrot.

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

### Santiam


60 days. Det.

 Short bushes can set fruit without pollination (parthenocarpic), resulting in earlier fruit that may be seedless. 2-3" globes with good flavor. A little smaller and earlier than Siletz, but still a good size weighing 3-5 oz. Our favorite early determinate tomato variety from Oregon State University, and the second of the three rivers releases along with Siletz and Willamette. Bred by Dr. Jim Baggett and released in 1984 along with Oregon Spring. Verticillium and Fusarium wilt resistant.

Packet ≈ 30 seeds, \$3.50 2 g, \$13.00  
1/2 g ≈ 150-250 seeds, \$6.50 1/4 oz, \$38.00

### Siletz

65 days. Det.

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

Packet ≈ 30 seeds, \$3.50 2 g, \$13.00  
1/2 g ≈ 150-250 seeds, \$6.50 1/4 oz, \$38.00

### Spring King

60-70 days. Det.

 Produces large, red globes that are slightly oblate. Dual purpose processing and slicing type. Very nice variety for its dark red color, good flavor and blemish free fruit. When harvested, calyx stays with the plant, not the fruit. Dark green healthy looking plants provide good leaf cover so there is less sun scald. Yields well late into the season with split resistant 7-10 oz fruit that hold into autumn better than most other tomatoes – could just as easily have been called, "Spring Through Fall King." Bred by Tim Peters of Peters Seed and Research in Riddle, Oregon.

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

### Stupice


55 days. Indet. Potato leaf.

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

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

### Uralskiy Ranniy

50 days. Det. Dwarf.

 Unique, super early dwarf plants are very well-suited for container culture. Red, 2-4 oz, mini-beefsteak shaped fruit are juicy with good flavor. Consistently one of our earliest tomatoes to ripen in the field. Uralskiy Ranniy is extremely easy to grow and produces high yields – especially for such small plants. A Russian commercial variety, when translated means "Early from Ural." In

2009 it was introduced commercially to North America by the wonderful seed company, Victory Seeds, located in Molalla, Oregon. Originally sent from Belarus by seed collector Andrey Baranovski of Minsk.

Packet ≈ 30 seeds, \$3.50      2 g, \$13.00  
1/2 g ≈ 150-250 seeds, \$6.50      1/4 oz, \$38.00

## TOMATOES, MAIN SEASON RED

*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.

### Astrakhanskie


70-75 days. Indet.

 Big, red beefsteak variety from the Astrakhan region of Russia. Always a big hit in our tomato patch. The appearance alone is all we could want in a beefsteak, and with flavor to match, Astrakhanskie is one of our go-to varieties when harvesting for the kitchen. What really gets us is the earliness and high yields. Large, red fruit have a flattened oblate shape with some attractive ribbing and can reach up to 1 lb. Best flavor when slightly under ripe. Tall, floppy vines are productive for an heirloom. We received it originally from Tatiana Kouchnareva, the creator of the wonderful website Tatiana's TOMATObase. She received this variety from Andrey Baranovski of Minsk, Belarus.

Packet ≈ 30 seeds, \$3.50      2 g, \$13.00  
1/2 g ≈ 150-250 seeds, \$6.50

### Deutsche Fleiss

70 days. Indet. Potato leaf.

 Huge amounts of 1½-2" perfect ball-shaped, 2-3 oz fruit form in clusters of 7-8. Red and juicy with good tart tomato flavor. Good storing ability both on and off the plant. Deutsche Fleiss translates to 'German diligence.' It is consistently one of our highest yielding varieties. A Seed Ambassadors Project variety sourced from Gerhard Bohl, a seed collector in Germany. He said that out of the thousands of tomato varieties he's collected, Deutsche Fleiss is one of his favorites, and we can see why!

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

### Giant of Siebenburgen


80-85 days. Indet.

 Big, red oxheart shaped, 12-18 oz fruit with tender skin. This is a giant tomato, good for fresh eating but best broiled or cooked into soup or sauce. Sometimes one fruit is too much for one person to eat all at once. Late but high yields. We wait every year for this one to ripen and are never disappointed because the flavor is incredibly good, shockingly sweet and rich. Did we mention this tomato is huge? Originating in Siebenburgen, the seven medieval cities established by the ethnic German Saxons in Transylvania, Romania. Siebenburgen is not synonymous with Transylvania but is part of its cultural makeup. Given to The Seed Ambassadors Project by Gerhard Bohl in Germany.

Packet ≈ 30 seeds, \$3.50      2 g, \$13.00  
1/2 g ≈ 150-250 seeds, \$6.50      1/4 oz, \$38.00

### Maria Nagy Giant

85 days. Indet.

 Large, perfect 10-16 oz 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

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

Variety	Season	Days	Growth	Icons	Fruit Size	Packet Options
Ararat Flame	Early	60	Semi-det.		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
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; ¼ oz
Gill's All Purpose	Early	60-70	Semi-det.	 	4-5 oz	Sm; ½ g; 2 g
Gundula	Early	55-60	Det. Dwarf		2-3 oz	Sm; ½ g; 2 g; ¼ oz
Harzfeuer	Early	55-60	Indet.		2-4 oz	Sm; ½ g; 2 g; ¼ oz
Maria Nagy Giant	Main	85	Indet.		10-16 oz	Sm; ½ g; 2 g; ¼ oz
Marmande	Early	60-65	Semi-det.		4-6 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.		12-14 oz	Sm; ½ g; 2 g; ¼ oz
Nevisky	Main	70	Indet. Dwarf		5-7 oz	Sm; ½ g; 2 g; ¼ oz
Oldendorf Red	Early	65	Indet.	 	3-4 oz	Sm; ½ g; 2 g; ¼ oz
Perfect Rogue	Main	70-75	Semi-det.	  	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 oz	Sm; ½ g; 2 g; ¼ oz
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	Semi-det.		4-6 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		2-4 oz	Sm; ½ g; 2 g; ¼ oz


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 • Did you know that we grow just about everything in this catalog ourselves? Including :  
 • every single one of the approximate 100 tomato varieties you see here.  
 • 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 pages 7-8. *Farmer Direct!*  
 .....

lbs) of fruit from one plant! It is one of the heritage tomatoes farmers in her area once grew and many 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, 8-10 oz fruit.

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, round, main season red slicer from Russia. 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 1/4 oz, \$28.00

### Nevsky

70 days. Indet. Dwarf.

 Another round, red, mid-season tomato? It takes a lot for a tomato to impress us these days and Nevsky surely did. Dwarf plants with disease resistance produce fruit that hold late into the season when all other varieties succumb to wet, cold weather.

Attractive, meaty, round, slightly flat, slicer type fruit average 6 oz. The blemish-free fruit keep well after harvest. And it tastes really good, too. A product of the breeding program at the North West Research Institute of Agriculture near St. Petersburg, Russia. Donated to the USDA by Marina Danilenko in 1969 from the former USSR. We sourced it from Tatiana's TOMATObase.

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

### Perfect Rogue


70-75 days. Semi-det. Potato leaf.

  **Adaptive Seeds Original.** 4-6 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 focused on fruit size, shape, and flavor. Semi-determinate potato leaf plants are much shorter than the indeterminate, regular-leaf parent. 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.

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. Ripe fruit keep well on the plant and in the kitchen, and 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 usually heavily pruned to reduce risk of leaf diseases. Alternatively, we plant Pilu KS outdoors, using a Florida weave and minimal pruning with good results. Plants thrive in our cool, wet spring and fall weather. Proven resistance to Cladosporium (tomato leaf mold) and Fusarium. A rock star that is great for main season outdoor production in Oregon. Bred in Germany by Richard Specht and released by Kultursaat, an organization that helps fund and register plant breeding projects in the European Union.

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

### Piroka

75 days. Indet.

 A very delicious main season fresh slicing tomato. The medium-large, bright red globes are 5-7 oz and very productive. Selected for greenhouse production, Piroka also performs well outside. Great as a salad tomato or sliced on sandwiches. We want to grow it every year, the flavor and texture just can't be beat. Bred by Dr. Hartmut Spiess in Germany with the support of Kultursaat, a foundation dedicated to developing biodynamic seed varieties. We sourced our original seed from the German biodynamic seed company, Bingenheimer Saatgut, in 2006 during our first Seed Ambassadors trip.

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

### Pusztakolosz

80-85 days. Indet.

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

### Sasha's Altai


75 days. Semi-det.

 Another great main season, 4-6 oz, red tomato from Siberia that's perfect for fresh eating. We are starting to specialize in Russian and Siberian tomatoes and for good reason—they're awesome. Sasha's Altai comes with a very special seed-explorer-romantic story. It was originally brought to the US from Irkutsk by seedsman Bill McDorman as part of one of the first and most important introductions of tomato diversity from the former Soviet Union. He received it from a very generous gardener named Sasha, who said it was the best tomato in Siberia. Sasha walked 35 kilometers (21.75 miles) each way to his home in the mountains and back just to give the seed to Bill. Famous now for its flavor, it was chosen by Organic Garden Magazine as one of the 10 best early tomatoes in the world.

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

### Starfire

70 days. Det.

 With its big yields of 7-10 oz, plump red slicers, Starfire is a really good production tomato for the Willamette Valley. It would probably perform very well throughout the Pacific Northwest, if not the entire

northern US. Flavor is very good and it's nicely juicy. The vigorous bushy plants have a concentrated fruit set that we find very reliable. Starfire is a great name for this fiery red star of a tomato. Developed in 1963 at the Morden Experimental Farm in Manitoba, Canada. Our original source is from Victory Seeds who received it from USDA GRIN.

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

## TOMATOES, 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, 3-4 oz 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, 6-10 oz 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, 2-3 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 1/2" slightly oval, 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

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


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

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

### Graham's Good Keeper

Red. 65 days. Indet.


 An excellent variety for eating fresh, cooking, or use in sauce. Fat, oval, 4-6 oz fruit are firm, meaty, slightly juicy but not at all watery. Most tomatoes that are keeper varieties come on late in the season and don't taste great fresh, but Graham's Good Keeper is good right off the vine and matures earlier. Fruit are beautiful, resist cracking, and store well on the counter. Reported to be a very old variety, but no historical information is

currently available. It is offered by one Canadian seed company but otherwise not commercially available in the US.

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

### Grappoli d'Inverno

Red. 60-70 days. Semi-det.

 Not for fresh eating. Small bushes ripen early with 1-2 oz, plum-sized fruit that keep very well once picked. Unimpressive when eaten fresh, the flavor transforms into deliciousness once dried. It's also good roasted. A selection of a type of tomato with strains grown in many regions of Italy for winter storage. Fruit is tied in ristras, hung in a cool place and stored for months. We saw this done in Italy and have successfully done it ourselves, making for the perfect homemade pizza topping all winter long. Grappoli d'Inverno means 'bunches of winter' in Italian.  
Packet ≈ 30 seeds, \$3.50 2 g, \$12.50  
1/2 g ≈ 150-250 seeds, \$6.50 1/4 oz, \$28.00





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


70-75 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 range from 10-16 oz, have excellent flavor and texture, and resist cracking. An incredibly easy to grow variety for its size. Remarkably healthy plants late into the season, probably because it is resistant to many foliar diseases and is even reputed to have some field resistance to the dreaded tomato blight. Very high performing for an old-fashioned tomato.

Packet ≈ 30 seeds, \$3.50 2 g, \$13.00  
1/2 g ≈ 150-250 seeds, \$6.50 1/4 oz, \$38.00

### 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 1/4 oz, \$30.00

### Siberian Giant Pink

80 days. Indet.

 Truly giant, 12-16 oz, 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 Rozovyi*.

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

### Tiffen Mennonite

80 days. Indet. Potato Leaf.

 Big, pink, 12-16 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

## 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; ¼ oz
Darby Red and Yellow	Red w/ Yellow Stripes	60	Indet.		2-4 oz	Sm; ½ g; 2 g; ¼ oz
Dwarf Confetti	Yellow w/ Pink Stripes	70	Indet. Dwarf		6-8 oz	Sm; ½ g; 2 g; ¼ oz
Dwarf Lemon Ice	Yellow	65	Indet. Dwarf		3-7 oz	Sm; ½ g; 2 g; ¼ oz
Fantome du Laos	White	80	Indet.		6-8 oz	Sm; ½ g; 2 g; ¼ oz
Justnya	Orange	65-70	Semi-det.		1-2 oz	Sm; ½ g; 2 g; ¼ oz
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; ¼ oz
Mavritanskite	Maroon/Brown	75-80	Indet.		6-14 oz	Sm; ½ g; 2 g; ¼ oz
Native Sun	Yellow	55-65	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	70-75	Indet.		10-16 oz	Sm; ½ g; 2 g; ¼ oz
Rosabec	Pink	60-70	Det.		6-8 oz	Sm; ½ g; 2 g; ¼ oz
Sarah Black	Purple/Brown	75-80	Indet.		8-12 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



Want to grow a Tomato Rainbow in the garden this year? We do too, which is why we have the Tomato Rainbow Connection seed collection. Six packets of tomatoes covering all the colors of the rainbow. Check it out on page 146.







## WATERMELONS

*Citrullus lanatus*

### GROWING & SEED SAVING BASICS

Sow indoors in 2-4" pots with good potting soil in 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 insects and frost. To save seed, scoop (or spit) out seeds when you eat the fruit. Rinse off and dry. For seed purity, isolate from other *Citrullus lanatus* by at least 1/2 mile.

### Bozeman


70-80 days.

 Light-green skinned watermelon with some speckles. Oblong fruit are large (10-30 lbs) for such an early melon. Good flavor with pink-red flesh. Bozeman ripens well in our cooler Oregon summers with similar maturity to other early watermelons like Blacktail Mountain and Early Moonbeam. Thick rind enables long storage, providing delicious, crisp watermelon well into October. It is hard to grow good watermelons west of the Cascades in the Pacific Northwest, so it is great to have a variety that likes it here. The result of a breeding project initiated by Ken Fisher of Fisher's Seed in Belgrade, Montana. According to his daughter Judy, Bozeman is a sister line selected by her uncle while the variety Far North was selected by her father. Thanks to Kendall Cikanek for the historical intel.

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

### Early Moonbeam

75 days.


 Delicious, sweet, yellow-fleshed watermelon. 3-8 lb fruit have attractive, light-green skin with dark-green tiger stripes, which makes them easy to tell apart from the red watermelons. An early maturing variety that is cool weather tolerant, always ripens in our short growing season, and is always sweet – may be the sweetest watermelon we offer. This excellence is probably because Early Moonbeam was bred by Dr. Alan Kapuler of Peace Seeds here in Oregon. Dehybridized from Yellow Doll F1, a favorite of organic

farmers in the Pacific Northwest. Highly recommended for farms and gardens everywhere, we can't say enough. *Seed produced by Avoca in Corvallis, Oregon.*

2 g ≈ 35 seeds, \$3.50      1 oz, \$24.00  
6 g, \$6.50      4 oz, \$80.00

### Katanya


75 days.

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

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

### Nancy


90 days.

 The quintessential watermelon – classic flavor and so sweet! Green striped, oval fruit with pink flesh and white seeds grow to 25 lbs. Thin rind means you can eat almost all the way to the skin, however it also means that it does not store super long or travel very well. Produces fewer seeds than most watermelon varieties and the white seeds are thinner making them easier to ignore while eating. Said to have excellent drought and disease resistance, it grows well for us in challenging conditions with no trouble. An heirloom from the 1880s, when Nancy Tate discovered it growing in a cotton field in Georgia. Our original seed was given to us by melon enthusiast Jeremiah Johnson of Lebanon, Oregon.

2 g ≈ 35 seeds, \$3.50      1 oz, \$24.00  
6 g, \$6.50      4 oz, \$80.00

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


## 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 our website. 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, Angelica 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, Golden Mountain Sweet Thai Mix

*Ocimum basilicum*. 60-70 days.


 An essential ingredient in many Thai dishes because of its classic sweet licorice clove flavor. Green leaves, purple stems and purple flowers form on compact plants that work well in containers. Received as a variable population, some plants are stout with larger, sweeter leaves that are less aromatic, while other plants are taller with smaller leaves that are highly fragrant and strongly flavored. We are selecting Golden Mountain Sweet Thai Mix to find a balance

between the two, but in the meantime are happy with the diversity, finding the larger sweeter leaves best when used fresh as a garnish, and the smaller more strongly flavored leaves more well suited for cooking. This variety originally stems from a commercial seed packet from Thailand sent to us from Sarah's dad, who lived there for over 20 years. It took a few years of selection, but we finally succeeded in getting enough plants to mature viable seed to be able to add it to our catalog.

Packet ≈ 200 seeds, \$3.50      1/4 oz, \$12.50  
1 g ≈ 700 seeds, \$6.50

### 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  
1/4 oz, \$12.50

### Basil, Siracusa


*Ocimum basilicum.*

 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 sweet Italian 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

### Basil, Tulsi/Sacred


*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. It can be traced back to the Abundant Life Seed Foundation, and is sometimes 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

### Borage

*Borago officinalis.*


 **BACK for 2021!** 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.

Fuzzy 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 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 and to aid sleep. Catnip also 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 any time, 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 may become stimulating and enlivening for some. 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

1 g ≈ 800 seeds, \$6.80

## 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      1/4 lb, \$20.00  
1 oz, \$10.00      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      1/4 lb, \$20.00  
1 oz, \$10.00      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      1 oz, \$20.00  
3 g, \$7.00      1/4 lb, \$50.00

## 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 place 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      1/4 lb, \$20.00  
1 oz, \$10.00      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 Ukrainian or Russian variety of the same name, it may be the same but we're unsure. Aka, Ambroja.

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

## Dill, Mt Adams

*Anethum graveolens*. 35 days.

 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      1 oz, \$12.50  
2 g, \$6.80      1/4 lb, \$25.00

## Elecampane, Julie's

*Inula helenium*. Perennial in zones 3-9.


 **BACK for 2021!** One of the most highly regarded herbs of the Western herbal tradition and a very important part of the Pacific Northwest apothecary. The roots of elecampane are 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 autumn 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

meticillin-resistant Staphylococcus aureus (MRSA), and to generally be highly antimicrobial. We have named this strain after our late friend Julie Mallalieu, who gave us the seed. She was a wonderful organizer of the Eugene Propagation Fair and other seed swaps in the area. We miss her.

Packet ≈ 125 seeds, \$3.50

## Feverfew, Medicinal

*Tanacetum parthenium*. 60-70 days. Perennial in zones 5-10.


 This short lived perennial medicinal herb produces shrubby plants that grow to 3' with small, non-double white flowers with a yellow center. Plants are highly fragrant with bitter aromatics that are not universally appreciated and in fact repel some insects. For this reason, it is sometimes planted as a deterrent. As a cut flower this variety has more intense fragrance and less dense flower clusters than improved versions, such as White Wonder Feverfew (see Flowers). Leaves have been used medicinally for centuries in treating fevers, migraines, arthritis, stomach aches, and more. The US National Institutes of Health even acknowledges its "multifarious therapeutic uses," including anticancer activity.

Packet ≈ 300 seeds, \$3.80

Large Packet ≈ 1,500 seeds, \$6.80

## Horehound, White

*Marrubium vulgare*. Perennial in zones 3-9.


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

Packet ≈ 130 seeds, \$3.50

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

## Lemon Balm, Quedlinburger Niederliegende


*Melissa officinalis*. Perennial in zones 4-9.

 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 ≈ 150 seeds, \$3.50                      4 g, \$12.00  
1/2 g ≈ 800 seeds, \$6.00                      1/2 oz, \$18.00

## 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

## Motherwort


*Leonurus cardiaca*. Perennial in zones 3-9.

 Highly medicinal and intensely bitter perennial member of the mint family that grows to 3' tall and produces small purple flowers in the second year. Motherwort's flowering tops make a unique cut flower and its presence in the garden is also ornamental. Used medicinally across many herbal traditions for endocrine related issues, uterine health, cardiovascular function, anxiety, and more. We are attracted to its power as a heart calming herb. Tincture is made from the flowering tops, with stem removed, just as the first flowers open. Self-sows. Aka, lion's tail, throw-wort, lion's ear.

Packet ≈ 140 seeds, \$3.80  
1/2 g ≈ 550 seeds, \$6.80

## 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. Considered invasive in many states, please plant responsibly. **Cannot ship to New York State.**

Packet ≈ 235 seeds, \$3.80

## Mullein, Dense-Flowered

*Verbascum densiflorum*. Biennial.

 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 or 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

## Nigella, Black-Seeded Culinary


*Nigella sativa*. 100 days.

 Attractive blue flowers look a lot like the related flower, Love-in-a-Mist, but Black-Seeded Culinary Nigella is a different species with closed seedpods that keep seeds safe inside. Plants grow 8-12" tall and while it does not produce many flowers, each flower is high yielding of small, aromatic black seeds that taste like nutmeg and black pepper. A great dual-purpose edible ornamental. This medicinal spice has been used for centuries in South Asian and Middle Eastern cuisines and was reportedly even found in the tomb of the ancient Egyptian pharaoh Tutankhamun. Aka, Black Cumin, Black Seed, Black Caraway, Fennel Flower, Charnushka, Kalonji, Roman Coriander.

1/2 g ≈ 150 seeds, \$3.80  
3 g, \$7.00

## Oregano, White Flowered Greek


*Origanum vulgare hirtum*. Perennial in zones 5-9.

 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.

1 g ≈ 300 seeds, \$3.50                      1 oz, \$20.00  
3 g, \$6.00                                      1/4 lb, \$40.00  
1/2 oz, \$12.00                                      1 lb, \$80.00

## 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.



## 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 colors are 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.


 **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 offers 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

Want to feed the birds?  
We made a mix for that!  
Birdfood Bonanza and  
Pollinator Party mixes can  
be found on page 145.

## 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. Self-sowing annual that can handle frost when young. Aka, Cornflower, Bachelor Buttons.

1/2 g ≈ 140 seeds, \$3.50      1 oz, \$30.00  
2 g, \$6.50      1/4 lb, \$64.00  
1/4 oz, \$12.50

## Bachelor's Button, Mauve Ball

*Centaurea cyanus*. 65 days.


 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

## Balloon Flower, Florist Blue

*Platycodon grandiflorum*. Perennial in zones 3-8.


 Developed for the cut flower trade, both the blue star-shaped flowers and balloon-shaped flower buds are intriguing in a vase as well as in the garden. Stems have up to ten blossoms each and last a long time in arrangements if seared at harvest. Does not bloom until second season, but will flower from midsummer through fall for many years. Grows well in full sun to part shade. Low maintenance and deer resistant.

Packet ≈ 65 seeds, \$3.80

Large Packet ≈ 260 seeds, \$6.80

## Bells of Ireland


*Moluccella laevis*. 90 days.

 A garden classic that has been featured in bouquets since before green flowers were cool, Bells of Ireland has been cultivated since the 1500s! Highly branched plants produce many spires of lime green, bell-shaped "flowers" that grow to 18" to three feet tall. The actual flowers are tiny and white, and the green bells are the calyx. Lasts a long time in a vase and makes a surprisingly good dried flower, too. Green color fades when dried to a straw color. Represents luck. Native to Turkey, Syria, and the Caucasus. Germination may be slow and erratic. Aka, Shellflower.

1 g ≈ 110 seeds, \$3.80

## 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 flower stems reach to 3' tall.

1/2 g ≈ 75 seeds, \$3.50  
2 g, \$6.80

## Calendula, Bronzed Beauty

*Calendula officinalis*. 60 days.

 Pale peach with some copper undertones, Bronzed Beauty Calendula offers a unique coloration when compared to the standard orange and yellow calendula color spectrum. Petals are cream on the top and coppery red on the back. Flower center is a nice chocolate brown. This variety is great for people who want some of the medicinal qualities of calendula but prefer a more muted flower palette. Flowers are a little smaller than most calendulas, but have long stems and make a good cut flower. Plants grow to 18". Flowers begin early and continue late into the season, especially if deadheaded. Deer resistant. Aka, Bronze Beauty.

2 g ≈ 150 seeds, \$3.50      1 oz, \$21.00  
6 g, \$6.25      1/4 lb, \$60.00

## Calendula, Erfurter

*Calendula officinalis*. 65-70 days. Perennial in zones 8-10.


 Fully double, bright orange flowers on 18-24" plants. Erfurter is a preferred variety for commercial production in the US, with larger flowers and a somewhat higher resin content than Resina. Also blooms profusely, but not as prolifically as Resina. Petals can be used to make a natural dye, or even fed to chickens to keep egg yolks extra vibrant. (No joke! There is calendula produced in Italy for this specific purpose!) For easy harvest, we prefer to pick the petals off flowering heads when they just start to dry and turn inward. Variety originates in Germany, where its full name is Erfurter Orangefarbigen. Aka, Orange Zinger.

2 g ≈ 150 seeds, \$3.50      1 oz, \$21.00  
6 g, \$6.25



## Calendula, Resina


*Calendula officinalis*. 60-65 days. Perennial in zones 8-10.

 A very fine strain of calendula for medicinal use, and as a self-sowing, short-lived perennial flower. Highly productive plants produce medium-sized flowers with two rows of resin-rich petals. Plants have either soft orange or bright yellow flowers with small centers. Fairly hardy in our climate, Resina often overwinters to produce very early blooms in the spring and even an occasional bloom in the dead of winter if grown in a sheltered location. We love to sprinkle our salads with their edible, aromatic petals. The rich, soothing properties noticeably soften the skin simply from picking flowers. Often called Pot Marigold in England.

2 g ≈ 150 seeds, \$3.50      1/4 lb, \$60.00  
6 g, \$6.25      1 lb, \$180.00  
1 oz, \$21.00

## California Poppy, Copper Pot


*Eschscholzia californica*. Perennial in zones 8-10.

 A unique strain of California Poppy with satiny petals that are mostly dark red on the bottoms and deep dark orange on the tops. Since flowers open and close with the sun, the flower color appears to change from red in the early mornings to copper by day then back to red in the evening. Blossoms sit atop feathery silver foliage. Best if direct sown in autumn or very early spring for flowers that start early and go until the heat of summer. We selected hard for dark red flowers but the occasional lighter colors (even white!) may appear. Will self-sow.

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

## California Poppy, Golden West


*Eschscholzia californica*. Perennial in zones 8-10.

 This beautiful strain of the California state flower has been available since the early 1920s. Compact plants have ferny grey-blue foliage and grow to 18" tall. Light golden flowers have orange centers. Blossoms seem like beacons to native pollinators, especially bumblebees. Flowers open with the sun and close in the evening. Very low maintenance and drought tolerant, Golden West California poppy also tolerates poor soil conditions and

naturalizes easily. The whole plant has been used medicinally as a pain reliever, sedative, and to treat anxiety and restlessness. Best sown in fall or very early spring. Will self-sow.  
1/2 g ≈ 200 seeds, \$3.80      1/2 oz, \$12.80  
2 g, \$6.80

## Campanula, Dinner Bells


*Campanula medium*. Biennial.

 Bell-shaped, 2-3" flowers are good stuffed or whole in salad. Selected for edible flowers which are purple or white and pleasantly peppery. Biennial that blooms only in its second year, but flowers profusely and is well worth the wait. A type of Canterbury Bells Campanula selected by Tim Peters of Peters Seed and Research formerly in Riddle, Oregon.

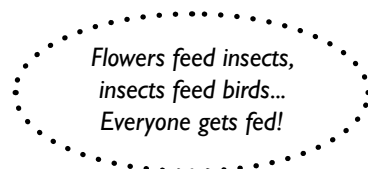
Packet ≈ 175 seeds, \$3.80      1 g ≈ 3,200 seeds, \$12.80  
Large Packet ≈ 650 seeds, \$6.80

## Celosia, Flamingo Feather

*Celosia spicata*. 60 days. Perennial in zones 10-11.


 Feathery silver/white flower spikes develop into a light pink that gets darker towards the tips. Soft texture begs to be touched and looks phenomenal in arrangements. A wheatstraw type, Flamingo Feather Celosia plants grow to 4' tall producing many branches (up to 40!), each with a flower spike at the end. Spikes may be picked early when they are small, or if they remain on the plant they'll just keep getting bigger until the end of the season. Dries well, too. Winner of a Royal Horticultural Society Award of Garden Merit.

Packet ≈ 150 seeds, \$3.80      2g, \$12.80  
1/2 g ≈ 500 seeds, \$6.80      1/4 oz, \$20.00



## Chinese Lantern


*Physalis alkekengi var. franchetii*. Perennial in zones 4-11.

 A decorative relative of tomatillos and ground cherries, Chinese Lantern has a dark orange papery wrapper that surrounds inconsequential fruit. A festive addition to autumn-themed arrangements and also great for everlasting bouquets since the color remains vibrant after drying. Plants grow to 2' tall, with cutting stems to 12" long. Self-sows and slowly spreads via rhizomes – container culture is recommended. Used medicinally as a poultice, but otherwise toxic. Aka, Japanese Lantern, Winter Lantern, Winter Cherry.

Packet ≈ 30 seeds, \$3.80

## Columbine, William Guinness

*Aquilegia vulgaris*. Perennial in zones 3-8.


 This old fashioned European columbine has hypnotic, bicolored purple-black and white blooms that reach 2" across.

Flowers are held high above foliage and are attractive to hummingbirds and butterflies. The low growing ferny green foliage also adds an attractive visual texture. Shade tolerant and deer resistant. Harvest for bouquets or deadhead to prolong bloom. Short lived perennial, stems grow 24-30" tall. Originating from the gardens on the Guinness Family Estate, Ireland. Aka, Magpie, William Guinness.

Packet ≈ 150 seeds, \$3.50  
1 g ≈ 600 seeds, \$6.25

## Coreopsis, Dwarf Red


*Coreopsis tinctoria*.

 Annual coreopsis with dark red blooms. These small plants grow to about 1' in all directions. They fit perfectly in tight spaces where a splash of color is desired, and look great in a pot on the porch. We like that the plants care for themselves with little help, and are very attractive to pollinators. Unlike the wild Tall Plains coreopsis, Dwarf Red is a quick bloomer and eager to get the flower party started. A North American native wildflower also used as a dye plant. Heat loving and drought resistant. Aka, Calliopsis, Tickseed.

Packet ≈ 200 seeds, \$3.50  
1/2 g ≈ 1,000 seeds, \$6.25

## Coreopsis, Lanceleaf, Sterntaler


*Coreopsis lanceolata*. Perennial in zones 4-9.

 Native to much of North America, Sterntaler lanceleaf coreopsis is a low maintenance addition to gardens and natural areas, and makes an excellent landscape plant. Daisy-like flowers have yellow petals with toothed edges and small red spots towards the center. Blooms May through July. Compact plants produce lots of flowers that may be cut for arrangements, but the stems are not as long as other coreopsis types. Attracts butterflies and is a good nectar source for beneficial insects. Prefers full sun, tolerates poor soil and drought conditions. Naturalizes easily, but does not become weedy.

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, with a sea of blooms. Flowers make excellent filler in bouquets, create superb pollinator habitat over a long season, and songbirds love them for cover and forage, too. 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. Will self-seed. 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. A favorite of bumblebees. 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 rose 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 professes, "I now understand what a sunshine daydream is."

1/2 g ≈ 75 seeds, \$3.50      1/2 oz, \$15.00  
5 g, \$6.50      1 oz, \$25.00

### Cosmos, Kenikir

*Cosmos sulphureus*.


 **NEW for 2021!** Bright yellow, 2-3" wide flowers are like little stars in the garden. Bushy plants grow to 4' wide and tall, and bloom all season long in the Pacific Northwest. In other latitudes, or when planted mid summer, Kenikir cosmos can grow to greater heights and flower later due to their day length sensitivity. Highly pungent, edible

leaves are used in several cuisines as a salad green, including in Indonesia, India, Malaysia, and Thailand. To avoid the flavor becoming too pungent, make sure to pick the young leaves and shoots before the plants begin to flower. Leaves are used in Southeast Asian traditional plant based medicine for liver and bone health and have been shown to be anti-inflammatory and anti-microbial. Drought tolerant species native to Mexico and South America. Half-hardy annual that may survive light frosts. *Cosmos sulphureus* has naturalized in the southeastern US and some consider it to be invasive there, this has not been a problem in Oregon.

1 g ≈ 100 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

### Cupid's Dart


*Catananche caerulea*. Perennial in zones 3-9.

 Daisy-like lavender flowers are a very low maintenance, drought tolerant perennial flower. Bushy, 2' tall plants grow naturally in disturbed areas and don't mind crowding. Cupid's Dart is a good choice for wild perennial flower patches. Suitable as a cut flower both fresh and dried. Will self-sow. Its common name references its supposed use by the ancient Greeks in a love potion. Aka, Love Plant.

1/2 g ≈ 140 seeds, \$3.80

### 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

### 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

### Feverfew, White Wonder

*Tanacetum parthenium*. 60 days. Perennial in zones 5-10.

 Clusters of double, 1/2" daisy-like flowers with yellow centers form on each stem and make an excellent filler for arrangements or a nice bouquet all on their own. Plants grow to 2' high and are very productive. Also dries well for use as an everlasting. Very easy to grow and tolerant of poor growing conditions. Much less fragrant and likely less medicinal than our single-flowered Medicinal Feverfew (see Herbs), which is the same species. Not attractive to pollinators. Aka, Matricaria, *Chrysanthemum parthenium* and *Pyrethrum parthenium*.

Packet ≈ 160 seeds, \$3.80      1/2 g ≈ 3,000 seeds, \$12.80  
Large Packet ≈ 800 seeds, \$6.80

### 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. Blooms 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      1 g ≈ 10,000 seeds, \$12.50  
Large Packet ≈ 1,000 seeds, \$6.50


## Foxglove, Strawberry

*Digitalis x fulva*. Perennial to zones 4.

 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 the result of an interspecific cross made almost 200 years ago and is not invasive like the wild types are. 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


## Marigold, Tangerine Gem

*Tagetes tenuifolia*. 60-65 days.

 Tiny, orange, edible, marigold flowers form on dwarf plants that do well in containers. A cheerful little bedding plant, looks great when planted densely. Blooms all summer long right up until frost, and is highly attractive to pollinators and other beneficial insects. Lovely citrusy scent is fun to experiment with in the kitchen, although flavor is on the spicy side, or simply use leaves or petals as a garnish. Signet type.  
Packet ≈ 60 seeds, \$3.80

## 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 this larger 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  
3 g, \$6.50  
1/2 oz, \$10.00

1 oz, \$16.00  
1/4 lb, \$32.00

## Monarda, Wild

### Bergamot / Bee Balm

*Monarda fistulosa*. Perennial in zones 3-10.

 The name Bee Balm says it all. Bees, butterflies, other beneficial insects, even hummingbirds love to come and drink the nectar of this member of the mint family. We saw a large number of native bumble bees foraging among the summer blooms. Steal a few flowering stems from the bees for a mellow hued pink cut flower, or use the edible, tubular flowers as an addition to salads or sprinkled on top of any dish as a light minty garnish. Blooms the second year after sowing. Grows 3-4' tall. Wild Bergamot leaves and flowers have some nice medicinal uses and make a nice tea. A native wildflower found throughout most of North America, although not common on the West Coast. Said to grow best in dry alkaline soil, but we have found it likes our moderately acidic Oregon clay-loam just fine.

Packet ≈ 110 seeds, \$3.80  
1/2 g ≈ 1,100 seeds, \$12.80  
Large Packet ≈ 330 seeds, \$6.80

### Nigella, Exotic Love-in-a-Mist

*Nigella hispanica*. 70-80 days.

 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 fresh cut flowers with blooms lasting just over one week – a little longer than other nigella. Seed pods are also 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 Black-Seeded Culinary Nigella which is used as a culinary herb. Aka, Spanish Fennel Flower.

1/2 g ≈ 175 seeds, \$3.50  
2 g, \$6.50  
1/4 oz, \$12.50  
1 oz, \$25.00

## 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 as Black-Seeded Culinary Nigella which is used as a culinary herb. Possibly the best collection of common names for any one flower: Aka, Ragged Lady, Devil in the Bush, Love Entangle, Jack-in-Prison.

1/2 g ≈ 175 seeds, \$3.50  
2 g, \$6.50  
1/4 oz, \$12.50

### 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  
1/2 g ≈ 2,000 seeds, \$6.50  
2 g, \$12.50  
1/2 oz, \$25.00

## 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  
2 g, \$6.00  
1/4 oz, \$12.00  
1 oz, \$24.00

### Poppy, Horton Corn Poppy Mix


*Papaver rhoeas*.

 Short plants produce 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  
2 g, \$6.00  
1/4 oz, \$12.00  
1 oz, \$24.00

### Poppy, Purple Frilly English


*Papaver somniferum*.

 Compact plants with lots of frilly bright-purple poppies. Degree of frills seems to be related to growing conditions as plants can form both super-frill and not-so-frill flowers. The unique frilliness provides a fairly open flower that bees and other beneficial insects love to visit. Collected by The Seed Ambassadors Project at the Seedy Sunday Seed Swap in Brighton, England.

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

## 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, Prairie Glow


*Rudbeckia triloba*. Perennial in zones 4-8.

 A tall coneflower / brown eyed Susan with a wild character. Prairie Glow's small, 2" red flowers with yellow tips perform well as a cut flower both fresh and dried. Bushy plants reach 4' tall and produce many stems with a purple tint. Feeds birds, bees, and butterflies, but not the deer. This species is native to the prairie states of the US. Self-sows.

Packet ≈ 125 seeds, \$3.50      2 g, \$12.00  
1/2 g ≈ 625 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 from spring through autumn 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. 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 gardens. 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, especially if deadheaded. 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.

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 mostly 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.

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

## Snapdragon, Orange Wonder

*Antirrhinum majus*. 50-60 days.

 A stunning example of that magical orange-peach flower color that appears to glow like an eye candy sunset. We love this quality of color wherever we can find it, and Orange Wonder snapdragon is so spectacular that everyone who saw it in our field stopped in their tracks to admire it. A great cut flower, stems will continue to bloom until frost. Unique variety that grows to 3' tall and benefits from support. Deer resistant.

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 introduced us to this variety, says, "I love them ... and smile every time I see them." So do we, and we think you will too! Aka, Helichrysum.

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, 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

FREE  
Shipping on all US  
orders over \$50

## 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                      1/4 lb, \$50.00  
1/2 oz, \$12.00                                1 lb, \$100.00  
2 oz, \$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

## Sweet Pea, Blue Celeste

*Lathyrus odoratus.* 60 days.

 Our Blue Celeste Sweet Pea patch is one of my favorite spots in the field in early summer. Loads of sky blue flowers with a faint purple hue are almost luminescent, and the classic sweet pea scent seems to call out and remind me to take a few minutes to enjoy a moment here and there. Plants grow to 4' tall and stems are nice and long for cut flowers.

Earlier than most other sweet peas and continues to bloom even after summer heats up. By far the best sweet pea of our trials in 2019, and the only one to make the catalog.

3 g ≈ 30 seeds, \$3.80  
1/4 oz, \$6.80

## Sweet Pea, Wiltshire Ripple


*Lathyrus odoratus.* 70-80 days.

 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 fragrant. 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  
1/4 oz, \$6.80

## 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

## Sweet William, Hollandia Purple Crown Mix

*Dianthus barbatus.* 45 days.

 This *Dianthus* / Sweet William is an annual cut flower version of the cottage garden favorite. So many Sweet Williams are biennial and it is difficult to wait for the blooms. The 2' tall plants of Hollandia Mix display many of the classic *Dianthus* colors – red, purple, white, pink and bicolor combinations abound. Blooms stand tall on strong stems and have a sweet smell. A favorite for their long vase life. Petals are edible and make a nice addition to salad.

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 bouquet. Annual that self-seeds easily.

1/4 g ≈ 300 seeds, \$3.50                      3 g, \$9.00  
1 g, \$6.25                                        1/2 oz, \$18.00

## Tobacco, Purple Perfume Nicotiana


*Nicotiana x sandarae.* 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                                        1/2 oz, \$18.00

## Winged Everlasting

*Ammobium alatum.* 60 days. Perennial in zones 9-10.

 Perhaps one of the best and most well known dried flowers, Winged Everlasting (aka, Ammobium), is also a good filler in fresh arrangements. Tiny white strawflower like blossoms sit atop sturdy stems, and can be cut before they fully open for all white flowers, or after they open and yellow centers appear. An abundance of stems that average 6-12 flowers make these small plants very high yielding. Native to Australia and in the seed trade since at least the 1880s.

Packet ≈ 135 seeds, \$3.80  
Large Packet ≈ 540 seeds, \$6.80

## 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. Impressively cold hardy down to about -40°F. 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

1/2 g ≈ 2,000 seeds, \$7.00

## Zinnia, Aztec Burgundy Bicolor

*Zinnia haageana*. 60 days.

 Charming miniature zinnias in a range of burgundy shades with yellow and white accents are beautiful both in the garden and in short bouquets. Small plants grow to 18" and are great for bedding or containers. Attractive to pollinators with 1.5" double blooms that keep going right up until frost.


Packet ≈ 30 seeds, \$3.50

1 g ≈ 640 seeds, \$12.00

Large Packet ≈ 200 seeds, \$6.25

## 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

1 oz, \$32.00


2 g, \$6.25

1/4 lb, \$60.00

8 g, \$12.00

## 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*.

 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

1 oz, \$32.00


2 g, \$6.25

1/4 lb, \$60.00

8 g, \$12.00

## 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

1 oz, \$32.00

2 g, \$6.25

1/4 lb, \$60.00

8 g, \$12.00

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 hullless 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 Hullless 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 oilseed crop with very high potential. Also known as false flax and can be used similarly for oil production. Camelina just might be the perfect healthy replacement for the scourge of canola, whose production in our area threatens specialty seed production. 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

1/4 lb, \$40.00

## Einkorn

*Triticum monococcum*.

 The first form of wheat to be cultivated over 10,000 years ago. Einkorn has much higher protein than modern wheat, but is much lower yielding. The name einkorn is German for 'single grain,' 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


## 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 our website.

## 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 hullless, meaning that the hull falls off naturally during harvest resulting in edible, whole grain barley. We recommend lightly toasting barley in a dry pan until it begins to pop or smell like toast.




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](http://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 multi-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

### Sorghum, Ba Ye Qi


*Sorghum bicolor*. 90 days.

 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      1/4 lb, \$24.00

### Sorghum, M61 Perennial

*Sorghum bicolor*. 110 days.


 We received this beautiful grain from our friend Tim Peters back in 2005 when we drove around the back roads of Douglas County, Oregon collecting samples from his guerrilla perennial grain breeding projects. We saw many perennialized clumps growing back year after year and were intrigued. Although we have succeeded growing M61 Perennial as an annual, we have struggled to produce it as a true perennial. However, we know it is possible under the right conditions, because our friend Nate Kleinman of the Experimental Farm Network has successfully grown this variety as a perennial in New Jersey. M61 Perennial Sorghum is believed to have been selected from an interspecific hybrid between *Sorghum bicolor* and *Sorghum halepense*. Some plants have plump, light-orange, easy to thresh grain, while others have a more tightly clasping glume and may be optimally used for cover crop and/or compost biomass production. Sorghum originated in Africa and typically has been produced as an annual. As a grain it is one of the most important food crops on the planet. We are very grateful to be able to pass this experimental grain with permaculture potential on to others. Please let us know how it grows for you.

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 in conditions varying from the short cool summer of 2010 to 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, like an ornamental grass, 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

1/4 lb, \$32.00

## 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 Whistle Farm in Junction City, Oregon.*

1 oz ≈ 400 seeds, \$3.50

1 lb, \$8.00

1/2 lb, \$5.50

5 lbs, \$35.00

## 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 ≈ 10,000 seeds, \$3.80

1 lb, \$16.00

### Fava Beans

Listed under 'Beans, Fava' on page 20.

### Oats

Listed under 'Grains' on page 141.

### 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 45.

### 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

 Whether you've got your own kids or 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

 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: napa cabbage, radish, one of our Korean type



hot peppers, 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 (well, except salt and lime). With both paste tomatoes and tomatillos, you can make salsa roja and verde! 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.

#### Farming While Black: Soul Fire Farm's Practical Guide to Liberation on the Land

By Leah Penniman. 2018. 368 pages. \$34.95

In 1920, 14 percent of all land-owning US farmers were black. Today less than 2 percent of farms are controlled by black people—a loss of over 14 million acres and the result of discrimination and dispossession. While farm management is among the whitest of professions, farm labor is predominantly brown and exploited. The system is built on stolen land and stolen labor and needs a redesign. *Farming While Black* is the first comprehensive “how to” guide for aspiring African-heritage growers, and for all farmers to understand the distinct, technical contributions of African-heritage people to sustainable agriculture. Throughout the book Leah Penniman uplifts the wisdom of the African diasporic farmers and activists whose work informs the techniques described—from whole farm planning, soil fertility, seed selection, and agroecology, to using whole foods in culturally appropriate recipes, sharing stories of ancestors, and tools for healing from the trauma associated with slavery and economic exploitation on the land. Woven throughout the book is the story of Soul Fire Farm, a national leader in the food justice movement. The technical information is designed for farmers and gardeners with beginning to intermediate experience. For those with more experience, the book provides a fresh lens on practices that may have been taken for granted as ahistorical or strictly European. Black ancestors and contemporaries have always been leaders—and continue to lead—in the sustainable agriculture and food justice movements. It is time for all of us to listen.

### 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 V: Grand Land Plan

By The Greenhorns. 2021. 400 pages. \$25.00

**NEW for 2021!** The newest volume of the eclectic biannual anthology from the Greenhorns, a grassroots network for recruiting, promoting and supporting new American farmers. *The New Farmer's Almanac, Vol. V* is an antidote to the repeating story of helplessness in the face of climo-politico-econo-corona-chaos. In these pages, dozens of contributing writers and artists report from the seas, the borders, the woods, the fields, and the hives. Farmers, poets, grocers, gardeners, architects, activists, agitators—all join forces to re-vision the future of food systems and land use. This is our Grand Land Plan. **Publish date is listed as January 21, 2021, may ship separately.**

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

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

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 Sharyn 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.



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**Trebona Romano Pole Snap Bean**



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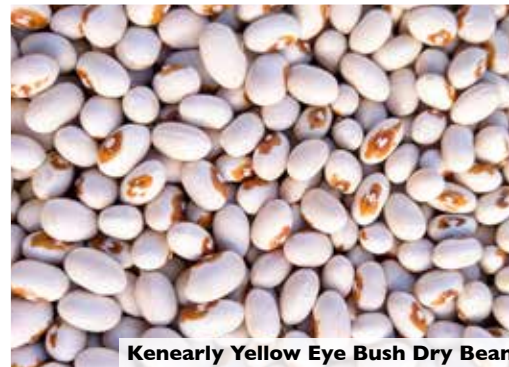
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