

Good Seeds

1500 Rare, Non-GMO Seeds

2014 Catalog



Baker Creek Heirloom Seeds

Mansfield, Mo. Petaluma, Ca. Wethersfield, Ct.

www.RARESEEDS.com

Welcome to Baker Creek Heirloom Seeds

Dear Gardening Friends,

We are excited to present the 17th edition of our Baker Creek Heirloom Seeds catalog, the **2014 Rare Seed Catalog**. We hope you enjoy the many photographs and get inspired to preserve these treasured heirloom varieties in your garden and enjoy them in your kitchen. As we hope to increase America's interest in pure food and gardening, we are still printing the 300,000 copies of this free seed catalog. However, we are also introducing a new publication this year. Our *Whole Seed Catalog* is an expanded publication of 356 pages that includes all of our seed listings plus many more stories, histories, recipes, and photographs. It is available from newsstands, bookstores, and our website.

It is our goal to preserve not only our seed culture, but also all the amazing stories and traditions that make heirloom seeds so special. These seeds bring history alive—literally! Seeds tell a story about our cultures and our families, our states and our nation. I still feel astounded when I hold in my hands the

very melon variety that Thomas Jefferson grew, or a radish favored by the ancient Romans, or the squash that sustained my ancestors.

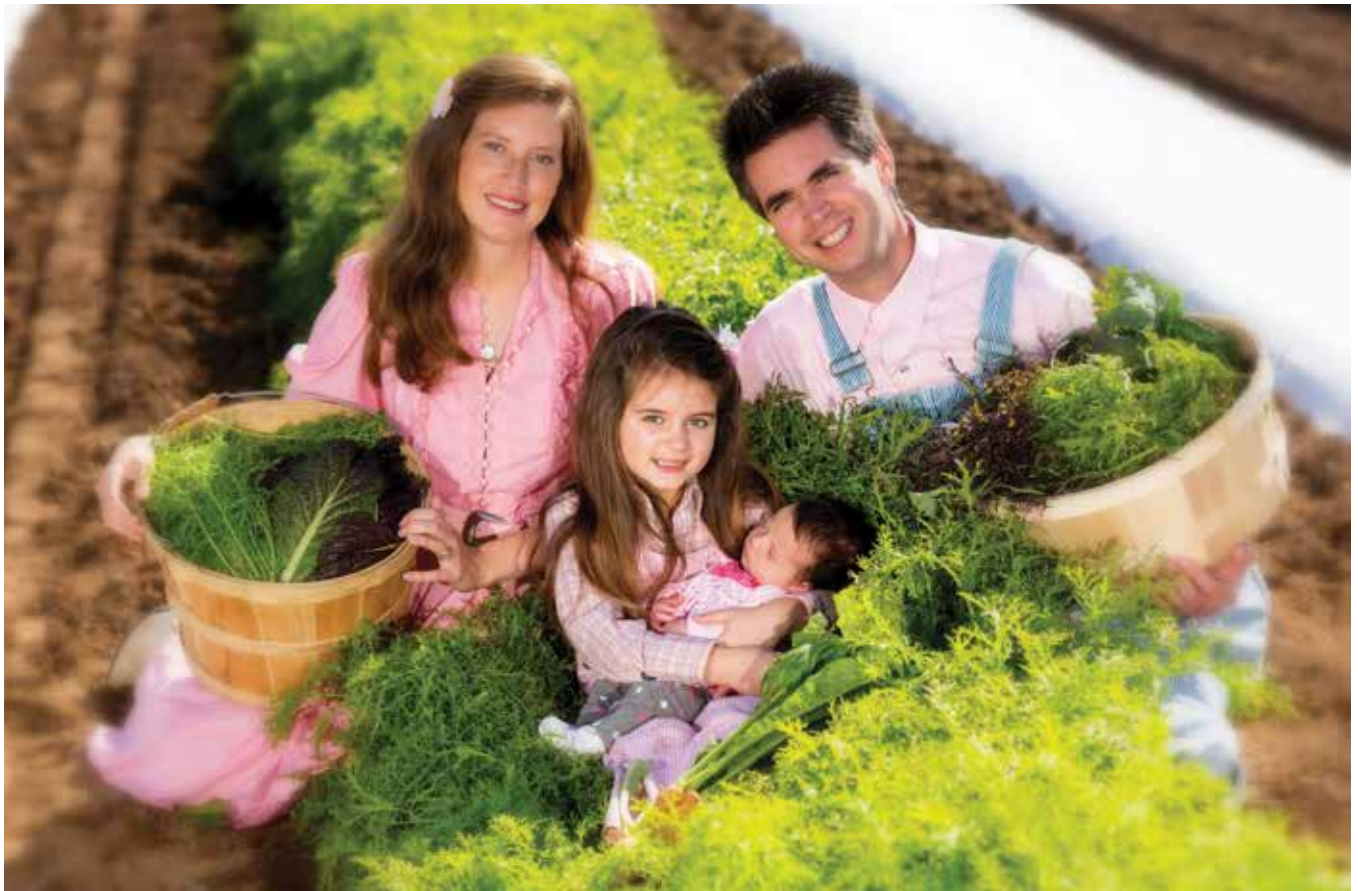
Seeds need to be treasured and preserved—not patented, genetically modified and controlled by the world's most unethical chemical corporations who see seeds as only a means of control and profit. These companies modify and own the seeds so that they can be sprayed with nearly unlimited amounts of their toxic weedkillers, (or so the plants can produce their own toxins), and these chemical-drenched crops are proving to be dangerous not only to the insects that are considered pests, but also to the very insects that sustain and pollinate our crops. Since the introduction of GMO crops, farmers have seen drastic declines in populations of honey bees, butterflies and other pollinators. Frogs, fish and other wildlife are also in decline.

Last but not least, humans are also showing GMO proteins and vast amounts of agricultural chemicals in our bloodstreams, causing untold health is-

ues and allergies. At the same time, the EPA has just ruled that our food can now contain up to 30 times more of the herbicide "Roundup," a farm chemical linked to cancer and myriad other diseases.

Our government appears to be bought and sold by the biotech industry while public health is too often ignored. With all of this poison, control, and unwholesomeness, we believe the tide of public opinion is now strongly in favor of a more sustainable, more natural and more "heirloom" food supply. A food supply that we can feed to our children without fear, and one that comes from our local farmers, our gardens and our kitchens. Let's bring back our food and think "outside the box." It is time America had a revolution in the garden, on the farm, and most of all, at the dinner table: a revolution that reconnects us and our kids to the earth, to the seeds and to the value of good food.

Our food system can start to change with you! Plant a garden, save seeds, shop at farmers' markets and locally-owned shops, and buy only commercial products



About the cover: David Leroy Kaiser has been a well-known and much-loved fixture around Baker Creek since the inception of the company. Visitors love him, and so do we! Here he is on the hills overlooking our Ozark gardens with some freshly picked 'maters.

labeled GMO-Free or Non-GMO. (Believe it or not, there are now 5,000 products in America labeled this way!)

Support labeling and our right to know! Dozens of states are now considering or are in the process of labeling GMO food. We are way behind! More than 60 countries already require labeling of GMO foods, and in most of these countries, GMOs have all but disappeared from store shelves, due to customer demand!

Tell your friends! Educate everyone about the dangers of our modern food system, and show them how easy good food really can be. One taste of a ripe heirloom tomato is all that it takes to convince your friends of the benefits of a more natural diet. Insist that your local stores carry non-GMO and locally grown food. This is an important step in creating a more sustainable food supply.

Save some seeds each year! It is fun and easy, and you will help preserve your heritage. Look around your community, because neighbors often have heirloom varieties that may be local treasures. Buy heirloom seeds, not just from us, but from a variety of heirloom sources. That helps keep us all in business, and it helps the various seed companies preserve their seed collections. We must all work together to promote the seeds of freedom!

Our family and our little seed business have had another incredibly busy year. On the family front, foremost is the birth of our new daughter, Malia Maria Gettle, who arrived in October. As for the business, that included a family seed collecting trip overseas, in which we discovered a multitude of "new" varieties. We had an incredible summer trialing varieties from far and wide, as well as trying to grow every type of seed we sell each year. We want to offer the best seeds possible, making sure they grow not only in our seed lab, but also in the garden. Trialing and growing seeds is almost the best part of our business, except maybe meeting our customers and hearing about their gardening adventures. We hope many of you can stop by our farm again this season; we love having visitors!

We also helped to host several festivals, including our annual big Spring Planting Festival at our Missouri farm, and also the National Heirloom Exposition, an event we co-sponsor in Sonoma County, California. In its third year, this event attracted over 17,000 gardeners and farmers from across America and a host of other countries. Also, many of you joined us for our second annual "Heirloom Festival" at our store in Connecticut.

Thank you all for supporting us and allowing us to pursue our passion for saving good seed.

God Bless!

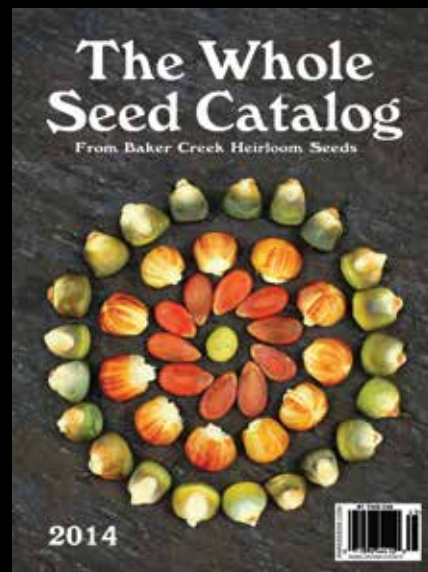
Jere, Emilee, Sasha & Malia Gettle

BAKER CREEK HEIRLOOM SEEDS, LLC
2278 Baker Creek Rd. Mansfield, MO 65704
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www.rareseeds.com

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Order The New... **Whole Seed Catalog** *The Worlds Largest Seed Catalog!*

THIS SPECIAL PUBLICATION is a new addition that is sure to delight gardeners, foodies and historians everywhere. It is part catalog, plus so much more! Housed within its pages are the histories of rare seed varieties, anecdotes about growers, fresh garden recipes, preserving, organic tips, growing methods and an all around guide to living off the land.

This publication is in addition to our popular, full-color *Heirloom Gardener* magazine which is published quarterly and is available by subscription and on newsstands. It is also in addition to our original free Baker Creek Seed Book which has become a favorite catalog among gardeners.

- 356 Full Color Pages
- Gardening & seed saving tips
- Mouthwatering recipes
- Profiles of growers
- Seed Exploration Stories
- Stunning photography

THE WHOLE SEED CATALOG #WHS101
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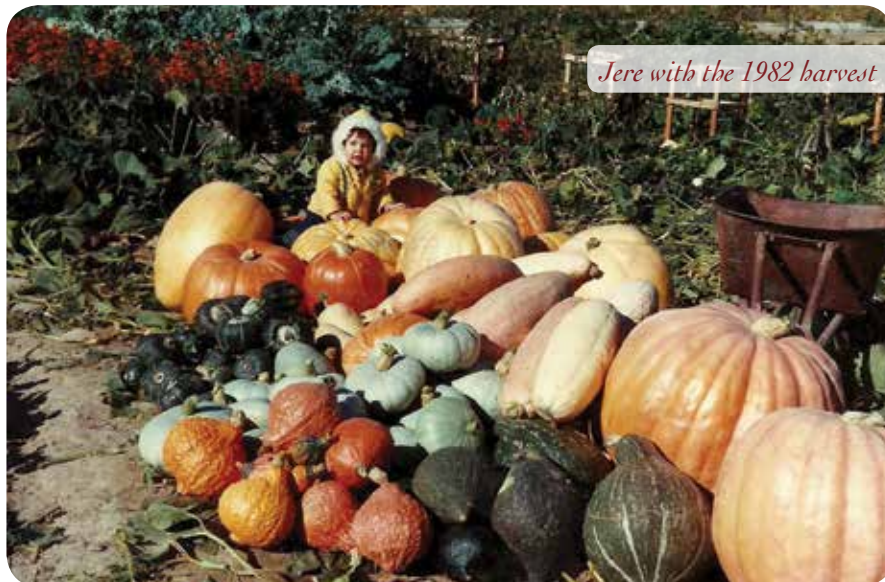
About Our Seed Company

JERE GETTLE always had a passion for growing things, and at age 3 he planted his first garden. Ever since, he wanted to be involved in the seed industry. So in 1998, at the age of 17, he printed the first Baker Creek Heirloom Seed catalog. The company has grown to offer 1,500 varieties of vegetables, flowers and herbs—the largest selection of heirloom varieties in the USA.

Baker Creek carries one of the largest selections of seeds from the 19th century, including many Asian and European varieties. The company has become a tool to promote and preserve our agricultural and culinary heritage. Our company and seeds have been featured in *The New York Times*, *The Associated Press*, *Oprah Magazine*, *Martha Stewart*, *The Wall Street Journal*, and many others. Gardeners can request a free 212-page color catalog. Our catalogs now distribute to 400,000 gardeners nationally.

Baker Creek started hosting festivals in 2000 as an idea to bring gardeners, homesteaders and natural food enthusiasts together to exchange thoughts and seeds, listen to speakers and enjoy vendors, old-time music and much more. These festivals gave birth to the idea for our pioneer village, Bakersville. Other projects include our trial gardens that grow each year, seed collecting expeditions, our popular online forums at idigmygarden.com and educational produce exhibits.

Over the last several years, Jere Gettle and his wife Emilee have branched out into other related projects as well, including the



nationally distributed *Heirloom Gardener* magazine, which is now in its tenth year of publication. They have also expanded into a location in Sonoma County, CA, in the beautiful town of Petaluma. Their most recent project is the restoration and preservation of the Wethersfield, CT, landmark, Comstock, Ferre & Company, the oldest continuously operating seed company in New England.

The Gettles have published two books with Hyperion. These books feature heirloom vegetables and their work with seeds and food. After publishing *The Heirloom Life Gardener* in 2011, they released *The Baker Creek Vegan Cookbook* in 2012.

Jere and Emilee also work extensively to supply free seeds to many of the world's poorest countries, as well as here at home in school gardens and other educational projects. It is their goal to educate everyone about a better, safer food supply and fight gene-altered Frankenfood and the companies that support it.

BAKER CREEK HEIRLOOM SEED CO.
2278 Baker Creek Rd.
Mansfield, MO 65704
Phone: 417-924-8917
www.rareseeds.com

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MIKE
Manager

DEB
Packer

ROBERT
I.T. Guy

LOUIS
Customer Care





Sasha harvesting Cabbage

About Our Seeds

All of our seed is non-hybrid, non-GMO, non-treated and non-patented.

We do not buy seed from Monsanto-owned Seminis.

We boycott all gene-altering companies. We are not members of the pro-GMO American Seed Trade Organization!

We work with a network of about 150 small farmers, gardeners and seed growers to bring you the best selection of seeds available! Many of our varieties we sell were collected by us on our travels abroad.

**We offer over 1,500 varieties!
Unique seeds from 70 countries!
www.rareseeds.com**

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Join our Team!
Send your resume
to hr@rareseeds.com



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book on to friends!

Ukrainian Tomatoes



Ruslan, Marina and small Milana Dukhov with their tomatoes series "Vernissage."

RUSLAN DUKHOV is a young Ukrainian plant enthusiast and seedsman who is well known for his breeding and development of excellent tomato varieties. Descending from several generations of growers, he grows many varieties of cucumbers, melons, pumpkins, peppers, corn, and many more, but is famous for his more than 250 varieties of tomatoes. His private collection of rare plants and vegetables is the largest in Ukraine. He is always willing to share his knowledge and seeds. We grew four of his Vernissage varieties in our Baker Creek gardens last summer and were amazed at their beauty and were blown away by their exceptional flavor. We are excited to offer the beautiful and delicious Green, Black, Pink and Yellow Vernissage varieties. The Dukhoffs are from Mushirin Rog, Dnepropetrovsk region, Ukraine.

SHANNON
Packer

JEANETTE
Store Clerk

LISA
Customer Care

AYANA
Design

TIM
Warehouse



Visit Our Stores

MANSFIELD, MISSOURI HEADQUARTERS

Come enjoy the beautiful Ozark hills and our farm and pioneer village; shop seeds, see gardens, animals and village. Eat at our restaurant that is open for lunch. (lunch on limited days, during winter) Learn first hand about what we do.

Directions: We are located 45 miles east of Springfield, Missouri. Take Hwy 60 to Mansfield, and at the 2nd exit, turn north on Hwy 5. Go 1½ miles to London Road. Turn left on London Road, then follow signs.

Hours: Sunday-Friday, 8 am - 4 pm. Closed Saturdays & major holidays. Come enjoy all the Ozarks region has to offer! *Phone:* 417-924-8917



PETALUMA, CALIFORNIA STORE

Stroll the streets in the quaint Victorian city of Petaluma. Shop at our unique seed and garden store, that has found its home in a grand, old, former bank building. We also offer hundreds of locally made items! Then enjoy the best food in California at many delicious local eateries all up and down the street!

Directions: Come to Petaluma (30 minutes north of San Francisco) and take any exit west into town. We are on the corner of Petaluma and Washington (199 Petaluma Blvd. N.). *Open:* Sunday-Friday. Closed Saturdays & major holidays. *Phone:* 707-773-1336



WETHERSFIELD, CONNECTICUT STORE AND GARDENS

The historic, Comstock Seed Company is located in the heart of old Wethersfield, the "most ancient" town in Connecticut. It is being restored by the Gettle family and staff. Come see this amazing seed company with 11 historic buildings and the founder's 1767 house! We carry all the seeds in this catalog, plus some additional New England favorites.

Directions: Come to Wethersfield, CT. (just 5 minutes south of downtown Hartford) We are on Main Street in Old Wethersfield (263 Main St.). *Open:* Sunday-Friday. Closed Saturdays & major holidays. *Phone:* 860-571-6590 • www.ComstockFerre.com



MARTY
Construction

WILMA
Gardener

MARY
Accounting

KATHY
Cook

DAVY
Packer



Why Grow Heirlooms?

QUALITY: Decades of modern breeding in vegetable crops has yielded some useful varieties, but at a price: quality has been sacrificed to the producers' convenience in harvesting and shipping. Too often, crops have been bred for uniformity, or to ripen all at once (to facilitate mechanical harvesting), or tough skins (to allow the produce to withstand rough handling and shipping, sometimes thousands of miles!).

Quality, taste, and even nutritional value have been the casualties of this trend. Increasingly, studies are showing that the nutritional values in factory-farmed produce are actually lower. Protein content in corn is one example. Old-style, open-pollinated field corn, the type grown for feed or for milling into flour, often contains almost twice as much protein as the new hybrids. Studies have also shown higher levels of copper, iron and manganese in at least some open-pollinated varieties.

PERFORMANCE: Heirloom varieties are often the product of many generations of careful selection by farmers and gardeners who knew what they wanted from their plants. If a variety has been carefully nurtured and its seed kept by generations of a family or in a small geographic area, it stands to reason that it must perform well in the conditions under which it has been preserved. By taking some care to choose varieties from your own area, or those that come from similar conditions, it is quite possible to select varieties that will be very vigorous and productive in your own garden.

SAVING SEED: A great advantage of heirlooms is the fact that, provided precautions are observed when growing a crop, seed may be saved for use in future years, and it will be true to type, year after year! You can't do this with hybrids; if you save seed grown from hybrid parents, the offspring will show a lot of variation and, in all likelihood, be markedly inferior to the parents. In fact, careful selection in your own garden can actually produce a unique strain of the crop grown, resulting in even better performance under your own unique conditions!

TRADITION & CONTINUITY: Heirloom vegetables represent a priceless legacy, the product of centuries of work by countless generations of farmers around the globe. When we grow heirlooms, we are the living link in a chain stretching back sometimes many hundreds of years. We are taking our turn in a succession of growers, each generation of which cherished their favorite crops and varieties and lovingly preserved fresh seed for coming seasons. As the current custodians, we are endowed with the opportunity to make our mark, as well, because like previous generations, we maintain the varieties that we love the most. Heirloom seeds are our living legacy, bequeathed to us from the past, and passed on, in turn, to the future.

BY RANDEL A. AGRELLA

An heirloom seed saver since 1982, Randel offers heirloom plants in season on his website, www.abundantacres.net. He also manages our seed growing program.



heirloom
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of Seeds.”

—THE NEW YORK TIMES MAGAZINE

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Packer

LISA
Customer Care

JANDI
Picker

LEAH
Customer Care

JASON
Photographer

MURRAY
Lawnmower



Join us at our garden festivals

MISSOURI



Spring Planting Festival

May 4 & 5, 2014
Mansfield, MO

Join 7500 gardeners as we celebrate the planting season with thousands of varieties of heirloom plants, seeds, crafts, music and nationally known speakers!

rareseeds.com

CONNECTICUT



Heirloom Festival

May 25, 2014
Wethersfield, CT

Come to America's historic seed farm of Comstock, Ferre & Co. Join top speakers, vendors and historic craftsmen as we travel back in gardening time.

rareseeds.com

Jere printed his first catalog in 1998, in his bedroom. It included about 70 varieties and was sent to 550 gardeners. The business was started with \$100.



In 1999 and 2000 the catalog sales expanded with catalogs shipping to nearly 20,000 gardeners and we even added color in 2000.



By the year 2005 our seed catalog was going to 60,000 homes and we were shipping hundreds of thousands of seed packets annually.



TOM
Turkey

GORDON
Farmer

BILLY
Packer

BEVERLY
Packer

AMY
Shipper

LINDA
Customer Care



and the Heirloom Expo

CALIFORNIA



theheirloomexpo.com

National Heirloom Expo

Sept 9-11, 2014,
Santa Rosa, CA

"The World's Pure Food Fair"
Join us at this show-stopping exhibit of over 3000 varieties of heirloom produce. Plus, historic livestock & poultry, display gardens, food exhibits, & over 100 speakers, 350 vendors, historic music, & much more. In beautiful Sonoma County!



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Online: www.rareseeds.com

In 2006, Jere and Emilee were married, and in 2007 they started to expand the seed gardens and village. We also shipped out 80,000 seed catalogs.



From 2008 to 2010 the business had steady growth with catalogs shipping to over 250,000 homes and customers from over 70 countries. We also started stores in California and Connecticut.



In 2013 we shipped 350,000 seed catalogs and continue to expand our seed offerings.

We feel so blessed to be able to pursue our hobby and our passion: growing seeds!

DANA
Data

LYNN
Packer

JOEL
Ordering

RICHARD
Seed Expert

RAMONA
Gardener



Letters...

Dear Baker Creek Seed Company,
I just wanted you to know how impressed we are with your seeds, your seed company and your catalog. I am an Extension Agent for Agriculture from the University of Kentucky Cooperative Extension Service in Powell County, Kentucky. I have served here for 32 years and use your catalog in my gardening classes each spring. I have grown your flowers and vegetables for years in my own personal garden.

This year my youngest daughter Annie was married on August 17, 2013. Her colors were cranberry and black. We grew your Indiana Giant Cockcomb and your dwarf coral garden mix cockscomb in our garden this year specifically for the wedding. I put all her wedding flowers together. There was plenty of sunshine and a little too much water this season in our local gardens but your cockscombs were beautiful. I will enclose a few pictures that you can use if and however you wish. They were used in all her brides bouquets, the reception flowers and used to cover her wedding archway. I mixed them with your love lies bleeding and a few black bacarra roses and calla lilies. But the cockscombs were the highlight of her wedding flower display.

Thank you for your beautiful flower selection.

Sincerely, *Mike Reed (And daughter, Annie Reed Kinser)*



Photo by Dustin Stevenson



Hello Baker Creek,
Here is the photo of our latest harvest of all the lovely produce we harvested with our Baker Creek seeds...Thank you so much for such a great product! We've been saving many seeds this year and sharing tips/ideas with so many people—getting the word about you and how to grow food in your own backyard.

*Dawn Palacios, MSN, RD, LDN
Registered Dietitian*

ARTHUR
Merchant

JOHN
Head Master

DANIELLE
Manager

BOBBY
Cook

ROB
Groundskeeper





Days to Maturity? Climate Zones?

Customers often want to know days to maturity on a crop, or what climate zone it's best suited for. We supply DTM information where it's available, but we don't place much stock in it. The reason is simply that there are too many variables for it to be reliable. A day's growth can be very different from one climate to another, and even from one season to another within a single garden. And the methods for calculating them are far from uniform. USDA climate Zones are no better: they only tell the average minimum winter temps. That's great for perennial plants, but most veggies are summer annuals!

A better method is to try varieties that come from a climate whose summer weather is similar to your own. Folks in the northern states should first try varieties that come from there, or from say northern Europe or Russia. Folks in the Southeast should pay special attention to Southern varieties or those from the tropics. And so on. This might seem to be a bother, but, carefully done, this method will give better results than the standard ones, which in our opinion, give a false sense of security. And besides, becoming a bit of an armchair traveler is just more fun!

As a general rule, nearly any seed in this catalog will grow in over 95% of the USA, if cultivated properly.

How GMOs Have Invaded Our Lives

Advocates of Genetically Modified crops are quick to dismiss concerns over the harmful economic impact of GMO's. They say, as they indicated in the OSAGATA et al. versus Monsanto suit (in which our company is a plaintiff) that much of the economic damage is only hypothetical, not actual.

In reality nothing could be further from the truth! Our company used to carry up to two dozen varieties of heirloom corn, until we began testing for GMO contamination in 2006. Now, we are barely able to offer half that number, since the remainder have tested positive. That's half of these fine old historic varieties—gone, until or unless we can find clean seed for them! This translates into hundreds of thousands of dollars in lost revenue for our company and the numerous small farmers that supply the seed we ship to our customers. That's revenue we and they will never recover. And everyone is still scrambling to find and increase GMO-free stock seed from the remaining uncontaminated supply.

And despite claims to the contrary, there have been lawsuits initiated over alleged patent violations, including accidental crossing of GMO strains onto organic or other non-GMO varieties. This leaves farmers in fear that they too might be sued over accidental crossing in their fields, by GMO strains being grown by their neighbors.

Add in the cost of testing each seed lot, including cost of testing lots that turn out to show contamination, which then cannot be sold. Multiply the impact by dozens of smaller, independent companies like ours, and the circle of contract growers that supply them, and the actual impact is huge. It might not mean much to a giant like Monsanto, but it's a lot of pain for the little guy to swallow. In fact, it's simply unacceptable!

BRIAN
Photographer

KATHY
Media

AARON
Packer

MARY
Shipper

MARTIN
Seedsman





TRAVEL TO THE TRIBES

By Emilee Gettle



Saving squash seeds along a roadside near Chiang Rai, Thailand

Seed Expedition

LAST FALL after our whirlwind tour of Spain, France and Italy during Slow Food's Terra Madre event, we flew to Thailand to spend a month soaking up the sights, sounds and delicious food crops of this amazingly diverse country. Our mission, besides a little down time, was to collect seed varieties from the Hill Tribes.

After landing in Bangkok, a taxi took us through the maze of highways and byways downtown to a small vegetarian restaurant tucked away in an alley. Upon walking in, we were greeted by maneki-neko the Chinese lucky cat with its mechanical arm waving up and down. We were amazed by the huge menu of delicious vegan dishes. We wanted to sample everything, but limited our choices to some vegetables we had been dying to try in their homeland, such as bitter melon. The meal was served family style, complete with the toddler checking out Sasha's plate and the family Siamese cat sitting next to me.

From Bangkok we traveled by bus to Kanchanaburi where we traded taxis for tuktuks and pick-up bed transportation. Just down the street from where we stayed, we found On's Thai Issan restaurant which is where we ate morning, noon and night. The tiny vegetarian restaurant only seated about 15 people max, and the kitchen was outdoors. Mrs. On cooked dishes to order over a blazing wok while the neighbors dropped in to catch up on the morning gossip street-side. By the time we left, we felt like family.

In Kanchanaburi we picked up our friend, Anthony, who would serve as our driver/translator for the rest of our trip. (Neither Jere, nor I wanted to try to wrap our brains around driving on the opposite side of the road. So we were more than happy to turn the wheel over to him.) Anthony traveled with us to Chaing Mai where we wound around tiny mountain roads and through rubber plantations in search of tribal villages. This was why we were here in the first place, to locate the Hmong, Lao, Karen and Lisu people and find out what they were growing in their gardens.

to Old Siam

Entering their villages was like stepping back in time. Children ran through the dirt streets in their native attire while the grandmothers chewed beetle-nut. The bamboo stilt huts had clothes hanging from the porch while the family hog wallowed underneath. Chickens scattered across the road while their sleepy Thai dogs could care less. As we traveled along, we worked our way towards Thailand's highest mountain, Doi Inthanon. Along the road, we saw one of many interesting fruit stands.

After stopping, Anthony and Jere went down the row of new-to-us fruits and vegetables and found out their names and uses. Once they settled on a substantial amount of fruit for seed saving, it then took some convincing that all we wanted was the seed and they could keep the fruit itself. During this process, a hard rain shower hit, and so they all took refuge inside the family "tent". The fruit was piled high upon their beds and hacked open with machetes, all the while the juice splattered and drained into their bedding. The rain poured on the tarp, which was their only roof—so much so that it started leaking, and a small channel on the dirt floor directed the water out of the dwelling and away from the family's prized television. Bottles sitting about that once contained whisky were refilled with mountain honey to be sold at the fruit stand. Through the process, we had made new friends and were sent on our way with toothless grins in the rearview mirror and great mounds of seeds to take home.

On the way to Burma, we found another fruit stand mounded with enticing yellow orbs. After doing a double take, we hit reverse. The young Karen couple who owned this fruit stand had just had a new baby. The mother was back at work carrying the starkly naked child in one arm and serving steaming hot sticky corn with the other. The melon-like fruit that caught our attention was the Karen Mountain Cucumber, which they traditionally use in curries. Upon realizing our interest, the wife

www.rareseeds.com



ran over and eagerly gave all of us a slice of this deliciously mild, sweet fruit. Together, they worked on carefully removing all the seeds so we could grow them in our gardens this year and in turn pass them on to our customers.

After our brief trip in Burma, we started the 12-hour trek back to Kanchanaburi. Along the way, we'd strike off on rabbit trails through narrow mountain roads sometimes finding a dead-end or a waterfall for Sasha to dip her toes in. On one Sunday as we worked our way through the mountains, we found another Karen village. The bamboo huts were strangely vacant, and in the distance we heard beautiful singing.

As we drove closer, we found three Christian churches filled to the brim with villagers. Puppies followed the toddlers into the sanctuary while the chickens eagerly looked for insects outside. By the time we were ready to leave, everyone was out of the churches and lined up across the road holding empty plates waiting to be filled for the fellowship meal. In the villages, cars are rarely seen compared to motorbikes, and so every eye turned to us. With our windows down, we smiled and waved and were eagerly greeted with the same response.

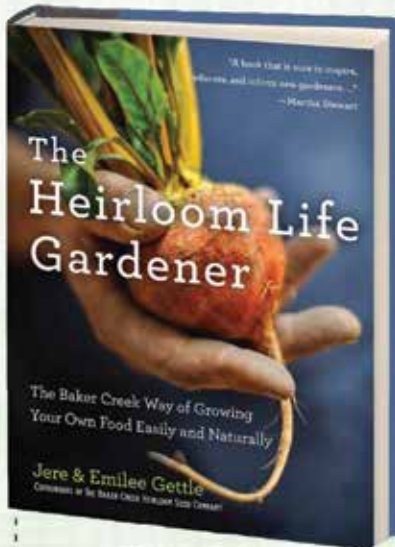
At the end of the village road, we found one family who had gone to their squash field to harvest for their dinner. We stopped the car and with

Anthony's help started a conversation with the father. The mother and children continued to toss squash into their bamboo baskets and cloth sacks. The aged grandmother carefully picked squash vine for the family stir fry. We learned that this particular variety had been in their village for generations and was resistant to insects. Needless to say, they didn't have to take these to market; they were piled into the trunk of our car to later be cut open along some mountain road.

In our journeys throughout Thailand, it's easy to see why it is fondly called "The Land of Smiles." The people are incredibly kind and willing to help all they can. They are especially entranced to find westerners who are interested in preserving their traditional food crops and growing them across the sea. It seemed to be a great compliment to them that we would value their food diversity and desire to learn more about their culture.

The seeds we have brought home with us from Thailand are our greatest souvenir. They are a physical tie to our memories which were made among the tribal people. Each time we slice open a Karen Cucumber, I see the smiling couple and their newborn at the foot of the mountain, and their eagerness in sharing their bounty with us makes us even more eager to share it with others.

Check out our redesigned website, and order online for the largest selection. Plus, find additional stories, recipes, customer reviews and much more. Also, be sure to "like" us on facebook, where we share tips daily.

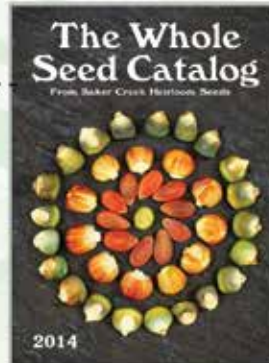


OUR BOOK!

This is a book for a new generation of gardeners, bringing traditional methods and heirloom crops back into practice. This full-color book tells our story, as well as how we garden, save seeds and store the harvest. You'll also learn about our seed saving expeditions and the history of our seed supply in America. A complete guide for the heirloom gardener and a great gift.

Whole Seed Catalog

This 356 page publication is a new addition that is sure to delight gardeners, foodies and historians everywhere. It is part catalog, plus so much more! We also still have our regular free catalog. Both publications are available on our website. Get a copy for your friends and family! www.rareseeds.com



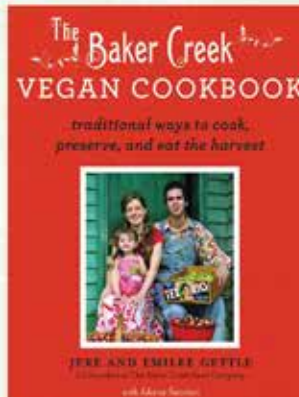
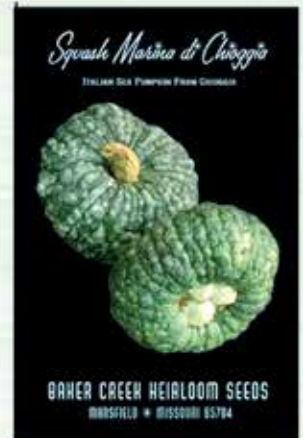
OUR MAGAZINE ON NEWSSTANDS

Our full-color, 84 page magazine is on the newsstands in many retailers throughout the US! Each issue is filled with mouth-watering images, educational articles, and delicious recipes. We cover everything from seed starting to vegan cooking! Get your subscription today!

check out our
**COOL
HAPPENINGS!**

OUR SEED PACKETS

We are excited to introduce even more of our new and improved colored seed packets! So far we have about 1,200 of our varieties in these new packets.



Our Vegan Cookbook!

The Baker Creek Vegan cookbook features over 125 vegan recipes with flavors ranging from Asia to Appalachia. Recipes from our restaurant and a primer on canning and preserving are included!



THE NATIONAL HEIRLOOM EXPOSITION

Join us at the 4th annual National Heirloom Exposition in Sonoma County, California on September 9, 10, & 11, 2014! Over 17,000 attended the event in 2013. Check out: theheirloomexpo.com

COMSTOCK, FERRE & CO.

We invite you to celebrate Comstock, Ferre & Co.'s 203rd anniversary! Join us in Wethersfield, Connecticut on May 25, 2014 for a celebration of America's agricultural history. The historic buildings and grounds at Comstock are being restored as a living example of our country's agricultural past. We are working to relive history and the seeds that created it. Visit: comstockferre.com



100 GREAT SPEAKERS

SEPTEMBER 9TH, 10TH AND 11TH, 2014
SONOMA COUNTY FAIRGROUNDS, SANTA ROSA, CALIFORNIA

THE NATIONAL heirloom EXPOSITION

JOIN OVER 20,000 PURE FOOD ENTHUSIASTS FOR
"THE WORLDS PURE FOOD FESTIVAL"

Join the 4th annual 3-day celebration of agricultural heritage and pure foods. See thousands of varieties of produce and heritage livestock at the world's largest heirloom exhibit. Hear over 100 renowned speakers. Taste world class pure foods from over 300 vendors and enjoy contests, kids' activities, live music, tastings, demonstrations, displays and much more!



ADULTS \$10, KIDS 17 & UNDER FREE

WWW.THEHEIRLOOMEXPO.COM



BIRKE BAEHR



DAVE MURPHY



JEFFREY SMITH



PERCY SCHMEISER



SHOSHANNA EASLING

BAKERSVILLE HERITAGE DAY FESTIVALS MANSFIELD, MISSOURI

FIRST SUNDAY MONTHLY
MARCH-OCTOBER

HERITAGE DAY FESTIVALS

Round up your family and come to our exciting, fun-filled festivals that celebrate the growing season with produce, music, crafts and garden speakers!

Spring brings a plant lover's paradise to our festival. Guests will be tempted by hundreds to thousands of rare and heirloom plant varieties. In May, our largest festival of the year, you can hear top of the line garden speakers that truly are America's cream of the crop!

Then, celebrate summer and fall by savoring the fruits of our labor as we display our garden's bounty. Vendors sell many varieties of fruit and produce as well as handmade crafts. Start the day off right by picking up a cinnamon roll fresh from our bakery, then rock the day away on the front porch listening to one of our many fine bands.

COME ON OUT TO THE FARM...

These events are held at our village and farm. In 2007 we saw the beginning of our historic town. Besides the Baker Creek Seed Store, located on our historic property are a speaker barn, restaurant, an old-time mercantile, herbal apothecary, a natural bakery, garden museum and blacksmith shop, two music barns, a Western jail, a native rock oven, a windmill and many breeds of historic poultry and livestock.

We offer free tent and RV camping; no need to register. There are also hotels in the local area. Some food is available at the festivals. All pets over 20 lbs must be pre-approved. No weapons.

Vendors are welcome! Bring your crafts, garden produce, plants, garlic, seeds, natural products, garden tools, and more. Space is free to non-profits & those providing historic demonstrations. For more information or to register, call **417-924-8917** or visit www.rareseeds.com.

We are 10 minutes from the home of the Laura Ingalls Wilder Museum and only 90 minutes from Branson. Come to Mansfield, MO and follow signs. We are open 6 days a week, Sunday-Friday.

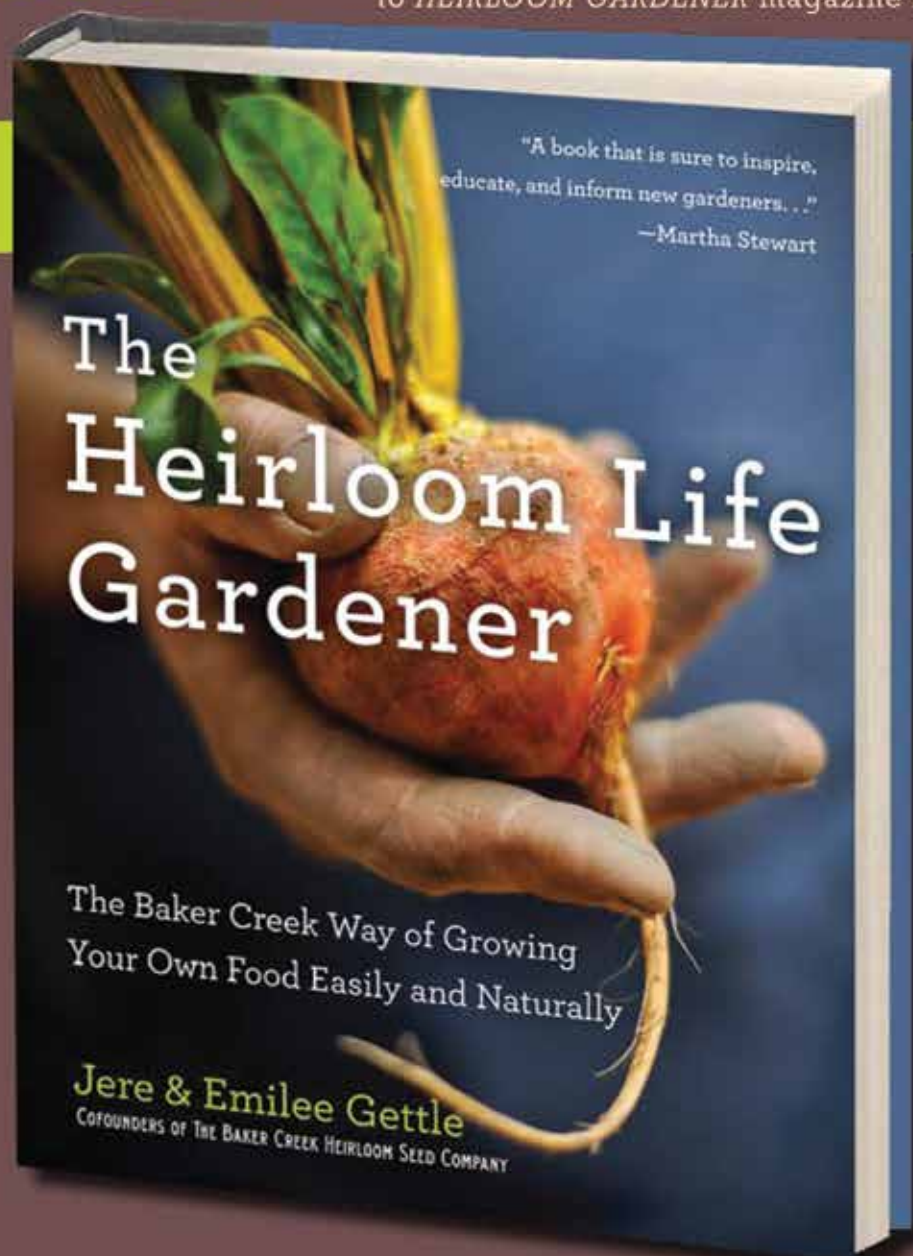


THE RESTAURANT

Enjoy a hearty meal in our Asian-themed vegan restaurant during our festivals. Our meals are always made from scratch with as many local ingredients as we can procure. Many of our meals are represented with recipes in our Baker Creek Vegan Cookbook. Our restaurant is run by donations only, so all our guests can dine. While we are generally open for lunch Monday through Friday, winter hours may vary according to weather and other concerns. Travelers planning to visit October through March should call ahead to check availability.

**JOIN THE FUN AT BAKER CREEK SEEDS AND BAKERSVILLE!
FIRST SUNDAY OF EACH MONTH, MARCH-OCTOBER.**

SPECIAL! Buy the book and get a
ONE YEAR MAGAZINE SUBSCRIPTION
to *HEIRLOOM GARDENER* magazine FREE!



PURCHASE YOUR COPY TODAY!

U.S. customers also receive a ONE YEAR SUBSCRIPTION to the
HEIRLOOM GARDENER magazine for FREE!

The Heirloom Life Gardener by Jere and Emilee Gettle, with Meghan Sutherland is the first comprehensive guide to heirloom gardening! This full-color, 228 page book tells our story, our travels, our philosophy on food and most of all how we garden—from seed starting to seed saving this book covers it all. It also includes how to control pests organically, store your produce, as well as culinary tips. Learn how the staff at Baker Creek gardens each year. \$29.95

www.RARESEEDS.com

HYPERION

HYPERIONBOOKS.COM

ORDER TODAY!

\$29.95

#HG114

The Ozark's premier event of local food culture, gardening and food freedom. Join guests from across America and beyond as we celebrate two days of good seed and food.

Hear amazing speakers... like Ronnie Cummins, Director Organic Consumers Assoc.



14TH ANNUAL
MAY 4 & 5, 2014

BAKERSVILLE PIONEER VILLAGE  MANSFIELD, MISSOURI

SPRING PLANTING FESTIVAL

Come & Enjoy Our 14th Annual Festival, May 4-5, 2014
Sunday and Monday, 10 am to 7 pm both days

Celebrate spring with **150 vendors**, **75 old time musicians**, and more than **40 craftsmen**. Browse through thousands of varieties of plants and learn how to grow them with our acclaimed guest speakers.

Come and join us and more than **7000 gardeners** at America's premier event of seeds, plants, music, culture and the celebration of historic foods. Join gardeners from **30-40 states**. Bring the kids, who will be admitted free, for a full day of children's fun and educational activities. Area schools are invited to bring their classes.

Enjoy a sense of community with fascinating seed collectors, renowned musicians, international speakers, historic demonstrators, food activists, home schoolers, western re-enactors, organic growers, gourmet chefs, free thinkers, Ozarkian crafters, trendy vendors and herbal hippies!

READ MORE AT WWW.RARESEEDS.COM

The Spring Planting Festival is held at our village and seed farm, near Mansfield, Missouri. Simply take Highway 5 north from Mansfield for 1.5 miles, and follow signs. We offer free tent and RV camping without hookups; there is no need to register. There are also hotels in the local area. Food is available at the festival. Admission is \$5.00 per adult, payable at the event. In keeping with our philosophy of educating about food and gardening, children 16 and under are free. All pets over 20 pounds must be pre-approved. No weapons are allowed. Vendors are welcome! Bring your products to one of the largest heritage garden events. **Vendors and crafters, call for info: 417-924-8917.** (Spaces are limited.) Bring your friends and family to enjoy the festivities.

The Botanical Explorer

Joseph Simcox searches the globe for edible plants

THIS YEAR WE ANNOUNCE the debut of our "Explorer's Series" brought to us by botanical explorer and world food plant ecologist Joseph Simcox. Joseph has spent decades traveling the globe, documenting and tasting thousands of edibles. He has traversed wildernesses with indigenous peoples, interviewed thousands of villagers and searched the markets from the Arctic to the tip of Africa. His passion is to bring little known foods to the table and preserve species and varieties that are in danger of extinction. The future of the preservation of domesticated plant varieties is dependent upon those plants being cultivated.

All over the world, the key moments and pastimes of daily life have been uprooted. Where people once produced their own food in poorer countries, many of them now struggle to get enough money to buy it—ironically this is called economic advancement. Whereas people once worked in their gardens for purpose and pastime, they now sit in front of televisions or dream of owning an electronic gadget to use their time, rather than doing something "primitive" like gardening. All of these factors and more have contributed to an extraordinary loss of "domesticated" genetic material.

No one man is going to save the seeds of the world, but perhaps Joe and his network of friends and connections will be able to inspire others to reconsider the beauty of man's complicated love affair with nature past.

The quest of Joseph Simcox is to bring these incredible resources for man's future to light. Joseph has studied and eaten thousands of species of plants from around the world. "The future of mankind from a culinary standpoint is very exciting because there are so many amazing things to eat and enjoy." One estimate puts the number of edible fruit species alone at over 10,000!

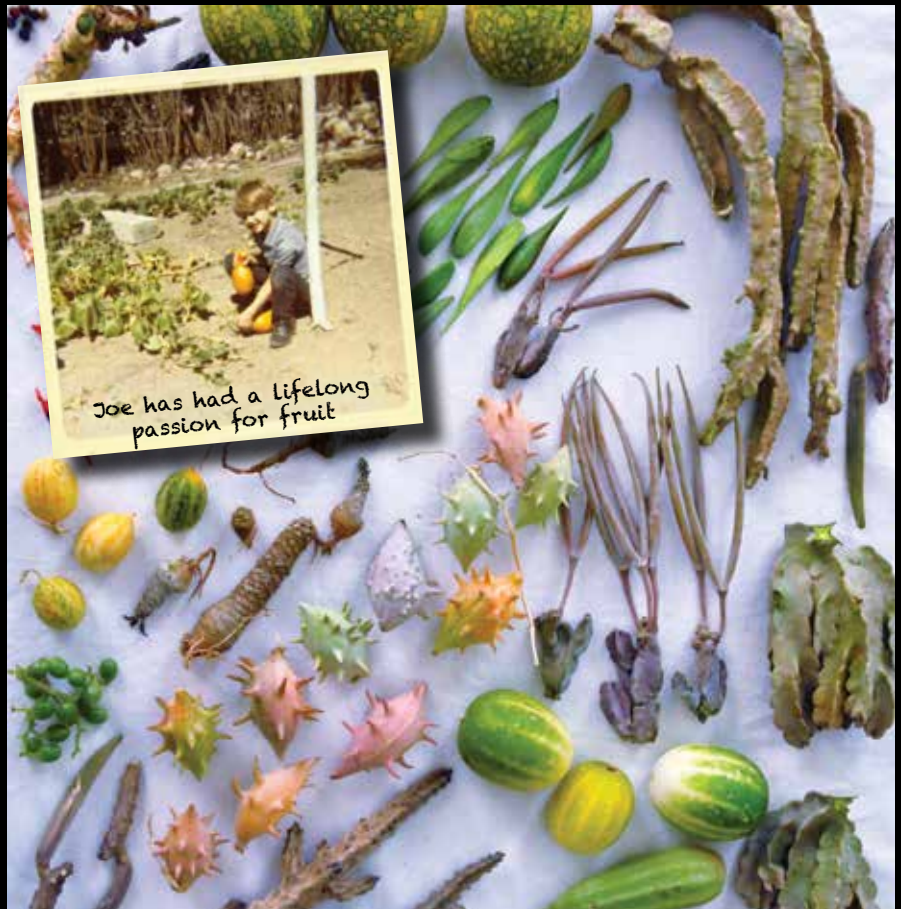
We hope that you will share in the work of Joseph Simcox and make growing the earth's bounty a part of your life.

Please check out Joe's amazing seeds on our website:
www.rareseeds.com
It will be updated with new seeds and stories regularly.



Joe is seen here with the wonderfully strange "Nara Melon" in Namibia.

Learn about Joe's explorations & buy seeds at Rareseeds.com



THE NON GMO REVOLUTION

By Ken Roseboro, Editor/Publisher
The Organic & Non-GMO Report

A new label is starting to appear on more and more food products in natural food stores and supermarkets. The label reads “Non-GMO Project Verified” and features a graphic of a butterfly on a plant.

The non-GMO label is also the most visible symbol of a movement that has been growing steadily since the late 1990s. It was during this time that genetically modified (GM) crops started to be grown in the United States and that ingredients from these GM crops started appearing in foods consumed by Americans.

Proponents of these GM crops, which include biotechnology companies such as Monsanto Company, DuPont/Pioneer Hi-Bred, and Dow AgroSciences, claim that genetic modification is a precise technology that can create crops that produce more, require less pesticides, and be more nutritious and sustainable. They claim that GM foods are necessary to feed a growing world population. They also claim that these new GM foods are completely safe to eat and won't harm the environment.

Today, GM corn, soybeans, cotton, canola, alfalfa, and sugar beets are grown on more than 150 million acres each year, dominating US agriculture.

Levels of Outrage

But a darker side to the GM experiment is coming to light. Many scientists say that

genetic modification is a destructive, scatter shot technology that can create new food allergens and toxins and cause unintended harmful consequences to the environment. Research is confirming these concerns. A growing number of studies have found harm to laboratory animals fed GM corn, soybeans, and potatoes. The Bt toxin from GM corn has been found in the blood of pregnant women and their unborn fetuses. Instead of reducing pesticide use, GM crops have dramatically increased their use, creating herbicide resistant “superweeds.” This has caused farmers to use even more toxic herbicides creating more human health risk and environmental damage.

The world's seed supply is monopolized by biotech companies whose seed patents make seed-saving—a time-honored practice—a crime. Many American farmers have been prosecuted for such “patent infringement.” Ingredients from GM crops are found in 80 percent of processed foods sold in food stores in the U.S. These foods are not labeled, denying consumers a basic right to know what they are eating.

Biotech companies spend millions of dollars every year lobbying the government to ensure that federal policies expedite GM crop approvals, stop anti-trust investigations on their seed monopolies, and crush attempts to label GM foods.

Biotech companies assume no liability when their patented genes contaminate conventional or organic crops leaving farmers of those crops no recourse for compensation—or justice.

Non-GMO Heroes

The Non-GMO movement has risen to address these outrages. The movement encompasses millions of people who are passionate about protecting seed and food—from threats posed by GMOs. They represent a broad spectrum of groups, businesses, organizations, and extraordinary citizens. Small seed companies are preserving rare heirloom seed varieties, and developing new, better varieties for gardeners and farmers. Farmers grow organic and non-GMO crops that nourish the environment and human health. Food manufacturers develop systems to preserve the non-GMO integrity of their foods. Natural food retailers remove products containing GM ingredients from their shelves. Lawmakers fight for citizens' right to know by sponsoring bills to label GM foods. Lawyers take legal action to protect farmers who face economic losses from GMO contamination of their crops and patent infringement lawsuits. Activists work to expose the health and environmental risks of GM foods. Scientists publish ground-breaking research about the benefits of sustainable and agroecological farming methods, which help people worldwide become more food secure and self-sufficient. Extraordinary citizens make healthier food choices for themselves and their families, becoming more educated about GMOs, and demanding the right to know. These are the heroes of the growing Non-GMO movement.

In his book, *Blessed Unrest*, author Paul Hawken, says that people worldwide join together in organizations to address threats to the environment and social justice in the same way that the human body's immune system activates when threatened by viruses. In this way, the non-GMO movement has activated to fight GMO threats to human health and the environment, to seed purity and diversity, and to food integrity, transparency, and security while aiming to stop corporate domination of seed and food.

PLEASE JOIN US IN THE NON-GMO REVOLUTION.
SUBSCRIBE TO THE ORGANIC AND NON-GMO REPORT!
www.non-GMOreport.com

Amaranth

100-200 seeds per packet. Warm-season, New World native adds lots of color to the garden. This crop is easy to grow and makes delicious greens and grain. A good ornamental plant for landscaping. Amaranth seed is one of the most complete proteins available from any plant. Direct-sow the tiny seeds when soil is warm, barely covering, and thin to 1-2 feet apart. Can also be started indoors and transplanted.

CONGO #AM140 *New!*

We loved growing and cooking this delicious variety from the Democratic Republic of Congo, brought to us by a friend who is an aid worker at a religious school. In Congo this crop is one of the staples of their diet, being a source of vitamin A, C, as well as calcium, iron, potassium, and zinc. The young leaves are amazing cooked like spinach, and the tall plants produce abundantly and yield green flower heads. Pkt \$3.00

EARLY SPLENDOR #AM139

Incandescent crimson foliage, angular and recurved, eventually morphing to a rich cocoa-brown. Compact at only about 20-30 inches tall. Fine for bedding or in the border. Pkt \$2.50

ELEPHANT HEAD #AM116

This heirloom was brought to the USA from Germany in the 1880's and so named because the huge flower heads often take on the appearance of an elephant's trunk. The 3- to 5-foot plants produce flowers that are deep reddish-purple in color. A striking variety that is among the most unique we sell. Pkt \$2.50

GOLDEN GIANT #AM117

Attractive golden-colored flower heads produce up to 1 lb of white seed per plant, making this a very heavy producer. Plants grow to about 6' and are easy to grow. Pkt \$2.50

GREEN CALALOO #AM126

A popular green vegetable in many countries, including many islands of the Caribbean where this plant is famous for Calaloo Seafood Soup. Light green leaves are great in stews, stir-fries and soups, having a tangy, spinach-like flavor. Easy to grow in warm weather. Pkt \$2.00

HOPI RED DYE #AM134

Originally grown as a dye plant by the southwestern Hopi Nation, this variety has the reddest seedlings of any amaranth known, making it a natural for micro-green mixes! Plants reach 4-6 feet and cut a most striking figure in the garden! The Hopis use the deep-red flower bract as a natural dye to color their world-renowned piki bread. Pkt \$2.50

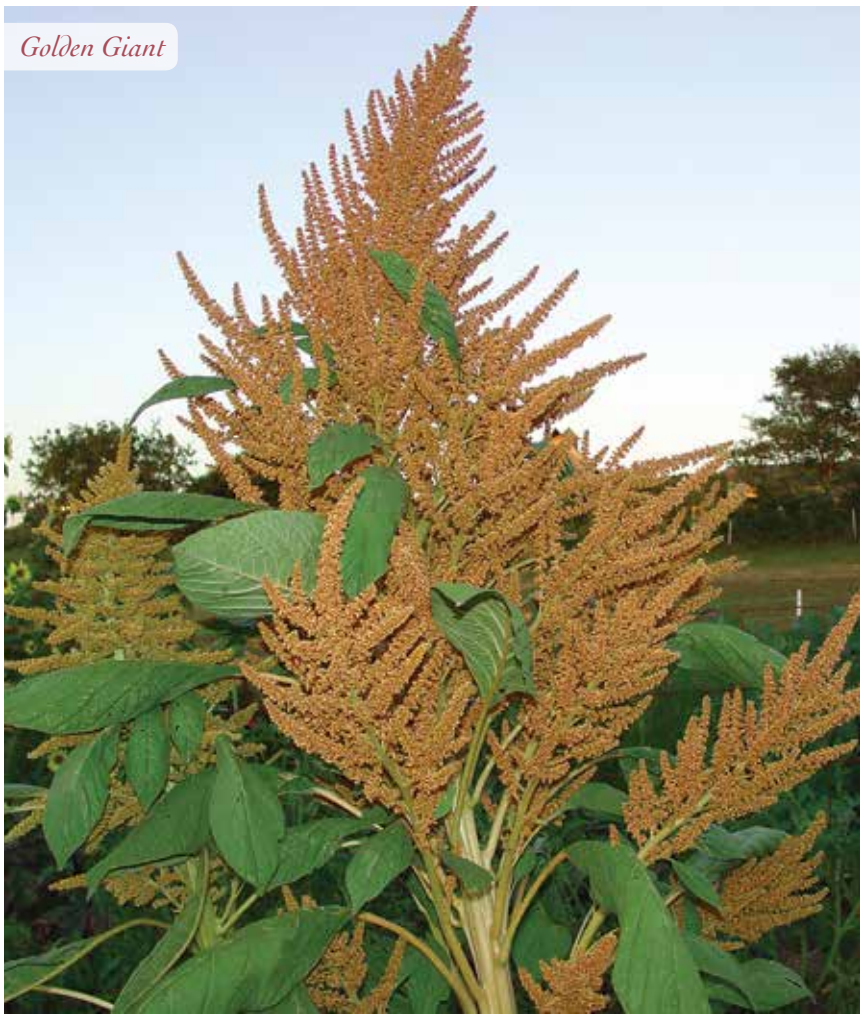
KERALA RED #AM122

A beautiful red amaranth from the Indian state of Kerala, where amaranth is a popular garden crop, making great stir-fried and steamed greens. This variety has pretty stems, foliage and flowers. Harvest leaves young when still tender. Pkt \$2.50

LOVE-LIES-BLEEDING GREEN #AM113

A wonderful green version of the lovely "Love-Lies-Bleeding" with long flower-ropes that are lime green; attractive and easy to grow. A must to blend with the red. Pkt \$2.00

Golden Giant



Congo Amaranth with our manager John Brazaitis



Molten Fire

LOVE-LIES-BLEEDING RED #AM103

60 days. Tall, 3'- 4' plants are covered with very long rope-like flowers that are a deep, brilliant red color. One of the most striking plants for any garden and so easy to grow. Amaranth is one of our favorite crops! A good seed producer, too. This is a very old heirloom, a pre-1700 variety, that was very popular. Leaves are tasty as cooked greens.

Pkt \$2.50 or 1 oz \$8.50

MERCADO #AM131

Traditional grain type from southern Mexico. ("Mercado" means market in Spanish.) Apple-green seed heads give way to delicious, tan grain. This lodge-resistant variety is rather long-season for an amaranth, requiring 125 days to yield mature seed. Pkt \$2.25

MOLTEN FIRE #AM127

Simply stunning, this old favorite produces leaves that are a fire-crimson color, so intense and beautiful! One of the best varieties for edible landscaping as the young leaves are quite tasty and nutritious when cooked. Pkt \$2.25

OESCHBERG #AM137

A superb new type that makes a glorious focal point. The three-foot flower spikes are Roman purple similar to Love-Lies-Bleeding, but instead of trailing, the numerous branching flower spikes are held erect. Each branch tapers to a point, and the overall effect is of an octopus waving its tentacles. Something really different for your garden! Pkt \$2.25

OPOPEO #AM102

60 days. Beautiful, large, red, upright flower spikes and bronze-green foliage make this Mexican heirloom a real knockout in the vegetable garden. Tasty leaves are tender when picked young. Easy to grow from seed. From Opopeo, Mexico. Pkt \$2.25

ORANGE GIANT #AM121

Ornamental 6- to 8-foot tall plants produce giant, golden-orange heads, with the stems golden as well. Each plant can produce up to 1 lb of seed; a beautiful variety that is tasty and productive. Pkt \$2.50

POINSETTIA MIX #AM132

Incredible range of foliage colors really lights up the garden! This is a formula mix of Amaranthus tricolor colors: green with creamy top leaves, rose-red to chocolate brown, and brilliant red-orange to yellow. Superb in the border, where it reaches about 2 feet in height. Pkt \$2.50

RED CALALOO #AM135

Similar to our Green Calaloo, being likewise used as greens in the Caribbean and elsewhere. But this one has gorgeous red concentric zoning on the rounded, slightly lobed leaves. A superior amaranth for greens and salads, and sure to become popular at farmers' markets. Pkt \$2.25

RED CATHEDRAL #AM136

Four-foot spires in burgundy-red, very upright and symmetrical. Superb plant for back of the border or as a stunning focal point. Pkt \$2.25

TRICOLOR AURORA YELLOW #AM138

2-5 feet tall. Stunning contrast between the dark green lower leaves and the flower-like upper leaves—looking for all the world like oversized, yellow poinsettia flowers. Spectacular in a mass planting, especially when sunshine frames the soft yellow flowers against the dark-green foliage. Pkt \$2.50



Orange Giant



Elephant Head

*"He that tilleth his land
shall be satisfied with bread."
—PROVERBS 12:11*

Asparagus

Beloved early-spring crop in Europe since ancient times, asparagus is a perennial plant that starts slow but yields for many years. The best way to grow from seed is to start indoors 2-3 months before last frost. Be sure that the young seedlings receive bright light, to make the strong growth. Set young plants outdoors when weather is warm, growing them in a nursery bed of your finest soil, where they will receive attentive care. In fall, or the following spring, set the plants into their final garden location—spacing them 2 feet or more from their neighbors. Modest yield may be taken the third year, and a full harvest every spring thereafter.

MARY WASHINGTON #AS101

Popular variety, long green spears. Great taste and has been the most popular asparagus in American gardens for the last century. Pkt (100 seeds) \$2.50 or 1 oz \$7.00

PRECOCE D'ARGENTEUIL #AS102

An old traditional heirloom, this gourmet variety is highly esteemed in Europe for its delicious stems with rose-colored buds that can be blanched white. Italian Seed. Pkt (75 seeds) \$2.75



Mary Washington Asparagus



Green Globe Artichoke



Gobbo di Nizzia Cardoon

Artichoke & Cardoon

Originated in the Mediterranean region. Long-season plants won't overwinter reliably north of Zone 7. To get a crop of artichokes in one year, start seeds indoors in pots 2-3 months before last frost date in spring. Move the pots outdoors when four leaves have developed, when temperatures are occasionally freezing, protecting them if temps fall below 29 degrees. 2-4 weeks of exposure to cool temps "vernalizes" young seedlings, preparing them to bloom later in the season after plants have grown large. Cardoon may also be started early indoors but vernalizing isn't necessary. Both kinds are then grown in very rich soil, in full sun. They need excellent drainage but ample moisture. They may benefit from some mid-afternoon shade in hot-summer areas.

GOBBO DI NIZZIA #AR103

A rare cardoon from Italy, its broad white stalks are eaten fried, sauteed, pickled and in soups. Italians eat it raw, dipped in olive oil. The root is also edible, tasty, and can be used like parsnips. The plant is similar in culture and appearance to artichokes. Cardoons have been popular in Europe since ancient Rome. Beautiful ornamental plants. Pkt (75 seeds) \$2.50

GREEN GLOBE #AR101

Tasty; needs a fairly long, mild growing season, or grow as an annual. A colorful plant that makes a great ornamental. Pkt (75 seeds) \$2.50 or 1 oz \$7.50

VIOLETTA PRECOCE #AR104

Lovely, pointed, purple artichokes. Purple varieties have been popular in Italy for hundreds of years and are more tender than green types. Needs a mild climate. We are glad to introduce this heirloom to the USA. Pkt (25 seeds) \$2.50

VIOLET DE PROVENCE #AR107

This French heirloom is noted for its fine flavor and pretty purple buds that are lovely on the big, ornamental plants, especially when the buds open. Rare outside Europe. Pkt (25 seeds) \$2.50

PURPLE OF ROMAGNA #AR105

Large, round-headed purple chokes, tender and tasty, perfect for warm season areas, or grow with shelter. So popular with chefs, and is a sure seller at the finer markets. We are proud to introduce this regional Italian favorite. Pkt (25 seeds) \$2.50

ROUGE D'ALGER #AR106

This exciting heirloom Cardoon was developed in Algeria, hence the name. It has big, edible and ornamental stalks that are blushed in red, which is so striking against the blue-green leaves. The flowers are also beautiful and can be cooked before the buds open, like a small artichoke. One of the prettiest historic varieties you can plant. Pkt (25 seeds) \$3.00

Asian Beans

A diverse group of many relatives of the common bean. Many grow much better than common beans in warm weather, and most tend to be more disease-resistant.

ASIAN WINGED BEAN #AB112

(*Psophocarpus tetragonolobus*) This is one of the most unique beans; it produces delicious pods with four winged edges, the leaves are cooked like spinach and the roots have a delicious, nutty flavor. This high-protein bean is an excellent crop and is so useful in the kitchen. The plants are tropical and do best in warm areas. They will not produce well when the days are long, so it may not yield until fall. Soak seeds 24 hours before planting. We have had a hard time keeping any winged beans on the shelf ever since Mother Earth News ran an article on this bean. Limited quantities. Pkt (15 seeds) \$3.00

HYACINTH BEAN—"MOONSHADOW" #AB106

(*Dolichos lablab*) Beautiful purple pods are used in Asia as a curry and stir-fry vegetable. Pick when small and tender, as **old pods and dry beans may be poisonous!** The long, rambling vine is also very ornamental with lilac-colored blossoms and purple stems. Thomas Jefferson planted this fine bean at Monticello. Pkt (25 seeds) \$3.00

HYACINTH BEAN—"RED LEAVED" #AB115

Here is one of the most beautiful and lovely of all legumes. Vines display pretty crimson-red-tinged foliage! A perfect display of brilliant color and these also produce lovely, deep purple flowers and pods. One of the most fascinating plants for ornamental landscaping. These will amaze your friends. If pods are eaten they must be picked when small, as **old pods and seeds can be poisonous.** Pkt (20 seeds) \$3.25

KABOULI BLACK GARBANZO #AB111

This unique heirloom variety was collected in Kabul, Afghanistan. The 2' plants produce unusual dark purple beans. The purple color comes from a pigment called anthocyanine, which enables seeds to sprout in cool soil, making this variety perfect for short season areas. Perfect for hummus and other Middle Eastern dishes. Pkt \$3.00

JICAMA OR YAM BEAN #AB105

(*Pachyrhizus erosus*) 120 days. Long vines can grow twenty feet long and produce delicious tubers. These have become very popular in the last few years. Very long season; these must be started very early in all areas except the deep South. Caution: **The seeds and pods are poisonous**, but the small pods are cooked in the Philippines. Pkt (25 seeds) \$2.50

*"Wars are not paid
for in wartime, the bill
comes later."*

—BENJAMIN FRANKLIN

Hyacinth Bean "Moonshadow"



Winged Beans



Beans

(Phaseolus vulgaris) 40-60 seeds per packet. An ancient staple crop grown throughout North and South America.

ARIKARA YELLOW #BN145

Bush, 80-85 days. A tan to creamy yellow dry bean originally from the Arikara nation of the Dakota Territory, introduced by Oscar Will in about 1915. Has been identified as the same variety collected by the Lewis and Clark expedition and grown by Thomas Jefferson at Monticello. Drought tolerant and productive; a living piece of the Old West! Pkt \$2.75

BEURRE DE ROCQUENCOURT #BN128

Bush. A productive heirloom wax bean named for Rocquencourt, France, a town in France's rich farming country. Wax beans were introduced to France in the 1840's from Algeria, and this variety is surely a descendant of those early beans. The bush plants set good yields early and produce well in most climates. These beans are favored by cooks for their fine-flavored pods that are a bright waxy-yellow in color. This variety was listed in Mother Earth News as a favorite of well-known writer William Woys Weaver. Pkt \$2.75

BLUE LAKE BUSH 274 #BN119

60 days. This dark-green bean has been a standard for over 40 years. The bush plants set heavy yields of flavorful pods that are tender and crisp. Developed in 1961 from the Pole Blue Lake. Pkt \$2.50 or 1/2 lb \$5.50

BOLITA #BN133

Half-runner. This bean was one of the original varieties brought by the Spanish as they settled New Mexico. It is still grown by a few Spanish farms to this day, due to its dry bean rich flavor and creamy texture. Better than the Pinto bean, this small, creamy-tan bean cooks fast and is the tastiest part of several centuries of NM history. Vines produce very early. Pkt \$2.50

BORLOTTO BUSH OR TONGUES OF FIRE #BN141

New! Bush, 65-70 day. Also known as Horto. Reputedly originated in Tierra del Fuego in South America, but extremely popular in Italy, where cooks like the beans' subtle characteristic of picking up other flavors from a dish. Bush-type plants yield pods of white with flame-like red streaks, making great snaps when very young; beans are light pink with darker red mottling, reminiscent of the Cranberry Bean. Makes an outstanding baked bean. Pkt \$2.75

CALIMA #BN144

Bush, 50-55 days. French filet type pods of dark green color, slim straight shape, and superior flavor! Pods are held conveniently at the top of the stocky bushes; pick them when no thicker than a pencil. Fine for fresh use, canning and freezing. Pkt \$2.75

CANTARE #BN153 New! A favorite!

Bush, 50-55 days. Superior producer of nice straight dark-green pods for snaps. The slim 4-5-inch pods are stringless and the flavor is every bit as outstanding as the yield! This French variety makes a fine crop for market growers or home gardeners. Excellent tolerance to bean mosaic virus. Pkt \$2.50 or 1/2 lb \$8.50

CONTENDER (BUFF VALENTINE) #BN102

Bush, 50 days. A superb bush bean with huge yields of excellent-quality pods. Earlier than most others & perfect for market. Intro. 1949. Pkt \$2.50

DRAGON TONGUE #BN126

Bush. This famous Dutch heirloom bean has an incomparable flavor. The tender and superbly delicious 7" pods are yellow with amazing purple streaks! Also makes www.rareseeds.com



Purple Podded Pole



Cantare



Buerre de Rocquencourt

a tasty shelled bean. Popular with chefs and gourmets. Compact plants set high yields. Pkt \$2.75

FIN DE BAGNOLS #BN154

Bush, 57 days. Old standard French haricot verte (horticultural or filet) bean that has been grown for at least a century! Dwarf plants thrive in cooler soils; really crank out small, slender, round green pods. Best harvested every 3 to 4 days, at 3 to 4 inches in length, when the pods are quite slender and free of strings. Succession plant a row every three weeks for an unending supply of superior gourmet beans. Premium variety at farmer's markets! Pkt \$2.75

GOLD MARIE VINING #BN142

Pole, 70-75 days. Rampant vining plants produce tons of large golden pods. The gorgeous pods are ideal when harvested at 6-8 inches, but are often tender at much larger dimensions! The massive pods are a bright, clear buttercup yellow, flat and sometimes almost resemble a loose spiral shape, looking voluptuous hanging from the robust vines. This worthy variety was nearly lost commercially and was preserved by backyard seed savers. Pkt \$3.00

GOLDEN WAX #BN104

55 days. Delicious golden-yellow pods are stringless and are of good quality with extra-fine rich flavor. This old-time favorite has bush plants. Pkt \$2.50 or 1/2 lb \$5.50

GOOD MOTHER STALLARD #BN148

Pole, 85-90 days. Gorgeous, plump maroon-and-white beans are great in soups, where their creamy texture and hearty, nutty flavor really shine. Generations of gardeners have grown this pole variety that yields 5-6 beans per pod—outstandingly productive! Originally introduced by our friend Glenn Drowns. Superior in baked beans, and also makes a fine shell bean. Pkt \$2.75

GREASY GRITS BEAN #BN127 *New!*

Pole, 90 days. A popular old Appalachian and Mountain folk heirloom that used to be common in much of the Midwest and South, but now is very rare. It gets the name because its pods are smoother and shinier than other beans, giving it a "greasy" appearance. Pods are harvested small and used like other green beans, or you can allow to dry for a brown soup bean that is easy to shell. Highly productive vines. Pkt (25 seeds) \$2.50

HARICOT TARBAIS #BN149

(Pole), 90 days. Plump snowy-white variety has been grown for centuries around the village of Tarbaix, in southwestern France. Used primarily as a dry bean, including its traditional forte, as a main ingredient of cassoulet. Skins unusually thin and delicate, lower starch content than other types, and of remarkable tenderness! Pkt \$2.75

HENDERSON'S BLACK VALENTINE #BN103

Pole, 53 days. Introduced in 1897 by Peter Henderson & Co., this excellent fresh snap bean has tasty pods. Also makes a fine dry soup bean. Great yields! Any seed that has "Henderson's" name on it just has to be good—that's why we offer so many of his fine varieties throughout our catalog. A perfect all-purpose bean! Pkt \$2.00

HIDATSA RED INDIAN #BN146

Half-runner, 85 days. Here's another Dakota variety, so you know it's rugged! This one comes from the Hidatsa people of the upper Missouri River Valley; was introduced in Oscar Will's Pioneer Indian Collection of seeds in 1915. Plump rose-red beans for dry use; plants climb only 3 feet or so. Pkt \$2.75

HUTTERITE SOUP #BN121

Bush, 70 days. This variety is revered for making fabulous soups, having a rich creamy texture and fine flavor. The seeds are an ivory color and the bush plants are productive. The variety was grown and preserved by the



Borlotto Bush or Tongues of Fire



Royalty Purple Pod



Dragon Tongue



Good Mother Stallard



Hidatsa Red Indian

Hutterite Christians, who follow the teachings of Jakob Hutter, their Austrian leader. They emigrated to North America in the 1870s, and still have colonies in several Canadian provinces and northern US states. Pkt \$2.50

JACOB'S CATTLE #BN115

Bush. An old-time bean from the New England states, the white and maroon-mottled beans have long been a staple for baking and soups. This early, bush variety is also good as a snap bean. Pkt \$2.50

LANDRETH STRINGLESS #BN151 *New!*

Bush, 55 days. This meaty variety debuted in 1885. It is a flavorful, stringless bean and boasts heavy yields. The pods are medium green in color and a little over 5" long. The seeds are a rich chocolate or coffee brown. D. Landreth Seed Co., one of the oldest surviving American seed houses, proudly proclaimed it as a favorite; "one of the finest pod varieties for the home garden, market garden and canner. Pkt \$2.50

MAYFLOWER #BN111

Bush. This is the bean that is said to have come to America with the Pilgrims in 1620. This old cutshort green bean has great flavor and the red/white beans are quite tasty. A long-time staple in the Carolinas. Pkt \$2.50

MCCASLAN 42 POLE #BN108

62 days. This is a selection of the old McCaslan bean that was grown by the McCaslan family of Georgia before 1900. This strain was selected by the Corneli Seed Company of Saint Louis in 1962. The dark-green pods are stringless and full of flavor. The white seeds are also great for a dry bean. Extra productive and hardy. Pkt \$2.00

MISSOURI WONDER #BN112

Pole, 70 days. Old-time cornfield type. Vines produce flavorful pods even under stress. The dry beans look like pintos. Introduced around 1931 and grown in corn fields, as corn stalks support

them quite well. Pkt \$2.50

MOUNTAINEER HALF RUNNER #BN152

New! 55 days--(Also called Old Dutch Half Runner) Tender snap bean is a longtime Southern favorite! Plants are amazingly productive, although they reach only 24-36 inches, and may be grown without trellising. For snaps the pods should be picked at about 4 inches in length, at which size they usually contain very few strings; excellent for canning and freezing! Flavor is rich and very "beany." Or use the plump, snow-white beans shelled or dried. This variety originated in Germany and was carried into the Dutch Fork region of South Carolina by early settlers. Pkt \$2.50

OJO DE CABRA #BN140

Pole. The name means "Eye of the Goat" and the lengthwise brown stripes that some of the seeds exhibit are certainly reminiscent of the vertical pupil of a goat's eye. There are a number of native varieties of this name; ours appears to be the Tarahumara Indians landrace type, since it throws a few dark purple beans. A favorite variety in Baja California and northern Mexico, this unusual bean cooks up firm and sweet and keeps its rich color. Pkt \$3.00

OLD HOMESTEAD (KENTUCKY WONDER POLE) #BN105

65 days. This homesteaders' heirloom was first mentioned in *The Country Gentleman* magazine in 1864 under the name of Texas Pole. It was not until 1877 that it was introduced as Kentucky Wonder by James J.H. Gregory & Sons and has been popular ever since. It is a pole bean with 6"- 8" green pods that are very tender when cooked and have a great flavor. In 1896 Peter Henderson & Co. said, "This we regard as far ahead of any other green Pole Bean." They also said it was 10 days earlier. Pkt \$2.50 *or* 1/2 lb \$5.50

OR DU RHIN #BN155 *New!*

Pole. 65 days. The name translates to "gold of the Rhine" and these gorgeous, flat-podded French wax beans are even better than burnished pale gold! Very old variety, exceedingly rare in this country. Vigorous vines reach to 7-8 feet. Pkt \$3.00

PURPLE PODDED POLE #BN114

This delicious heirloom was discovered in the Ozark mountains by Henry Fields in the 1930's and is still requested by many old-timers of this region. The pods are bright purple, stringless, and tender. Plants grow to 6' and produce heavy yields. Pkt \$2.75

RATTLESNAKE POLE #BN109

This pole bean is easy to grow and produces lots of green pods that have purple streaks. Good flavor and very tender; the speckled seeds are popular in soup. This variety is great for hot, humid areas. Pkt \$3.00

ROMA II #BN107

Bush, 55 days. This is an improved Romano, bush-type, green bean that produces loads of 6" to 7"-wide pods that are very flavorful. Pkt \$2.25 *or* 1/2 lb \$5.50

ROYALTY PURPLE POD #BN101

Bush, 56 days. Tender, bright purple pods turn green when cooked. Very ornamental, beautiful and tasty. A good home garden variety. Pkt \$2.50 *or* 1/2 lb \$5.50

SNOW CAP #BN147

75 days, Half-runner. This very large, beautiful bean has a distinctive white half or cap, the other half being beige with barn-red and brown markings which it retains when cooked. Mild, earthy flavor complements the silky smooth texture. Pkt \$2.75

STATE HALF RUNNER #BN110

60 days. Short, 3' semi-vining plants produce

Aquadulce



4" pods that have a very strong, beany taste. Popular in many areas and high yielding; bushy vines do not require staking. Selected by West Virginia University. Pkt \$2.00

WHITE RICE #BN116

Bush. An old heirloom that produces slender seeds that are about 1/3" long. They are great in rice dishes and casseroles, as they cook fast and have a delicious, rich taste. Pkt \$2.50

Fava or Broad Beans

(Vicia faba) Mediterranean native that is quite different from ordinary beans. Prefers cool weather.

AQUADULCE #FB103

85 days. This 19th-century Spanish heirloom produces large, white beans, extra early in the season; a great protein source for cool climate areas. Pkt (25 seeds) \$2.50

BROAD WINDSOR #FB101

75 days. Yields gourmet high-protein beans on upright non-branching plants. An old English favorite. Pkt (25 seeds) \$2.50

EXTRA PRECOCE A GRANO VIOLETTO #FB105

This extra early variety produces long pods that are filled with 6 large beans that are a pretty purple color and are sweet tasting. A unique and colorful variety from Italy. Pkt \$3.00

Lima Beans

(Phaseolus lunatus) Originally grown in South America.

ALABAMA BLACK-EYED #LB107

Plump white beans with a dark brown-to-black eye are produced on vigorous, large vines. Originally sent from an Alabama customer, whose family grew them for generations. Similar to Sieva but more productive. Pkt (20 seeds) \$2.75

CHRISTMAS- POLE LIMA #LB104

95 days. Very large white beans with beautiful, dark red splashes, rich flavor; heavy yields even in very hot weather; long vines. Heirloom. Pkt (40 seeds) \$2.50

DIXIE SPECKLED BUTTERPEA #LB103

76 days. Very productive. Beans are about the size of peas; red-speckled with a deep purple-rust color and grow well in hot weather. A delicious baby lima. Bush plants. Pkt (40 seeds) \$2.00

HENDERSON'S BUSH LIMA #LB101

71 days. Introduced in 1888 by Peter Henderson & Co. and one of their most famous varieties; still popular to this day. In 1888 Henderson offered \$100 cash for plants bearing the most pods and proclaimed it "A VEGETABLE WONDER!!!" "Can and should be grown in every garden," and also said "of all the Novelties...ever sent out, there is nothing so entirely distinct and valuable as this New Vegetable." Dwarf bush plants can be grown like regular bush beans. Very tasty, tender beans, and very early too! Pkt (40 seeds) \$2.50

JACKSON WONDER BUSH LIMA #LB102

75 days. Introduced in 1888 by David Landreth & Sons. Heavy yields of small-to-medium-sized, tan and purple-brown-speckled beans. Pods can also be cooked when young. Pkt (40 seeds) \$2.50

KING OF THE GARDEN LIMA #LB105

90 days. Large 8'-10' vines yield very LARGE white lima beans and give huge yields over a long season. An heirloom from 1883, introduced by Frank S. Platt. An old-fashioned favorite, excellent for home gardeners. Pkt (25 seeds) \$2.00

Extra Precoce a Grano Violetto



Soya Beans

(Glycine max) One of the world's oldest crops. Grown in Asia for thousands of years where it is a staple protein source.

AOYU EDAMAME #SY106 *New!*

85-90 days—Heirloom edamame type from Japan. Plump, pale green soybeans are produced on small to medium-sized plants. First collected in Hokkaido, Japan, in 1930
Pkt. (30 seeds) \$4.00

ENVY #SY101

Early 80-day variety is great for the North. Perfect for Edamame, fresh shelling or dried; nice green-colored beans have good flavor; developed by the late Prof. Elwyn Meader, UNH. Pkt (100 seeds) \$3.00

Tepary Beans

(Phaseolus acutifolius)

BLUE SPECKLED #TB101

80 days. Tan and blue-grey spotted beans, unique flavor in traditional Southwestern dishes. Tepary beans were a premier crop in the native cultures of the Sonoran desert and surrounding regions. They are very drought- and heat-tolerant, and in much of the country they may be grown without irrigation. They are of a thin-stemmed sprawling bush to half-runner habit. The seeds are smaller than common beans, produced in staggering profusion in small pods yielding several seeds per pod. Pkt (50 seeds) \$2.50

Runner Beans

(Phaseolus coccineus) Another New World native. Grown like ordinary beans with one major difference: they prefer cooler temperatures.

GOLDEN SUNSHINE #RB108 *New!*

85 days. Here is something really unusual: it's a runner bean, but the scarlet flowers are displayed above brilliant chartreuse foliage! The striking 5-6 foot vines really crank out the 6-8 inch, hefty pods, so good for fresh use or preserving. Like all runner beans, prefers mild weather. Pkt (25 seeds) \$3.50

PAINTED LADY #RB104

Traditional English bi-color grown since 1596! The name had mention to Queen Elizabeth I, "*who was heavily made up with rouge and white chalk.*" The gorgeous flowers of red and white are among the most beautiful of flowering beans. The large beans are also good as snaps, freshly shelled or as dry beans, which are chocolate and tan mottled in color. Pkt (25 seeds) \$3.50

SCARLET RUNNER #RB101

80 days. Used by native Americans, large, beautiful, vigorous vines grow over 10'. Flowers are very ornamental, in clusters of the brightest scarlet. Good for snap, shell or dry beans. The huge seeds are very colorful, violet-purple mottled in black. These beans like fairly cool weather. Pkt (25 seeds) \$3.00

STREAMLINE #RB107

Amazingly prolific, produces clusters of tender, straight pods suitable to be used as snaps. Pods can reach 18 inches in length and are fine for freezing. Seeds can also be used as shell beans or when dried. Brilliant scarlet flowers are an attractive bonus! Very popular European variety. Pkt (25 seeds) \$3.25

SUNSET #RB109

65-70

days. Runner beans are all attractive enough for flower gardens or patios, but this one is in a class by itself: Luminous peach to shell-pink blossoms are absolutely unique in our experience. Vines to 6 feet or so are covered in due course with cascades of runner bean pods, equally wonderful whether used as snaps fresh, canned or frozen, or as shell beans. Lovely! Pkt (25 seeds) \$3.00



Dixie Speckled Butterpea Lima



Scarlet Runner Bean



Envy Soya Bean



Chinese Mosaic



Chinese Red Noodle



Chinese Green Noodle

Long Beans

(*Vigna unguiculata*) A staple crop of East Asia, where they have been grown for centuries. 25-35 seeds per packet.

CHINESE GREEN NOODLE BEAN #LG102

Here is an early variety of long bean imported from China. 20" pods are straight and smooth, bright green, and of excellent quality. This hardy long bean is easy to grow almost anywhere. Very tasty stir-fried. Pkt \$2.50

CHINESE MOSAIC LONG BEAN #LG110

Lovely, lavender-pink-shaded pods measure 12"-18" long and are crisp and flavorful. The vigorous vines produce loads of tender Chinese beans. Very popular here at Baker Creek and sure to become a favorite of gourmets everywhere! A real standout that is quick to come into production. Pkt \$3.00

CHINESE RED NOODLE BEAN #LG109

80 days. This is the most stunning and unique bean I have grown yet. Fantastic, deep red, 18" pods are so delicious and full of nutrition, and they even keep most of their color when sauteed! Long vines produce all summer and do well under many conditions. This incredible variety will draw lots of attention in your home garden or at market. We are so excited to offer this unique, Chinese ethnic variety that produces fairly early. Small red seeds. Pkt \$2.50

RED-SEEDED ASPARAGUS BEAN #LG101

75 days. Very long pods grow to 24"! Very tender and tasty; no strings, small seeds; huge yields on 10' vines. They grow well under almost any conditions—very resistant to heat, humidity and insects; great for the South. Pick for snap beans when 12"-14" long; delicious stir-fried! The '*Vigna*' genus does well for us all summer at Baker Creek. Pkt \$2.50

TAIWAN BLACK SEEDED LONG BEAN #LG103

This is the true "Yard Long" bean, with light green pods 38" long, with black beans. The long vines set heavy yields of these delicious pods that will amaze your friends! Long beans should be lightly fried and not boiled. They have superior flavor to common beans. This variety was collected from a Taiwanese immigrant in the 1970s. RARE! Pkt \$4.00

THAI #2 RED SEEDED LONG BEAN #LG113

Pretty lime-green pods are tender and delicious. This variety has brownish-red seeds and is late-maturing, so it is better for the South. Collected in Thailand. Pkt \$2.50

THAI #3 EXTRA LONG BEAN #LG116

Very long, green pods can reach 30" or more! A great-tasting variety that is so fun to grow and produces well, too! It has unique red and white-spotted seeds. Pkt \$2.50

THAI PURPLE PODDED YARD LONG #LG117

Vigorous, high-yielding Thai variety. The lovely, deep-purple pods have green tips, are crisp and stay tender to amazing lengths, often reaching 20 inches! The productive variety is a local favorite in Thailand where long beans are appreciated as a very important staple crop. Pkt \$2.50

THAI SURANAREE BUSH LONG BEAN #LG114

A great bush variety of long bean from Thailand, it is easier to grow in small gardens than the pole types. This variety produces 12" long green pods that are perfect for stir-frying. Dark reddish-maroon seeds. Pkt \$2.50

THAI WHITE SEEDED LONG BEAN #LG112

Smooth, light-green, 25" long pods from Thailand. These are delicious and crisp, great in curries and stir-fries. They have creamy-white seeds. I am sure you will enjoy this great variety! Pkt \$2.50

Beetroot

(Beta vulgaris) 250 seeds per packet. An Old World crop known to the Romans, but not cultivated for roots until much later. A delicious and easy-to-grow crop, sown in early spring or late summer in most areas, succession-planted spring through fall in cooler summer climates. Forage types yield amazing quantities of large roots for livestock, but may also be harvested for table use, both for greens and roots, when taken young. The "seeds" are actually capsules containing several seeds, so thin plantings adequately; be sure to use the thinnings as baby greens.

ALBINO #BT108

55 days. A pure white, fairly smooth round heirloom beet from Holland. Its super sweet white flesh is unusual and tasty. The greens are also good. This beet can be used for making sugar. Pkt (100 seeds) \$2.75 or 1 oz \$14.00

BULL'S BLOOD #BT101

50 days. This beautiful beet has deep reddish-purple leaves! Very sweet and delicious, the baby leaves are a rage in salads. The beets are tasty too, and have pretty pink rings inside. Pkt \$2.50 or 1 oz \$5.50

CHIOGGIA (BASSANO) #BT104

60 days. A pre-1840 Italian heirloom beet, this variety arrived in the USA prior to 1865. They have light red skin and beautiful rings inside, like red and white candy stripes. The flesh is very tender, mild, and sweet. Named after a fishing town in Italy; a favorite here. Pkt \$2.50 or 1 oz \$5.50

CRAPAUDINE #BT114

In 1885, the French book *The Vegetable Garden* stated this is one of the oldest varieties. Today some experts feel this may be the oldest beet still in existence, possibly dating back 1000 years. This unique variety is one of the most flavorful, with carrot-shaped roots that have rough, dark colored skin which looks like tree bark. Inside, the roots are very dark, with almost black flesh that is of superior quality and sought after by chefs who want real flavor. We are proud to offer this rare old selection. Pkt \$2.50

CROSBY'S EGYPTIAN #BT105

55 days. Introduced to this country in 1869 and trialed by Peter Henderson, who recommended it in 1871. This improved "Crosby's" strain was first offered by J. H. Gregory. This beet is early, tender, & fine flavored. Pkt \$2.25

CYLINDRA OR FORMANOVA #BT111

55 days. A wonderful heirloom from Denmark, this one is famous for slicing with its long, cylindrical roots. Produces much more uniform slices than round beets. This tender and sweet variety is also known as "Butter Slicer" because of its wonderful texture. Pkt \$2.00 or 1 oz \$4.50

DETROIT DARK RED #BT110

55 days. The most popular, old standard, all-purpose red beet; uniform and smooth, blood red flesh that is sweet and tasty. 14" tops make good greens. Heirloom variety introduced 1892. Pkt \$2.50 or 1 oz \$4.50

EARLY WONDER #BT103

50 days. An old heirloom, pre-1811 variety. Early, smooth, round beet; makes lots of tall tender greens, too! Perfect pickled, fresh, cooked, or in borscht. Pkt \$2.00 or 1 oz \$4.50

Detroit Dark Red



Golden Beet



Chioggia



FLAT OF EGYPT #BT113

50 days. In 1885 Vilmorin said, "An exceedingly early variety, and certainly the best of the early kitchen-garden kinds." This is a very quick beet of great quality, producing flattened 3", crimson purple roots and short leafy tops. Pkt \$2.25

FUER KUGEL #BT119 *New!*

60 days. Smooth-skinned, dark purple roots remain sweet and tender even to a very large size. Occasional concentric white zoning makes this very pretty for the table. Excellent keeper. Originated in Switzerland. Pkt (75 seeds) \$3.00

GEANTE BLANCHE #BT115

A "Giant White" fodder beet that is a mainstay in France as a beet for livestock. Long, pointed white roots with a green collar are sweet and keep well for winter use. Pkt \$2.00

GIANT YELLOW ECKENDORF #BT116

The 1927 Henry Fields catalog said, "*Giant, smooth, long roots of cylindrical shape, weighing up to 20 pounds each and growing two-thirds above ground. Solid white flesh with high food value.*" These big yellow-skinned roots are perfect for growing as animal food, a tradition that is finally being brought back on many small farms. Pkt \$2.50

GOLDEN BEET #BT102

55 days. This variety dates back to the 1820s or before. The beets are a rich, golden-yellow and very sweet. A beautiful beet that won't bleed like red beets. The greens are also very tasty. A favorite of many. Pkt \$2.50 *or 1 oz \$8.00*

LUTZ SALAD LEAF #BT118

70 days. Quite possibly the best storage beet known. Top-shaped red roots with concentric lighter zones. Pink-stemmed leaves are renowned for use like chard, superb in salads. Roots remain tender and sweet even when grown to quite a large size, having reached 3-4 pounds! Also known as "Winter Keeper." Pkt \$2.50

MAMMOTH RED MANGEL #BT107

100 days. Huge, up to 20 lbs each; large yields per acre. Highly used for livestock feed in the 1800's. Or picked small for table use. Pkt \$2.50 *or 1 oz \$4.50*

PRONTO #BT122 *New!*

55 days. Sweet roots are smooth, round and slightly flattened; very elegant. The flesh is very deep burgundy red throughout. Crop holds well in the field. Lush production of mild, red-stemmed greens makes this a first-rate dual-purpose crop. Pkt (75 seeds) \$2.50

SHIRAZ TALL TOP #BT121 *New!*

60 days. Dual-purpose variety! Very fast-growing tops may be harvested early in the season—red-ribbed green tops grow lush and succulent. The sweet, very smooth and stylish roots follow in due course. Disease resistance of this newer type keeps the uniform roots blemish free! Excels equally for canning, pickling, roasting or boiling! Pkt (75 seeds) \$2.50

SUGAR BEET #BT120 *New!*

95 days. White-fleshed conical roots are larger than our Albino Beet, and have a very high sucrose content. May be grown for sugar production or as a higher-calorie stock fodder. Roots frequently exceed two pounds in weight, and under ideal conditions are as much as 20 percent sucrose! We sell seed only of tested, GMO-free seed lots. Pkt \$2.50

YELLOW CYLINDRICAL #BT106

Very large, oblong, golden-yellow mangel beets are sweet and tasty if picked small, or let them mature for high-quality stock feed. A rare European heirloom that can grow huge. It also makes tasty greens. Pkt \$2.50 *or 1 oz \$4.50*



Broccoli

(*B. oleracea*) 300 seeds per packet. Old World cabbage relatives that are grown for succulent flower heads or buds. Needs rich soil, abundant moisture, and cool weather (but avoid prolonged exposure to temps below 50 degrees). Broccoli is harvested when the tiny buds are full-sized, but before they begin to open.

CALABRESE GREEN SPROUTING #BR101

An Italian heirloom brought to America in the 1880s; 5"-8" heads and many side shoots. Pkt \$2.50 or 1 oz \$5.00

EARLY PURPLE SPROUTING #BR102

An English heirloom variety, bred for overwintering. Produces lots of purple broccoli sprouts in the spring. Grows slowly through the winter; very frost hardy. A great variety that is very hard to find in this country; delicious! Pkt \$2.50 or 1 oz \$8.50

PURPLE PEACOCK #BR107 *New!*

70 days. We're so excited to offer this excellent new broccoli, a recent introduction from Frank Morton of Shoulder to Shoulder Farm! Frank crossed "Green Goliath" broccoli and a couple of kales, and eventually came up with this selection. "Purple Peacock" boasts gorgeous, sweet, magenta-veined leaves and loose, purple-stemmed main florets followed by copious side-shoots all season long! Pkt (75 seeds) \$2.50

RAPINI #BR103

(*B. rapa*) An Italian non-heading broccoli grown for flavorful, asparagus-like spring shoots and leaves. Great to cook or in salads. Pkt \$2.00

ROMANESCO ITALIA #BR104

The true and popular Italian heirloom with spiraling, apple-green heads that are so superbly flavored. This variety is widely grown in northern Italy. A must with many of the finest chefs. Pkt \$2.75 or 1 oz \$7.50

WALTHAM 29 #BR105

Standard type, produces 4-8" green heads that are nicely flavored. Compact plants also produce some side shoots. Introduced in 1954. Pkt \$2.50

Brussels Sprouts

(*B. oleracea*) Old World cabbage relatives that are grown for succulent flower heads or buds.

CATSKILL #BS103

(*B. oleracea*) 100 days. Hardy, dwarf plants produce tasty, uniform sprouts. Developed by Arthur White of Arkport, NY, in 1941. Pkt (150 seeds) \$2.50

LONG ISLAND IMPROVED #BS101

100 days. The standard open-pollinated variety since the 1890's. Heavy yields of delicious sprouts. Pkt (150 seeds) \$2.50 or 1 oz \$4.00

Cauliflower

(*B. oleracea*) Old World cabbage relatives that are grown for succulent flower heads or buds. All need rich soil, abundant moisture, and cool weather (but avoid prolonged exposure to temps below 50 degrees). Cauliflower is harvested when the heads reach full size, but before the tiny buds (called the curd) begin to develop and open. Cauliflower succeeds best where spring or autumn weather is uniformly cool. Some varieties are blanched (the large outer leaves drawn up and tied to shade the developing bud) to produce a milder flavored curd.

GIANT OF NAPLES #CA104

Large, 3-lb white heads; a vigorous grower; very good leaf cover; a delicious Italian heirloom that is hard to find. Pkt (200 seeds) \$2.50

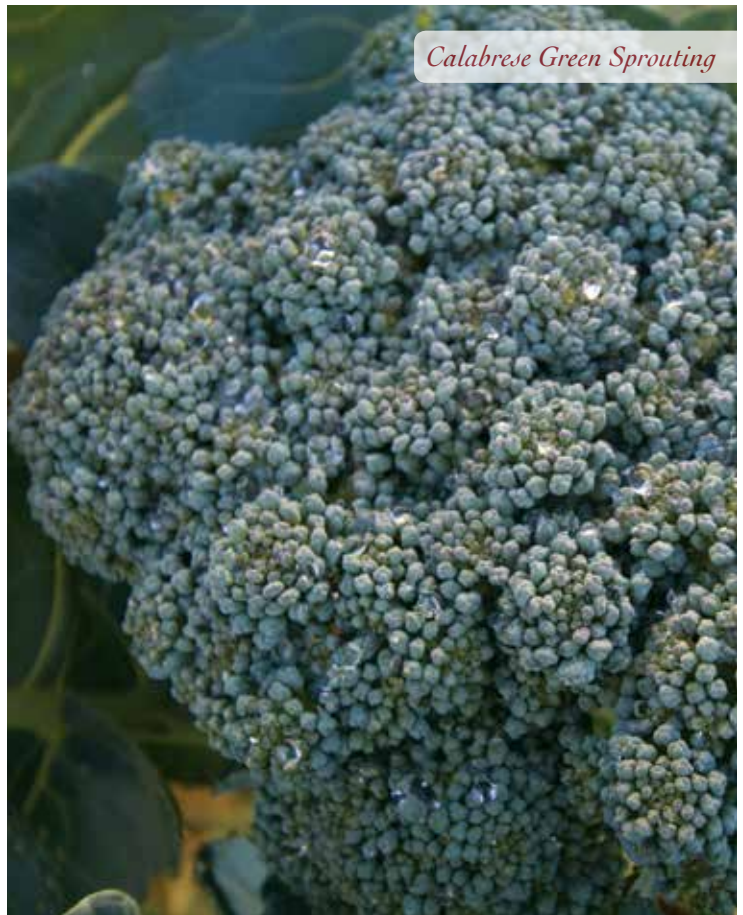


Photo: David Cavaignato

GREEN MACERATA #CA105

A delicious Italian variety with 2-lb, bright apple-green heads that are superb cooked or raw in salads. Very attractive, vigorous plants, fairly early. Pkt (200 seeds) \$2.50

PURPLE OF SICILY #CA103

Beautiful, brilliant purple heads weigh 2-3 lbs and are of a fine, sweet flavor. The heads cook to bright green. Insect-resistant variety that is easier to grow than many white varieties; rich in minerals. A colorful heirloom.

Select Italian seed. Pkt (200 seeds) \$2.50

SNOWBALL SELF-BLANCHING #CA101

An old, white type; ivory heads, good size. The standard American favorite for over 100 years. Pkt (200 seeds) \$2.50 or 1 oz \$5.50

VIOLETTA ITALIA #CA102

Large healthy plants produce nice-sized, beautiful purple heads that turn bright green when cooked; very tasty. A fine Italian variety. Pkt (200 seeds) \$2.50

CABBAGE

(B. oleracea) 300 seeds per packet. Cabbage does best in a long season of mild weather, but it is also very hardy and may be grown to mature in the cool weather of late autumn. Spring plantings are best started indoors and transplanted out about the time of last frost; summer plantings may be seeded right in the garden. We recommend early varieties for spring planting, longer-season, large-heading varieties for a fall crop.

BACALAN DE RENNES CABBAGE #CB112

Listed by Vilmorin in 1867, this French heirloom was grown in the Saint-Brienc and Bordeaux localities. The oxheart-shaped heads grew especially well in the mild, seaside climate along the west coast of France. Early, flavorful, green heads are still grown in France today. Pkt \$2.00

COUR DI BUE #CB108

Tender, 3 to 4-lb, pointed, oxheart-type heads; very good for home use or specialty markets. We offer quality Italian seed for this old European heirloom. This type of cabbage was very popular 150 years ago. Fairly early and of superb quality. Pkt \$2.00

EARLY JERSEY WAKEFIELD #CB103

70 days. Introduced in the 1840's, with tasty, 2-lb, sweet and flavorful, conical heads. This very early variety was sold commercially by Peter Henderson in the late 1860's. Pkt \$2.50 or 1 oz \$4.00

GLORY OF ENKHUIZEN #CB104

90 days. Introduced in 1899 by Sluis & Groot in Enkhuiizen, Holland. Has medium-large, hard round heads. An early, excellent-keeping variety that is a good producer and good for kraut. Pkt \$2.00

HENDERSON'S CHARLESTON WAKEFIELD #CB106

Larger than Early Jersey Wakefield (4-6 lbs), and only a little later, this fine variety was developed by Peter Henderson & Co. in 1892. It is a good variety for the South. Pkt \$2.00

MAMMOTH RED ROCK #CB105

90 days. A large heirloom cabbage from 1889 with deep red heads that have good flavor and are very colorful. Pkt \$2.50



Purple of Sicily Cauliflower



Green Macerata

Tete Noir



Cour di Bue



Nero di Toscana



Glory of Enkhuizen

Mammoth Red Rock



Kraut Salat (Amana Cole Slaw)

BY DR. JEFF NEKOLA

Traditional German coleslaw is not made with mayonnaise, but with a sweet-sour dressing. As a result, this will easily keep for a week or more in the refrigerator, and in fact gets better over time. The Amana Colonies in eastern Iowa were founded by a utopian Protestant sect in the middle 1800s. While they are best known today across the country for their microwave ovens, in Iowa they are also revered for their German food. This recipe is based on the version cooked over a half-century ago in their communal kitchens.

- ❑ 3 pound head of green cabbage
- ❑ 1 chopped onion
- ❑ 1 teaspoon of salt
- ❑ ¾ cup sugar
- ❑ ¾ cup of vinegar
- ❑ 1/3 cup vegetable oil
- ❑ 1 teaspoon celery seed

Remove the outer leaves of the cabbage, cut into quarters, remove the core and shred. Place shredded cabbage and onion into a large and sturdy mixing bowl and add salt. Pound the cabbage, onion, and salt with a wooden mallet (or potato masher) until the cabbage is limp.

In a saucepan, mix together the sugar, vinegar, and oil. Bring to a boil. Remove from heat and cool to lukewarm.

Pour off any liquid that has wept out of the cabbage, onion, and salt mixture. Add the vinegar/sugar/oil dressing and celery seed and mix thoroughly. Cover and allow the slaw to sit in the refrigerator for at least 30 minutes. The slaw will be even better if made a day ahead.

NERO DI TOSCANA OR BLACK PALM TREE

#CB101 60 days. This loose-leafed cabbage dates back to the early 1800's at least. It has beautiful, deep black-green leaves that can be 24" long. They are heavily savoyed. This Italian heirloom is popular in Tuscany and central Italy for making fabulous soups and stews. One of the most beautiful and flavorful types you can grow. Pkt \$2.50 *or 1 oz \$6.00*

PERFECTION DRUMHEAD SAVOY #CB110

95 days. This large drumhead-type has finely-crikkled, savoyed leaves that are mild and sweet in flavor; compact short-stemmed plants. This heirloom was introduced before 1888 and is an excellent keeper. Pkt \$2.00 *or 1 oz \$4.50*

PREMIUM LATE FLAT DUTCH #CB109

100 days. The standard, giant flat cabbage that is good for storage. 10 to 15-lb heads are of high quality; delicious flavor. This heirloom was introduced by European settlers in the 1860's. Pkt \$2.00 *or 1 oz \$4.50*

RED EXPRESS #CB114

Newly released open-pollinated red cabbage, the first in many years! Specifically bred for Canada and northern tier of USA. Compact plants, extra early production of solid, split-resistant oval heads to only 2-3 pounds. Pkt \$2.25

TETE NOIRE #CB113

The traditional French variety is very rare outside of Europe. Solid, deep-red heads are of good quality and are mostly grown as an autumn variety in France. Pkt \$2.50

Celery & Celeriac

(*Apium graveolens*) *Moisture-loving Old World crop grown since antiquity. They are best started indoors 8-12 weeks before the last frost of spring. The tiny seeds must be surface-sown and never allowed to dry out. The young plants are set out at about the time of last frost, preferring a moister soil than most vegetable crops, and very rich in organic matter. Requiring to be kept moist all season long, they are otherwise easy to grow and surprisingly reliable in most climates.*

CELERIAC- GIANT PRAGUE #CE103

110 days. Root Celery, this variety is grown for its large, white roots that are superb fried, or in soup. Taste and culture much like regular celery. Introduced in 1871, popular in parts of Europe. Pkt (200 seeds) \$2.00

GIANT RED RE-SELECTION #CE109 *New!*

A recent re-selection from the European red-stalked celeries. Selection goals were better color, earliness and disease resistance. Red celery has a richer flavor than the green types. Until you've sampled the golden-pink hearts, you haven't tasted celery! Pkt (150 seeds) \$2.75

TENDERCRISP #CE101

A very large type of celery, excellent flavor. Pkt (200 seeds) \$2.50

ZWOLSCHKE KRUL #CE104

A leaf celery that looks like curly parsley. Very ornamental; much stronger flavor than regular celery; used as a culinary and ornamental herb. This is an old Dutch heirloom that can grow to 3'. Very hardy. Pkt (200 seeds) \$2.00

UTAH TALL #CE107

110 days. Thick, crisp, medium-dark green stalks reach a foot or more when well grown; thick, sweet and of very high quality. The plants themselves occasionally approach three feet tall. Introduced in 1953; dependable, beautiful, and still a standard. Pkt (200 seeds) \$2.50

Carrot

(*Daucus carota*) 800 seeds per packet. Carrots are originally from central Asia and they come in so many colors besides orange—purple and red types are actually the original ones! The tiny seed must be sown very shallow; to avoid drying out, especially when sown in hot weather, shade the seed bed or row with boards, paper, or something to exclude the hot sun and hold in moisture. Long-rooted types need a deep, mellow soil; in heavier soils, grow half-long or round types.

AMARILLO #CR114

75 days. Lovely, lemon-yellow roots have sweet, bright yellow flesh. Good for a summer to fall crop, large 8" roots and strong tops. Yellow carrots always taste the best to me; they are so crunchy and full of juice. Pkt \$3.00 or 1/4 oz \$6.00

ATOMIC RED #CR109

75 days. Brilliant red carrots are so healthful and unique-looking, sure to add color to your garden. The 8" roots are high in lycopene, which has been shown in studies to help prevent several types of cancer. Crisp roots are at their best when cooked, and this helps to make the lycopene more usable. Very flavorful. Pkt (300 seeds) \$3.00 or 1/4 oz \$6.00

BERLICUM 2 #CR117

Beautiful 8", good-sized roots are extra-smooth, long and blunt-ended. A deep orange color with a fine carrot flavor makes this variety popular in the markets of Europe. Slender roots tend to stay tender and not get woody. A perfect variety for gourmet cooks and upscale markets. Pkt \$2.50 or 1/4 oz \$4.00

CHANTENAY RED CORE #CR111

75 days. One of the sweetest, this variety was introduced in 1929 and is a large stump-rooted carrot with a deep red-orange center, great for juicing or fresh eating. A good market variety that is smooth and refined in shape. Pkt \$2.00

COSMIC PURPLE #CR112

This one is causing excitement at farmers' markets. Carrots have bright purple skin and flesh that comes in shades of yellow and orange. Spicy and sweet-tasting roots are great for marketing. Pkt (300 seeds) \$3.00

DANVERS 126 HALF LONG #CR102

70 days. The original Danvers Half Long dates back to the 1870s. This strain "126" was improved in the 1940s. The old standard American carrot, adaptable and dependable. Thick 7" roots have good flavor. Productive. Pkt \$2.50 or 1 oz \$3.75

JAUNE OBTUSE DU DOUBS #CR120

A delicious, bright, lemon-yellow carrot that comes from France. Mentioned in 1894, it was originally used as a stock carrot for livestock. This big, thick yellow carrot has been winning over chefs and gardeners, for it has a fine, sweet taste that is hard to duplicate in modern carrots. Pkt \$2.50

KURODA LONG 8" #CR107

75 days. Popular variety for Oriental markets; deep orange, stubby roots are mild and sweet. Excellent for juicing. Grows well in many climate conditions; good for home or market. Pkt \$2.00 or 1 oz \$5.00



Amarillo



Cosmic Purple

LITTLE FINGER #CR103

55 days. A superb baby-type carrot with deep orange color; developed in France for canning and pickling. Sweet 3" carrots are great for snacks. Pkt \$2.00

LUNAR WHITE #CR113

75 days. Here is a vigorous producer that has creamy white roots that are very mild, delicious, and have a fine flavor; very small core. White carrots were grown in the Middle Ages, but now they have become very rare. We are glad to offer this productive new variety. Pkt (300 seeds) \$3.00

MUSCADE #CR118

A delicious North African carrot that produces blocky, 7" orange roots that have exceptional flavor and a crisp, crunchy texture. They hold up well at market and are late bolting. Rare and almost impossible to find! Pkt \$2.50

NANTES SCARLET #CR122 *New!*

65-74 days. Half-long type reaching 6-7 inches in length, about 1 1/2 inches in diameter. Sweet, brilliant orange, blunt, cylindrical roots are very delicate and fine-grained, containing almost no core. High moisture content make this a natural for juicing; fine for bunching or storage. Originally from France but grown in this country for many decades. A good sort to try on heavier soils. Pkt \$2.50

PARISIENNE #CR115

Small, round carrots that are so popular in France. Tender, orange globes are superb lightly steamed. Easy to grow even in heavy soils. This little carrot is great for home and market gardens, as this variety is fairly uniform. Pkt \$2.50

SHIN KURODA 5" #CR106

75 days. The baby Japanese variety having short 3"-5" tender carrots with fine flavor. Perfect for specialty markets. Pkt \$2.00 **1 oz \$5.00**

SNOW WHITE #CR119

An attractive creamy-white carrot with a delicious, mild-sweet taste and a good crisp crunch. Roots grow 7"-8" long and are great raw or cooked. White carrots are again becoming popular with home gardeners and specialty growers after many years of neglect by the commercial seed trade. White varieties were common in the middle ages through the 19th century but then became scarce. Pkt \$2.50 **or 1/4 oz \$6.00**

ST. VALERY #CR101

70 days. The Vilmorins of France mentioned this variety in 1885 and said it had been grown a "long time" then. A large handsome variety with bright red-orange roots; smooth, 10"-12" long & 2"-3" in diameter. Sweet & tender. Rare. Our favorite! Pkt \$2.25 **or 1 oz \$5.00**

"Globalized industrialized food is not cheap: it is too costly for the Earth, for the farmers, for our health."

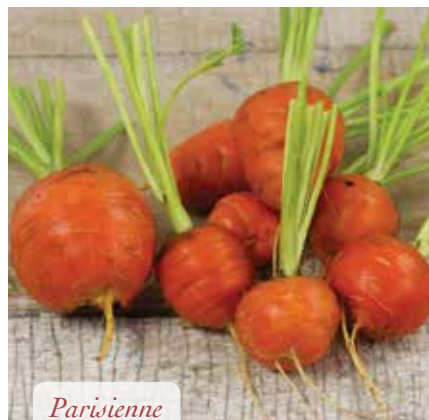
-VANDANA SHIVA



Kuroda Long



Snow White



Parisienne



Chantenay Red Core



Atomic Red

Golden Bantam Corn



Corn

(Zea mays) The quintessential Native American crop, corn was a staple of indigenous peoples from South America to the Great Lakes. It's believed to have been domesticated in Mexico, and may be of the world's oldest agricultural crops. It's best seeded directly into the garden, in good, rich, well-drained soil, right about the time of the last spring frost. Plant it in blocks rather than long narrow rows, to improve pollination. Corn can be very drought tolerant, but ears fill best when there is good soil moisture when tassels and silk first emerge. Harvest sweet corn when the kernels are full of milky-colored juice; allow other types to remain on the stalks until fully dry. 75-125 seeds per packet.

BEDWELL'S SUPREME WHITE DENT #CN148

Stately plants usually produce 2 ears, 12-14" long. These are white, but the variety has always thrown an occasional rosy-colored ear, and an occasional shoepeg type (random kernels, not in rows). Originally grown in Clarke County, Alabama, where it has been family held in the Bedwell family for at least a century. Fine for roasting ears, cornmeal, and hominy. See Edna Bedwell's recipe, to make incomparable creamed corn. Pkt \$4.00

CHEROKEE WHITE EAGLE #CN144

Beautiful white and blue kernels on 8"-10" ears, makes superb corn meal or can be used as roasting ears if picked young. This great Cherokee variety gives good yields on sturdy stalks, some kernels have eagle-like markings on them, hence the name. Very rare and hard to find. Pkt \$4.00

Edna Bedwell's Southern-style Cream Corn

Harvest 'Bedwell's Supreme' ears when they are at the milk stage. Working with one ear at a time, just nip the tops off the kernels with a corn cutter or very sharp knife. Continue cutting around each ear, shaving more deeply with each pass until all that remains on the ear is the fibrous bases of the kernels, collecting the juice and pulp into a bowl.

When you have two cups of cut corn, pour into a skillet, add a little water, salt to taste, and a stick of margarine. Simmer on very low heat until thickened, about 20-30 minutes. Serve with fried okra, a mess of purple hull peas, and cornbread.

CHEROKEE LONG EAR #CN138 *New!*

100 days. A beautiful blend of brightly colored long ears (5"-7"), wonderful for fall decorations, and is great for popping. This beautiful corn was selected by Carl Barnes, a world-renowned Cherokee corn collector from Oklahoma. Pkt \$3.00

COUNTRY GENTLEMAN #CN105

90 days. Introduced in 1890 by S.D. Woodruff & Sons. Sweet, delicious and milky; tender white kernels on 8" ears. The ears have no rows, as this is a shoepeg type, and kernels are packed in a zigzag pattern. One of the best heirloom sweet corns. Pkt \$2.75

DAKOTA BLACK POPCORN #CN136

Dark reddish-black ears are quite attractive for fall decorations, or popping into tasty popcorn! This variety is easy to grow, and does well in almost all growing climates. Fun for children's gardens. Pkt \$3.50

GOLDEN BANTAM 12-ROW #CN143

Released in 1922 by the Clark Seed Company of Milford, Connecticut. Although developed from the original Golden Bantam, this is definitely an improved type—larger ears mean higher yields, and the golden yellow corn stays tender longer. Equally suitable for freezing and fresh eating, this variety was for decades the standard for home and market gardeners. Pkt \$3.00

PENCIL COB DENT CORN #CN131

This old classic "shoepeg" type corn has very thin cobs, hence the name. Long white kernels are great for corn meal, or picked young and used as a roasting ear; sturdy 6' stalks produce 2-3 ears. Pkt \$2.75

GMO Tested

Genetically Modified Organisms were NOT detected in test samples of any corn varieties listed here.

Each year we have a harder time getting seeds that test GMO-free. It is getting to the point where most heirloom corn varieties test positive for GMO's; even growers in remote areas are having problems with Monsanto's GMO corn.

"Science has tried to assume a monopoly—or, rather, a tyranny—over our understanding of the world around us ... We are only now beginning to understand the disastrous results of this outlook."

—PRINCE CHARLES

**Let's join the Prince and
fight for PURE FOOD!**

STOWELL'S EVERGREEN #CN130

This is among the oldest sweet corn that is still in production, predating 1949. It is still a favorite of many, producing tasty white kernels. The plants used to be pulled up when completely ripe, and hung upside-down in a cool pantry; the ears would last well into the winter, in a semi-fresh state. In 1873, the seeds sold for 25 cents per pint. Pkt \$2.75

STRAWBERRY POPCORN #CN119

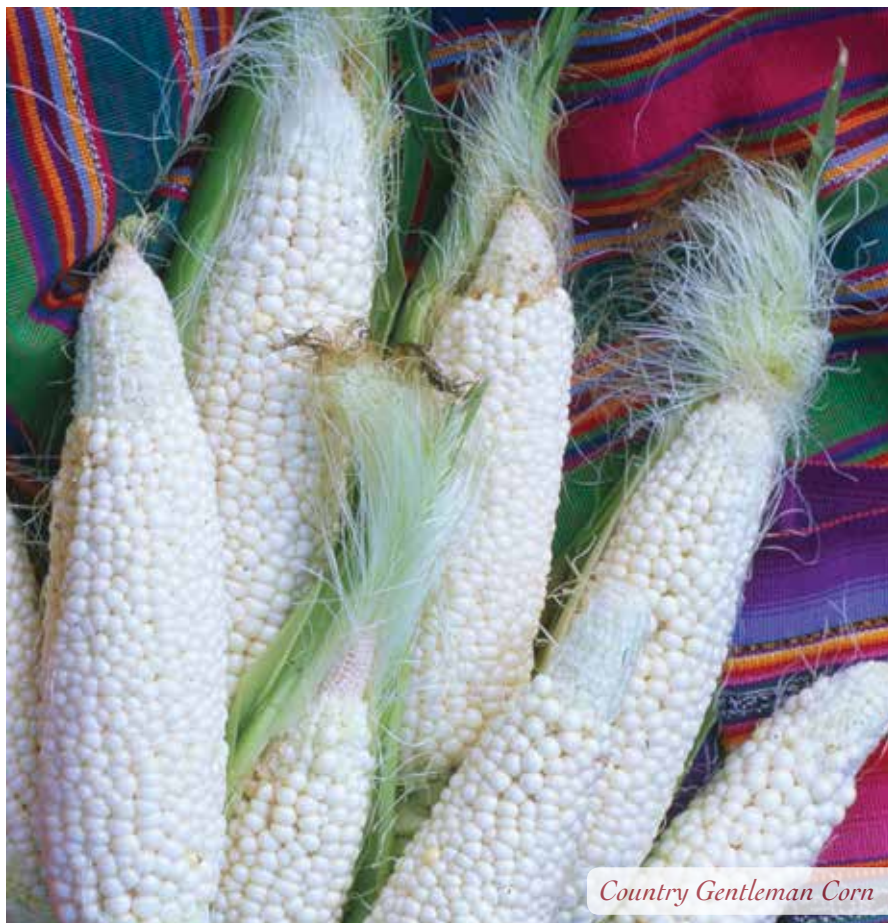
The popular, cute, little ears look just like big strawberries, just 2"-3" long. The 4' plants produce 2-4 ears each; great for fall decorations or making delicious popcorn. Pkt \$2.75

TENNESSEE RED COB #CN149 *New!*

White dent-type kernels are produced on deep red cobs! There are a number of red-cob types that hail from The Volunteer State, but this one was preserved and documented by University of Tennessee. Generally yields a single nice ear per plant, and has exceptional drought tolerance. The red cobs open up interesting possibilities for crafters. Superior for grinding into flour, or for roasting ears. Pkt \$3.00

WADE'S GIANT INDIAN #CN141

This is the best Indian flint corn we have found; huge ears are about 12" long, very thick and heavy! This beauty comes in a whole range of lovely hues from yellow, blue, red, orange, white, purple and more. This one is perfect for stunning autumn displays and for selling at market. Also great for producing lots of corn for meal or feed. We were really excited to find this beautiful corn that was carefully selected for giant size and superior quality by Wade Nursery of Macomb, Michigan. Pkt \$3.50



Country Gentleman Corn



Strawberry Popcorn

Cowpeas

(Vigna unguiculata) 30-75 seeds per pkt. Very easy to grow, colorful, and tasty. Cowpeas are popular in the Southern US, Africa, and Asia. They originated in Africa, and tolerate heat, drought and humidity much better than common beans do. They are great picked young for use as green snap beans, and stir-fried or boiled. They also make a great cover crop, sown in spring or summer and tilled into the soil when flowers begin to appear. Plant seeds about an inch deep after frosts have ceased and soil is warm. Most types "run," meaning they grow long vines, and so 3-5 feet should be allowed between rows.

BLACK CROWDER #CW104

Very long pods give huge yields of beautiful purple peas that turn black as they dry. Easy to shell; popular. Pkt \$2.50

BLUE GOOSE #CW103

The 36" vines produce purple-gray peas with up to 20 in a pod! A rare old Southern heirloom (pre-1860). Great for table use. Pkt \$2.50

BOHEMIAN #CW139 *New!*

75 days. This heirloom was brought to America by immigrants from Prague in the early 1800's. Small vining bushes produce small white peas, cream-colored flowers.

Pkt \$2.50

CALIFORNIA BLACK EYE PEA #CW108

70 days. An old standard variety; vigorous, high-yielding vines. Thomas Jefferson grew Blackeye Peas in the 1770's. Originating in Africa, cowpeas are easy to grow and are very popular in the South. A very ancient crop. Pkt \$2.00

CARRAPICHIO #CW130

Good yields of khaki-colored peas and long pods. An attractive pea that is very rare and uniquely colored. Pkt \$2.50

GRAY-SPECKLED PALAPYE #CW107

Flavorful, gray-speckled peas in large pods; very early and perfect for the North. From a market in Palapye, Botswana. Rare. Pkt (25 seeds) \$2.50

GREEN EYED PEA #CW143

Very rare, Missouri heirloom is larger than the standard Blackeye pea. The peas are named for their "green-colored eye" on each seed. We have finally procured some seed for this great variety. Pkt \$2.50

HARICOT ROUGE DU BURKINA FASO #CW117

An heirloom from Burkina-Faso, West Africa. Colorful red-purple pods have deep red seeds. This pretty variety produces well even in extreme conditions. Pkt \$2.50

HOLSTEIN #CW101

Very unique, this pea is mottled half black and half white, just like a Holstein cow. The small bush plants yield well and are easy to grow. Very rare. Pkt \$2.50

LADY PEA #CW136 *New!*

80 days. The tiny and popular, yet hard-to-find, white "lady pea." They are superbly flavored and are very tender. The short plants are great for small gardens, and yields are high. One of our most asked-for varieties. Pkt \$2.50

MAYO COLIMA #CW134

80 days. Mixed-color peas, gray, gray-mottled, or orange/tan-mottled. Seed from this variety was collected from the low desert of Los Capomos, Sinaloa, Mexico, from a Mayo village. Pkt \$2.50

MITCHELL FAMILY CREAM PEA #CW160 *New!*

These white peas have been in the Mitchell family for over a century. Originating in Kentucky or Tennessee, the seeds went west when Mitchell ancestors emigrated to Missouri in the mid-nineteenth century. We received our original seed from a Mitchell



Running Conch



Red Ripper



Stick Up



California Blackeye Pea

Hoppin' John

BY DR. JEFF NEKOLA

In the southern USA this dish is traditionally served for good luck on New Year's Day. The standard versions call for some type of smoked meat to be cooked with the dry peas. Here we use a combination of vegetables to make a truly delicious vegan main dish.

- 1 cup cow/field/black eyed peas
- 2 tablespoons olive oil
- 1 diced onion
- 3 diced stalks celery
- 1 diced white carrot (optional)
- 1 tablespoon minced garlic
- 1 cup uncooked long grain rice (not instant!)
- 2½ cups vegetable stock or water
- ½ cup finely chopped green onion
- 1 teaspoon salt
- Black pepper (to taste)
- A few drops liquid smoke (to taste)

Cook the cow peas in boiling water until barely tender. The length of cooking time will vary according to pea size, freshness, and variety as well as elevation. Make sure the liquid does not cook out; add more water as needed. Drain peas. Heat oil in a 10-inch cast iron skillet, sauté onion, celery, and optional white carrot until onion is transparent, then add garlic.

Now add in the raw rice and sauté that until it becomes chalky white. Add stock/water, cooked cow peas, green onion, salt, pepper, and liquid smoke; bring to a boil, reduce heat, cover and simmer for at least 15 minutes, or until the beans are tender. Remove from heat and let sit for 10 minute before removing the lid.

descendant, whose wish is to preserve this living piece of America's agricultural past. Pkt \$2.50

MONKEY TAIL #CW147

Hardy, rambling vines produce extra-long pods with unusual cocoa/tan-colored beans. From the UCD Seed Saving Project, collected in Africa. Pkt \$2.50

OLD TIMER or PURPLE HULL SPECKLED #CW138

Short, bush plants produce colorful, purple, 7-inch pods that are filled with medium-sized, tan peas that have dark speckles. A fine variety that is good for small gardens. Pkt \$2.50

OZARK RAZORBACK #CW148 *New!*

90 days. The most beautiful pea we grow; the peas are mottled half white and half red. Very productive bush plants that set on loads of tasty small peas. This fine variety was developed by Horus Botanicals of Salem, Arkansas. Pkt \$2.50

PIGOTT FAMILY HEIRLOOM #CW153

A Louisiana variety that has been in the Pigott family, Washington Parish, since the 1850's. Prized by the family as the best-tasting cowpea of them all. Brown seed is speckled and of good size. Pkt. (30 seeds) \$2.50

PURPLE HULL PINKEYE #CW109

70 days. The preferred variety of many Southerners; delicious flavor. Hulls are purple; an old favorite. Pkt \$2.50

RED RIPPER #CW106

90 days. Large running vines yield 12" to 14" pods that are loaded with peas! This heirloom has blood-red seeds and great flavor fresh or dried. Pkt \$2.50

RUNNING CONCH #CW154

Good yields of small, delicious cream-colored

peas, one of the parent varieties of "Zipper Cream." An heirloom from the late 1800's, great for growing in the South. Long vining plants. Pkt. (30 seeds) \$2.50

STICK UP #CW129

80 days. Pods tend to "Stick Up" on the vines, hence the name. This heirloom was once popular in French Fork, Louisiana, and it helped the local people of the area get through the Great Depression. Small brown seed. Pkt \$2.50

WHIPPOORWILL #CW161 *New!*

This variety was for decades the standard Southern pea, and was grown by Thomas Jefferson at Monticello. 7-8 inch green pods tinged with purple, contain many small, light-brown peas with darker brown speckles. Great shelled or dried. Drought tolerant even for a cowpea; sends runners as much as 5 feet on fertile soil, more of a bush type when grown under dryland conditions. Productive and flavorful! Pkt \$2.50

"Flowers always make people better, happier, and more helpful; they are sunshine, food and medicine to the soul."

—LUTHER BURBANK

Cucumber

(*Cucumis sativus*) 25-35 seeds per packet. Cucumbers originated in India or western Asia, and have been known to gardeners for at least 3,000 years. Their diverse forms and flavors are now appreciated and utilized in local cuisines around the world. Warm growers, they are best sown in place after the last frost of spring. Very rich soil, well-drained yet moist, suits them best. Full sun exposure is usually preferred, except that in hot-summer areas, the plants might benefit from some mid-afternoon shade. The vines run to about 5 feet in length. Or, to save space, grow them on a trellis.

ARMENIAN #CU169 *New!*

(*Cucumis melo*) Light-green, mild-tasting, deeply ribbed fruits. The elongated fruits yield uniform, easily digestible, fluted slices. They are apt to twist and coil growing on the ground, but develop nice and straight when hanging from a trellis. Fruits reach 24 inches long, best harvested at about 18 inches. The classic Armenian "Cucumber" which is actually a melon genetically. Pkt \$2.50

BEIT ALPHA #CU150

A delicious, very sweet cucumber that is usually picked small and does not need peeling as the skin is very tender. This variety is very popular in the Mediterranean, having been developed in Israel at a kibbutz farm. Now becoming popular with Americans because of the fruits' fine flavor and high yields. They are also burpless and have great shelf life. Pkt \$2.50

BOOTHBY'S BLONDE #CU118

60 days. Heirloom variety from Livermore, Maine, where the Boothby family has grown it for several generations. It sets high yields of 6"-8" cream-colored cukes that are mild and sweet, thin skinned. Good producer. Pkt \$2.50

BOSTON PICKLING #CU105 *New!*

An old heirloom dating back to 1880. Vigorous vines give large yields of smooth green fruit. It is excellent for pickles; very crisp and good quality. A very popular variety at the turn of the 20th century. Pkt \$1.75

CHINESE YELLOW #CU112

Beautiful, yellow-orange cucumber from mainland China, the young fruit is green. 10" fruit are as crisp as an apple. Very mild and delicious, great for slicing or for pickles. This was our largest-yielding variety ever -- just a few plants produced hundreds of cucumbers! Our favorite cucumber for 2003. A very rare Chinese heirloom. Pkt (15 seeds) \$2.50

CRYSTAL APPLE #CU149

Small 3" oval fruit are a bright, creamy white, about the size of a small apple; sweet, mild and very tender. This variety has become almost extinct in America after being introduced here from Australia around the year 1930 from Arthur Yates and Co. But this type of cucumber is likely to have originated in China. The small fruit are so tender you can eat them skin and all. Pkt \$2.75



Mexican Sour Gherkins



Sikkim



Boston Pickling

DE BOURBONNE #CU144

Tiny pickling cucumbers are ready in about 50 days. This old French heirloom is used to make the 2" long Cornichon pickles that are so tasty. Still popular in France for this purpose. High-yielding vines will be popular with all those who preserve food. Pkt \$2.00

DELIKATESSE #CU109

60 days. 10"-long, unique fruits are pale green with small warts. Superb taste, excellent for slicing or pickling; bears abundantly. A rare variety from Germany. Pkt \$2.00

DOUBLE YIELD #CU175 *New!*

55 days. Very productive pickling type. Bright green fruits reach to 8 inches, but may be harvested much smaller. Originally introduced in 1924 by Joseph Harris Seed Company, who wrote: "The remarkable thing about this new cucumber is its wonderful productiveness. For every pickle that is cut off, two or three more are produced." The flavor is also excellent!

Pkt \$2.75 or 1 oz \$6.00

DRAGON'S EGG #CU147

Beautiful cream-colored fruit are about the size and shape of a large egg! Mild, bitter-free and sweet-tasting, this little cucumber set massive yields in our gardens. So fun to grow, and very unique-looking; great for children and all who like delicious cucumbers. We were sent this new favorite by Reinhard Kraft, a German seed collector, but this heirloom originated in Croatia. Pkt (12 seeds) \$2.75

EARLY FORTUNE #CU176 *New!*

55 days. (Also called Special Dark Green) A super dependable garden cucumber, sweet and almost never bitter. Slicing-type fruits grow 7 to 8 inches long, 2 inches in diameter. Originally selected out of Davis Perfect (now believed extinct) by George Starr in Royal Oak Michigan in 1906. Upon its release it was described as "the earliest and best white spine cucumber ever offered." Pkt \$2.75 or 1 oz \$6.00

EMPEREUR ALEXANDRE #CU135

Named for Russian Emperor Alexander. Medium-green fruit are best picked at about 6" long, quite uniform, very mild flavor and vines are amazingly productive. Pkt \$2.50

GELE TROS or LARGE DUTCH YELLOW #CU159

This is a large yellow cucumber that was popular in Holland for making yellow pickles. The Dutch call this cucumber the "ancient race". The ripe fruit are quite colorful in their sunny yellow color. A fine old strain that is very rare now even in Europe. Pkt (15 seeds) \$2.75

HMONG RED #CU152

The fruits are white to pale green, turning golden-orange as they ripen. A very productive and tasty variety that stays mild even when large. This heirloom was collected from a Hmong immigrant. Millions of the Hmong tribe live on the borders of Thailand, China, Burma, Laos and Vietnam, and are a very ancient people. Pkt (15 seeds) \$2.50

JAUNE DICKFLEISCHIGE #CU140

A variety that is described as "ancienne" or old by



Telegraph Improved



Lemon



Miniature White

the French, it also bears a partly German name and is of German origin, making this old heirloom a real piece of European cucumber history. Huge, yellowish-green fruit turn a lovely lemon color at full maturity and can weigh 5 lbs! Beautiful fruit are very crisp and flavorful. Vines produce good yields of this impressive, tasty cucumber. Rare! Pkt \$4.00

LEMON CUKE #CU103

60 days. The shape, size, and color of a lemon, but the flavor is sweet and mild! This heirloom was introduced in 1894 and is still a favorite today. Pkt \$2.50 or 1 oz \$8.00

LONG DE CHINE #CU146

Types of Long China cucumbers have been mentioned in France since the 1860's. Long, bright green-colored fruit are mild and tasty. They are the sweet oriental type that so many people enjoy. Vines produce well, and this variety is still commercially grown in Europe. Pkt \$2.50

LONGFELLOW #CU177 New!

65 days. An unusually long, slender, dark green variety. Not a heavy yielder, but fruits are very large and finely shaped, being 12 to 14 inches in length and very attractive. It has excellent color retention when canned. Also a great cucumber for slicing, it was first offered on the market in 1927 by Jerome B. Rice Seed Company of Cambridge, NY Pkt \$2.00 or 1 oz \$6.00

MARKETMORE 76 #CU101

70 days. Dark green, 8"-9" fruit; great slicer! Good yields! Excellent flavor. A real standard for superb eating cukes. Pkt \$1.75 or 1 oz \$6.00

MEXICAN SOUR GHERKIN #CU125

(*Melothria scabra*) 75 days. Incredible, small cucumber-like fruit are shaped like baby watermelons. They are good added to salads or can be pickled. They have a cucumber-like taste with a touch of lemon. The ornamental vines have tiny leaves and flowers and are perfect for the cottage garden. Very unique and fun for kids. Huge yields. Read about these in "Mother Earth News". Pkt \$2.50

MINIATURE WHITE #CU167

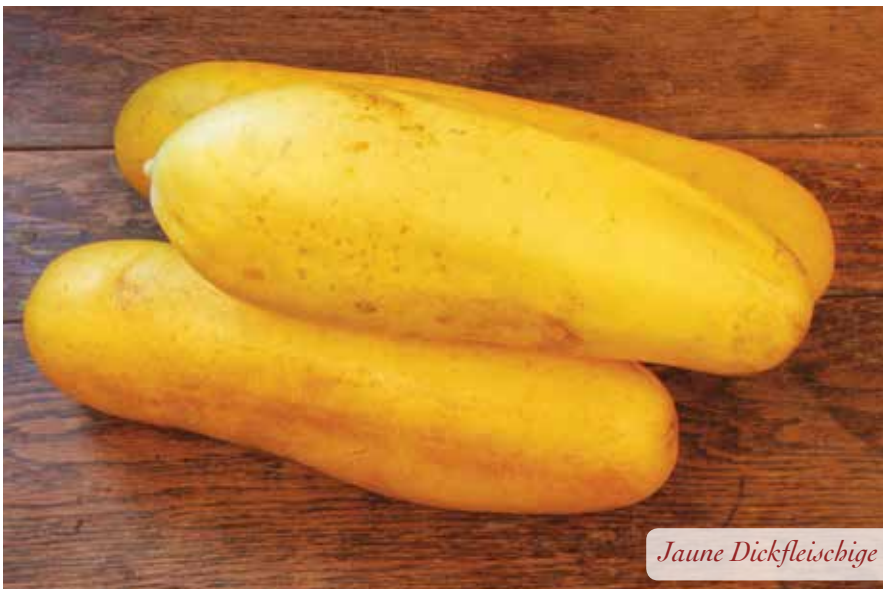
50 days. White-skinned, black-spined little pickling cukes. Production is high and begins very early on almost-bush plants that seldom run over three feet making great container plants. Delicious for fresh use as well—this strain has none of the bitterness that has unfortunately come to be associated with the white-fruited types. Pkt \$2.25

MUNCHER #CU174 New!

60 days. Very tender, dual-purpose variety makes great pickles and is excellent for fresh eating right out of the garden! Nearly spineless fruits are 6 to 8 inches long, reaching a plump 3 inches wide. Produces abundantly on strong vigorous vines. Non-bitter, burpless variety, can be eaten at any stage of growth. For pickling, harvest the fruits at 4 to 6 inches long. Pkt \$2.50

NATIONAL PICKLING #CU172 New!

52 days. 6-inch, blunt and blocky fruits, dark green with some striping or stippling. Dual-purpose cukes are primarily for pickling; they were bred with a slight taper to fit more readily



Jaune Dickfleischige



Crystal Apple



Beit Alpha

into a jar! They make great slicers as well, though; with their tender skin, peeling is not really necessary. Medium-sized vines are fine for trellising. Black-spined type produces over a very long season! Pkt \$2.50

PARISIAN PICKLING #CU106

60 days. The old French gherkin or cornichon pickler. Listed in America in 1892 by Gregory. Great for making tiny sweet pickles. Rare. Pkt \$2.00

RUBY WALLACE'S OLD TIME WHITE #CU153

65 days. Grown for over 50 years by Mrs. Ruby Wallace of Dallas, North Carolina. Ruby first got a start from her mother-in-law Myrtle, who had grown them for many years. The Wallace family uses the fruits for pickles when they are very small. (Be sure to use white vinegar to make white pickles!) Or the family let the fruits get a bit larger for slicers. It's the only one they grow! A real Carolina heirloom. Pkt \$2.50

SIKKIM CUCUMBER #CU124

The historic cucumber of Sikkim. Fat, large fruit can reach several pounds in size. The ripe fruit is a unique rusty red color and is good eaten cooked or raw. In Asia, cucumbers are often stir-fried and are quite tasty. This variety is grown in the Himalayas of Sikkim and Nepal. Sir Joseph Hooker first discovered it in the eastern Himalayas in 1848. Here is part of what he wrote about it: "So abundant were the fruits, that for days together I saw gnawed fruits lying by the natives' paths by the thousands, and every man, woman and child seemed engaged throughout the day in devouring them." Pkt (10 seeds) \$3.50

SOLLY BEILER #CU157

This cucumber makes superior pickles when harvested at about the size of your thumb. Spectacularly productive in our trials, the plants yield very uniform fruits, which at full maturity are russeted like a Poona Kheera. Stays crisp and mild even at larger sizes. Developed in the 1930's by Solomon "Solly" Beiler, then a bishop in the Beachy Amish Mennonite Church, in Lancaster County, Pennsylvania. Our original seed was furnished by Martin J. Hughes, a present day member of the same church in Elmira, New York. Pkt (15 seeds) \$2.50

STRAIGHT EIGHT #CU168

52 days. All-America winner for 1935! Smooth, straight, deep green 8-inch fruits with rounded blunt ends. Early, vigorous and prolific; tolerates mosaic virus. A superb variety that has stood the test of time. Pkt \$1.75

SUYO LONG #CU132

65 days. Long, ribbed, dark green fruit can grow to 18". They are very mild, sweet and burpless. One of my personal favorites for fresh eating. This productive heirloom comes from northern China and is very attractive. Pkt \$2.75

TELEGRAPH IMPROVED #CU110

60 days. Smooth, straight, dark-green fruit, 18" long. Flesh is very crisp, tender and mild; superb flavor. Very few seeds, vigorous high-yielding vines, great for greenhouse production; also good cultured outdoors. This is an excellent English heirloom variety, introduced around 1897. Pkt (15 seeds) \$3.50



Parisian Pickling



Chinese Yellow



West India Burr Gherkins



Muncher



Delikatessa

TENDERGREEN BURPLESS #CU173

New! 55 day. Burpless slicing type, free from bitterness, that has been popular for over 80 years! Fruits are medium-dark green, 7-12 inches in length, and quite plump and smooth compared to Japanese long slicing types. Excels as a slicer, because each fruit yields so many slices of uniform diameter, but the tender skin makes great pickles as well. Tolerates cool soil and excessive moisture better than many, as well as downy mildew and mosaic virus. An altogether superior sort! Pkt \$2.50

YOK KAO #CU133

Greenish-yellow, short, 5-inch fruit. Very crisp and with good cuke flavor. Another good tasting Thai variety that is easy to grow and great for fresh eating or preserving. Pkt \$2.50

WEST INDIA BURR GHERKINS #CU107

(*Cucumis anguria*) 65 days. Not a true cucumber, but used much like it. Will not cross with *C. sativus*. Very beautiful long vines and hundreds of small tasty fruit. Yields better than any cucumber. These are becoming rare. They do great in hot, humid weather. Introduced to the USA in 1793 from Jamaica; it had been pickled and boiled by the Colonists in Jamaica. Pkt \$2.50

WHITE EMERALD #CU154

White Emerald cucumber is vigorous and prolific. Fruit is crisp with light green color skin. Thick, cylindrical in shape. A good resistant variety that is well adapted to a wide range of growing conditions, but especially in hot, humid areas. From Thailand. Pkt \$2.25

WHITE WONDER #CU104

60 days. A great yielder. Creamy-ivory, 7"-long fruits, delicious and great for pickles or slicing. W. Atlee Burpee introduced this heirloom in 1893 after they received it from a customer in New York. Pkt \$2.00 or 1oz \$5.00



Dragon's Egg

*“It is thus with farming,
if you do one thing late,
you will be late in
all your work.”*

-CATO THE ELDER



Suyo Long

*“It isn't enough to talk
about peace. One must
believe in it. And it isn't
enough to believe in it.
One must work at it.”*

-ELEANOR ROOSEVELT



Eggplant

(Solanum melongena and others) 25-35 seeds per packet. We offer the best selection of quality heirloom eggplants in the USA. This is my favorite crop, as it is easy to grow, and the fruit is nutritious and incredibly delicious. Another of the great staple agricultural crops of India, eggplant varieties have long been appreciated in traditional communities in Africa, Asia, the Middle East and Mediterranean coast, and, more recently, the Americas. With their often large and showy purple or white blooms and velvety leaves, eggplants are ornamental enough to grow in the border or even in the front yard! Heat-loving plants, eggplants are best started indoors about 8 weeks before the last frost date of spring. Be sure to set out transplants only after carefully hardening them to outdoor conditions, and only after warm weather has really arrived.

ANTIGUA #EG189 *New!*

80 days. Amazingly beautiful lavender-streaked fruits are 6-8 inches long, elongated teardrop shaped. Flesh is tender and mild, snow-white and bitter-free. Pkt \$3.00

APPLEGREEN #EG103

70 days. An early, light-green eggplant. Good yield, very tender and delicious. Smooth oval-round fruit growing on small plants. We highly recommend this fine variety! Developed by the late Prof. Elwyn Meader, UNH 1964. Pkt \$2.00

ARUMUGAM'S EGGPLANT #EG149

This variety produces an assortment of green, white and lavender fruit, many are striped. It is used in Tamil Nadu State in vegetable stews and curries, as well as stuffed. It was given to a traveler by the Arumugam family of Ambal, India, who have a small rice farm near the island of Karaikal. We are proud to offer this great little Indian eggplant. Pkt \$2.00

ASTRAKOM #EG174

Compact plants reached barely two feet in our trials. Each plant yielded several 4-inch, teardrop-shaped fruits, of a rich, glossy purple-black. Grown from seed provided by our Belorussian friend Andrey Baranovsky. Pkt \$2.00

ASWAD #EG175

This incredibly delicious Iraqi variety comes from our friend Nael Aziz. Satiny, dark purple-black fruits get very large—to 3 pounds or more. Shaped like a squat teardrop, the flesh is sweet and tender, perfect for grilling or baking. The fruit are abundantly produced. Very heat tolerant and productive in our trials. Pkt (15 seeds) \$3.00

AUBERGINE DU BURKINA FASO #EG139

(S. aethiopicum) A unique heirloom from Burkina Faso, West Africa, featuring a tall plant, beautiful enough for the flower garden, which produces many good-sized, red-ribbed fruit. The fruit is wrinkled, flat, and (some think) somewhat bitter and strong flavored. Pkt \$3.00

BANGLADESHI LONG #EG146

Cylindrical fruit are very attractive-looking, being purple-gray with dark purple streaks. This variety was collected in Bangladesh. Pkt (15 seeds) \$2.25

BLACK BEAUTY #EG113

90 days. Standard old type, large black fruit of excellent

Cambodian Green Giant



quality. Very tasty but is lower yielding and much later than many types and needs a long season. Pkt \$1.75 or 1/8 oz \$3.50

BLACK STEM #EG168

This ornamental variety is grown for its stunning black stems and red, pumpkin-shaped fruit that are used by florists in Japan in flower arranging. Stunning and elegant in a vase, and a real beauty in any ornamental garden. Perfect for landscaping. Pkt \$2.00

CASPER #EG101

75 days. Medium size, very attractive, smooth ivory-white fruit that have a very mild mushroom-like flavor. Prolific plant. Fruit ripens early. An excellent variety for specialty growers and gardeners. Pkt \$2.50

CAMBODIAN GREEN GIANT #EG177

Here is a large, round, flat variety from the kingdom of Cambodia. We collected this variety in 2004, when we were touring this once war-torn southeast Asian country. Attractive fruit are pale green with dark green stripes, and are lightly ribbed. This is a very unique color pattern for a large variety. We are proud to be among the first companies to offer varieties from Cambodia, a country with a delicious cuisine that is in danger of being lost. These are great eating, and have a deep, full bodied eggplant flavor. Pkt \$3.00

DIAMOND #EG102

70 days. Mild, dark purple, 6-9" x 2-3" slender fruit; superb flavor and firm flesh. Becoming popular with market growers and home gardeners. This variety from the Ukraine was collected by Seed Savers Exchange in 1993. Pkt \$2.00 or 1/8 oz \$6.00

EDIRNE PURPLE STRIPED #EG160

Originally collected in Edirne (Adrianople), Turkey, in 1948, and stored by the USDA ever since, until we grew it out in 2008! Gorgeous 6-8 inch fruits are richly striped in purple and off-white. May be even superior to Listada de Gandia in appearance due to its deeper luster, and actually preferred over it in our trials! Vigorous plants, very productive. Pkt \$2.50

FENGYUAN PURPLE #EG176

Very long, slim, 16" fruit are light lavender-purple in color. One of the best long varieties we have seen: mild, sweet and tender; good yields. Unique Taiwan heirloom. This is one of the main varieties we grow for our restaurant each summer. Pkt \$3.00

FINGERS MIX #EG190 *New!*

80 days. A formula mix of various eggplants in a range of colors. The common denominator is, all are smallish, long- and narrow-fruited types. Great fun! Pkt \$3.00

FLORIDA MARKET #EG114

85 days. Very large plant; large purple bell-shaped fruit. An old standard market variety and an excellent type for the South. Pkt \$2.50

GBOGNAME or COLLARD EGGPLANT

#EG154 An ancient vegetable from Togo, West Africa. The young, green leaves are cooked into delicious dishes, like you would cook collard greens. Easy and fun-to-grow plants take heat well and are quite attractive with their green and

Round Mauve



Turkish Orange



Bangladeshi Long



yellow bitter fruit. A great piece of African culinary history that is rare and hard to find! Pkt \$2.75

GOYO KUMBA #EG144

Brilliant, shiny red 3" fruit. This African variety is among the most colorful and ornamental we offer. Tall, spreading 4' plants produce loads of fruit. Perfect for the flower bed as well as the vegetable garden. Pkt \$2.25

JADE SWEET #EG181 *New!*

77 days. Skin is an attractive soft green. Blocky-shaped fruits keep good eating quality to surprisingly large size. A good producing variety from Australia. Pkt \$2.25

JAPANESE PICKLING #EG161

A beautiful, long, slender Japanese variety that produces fruit up to 16" long. Beautiful, glossy purple skin, with pure white flesh that's sweet and mellow tasting. Great for home or market. Pkt \$2.50

JAPANESE WHITE EGG #EG110

65 days. Full, rich flavor; lovely 2"-3" white fruit are perfect for stir-frying. The plants give heavy yields all season. Pkt \$2.00

KAZAKHSTAN #EG170

Seed collected at a state-run market in Alma Ata, Kazakhstan, by A.T. Whittemore, and donated to the USDA Germplasm Repository in 1991. The plants are rather compact, reaching 24 to 30 inches in our trials. Pale purple flowers give way to dark purple-black, teardrop-shaped fruits to 6 inches or so, produced early and in abundance. To our knowledge this variety has never before been offered for sale in North America. Pkt \$2.00

KASHMIRI BRINJAL #EG193 *New!*

80 days. Oval to elongated fruits in clear shades of lavender to pink. Fruits reach 4-6 inches in length. A local type in the uneasy land of Kashmir, north India. Pkt \$2.50

KOREAN RED #EG171

Rounded bush to 3 feet tall, yields tender, sweet green fruits very early for an eggplant. Left to mature, the fruits reach 4-6 ounces, taking on a red-orange color and are quite decorative—perfect for arrangements. Unusual eggplant grown from seed originating in the former USSR. Pkt \$2.50

LAO GREEN STRIPE #EG140

Colorful, green-white-purple striped, 2-4" ball-shaped fruit have pleasant eggplant flavor that is perfect for curries, soups and other dishes from Southeast Asia. This productive heirloom comes from the beautiful mountain country of Laos. Pkt \$2.50

LAO PURPLE STRIPE #EG143

90 days. A lovely little eggplant that is the size and shape of a ping-pong ball. Fruits are a pale lavender with deep purple stripes. A great little eggplant for using in stir-fries and Asian dishes. This variety was brought to the US by Hmong students from the Southeast Asian country of Laos. Pkt \$2.50

LAO WHITE #EG141

White, 2" ball-shaped fruit turn deep yellow as they ripen; a colorful and good-yielding heirloom from Laos. This very rare variety needs to be preserved as it is used in many traditional Laotian recipes. Pkt \$2.50

LISTADA DE GANDIA #EG137

90 days. One of the most popular heirloom types; this one has 7"-long fruit that are white with lovely bright purple stripes. They are so beautiful and have fabulous flavor with sweet, tender flesh. This excellent variety hails from Spain, a country that is renowned for fine



Astrakom



Lao Purple Stripe



Rosa Bianca

Lao Green Stripe



food. Pkt \$2.50 or 1/8 oz \$6.00

LITTLE FINGERS #EG169

65 days. Small, purple-black fruits are produced in clusters on sturdy, compact plants. The blunt-ended fruits may be harvested when finger-sized, but may also be allowed to grow larger with no sacrifice of their mild, sweet taste and tender texture. Pkt \$2.25

LITTLE GREEN #EG172 New!

75 days. Charming, single-stemmed plants yield green fruits to 3 1/2 inches long, 3 inches in diameter. A new introduction grown from seed sent to us from the former Soviet Union. Try this in cooler-summer climates. **AVAILABLE ONLINE ONLY.**

LITTLE SAILOR #EG188 New!

75-80 days. Rather early type as you might expect from this variety that we received from the former Soviet Union. The very pretty fruits are oval to nearly round, run to 5 inches across, although most are more like 3 inches. Color is purple with white markings. The flavor is very mild. Productive plants are good-sized, to about three feet, and nearly free of spines. This seed was grown out by our own Sasha Gettle in conjunction with her grandfather! Pkt (10 seeds) \$2.50

LOUISIANA LONG GREEN #EG115

100 days. Large, 8"-long, light green banana-shaped fruit that have pale stripes; tender and mild. Excellent quality, prolific yields. A rare heirloom from Louisiana. Pkt \$2.00

MALAYSIAN DARK RED #EG148

Tender and delicious, violet-colored fruit are long and slender. This productive and tasty variety comes from the Southeast Asian country of Malaysia. A hard-to-find but very good variety that is perfect for frying. Pkt (15 seeds) \$2.50

MA-ZU PURPLE CHINESE #EG159

Delicious, sweet and tender describe the flavorful fruit of "Ma-Zu" eggplant. This variety bears deep purple fruit that are 8"-12" long and 2" in diameter. This favorite of Taiwanese farmers grows perfectly in warm areas and produces lots of fruit over a long period of time. Pkt \$2.25

NEW YORK IMPROVED #EG192 New!

75 days. Large black fruit produced on compact plants. The tasty flesh is good fried or baked. This heirloom was mentioned by Fearing Burr in his 1865 book. One of our oldest eggplant varieties! Pkt \$2.50

NIPPLE FRUIT #EG135

(*Solanum mammosum*) This is one of the most amazing plants I have grown. Beautiful tall, thorny plants bear purple flowers, followed by long spikes of 3" yellow fruit that are curiously shaped, sort of like a cow's udder and glowing yellow-orange in color. These 2'-5' stems are sold for display in arrangements or alone. They fetch top prices at stores and are great for farmers' markets. I first saw these in Thailand several years ago being sold as potted plants along a road. The long-lasting, bitter fruit are not edible. Pkt \$4.00

PANDORA STRIPED ROSE #EG129

A great market variety, teardrop-shaped fruit are a lovely lilac-rose color with thin white stripes. Strong, thornless plants give heavy yields; tender and delicious. Eye catcher. Pkt \$2.50 or 1/8 oz \$6.00

PING TUNG #EG109

70 days. A wonderful eggplant from Ping Tung,

Korean Red



Apple Green



Goyo Kumba



Thai Yellow Egg



Taiwan. Fruits are purple and up to 18" long and 2" in diameter. This variety is so sweet and tender, superbly delicious! One of the best Chinese eggplants on the market. Pkt \$2.50

PROSPEROSA #EG183 *New!*

75 days. Massive fruits are nearly round to slightly teardrop shaped, and sometimes very slightly ribbed. Their rich dark purple exterior also glistens with a satiny greenish sheen—quite spectacular to see! The white flesh is as good as the fruit looks, being mild, tender, and slow to discolor when sliced; superb in parmigiana dishes. Yields all season long. Heirloom type grown for generations in Tuscany, in northwestern Italy. Pkt \$2.50

RED CHINA #EG142

One of the most ornamental of all eggplants, the upright plants produce loads of small, flattened fruit that look similar to 'Jack-Be-Little' pumpkins. The fruit is a beautiful fiery-red color when mature. They have a slightly bitter taste which is milder when they are only slightly orange; great for Asian foods. The long-keeping fruit are perfect for fall displays. Was listed as 'Scarlet Chinese' in Vanderbilt's 1879 seed list. Pkt \$2.25

RED RUFFLED #EG145

Also known as 'Hmong Red', this bitter-tasting Asian variety is used in Vietnamese cooking. The 2" fruits are flattened, ribbed and bright red in color. Used by florists and crafters as miniature pumpkins, which they closely resemble. One of the most beautiful eggplants we've ever seen. Pkt \$2.50

RONDE DE VALENCE #EG162

Lovely, black fruit are almost perfectly round in shape and the size of a grapefruit, with deep purple color. A wonderful variety for stuffing, with great tasting, tender flesh. A traditional French heirloom named after the city of Valence, a quaint city on the Rhone River. Pkt \$2.50

ROSA BIANCA #EG105

80 days. Colorful, light pink-lavender fruit with white shading. Rich, mild flesh is very popular with chefs and gardeners alike! No bitterness. A great variety for heirloom market growers. Grow the color that sells! Pkt \$2.50

ROTONDA BIANCA SFUMATA DI ROSA

#EG116 120 days. This beautiful, round, white eggplant is shaded with rose-pink color. The lovely fruit grow to large sizes, making this one of the most striking types we sell! Excellent for market growers, this Italian heirloom is mild and delicious. Pkt \$2.50 or 1/8 oz \$6.00

ROSITA #EG179

80 days. Lovely 8"x4" neon, lavender-pink fruits have a mild, sweet, white flesh. The skin is tender, and not bitter. Produces excellent yields. This incredible heirloom was developed in Puerto Rico in the 1940's by the Puerto Rico Agric. Expt. Sta., Rio Piedras. One of our favorites every season. Pkt (10 seeds) \$3.00

ROUND MAUVE #EG130

85 days. Round, 4" fruit are a lovely, deep mauve color; purple calyx. Plants are compact and have purple stems. They start producing very early. A very good specialty variety. Pkt \$2.00

SYRIAN STUFFING #EG184 *New!*

Another treasure received from our Syrian friend, Ragad Khorani. This one is used for stuffing, and

Black Stem



Nipple Fruit



Listada de Gandia



Japanese White Egg



Thai White Ribbed



Fingers Mix



Malaysian Dark Red



Casper



Aubergine du Burkina Faso



Thai Long Green



Edirne Purple Stripe



Udmalbet

Ping Tung



the medium-sized, purple-black fruits are ideal for this use. Flavor is superb, being rich and complex. Best harvested at 4-6 inches in length. Pkt (10 seeds) \$2.50

TADIFI #EG180 *New!*

80 days. Gorgeous little market variety, originally collected in the market at Aleppo, Syria, and furnished by our Syrian friend, Ragad Khorani. Striped fruits are purple and cream to green, reaching about 5 inches in length by 2-3 inches wide. Ragad says: "The flesh is very firm and creamy. It is the best when it is... cooked with butter or olive oil." We are very excited to offer this choice variety from a troubled land. Pkt \$2.50

THAI CHAO PRAYA #EG166

Chao Praya is a Thai matti-gulla type eggplant that is vigorous and prolific. Fruit are round and creamy-green in color, 2-3 ounces in weight. Used in many dishes that are used in Thai kitchens and sold by food vendors on the city streets in Thailand. Pkt \$2.00

THAI LAVENDER FROG EGG #EG186 *New!*

80 days. Collected by the Gettles in central Thailand, where the natives refer to many colors of these small eggplant as "frog eggs." Tiny fruits are the size and form of a cherry tomato, lavender splashed with cream. Very robust flavor, and super high yielding! Pkt \$2.75

THAI LONG GREEN (Green Elephant Tusk) #EG119

85 days. Very mild and sweet, the 10" to 12" long, very slender fruit are a beautiful light-lime green. One of the best-tasting eggplants; superb flavor and very tender. Good yields on 2' to 3' tall plants. This heirloom from Thailand is becoming popular with gourmet chefs. Pkt \$2.00

THAI ROUND PURPLE #EG150 *New!*

An attractive, productive variety. Pretty, grape candy colored fruits are marbled in lilac streaks. Flavorful and great for frying, they are 3"-4" in diameter. A hardy variety that does well here in Missouri. Seed collected in Thailand. Pkt \$2.50

THAI WHITE RIBBED #EG147 *New!*

85 days. The most unique-looking of the Thai eggplants, these are pure white, flat and deeply ribbed; the flesh is mild and tasty. This was our first Thai variety listed in 1998. We are happy to have it back again, as it is a personal favorite of Jere's. Pkt \$2.50

THAI YELLOW EGG #EG122

Famous in Thailand, the egg-sized fruit are picked when they are bright golden-yellow. They are used in many Thai dishes and as a garnish. A unique variety for specialty growers. Pkt \$2.50

TURKISH ORANGE #EG134

80 days. This beautiful heirloom comes from Turkey. The 3" round fruit are best cooked when they are green to light orange. This variety has very sweet and flavorful flesh. It imparts a strong, rich flavor to any dish. The small plants yield well. This variety is great for ethnic markets. Very ornamental-looking. Pkt \$2.00

UDMALBET #EG104

90 days. A rare colorful eggplant from India. Egg-shaped fruit are light green, streaked in purple. Used in chutneys & curries; from a Tamil village. Pkt \$2.00

UKRAINIAN BEAUTY #EG156

Big, beautiful, purple-black fruit are great for baking. This great variety comes from Ukraine and sets heavy yields on the 3'-4' tall bushy plants. We like large eggplants breaded and baked, then served with spaghetti sauce. Pkt \$2.00



Rotonda Bianca Sfumata di Rosa



Syrian Stuffing

Frisee



Endive & Escarole

(Cichorium endivia) A long appreciated European delicacy, these crops add a lightly bitter piquancy to salads. All are best grown in rich soil, and cooler weather; in most of the country, this makes them best-suited to the fall garden. Grown in about the same way as lettuce.

BATAVIAN FULL HEART #EE101

AAS Winner 1934. Broad, thick, curled leaves; heart blanches white. A superb salad plant; tasty. Pkt (300 seeds) \$1.50 or 1 oz \$4.00

DE LOUVIERS #EE104

Leaves are very finely curled and deeply notched. Produces a good blanched and curled, yellow heart. This heirloom is high quality and tasty. In 1885 Vilmorin said, "Bulk for bulk, it yields a larger amount of useful produce." Pkt (300 seeds) \$1.75

DE MEAUX #EE105

Broad, dark-green heads with creamy-white, blanched hearts that are heavenly in salads; the leaves are very notched. This pre-1885 French heirloom is best for fall plantings. Hard to find. Pkt (300 seeds) \$1.75

FRISÉE ENDIVE #EE106 *New!*

Also known as Curly Endive. Finely cut leaves add beauty and body to salads. Blanching, by tying the heads with a broad rubber band, yields a milder-tasting green. Lends a refined slightly bitter pop to salads. Pkt (300 seeds) \$2.00

RICCIA CUOR D'ORO #EE107 *New!*

(Golden Heart Endive) Early Frisee-type with deep-green outer leaves shading to a warm cream-color interior. Elaborate leaves are very deeply notched, or, as the Italians would say, 'molto fastigiata.' Blanching prior to harvest makes for a milder flavor and a more delicate color. Best grown as a fall crop. "Buon appetito!" Pkt (300 seeds) \$2.00

Fruit & Berries

Garden berries comprise a wide range of fruiting plants. The common thread is that they are distinct from tree fruits (more or less), don't take much space, and are quick to yield—most are grown as annuals and yield delicious harvest in only a few months from planting!

For this reason, seeds of many of these varieties were prized by settlers travelling to new homes. The treasured seeds would be sown into the very first gardens, usually even before a house had been finished! The family would then have at least some fruit that first season (and the second, and the third—it could take as long as five years before fruit trees would reach maturity!)

The garden berries can be used fresh, or made into sauces, pies or preserves. A typical old-time recipe for preserves couldn't be simpler, calling as it does for 2 pounds of ground cherries, a quart of sugar dissolved in a tiny bit of water, and the juice and rind of a lemon, all simmered together until the proper consistency is reached. Other garden berries could just as well be used.

We hope you enjoy the tasty fruit on the next few pages, and bring some fruit to your garden this summer!



Banana Passion Fruit

Solanum Berries

Here's a type of fruit that has long been useful, especially on new homesteads. The small black berries are a wonderful substitute for blueberries in muffins, pancakes, etc, and make superb sauces and pies as well. Though collectively known as garden huckleberries, they aren't true huckleberries (which are similar to blueberries). Instead, they are all relatives of the Deadly Nightshade, and confusion between poisonous and edible varieties has induced gardeners to be very reluctant to try eating them. However, the ones we offer are edible and are considered safe so long as the fruits have ripened to the point where all traces of green are absent. The plants are attractive, looking similar to pepper plants, and never need staking. They are grown like tomatoes or peppers (nightshade relatives all!) and yield delicious berries very quickly from seed.

BLACKBERRIES (SCHWARTZENBEEREN)

#GR133 *New!*

(*Solanum nigrum*) 75 days—Also called "blaubeeren." Attractive 2- to 3-foot plants yield clusters of pea-sized black berries. Brought to Kansas by Volga German immigrants about 1875, and still appreciated by their descendants, who grow and use them in such traditional recipes as Kuchen, Maultaschen, Klump and Knebel. (Eat only fully ripe, dark blue-black berries showing no green.) Pkt (20 seeds) \$2.50

GARDEN HUCKLEBERRY #GR103

(*Solanum melanocerasum*) 75 days. Large, purple berries that are cooked and sweetened (do not eat raw); great in pies. Huge yields of fruit all summer long. Plant 14" apart. Strong tall plants do not have to be staked. Grow plants like peppers. Great for anyone wanting quick, easy berries and a huge yield. Originated in Africa. Pkt (35 seeds) \$2.00

OTRICOLI ORANGE BERRY #GR131 *New!*

(*Solanum nigrum*) 70 days. Here's a most unusual Nightshade plant, collected originally by the Gettles in Umbria, Italy in the ancient roman site of Otriculum. It was found growing along the Tiber river growing with the common black nightshade, (*S. nigrum*) Plants reach 2-3 feet tall, having typical nightshade leaves and white flowers. The small berries have a lot of visual interest being a bright orange—not at all the dark purple that you might expect. At maturity the plants are positively covered in clusters of brilliant orange! This species has been used as food for millenia, and we eat them here, but since this is a wild variety, we suggest eating them with caution, until you are positive you do not have sensitivities to them. (30 seeds) \$2.50

WONDERBERRY #GR105

(*Solanum burbankii*) 75 days. Developed by Luther Burbank; tasty, small blue-purple fruit; good fresh or cooked. Small plants produce good yields in about 75 days. A historic heirloom that is easy to grow. Pkt \$2.50

*"An empty stomach is not
a good political advisor."*

—ALBERT EINSTEIN



Wonderberry



Otricoli Orange Berry



Garden Huckleberry

South American Solanum Fruit

These varieties all hail from South America, where they enjoy a long growing season or even a completely frost-free environment, so they should be started early indoors, like tomatoes. (All are, in fact, closely related to eggplants and tomatoes!). Litchi Tomato is the quickest from seed, and is at its best in hot summer conditions. The remainder prefer cooler summer conditions, although we have ripened pepino and naranjilla outdoors here in Missouri. The plants are also very striking and attractive, and would be well worth growing for their ornamental appearance alone! All have been subjects for at least local markets, and are very useful delicious.

LITCHI TOMATO OR MORELLE DE BALBIS

#GR112 (*S. sisymbriifolium*) This was a favorite with customers who saw and sampled it in front of our store last summer. Large plants grow to 5', and are covered with thorns; sweet red fruit and large white flowers. Lovely to look at, but be careful with the thorns! We enjoyed the fruit all summer right from the plant. They're about the size of a cherry and taste like a cherry crossed with a tomato. A very pretty and attractive plant that originated in South America, but has been naturalized in many countries. Start plants as you would a tomato. Pkt (10 seeds) \$3.00

NARANJILLA #GR104

(*Solanum quitoense*) A really unique fruit from the Andes; delicious sweet-and-sour taste, orange flavor; 2" fruit are round and yellow-orange in color, perfect for making delicious juice. In 1760, Mr. J. de Santa Gertrudis Siera called it "Nectar of the gods" and "the most delicious that I have tasted in the world." This plant takes at least 6 months to bear and is quite attractive as a potted plant. Pkt (10 seeds) \$2.50

PEPINO MELON #GR117

(*Solanum muricatum*) One of our all time favorite fruit! This eggplant relative produces fruit that range in size from a chicken egg to a large goose egg, with a cream-colored rind that often has beautiful purple stripes. It has a sweet, mild flesh that is very melon-like. Used fresh or cooked. Beautiful, glossy ornamental plants require a fairly long season and are grown like eggplants. We had an abundant crop of these delectable fruit this past season here in Missouri. This fun plant can be grown indoors. Pepinos are popular in New Zealand and have just recently started to become common in US markets. This plant is native to the Andes Mountain region. Pkt (10 seeds) \$3.00

TAMARILLO OR TREE TOMATO #GR118

(*Cyphomandra betaceae*) This fruit is extremely popular in Latin America and is native to the Andes Mountains of Peru. It is now becoming popular with gardeners in warm US regions, or as a greenhouse plant. Fast-growing plants grow to 10 feet and produce red, egg-shaped fruit that have a taste some what like tomatoes. Popular in Mexico for making drinks or boiling with sugar. Pkt (10 seeds) \$3.00



Tamarillo



Pepino



Litchi Tomato

Husk Berries

All the *Physalis* types yield fruits loosely enclosed in papery husks (including the Tomatillo, which we list separately), and nearly all come from the New World. All are started just like tomatoes and are super easy to grow; they do not need to be staked! Few people realize that the *Physalis* varieties store extremely well, when kept in their protective husks, lasting for quite some time under refrigeration. They are used fresh or cooked, and are very juicy and sweet.

CHINESE LANTERN GIGANTEA #GR125

(*Physalis franchetii*) This lovely 2' perennial produces pretty seed pods, which are bright red-orange and look like glowing Chinese lanterns. Great as a fresh cut flower or dried for craft projects. So popular at farmers' markets, as everyone just loves these. This variety is extra large, and the berries inside the husk are edible when fully ripe; cook similar to a regular ground cherry. Fun to grow. Pkt \$2.50

GIANT CAPE GOOSEBERRY (GIANT HUSK TOMATO) #GR108

(*Physalis peruviana*) The cape gooseberry is native to Brazil and was grown in England by 1774. It was cultivated by settlers at the Cape of Good Hope before 1807. The delicious yellow-orange fruit grow inside paper-like husks that are easy to peel. They are great dipped in melted chocolate or made into pies and preserves. Pkt (50 seeds) \$2.00

GROUND CHERRY (STRAWBERRY HUSK TOMATO) #GR101

70 days. Huge yields of tart-sweet berries. This is the common type used by the Pilgrims; excellent for pies, jams, and preserves of all kinds; also delicious fresh. The fruit grow inside a paper-like husk (the same as Tomatillos). Grow it the same as you would tomatoes. Pkt (50 seeds) \$2.50

Ground Cherry Crisp

- 4 cups ground cherries
- ¾ cup organic sugar
- 2 tablespoons flour

Mix and place in buttered 8 x 8" baking dish.

TOPPING:

- ½ cup Earth Balance Natural Buttery Spread
- ½ cup flour
- ½ cup oatmeal
- ½ cup organic brown sugar

Mix topping until crumbly, and place over ground cherry mixture. Bake at 350 degrees for approximately 30 minutes until bubbly and top is brown.



Chinese Lantern Gigantea



Giant Cape Gooseberry

© SmartStudio - Fotolia.com



Ground Cherry (Strawberry Husk Tomato)

Tropical Fruit

The fruits in the list below are tropical or sub-tropical types and are suitable outdoors only in the warmest zones. Each variety has its unique quirks, and attention should be given to them before deciding to grow these fascinating types, which can challenge even experienced gardeners. But in frost-free or nearly frost-free environments, or in the greenhouse, these varieties can be successfully grown; they are fascinating, beautiful and just plain fun!

BANANA PASSION FRUIT #GR127

(*Passiflora mollissima*) Originating in Andean valleys, the Banana Passionfruit was domesticated shortly before the time of Columbus. Its vines, bearing large, deep pink flowers, may reach 20 feet, but in most of the US it must be grown in the greenhouse, as it can tolerate only the lightest occasional frost. Pendulous, elongated, yellow-skinned fruits have leathery skins outside, delicious pulp within. The aromatic, salmon-hued pulp is used in juices and desserts. (Seed cannot be shipped to Hawaii.) Pkt (10 seeds) \$4.00

DWARF COFFEE PLANT #GR126

(*Coffea arabica nana*) Tropical houseplant or greenhouse subject, eventually reaching 3-4 feet in height. Large, thin, glossy leaves are followed in due course by small, extremely fragrant, jasmine-scented, star-shaped flowers. These yield a yellow berry which contains the seeds, which when roasted are "coffee beans." These are fairly difficult to germinate. Pkt (10 seeds) \$3.25

ORANGE MASTER POMEGRANATE #GR113

Here is an extra-dwarf pomegranate that's perfect for containers. Early-flowering plants are good for bonsai. Small, ornamental fruit. Will take light frosts, but should be grown indoors in cool climates. We have had a plant for years and are always amazed at the amount of flowers and fruit it produces. Easy to care for and requires less water than most plants. Pkt (10 seeds) \$5.00

PINK BANANA #GR124

(*Musa velutina*) Lovely, small banana plants produce the most stunning, glowing, brilliant pink banana you will ever see. They are edible, but very seedy. Plants have large leaves that grow up to 24" long and add a wonderful tropical effect to your yard or patio. This species is relatively hardy, taking a few degrees of frost fairly well. Ripe fruit will start to split open when ready to eat. Showy and fun to grow! Can be hard to germinate, but is then easy to grow. Pkt (10 seeds) \$4.00

"The regenerated do not go to war, nor engage in strife. They are children of peace who have beaten their swords into plowshares and their spears into pruning forks, and know no war." —MENNO SIMONS



Alpine Strawberries

Wild or alpine strawberries are native to Europe and have been appreciated since ancient times. The fruits are small compared to modern cultivated types, but the intense flavor tends to be very rich, and they are super sweet. Germination of the tiny seeds is actually easy in proper conditions. Growth may start out slow, as the seeds are so tiny, but the plants are very hardy. A harvest may be had the first year from an extra-early indoor sowing. Though they seldom make runners, your wild strawberries may be multiplied easily by dividing the plants in fall or spring. They also are ever-bearing, yielding throughout the season. The berries are very high in vitamin C and other antioxidants, and they taste so good!

RED WONDER WILD STRAWBERRY #GR110 (*Fragaria vesca*) This variety was selected to produce large, elongated, red fruits that are sweet and aromatic. Perfect for growing in flower gardens and containers as the plants, flowers and berries are ornamental. So delicious, the fruit won't last long! Pkt (75 seeds) \$2.50

WHITE SOUL ALPINE STRAWBERRY #GR129 (*Fragaria vesca*) An improved form of species Alpine Strawberry, White Soul reaches only to about 6 inches in height and yields small white to cream colored, aromatic fruits over a very long season. Similar to "Yellow Wonder". Pkt (75 seeds) \$2.50

YELLOW WONDER WILD STRAWBERRY #GR122 (*Fragaria vesca*) This cream-fruited variety is a favorite of many in Europe. The small fruit are very tasty and unique looking. Many prefer the taste of this yellow-fruited type to the more common red strawberry. These are served in only the finest restaurants and are easy to grow from seed! Pkt (75 seeds) \$2.50



Gourds

(*Lagenaria siceraria* unless stated otherwise) 20 seeds per pkt. Whether True Gourds, Angled Gourds or Edible Gourds, all of these squash-relatives are from the Old World originally, and all need similar conditions: a long season of hot weather, and abundant moisture in a rich soil. May be direct-sown into warm soil, or started indoors a few weeks early. The fruits will be straighter and more symmetrical if the long vines are trained up a trellis, but all may be allowed to sprawl along the ground; some may run 20 feet! The edible sorts are best harvested when young, tender, and mild-tasting.

BALI SUGAR TROUGH #GD127

This heirloom was collected on the Southeast Asian island of Bali, at a market there. Gourds are trough-shaped and measure 20" long by about 8" in diameter. A rare gourd that's hard to find. Pkt \$3.00

BIG APPLE #GD115

The 8" fruit look just like giant apples! Very popular as crafts and fall displays; can be painted red or made into birdhouses. Unique and fun to grow; a sure sell at fall markets. Pkt \$3.00

BIRDHOUSE GOURD #GD108

The popular gourd for making bottles, birdhouses and many other useful items. Fun to grow. Pkt \$2.50 or 1 oz \$7.50

BULE GOURD #GD116

A rare French heirloom that is shaped like an 8" Big Apple gourd, but these are covered in attractive warts. They are very ornamental and make a good market item. Pkt \$3.00

BUSHEL BASKET #GD111

Huge, round gourds, up to 24" across, can be used for all kinds of art work and as storage containers. Night flowering plants attract huge moths; very long vines. Fruit has a thick, hard shell. A best seller! Pkt \$4.00 or 1 oz \$8.00

DIPPER GOURD #GD117

These gourds have long handles and are just right for making water or feed dippers. Great for making arts and crafts. Easy to grow in zone 5 and warmer. Pkt \$2.75

GAKHAA #GD124

This variety was collected in the late 1980's in an oasis in Algeria, Northern Africa. The unique fruit are a thick, bowling pin shape and are an attractive green, with white spots. The fruit are great picked young and used like zucchini, or harvested at maturity and used as bottles or for craft projects. A rare North African heirloom that was sent to us by Bruno Defay of France. Pkt (10 seeds) \$3.50

JAPANESE NEST EGG GOURD #GD104

(*C. pepo*) Highly popular in the 1800's, the gourds are the size and shape of a hen's egg and are white in color. They are used as nest eggs; often found growing wild here in the Ozarks. Pkt \$2.00

MAYO BULE #GD128

A favorite here, the pear-shaped, 1' long gourds are covered with large "warts," even when small.

The mature fruits have very hard shells and make great containers. Productive vines are beautifully loaded with fruit. Collected in Sonora, Mexico. Rare and hard to find. Pkt (10 seeds) \$2.50

ORANGE GOURD #GD105

(*C. pepo*) In 1885, Vilmorin wrote in *The Vegetable Garden*, "The fruit exactly resembles a ripe orange in size and color." We are pleased to offer this rare heirloom. Pkt \$2.00

SMALL SPOON #GD109

(*C. pepo*) Brightly-colored, orange and green striped small spoon-shaped gourds are excellent for fall decorations. Huge yields. Pkt \$2.00

SMALL WARTED MIX #GD110

(*C. pepo*) A mix of warty small types that come in many shapes and colors. An excellent mix for market growers. Pkt \$2.50

SPECKLED SWAN #GD103

Thick, dipper-shaped fruit that resemble swans with their necks curved; great for crafts. These large gourds have speckles when green. Unique. Pkt \$2.50

TENNESSEE DANCING OR SPINNING GOURDS #GD101

(*C. pepo*) A tiny gourd just 2" long! They are bottle-shaped and green-and-white striped—turning tan when dry. This unique heirloom was sent to us by Mr. Junior G., of Primm Springs, Tennessee. They used to be popular there, and his Ma had said that when she was going to school, kids would bring 'em to play with. Dancing gourds spin just like a top. Pkt \$2.50

VERRUQUESE DE MAURICE #GD131 *New!*

Very unique, nearly cylindrical gourd often reaches 15 inches. Light green in the field, the fruits are outrageously warted—definitely in a class by themselves. Crafters will adore this one! Pkt (10 seeds) \$2.75

Edible Gourds

(*L. siceraria*) Pick fruits when young and tender.

SERPENTE DI SICILIA #ED102

The popular Italian edible gourd. Long, slender fruit are a brilliant, light green color; very tender and delicious with a rich flavor. The Italians eat these steamed, sauteed, or stuffed and baked. Perfect for specialty markets. Pkt (20 seeds) \$2.50

TAMBULI #ED105

This beautiful and tasty gourd is bright green in color, cylindrical in shape and with a distinguished neck and flat blossom end. It is strongly disease resistant. A great regional variety from the Philippines. Pkt (15 seeds) \$2.50

"Ninety-nine percent of the failures come from people who have the habit of making excuses."

—GEORGE WASHINGTON CARVER



Mayo Bule Gourd



Small Spoon Gourd



Gakhaa Gourd

Luffa Gourd

(ANGLED, VINING OKRA OR SPONGE GOURD)

DISHCLOTH or LUFFA #AG103

(*Luffa aegyptiaca*) Burpee's 1888 catalogue said, "A natural dishcloth, and a most admirable one. Many ladies prefer this dishcloth. The fruit grow about 2', and the vine is very ornamental, producing clusters of yellow blossoms, in pleasing contrast with the silvery-shaded, dark green foliage. In the North this variety requires starting in a hotbed. The dried interiors of these gourds have already become an article of commerce; grown in Florida, they are sold by Philadelphia and NY druggists." Pkt \$2.00

BONANZA 141 #AG108

Long, ridged fruit are so delicious when lightly fried like okra or summer squash. Easy to grow and so ornamental. These make lovely large vines, yellow flowers and loads of fruit. Very resistant to insects and disease, can also be dried when fully matured and made into unique natural sponges! Collected in Thailand. Pkt (15 seeds) \$3.00



Bonanza 141

Grains & Cover Crops

AUSTRIAN WINTER PEA #GS101

(*Pisum arvense*) Close relative of Garden or English peas, but this variety is grown as a cover crop. As hardy as Hairy Vetch and good as a nitrogen fixer, but more adapted to drier or alkaline soil. Matures a bit earlier in spring from a fall planting. Very attractive to deer. Can be sown in early spring in cooler climates. 1/4 lb \$4.50

BLACK SEEDED SESAME #GS124

This black-seeded variety has tasty, nutty-flavored seeds that are popular in Thai cooking. It is also used to make healthy Black Sesame oil, which is popular in much of Asia and is a favorite oil of mine. Pkt \$2.25

BUCKWHEAT #GS104

(*Fagopyrum esculentum*) Tender plant used as a warm-season cover crop. Plant anytime in warm weather; incorporate into soil when flowering begins (4-6 weeks). Not a nitrogen-fixer, but well known for adding organic matter to the soil. Can be planted and tilled under several times in a summer. Produces delicious and nutritious, edible seeds! 1/4 lb \$5.50

CAMELINA OR FALSE FLAX #GS131

(*Camelina sativa*) Also known as Gold-of-Pleasure. Promising "new" plant for oil and biofuel that actually has been cultivated in Europe since the Bronze Age. Camelina also makes a great cover crop and livestock feed. A relative of mustard, Camilina establishes quickly, even in fairly dry, cool conditions. The seed is about 40% oil, which contains a high amount of healthful omega-3 fatty acid. A cutting-edge addition to sustainable agriculture. Pkt \$2.00

CHUFFA #GS108

(*Cyperus esculentus*) This plant is also called Ground Almond or Earth Chestnut. The nutty, sweet tasting, small tubers are quite delicious and produced underground on perennial, grass-like plants. An important food crop in Asia Minor and Egypt since ancient times. This delicacy has been grown for thousands of years; only now is it starting to get popular in America. Pkt (25 small tubers) \$3.00

FLAX #GS113

(*Linum usitatissimum*) True source of fibers that for thousands of years have been harvested and woven into linen. The seeds are a nutritious natural laxative and have been used to lower cholesterol. Stems up to 30" tall produce blue flowers from May to September. Annual. Pkt \$1.50

HAIRY VETCH #GS105

(*Vicia villosa*) Plant spring or fall for nitrogen fixation and abundance of organic matter, even in acid soils. If mowed just as blooming commences, the plants die, leaving a natural mulch which can be left as-is for no-till planting or incorporated for soil improvement. Perennial if allowed to set seed. Hardy. 1/4 lb \$4.50

HULLESS OATS #GS129 *New!*

(*Avena sativa*) In 1755, Samuel Johnson called oats: "grain which in England is generally given to horses, but which in Scotland supports the



Variegated Cat Grass



Black Seeded Sesame, Flowering

people." Today, oats is a practical, high protein grain for the small place. Oats is easy to grow, but not so easy to thresh out, due to the hull which adheres tightly to the grain itself. The advantage to a hullless variety is that the grain easily comes free. Plant in early spring for grain, or in early fall to produce a heavy mulch right where the plants grew, as winter frosts kill the plants, and rain or snow knocks them down, producing a thick mulch all ready to be planted into in spring. Pkt (1oz) \$4.00

MILLET, GERMAN FOXTAIL #GS107

(*Setaria italica*) Sow in spring or early summer. Used as a cover crop, hay or pasture. Chickens adore the small white seeds. Grows from 2-5 feet tall. Very drought-tolerant crop that is believed to have been used in China for nearly 5000 years, and grown in the US since 1849. 1/4 lb \$5.00

QUINOA, CHERRY VANILLA #GS133

(*Chenopodium quinoa*) 90-120 days. 3 to 5-foot tall plants are smothered in frothy masses of cream-to-pink flower heads. Dazzling enough for the most elegant border (or illicit, front-yard garden!) but eminently practical, like all quinoas, for greens or grain. Pkt \$2.50

RAPE, DWARF ESSEX #GS102

(*Brassica rapa*) Robust member of the Brassica family. Puts large amounts of organic matter into soils; gives some control over nematodes. Sow late summer or very early spring, incorporate when flowering begins. Will grow slowly throughout the winter in Zone 7 south; not reliably hardy farther north. 1/4 lb \$4.50

RICE BLUE BONNET #GS125

A traditional rice grown by native Mayan people who call it "Blue Bonnet". Collected by Mennonite farmers who have a community near Belmopan, it was given to them by their Mayan neighbors in the town of Armenia, Belize. This is an upland rice variety as it does not need to

be flooded and can be grown in regular garden soil. Very productive plants. Pkt \$2.75

RICE CAROLINA GOLD #GS126

Considered the "grandfather" of long-grain rice culture in North America, according to the Carolina Gold Rice Foundation, who supplied our seed. This historic variety is believed to have originated from African and Indonesian sources, and appeared as a distinct variety in Charles Towne, Carolina Colony, by 1685. Carolina Gold really inaugurated commercial rice production in North America. Its long grains having superior texture, and a taste reminiscent of almonds and green tea. Although commercial production declined after the Civil War, this superior variety is known and loved to this day. We're excited to offer a genuine piece of early Americana! (Not for Northern gardeners, Carolina Gold is a long-season, true paddy rice requiring flooding for good cultivation, and support for the plants as they reach maturity.) Pkt \$2.50

SESAME, LIGHT SEEDED #GS106

(*Sesamum indicum*) Light-seeded. Cultivated in the Near East for at least 4,000 years. Plants grow to 5 feet in height. Makes an excellent cover crop or wildlife forage. Light-colored seeds are tasty and suitable for use in the kitchen. Controls harmful nematodes in some situations. Attractive flowers. 1 oz \$3.00

SHALLU OR EGYPTIAN WHEAT #GS103

Really a sorghum, grown in this country mainly for attracting wildlife, particularly quail, which enjoy cover under the leafy plants, as well as the high-protein seeds. Plants grow to 10 feet. Huge seed heads shatter easily when dried. Well suited to the Southeastern US. An African crop introduced to this country by way of India. 1/4 lb \$5.50

VARIEGATED CAT GRASS #GS100

Barley (*Hordeum Vulgare*). Cats love a number of different grasses when they're in the mood

for such things, but our barley is variegated in green and white stripes so it's a treat for the eye as well! A dish of grass for your feline companion can save a lot of wear and tear on your houseplants, and is much healthier for your cat as well. Pkt (275 seeds) \$3.00

WHEAT, EMMER #GS134 New!

(*Triticum dicoccum*) We're so excited to be able to offer this "ancient wheat." Known only from archeological digs until the early 20th century, emmer wheat was found growing in isolated areas of the Middle East, Italy and Russia. The yields are lower than for modern, "improved" wheats, but it's superior in homestead gardens because of its disease resistance and its ability to yield on poor soils. Most importantly, the structure of this wheat's gluten is different from that of modern types, so it's often digestible by people with gluten sensitivity or wheat allergies! Sometimes called "Pharaoh's Wheat." Pkt (1 oz) \$3.00

WHEAT, WHITE SONORA #GS135 New!

(*Triticum aestivum*) Here's another very old wheat, dating to the time before wheat was "improved." First brought to Arizona and the Southwest by Spanish missionaries in 1691, the "soft" grains are rounded and pale reddish in color. They make a stretchy dough that was instrumental in the development of the flour tortilla. White Sonora was the main variety available in the west, including California, up to the Civil War. This variety has recently been the object of a commercial resurgence in the Southwest, and is another type that is well tolerated by most people who suffer from celiac disease or wheat allergies. Drought tolerant, disease resistant, and highly adaptable. Pkt (1 oz) \$3.00

*"Though an old man
I am but a young gardener."*

—THOMAS JEFFERSON



Wheat Emmer

© coco194 - Fotolia.com

Chinese Pak Choy



Mizuna Lime Streaks and Red Streaks



Oriental Greens

200 seeds per packet. Various crops are offered here—all are traditional culinary types from Asia. Bok choy and Tatsoi are turnip relatives grown for their spatulate leaves and succulent petioles (stems) which are often white and very juicy. Mustards are grown for their thinner, often spicy leaves. Chinese cabbages and kale form tight heads, but of often quite unusual shapes compared to the usual Western ones. As a group, these types tend to be fairly early and tolerant to cooler weather.

CANTON BOK #OR124

The typical Nai-Pe-Tsai type pak choy, semi-upright plant produces thick, white stems and deep green leaves. Good for warm areas as it is heat tolerant. Pkt \$2.00

CHINESE MUSTARD #OR134

This special selected Chinese mustard has thick large leaves. Spicy and delicious. We really enjoy these great greens. Pkt \$2.00

CHINESE PAK CHOY #OR106

85 days. Long, white stems and dark green leaves; one of the most popular Chinese vegetables used in many Chinese dishes. Pkt \$2.00

CHING CHANG BOK CHOY #OR127

This baby bok choy is a standard for quality. Small heads are harvested when just 5" tall; they are so tender and mild. The medium green plants are ready for harvest in 50 days. Perfect for marketing. Pkt \$2.50 or 1 oz \$7.00

GREEN LEAF GAILAN—CHINESE KALE #OR133

Large, delicious stems and flower buds are cooked like broccoli but is easier to grow and thrives in much warmer weather. The texture is very tender and crisp, perfect for stir-fries, soups and more. A great variety for Asian markets. Give it a try! Pkt \$1.50

EXTRA DWARF PAK CHOY #OR130

The perfect baby vegetable for marketing, this tiny pak choy is picked when just 2" tall! It has dark green, wrinkled leaves with thick, white petioles and can be used whole to make amazing salads and stir-fries! Very tender and delicious! Pkt \$2.50 or 1 oz \$7.00

JAPANESE GIANT RED MUSTARD #OR107

(*B. juncea*) Beautiful, large, Japanese type. Purple-red leaves with a delicious, strong, sharp, almost garlic-like, mustard flavor. Tasty stir-fried or boiled and makes a great pickling variety. Pkt \$2.50 or 1 oz \$6.50

JIU TOU NIAO MUSTARD #OR120

(*B. juncea*) A wonderful leafy mustard that is an heirloom from South China. 16" tall plants have bright green serrated leaves that are tender and have excellent mustard flavor; great sauteed or in salads. A "Sher Li Hon" type of Chinese mustard. Pkt \$2.00

KOMATSUMA TENDERGREEN #OR102

(*B. rapa*) Japanese mustard greens. Tasty, slightly spicy, mild flavor, great for stir-frying or salads. Good for hot or cold weather. Pkt \$1.75

LARGE LEAF TONG HO #OR131

Also known as Shungiku or Garland Chrysanthemum. This variety produces large, smooth leaves that add tremendous flavor to stir-fries, soups and salads; great spicy, sweet, aromatic taste. It also produces lovely yellow flowers and is super easy to grow. Popular Chinese heirloom. Pkt \$2.00

MICHIHLI CABBAGE #OR108

(*B. rapa*) 70 days. Big tall heads, widely grown in the Orient. Mild and tasty, very tender, great for stir-fry. Pkt \$1.75

MIZUNA #OR101

(*B. rapa*) A delicious Japanese green; cook like spinach. Vigorous plant produces many thin stalks; very mild and tasty, early. Highly used in salad mixes. Pkt \$1.75 or 1 oz \$4.00

MIZUNA LIME STREAKS #OR135 *New!*

45 days. Here's a different sort of mizuna: wide, very flat, ornately fringed leaves in clear bright green. Grows best in cooler weather, like other mizunas. Elegant in their own right, breathtaking when combined with Red Streaks mizuna. Makes micro-greens at 25 days. Pkt \$2.25

MIZUNA RED STREAKS #OR136

45 days. The peppery foliage is almost like fine lace. Color runs green to purple-red. A splendid complement to Lime Streaks. Makes micro-greens at 25 days. Pkt \$2.25

SAWTOOTH MUSTARD #OR138 *New!*

(*Bassica juncea* var. *involutus*) Dark green leaves are very curly, tear-drop shaped and free of the prickles so often found on mustards. Plants are very upright, being specially selected for the baby greens market, and these may be harvested at 21 days. Or allow the leaves to grow larger, and enjoy their robust, spicy flavor at about 40 days. Pkt \$2.25

SHANGHAI GREEN CHOY #OR126

A delicious baby type that is so much in demand with top Asian chefs. Compact plants are upright and have light green stems. They are extra tender and finely flavored. Pkt \$2.50

TAINONG EMPEROR HEADING MUSTARD #OR128

A unique crop in America, this variety makes large, very crisp heads that are a medium green color and have a delicious flavor. Superb for pickling, frying and in soups. Pkt \$2.50

TATSOI #OR103

(*B. rapa*) Superb mild flavor, a must for stir-frying and salads. Beautiful, small rosette heads; very popular at Asian markets. Plant after last frost to help prevent bolting. Pkt \$1.75 or 1 oz \$4.00

WONG BOK #OR110 *New!*

75 day. (Also known as Mandarin Cabbage) Large barrel-shaped heads occasionally reach 10 pounds, and of excellent quality; a very tender, productive heirloom from northern China. Best as a fall crop. Pkt (200 seeds) \$2.25

Hot & Sour Bok Choy

BY DR JEFF NEKOLA

This is a quick and easy way to cook any Chinese 'cabbage', a vegetable which is actually a modified turnip. It is as good cold as it is hot. Szechwan peppercorns are the aromatic fruits of a bush in citrus family, and are available at any oriental market. Grind them using a clean coffee or spice mill, or in a mortar and pestle. If you can't find any, you can substitute coarsely ground white or black peppercorns; the dish will be just as authentic (some versions actually call for pepper), though the flavor will be a little different.

- 5 tablespoons oil
- 3 dried small hot chiles
- ½ teaspoon Szechwan peppercorns, coarsely ground
- 1 Chinese cabbage, cut into 1 inch dice
- 2 teaspoons salt
- 2 tablespoons soy sauce
- 2 tablespoons rice vinegar
- ¼ teaspoon sesame oil

Heat wok; add oil and let come to a moderate temperature. Add chiles, stir for a few seconds, then add ground peppercorns. Increase heat to high; add cabbage; stir fry for 3 minutes. Add rest of ingredients, toss together, and serve.



Komatsuma Tendergreen

Other Greens

200-600 seeds per pkt. A miscellany of crops is offered here. Each is unique; some are warm-growers, others revel in very cool weather. What they all have in common is their diversity of flavors and textures—too good to miss!

AURORA MIXED ORACH #OG124 *New!*

A mix of radiant colors, all the more beautiful because the plants reach a nice size—very well suited to edible landscaping beds. Colors include red, gold, green, pink, carmine, and pure purple. Who says greens have to be green? This Frank Morton/Wild Garden Seed original is just plain fun! Pkt (40 seeds) \$3.00

ARUGULA #OG106

(*Eruca sativa*) Delicious salad green has a spicy flavor; a rage in salads. I just love this green sprinkled on pizza and sandwiches. One of our most popular greens. Pkt \$2.00 or 1 oz \$4.00

ARUGULA PRONTO #OG121 *New!*

(*Eruca sativa*) Very serrated foliage, medium-green, which has quite a spicy taste. Unique in salads. A nice selection from Europe. Pkt \$2.00

BLACK MUSTARD #OG118

(*Brassica nigra*) This black variety produces small dark seeds that are used as a spice; the spicy leaves are edible, too. It also makes tasty seedling sprouts. This plant is native to the Mediterranean where it has been grown for thousands of years. Many believe that black mustard seed is what Jesus spoke of in Matthew 13. Pkt \$2.00

CORN SALAD, DUTCH #OG104

(*Valerianella sp.*) This old-time favorite has a mild, nutty flavor. Tender leaves are excellent in salads or cooked. Pkt \$1.25 or 1 oz \$4.00

CORN SALAD OR MACHE, VERTE A COEUR PLEIN 2 #OG116

(*Valerianella sp.*) In 1885 France's Vilmorin said, "A very distinct variety, with short, roundish, smooth, half-erect, stiff leaves." The compact plants tend to be less productive than other types, but it is nicely flavored. Pkt \$2.00

FRENCH DANDELION #HB215 *New!*

(*Taraxacum officinale*) Perennial—This is a cultivated strain from a Dutch seedsman. Plants reach to 12 inches in height. Use the young leaves in salads, older leaves as boiled greens. Roots can be roasted and used in place of coffee, or lifted and forced during winter, like Belgian Endive. We're proud to offer this European strain of a traditional old favorite! Pkt (150 seeds) \$2.00

GARDEN CRESS #OG101

(*Lepidium sativum*) Sweet and spicy tasting, perfect in salads. Ready for snacking in just 2 weeks. Pkt \$1.50

GOLDEN PURSLANE #HB222 *New!*

Annual, 35 days. The same upright habit and large, tender, succulent leaves as our green purslane, but this variety comes in a peppery, bright yellow green. So lovely in the garden or in your freshly picked salad! Purslane has the highest concentration of healthy omega-3 fats of any crop, and is rich in anti-oxidants as well. Leaves are sometimes pickled for storage. Pkt (500 seeds) \$2.75

Red Orach



Grow Orach

French Spinach or Mountain Spinach (*Atriplex hortensis*)

This seldom-grown plant actually has been appreciated for reliable summer greens in the Mediterranean region where it is native, for at least 4000 years. Orach belongs to the same plant family as the well-known spinach and chard, and the less-famous lamb's quarters, all of which yield valuable greens in their own right. Orach's taste is similar to that of spinach. But orach has the great virtue of being tolerant to both drought and summer heat, unlike spinach which needs cool conditions. Orach also takes wind and salt spray, making it especially valuable to gardeners in maritime climates.

Fearing Burr, in his *The Field and Garden Vegetables of America*, wrote in 1863: "Orach is rarely found in the vegetable gardens of this country. The leaves have a pleasant, slightly acid taste, and, with the tender stalks, are used boiled in the same manner as Spinach or Sorrel, and are often mixed with the latter to reduce the acidity. The stalks are good only while the plants

are young; but the larger leaves may be picked off in succession throughout the season, leaving the stalks and smaller leaves untouched, by which the latter will increase in size. The Orach thus procured is very tender, and much esteemed. A few plants will afford an abundant supply."

Another of orach's virtues is that it comes in colors, including the red orach, the leaves of which are a vibrant, jewel-tone red-violet. Use the leaves steamed or lightly stir-fried (they'll lose their brilliant red tone), or raw in salads and smoothies.

The plants may reach 4 feet in height in very favored locations and their gorgeous color makes them ornamental enough for the border and a slam-dunk in edible landscaping. They often self-sow, making them a most agreeable addition to modern gardens!

Add some of this healthful, colorful, crop to your garden and enjoy long-lasting greens.

MACHE COQUILLE DE LOUVIERS #OG123 *New!*

Spoon-shaped leaves, very early and frost-tolerant variety. Mache is ideal for container- or pot cultivation as the plants are so compact and early; by sheltering the plants from the coldest winter conditions, a harvest may be had all winter long! Pkt (200 seeds) \$2.50

MINER'S LETTUCE #OG119

(*Claytonia perfoliata*) This West Coast native appears abundantly there in the early spring. Succulent, mild-tasting leaves are not unlike spinach in texture, and saved many Gold Rush miners from scurvy. Enjoy it in salads or lightly steamed. Also makes a charming ground cover in the spring garden. Also known as Winter Purslane. Pkt \$2.50

MUSTARD GREENS, SOUTHERN GIANT CURLED #OG110

(*B. juncea*) Large, upright plants with crumpled leaves that have a delicious mustard taste; slow to bolt, easy to grow. An old heirloom from the Southern US; makes a mighty swell mess of greens. Pkt \$1.75 or 1 oz \$4.00

RED ORACH #OG103

(*Atriplex hortensis*) 4'-10' tall and bright red. Beautiful and tasty addition to salads. Related to Lambs Quarters. Lovely! Pkt (150 seeds)\$2.00 or 1 oz \$12.00

PEPPER CRESS #OG113

(*Lepidium sativum*) Spicy, peppery taste, similar to water cress in flavor; ready for snacking in just 2 weeks. Can be grown on a windowsill; perfect in salads. Pkt \$1.50 or 1 oz \$4.00

SALAD BURNET #OG105

(*Sanguisorba minor*) Tasty in salads, great cucumber-like flavor. Pkt \$1.25

WATERCRESS, AQUA LG. LEAF #OG122 *New!*

(*Nasturtium officinale*) Large rounded leaves are succulent and pungent. A high-yielding strain for professional production, or for anyone who cherishes this unique crop. Best for autumn or spring planting. Pkt (250 seeds) \$2.75

WILD ROCKET ARUGULA #OG107

(*Diplotaxis tenuifolia*) Has a more pungent taste than regular arugula; leaves are deeply lobed. An Italian favorite. Pkt \$2.00

WRINKLED CRINKLED CRESS #OG111

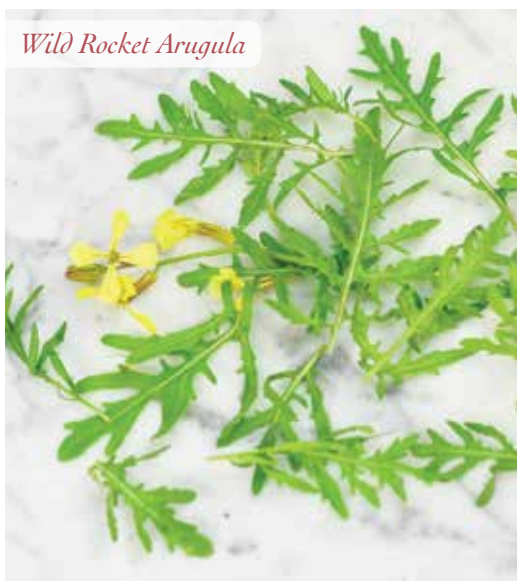
(*Lepidium sativum*) A very crinkled and ruffled garden cress, attractive for salads and popular with chefs; quite flavorful. Pkt \$2.00 or 1 oz \$4.00



Golden Purslane



Aurora Mixed Orach



Wild Rocket Arugula

Heirloom Salad Blends

Large packets contain 1,000 seeds.



ROCKY TOP LETTUCE SALAD #SB103 -OUR BEST SELLING SEED!-

Our improved formula blend is now better than ever! With more brightly colored and unique lettuces, it makes a flavorful and brilliant salad. A top-selling item for us; our customers just love it! Perfect for better markets or your home table. People love the rich, old-fashioned taste. Includes some non-listed rare varieties. Pkt \$3.00 or 1 oz \$7.00

EUROPEAN MESCLUN SALAD #SB101

Grow this mix of greens for one of the tastiest salads ever! Flavors range from sweet-mild to sour-hot-tangy, and colors come in red, purple, yellow, and green. Colorful lettuce, radicchio, arugula, endive, orach, mizuna, kale, mustard, corn salad, and more. A favorite with market growers. Pkt \$3.00 or 1 oz \$5.50

RED WING LETTUCE MIX #SB105

"The All Red Formula Mix." At last a lettuce mix that contains a wide range of the best brilliant red (and red-splashed) specialty types! Our growers love this beautiful mix and so do the chefs. Pkt \$3.00 or 1 oz \$5.50

SIAMESE DRAGON STIR-FRY MIX #SB106

All the best Asian greens for stir-frying and steaming. A mix of many of the greens that I have enjoyed in Thailand. The rich flavor of these greens is incredible when lightly cooked and seasoned with garlic and Thai peppers. This formula mix is perfect for market growers. Also pick the greens in the "baby stage" for a tangy salad mix. We have been getting great comments from market growers about this mix. Pkt \$3.00 or 1 oz \$5.50

Kohlrabi

(Brassica oleracea) Here's a cabbage-relative with a difference: the main crop is the stem, which has been selected over the centuries to grow as an oblate sphere, about the size of an apple. Well grown, this stem is juicy and crisp, and tastes similar to a cabbage heart. The leaves are edible too, especially when young. This crop tolerates heat better than most cabbage relatives, and can be grown straight through the summer in most areas of the country.

EARLY WHITE VIENNA #KL102

This old variety is about the same as the purple, except these have pale green skin; mild and tasty. Pkt (400 seeds) \$1.50

EARLY PURPLE VIENNA #KL101

Delicious, cabbage-flavored bulbs that grow above ground. Purple skin and sweet, white flesh; good cooked or raw. Kohlrabi makes a real staple crop with high yields; cold hardy. A pre-1860 heirloom. Pkt (400 seeds) \$1.50

SUPERSCHMELZ OR GIANT WHITE #KL103

60-70 days. Spectacular light green kohlrabi makes the largest bulb of any variety, up to 10 inches across, and weighing up to 10 LB! Yet the flesh is tender and never gets fibrous. Requires a very rich soil and plenty of space to reach gigantic proportions. Pkt (400 seeds) \$2.75

"Globalized industrialized food is not cheap: it is too costly for the Earth, for the farmers, for our health."

-VANDANA SHIVA



Early White Vienna

Kale & Collards

(*Brassica oleracea*) 250 seeds per packet. Kale may be the hardiest of the cabbage kin. It excels in cold weather, tasting best after frost has kissed the tender, succulent leaves, and making moderate growth whenever there is even a slight warm spell. Start in containers indoors or direct seed in the garden in late June. May also be sown indoors for early spring planting. Kale thrives in rich soil, heavy on organic matter, and moisture-retentive but well drained.

BLUE CURLED SCOTCH #KA101

Compact plants yield tender, blue-green, crinkled leaves that are quite delicious; very cold-hardy, and rich in vitamin A. Pkt \$2.00

DWARF SIBERIAN #KA102

This tasty Russian variety produces leaves that are only slightly frilled and of top quality. 16" plants are very hardy and productive. Pkt \$1.75

GEORGIA SOUTHERN (CREOLE) #OG109

A great old Southern favorite, pre-1880 heirloom. Has a good resistance to heat and cold. Sure, it's great for the South, but also good up North. Huge yield, a real producer, very tasty and flavorful. Pkt \$2.00

MARROW STEM KALE #KA106

Winter-hardy kale grown for livestock feed or forage. May be cropped fall through spring in most climates. The main stalk of the plant is very large, succulent, and nutritious. Valuable, traditional alternative that has been neglected in conventional corn/soy agriculture. Pkt \$2.25

FORAGE KALE PROTEOR #KA105 Medium height and superior leaf-to-stem ration make this kale superior to most garden varieties, at least when it comes to growing livestock feed. May be grazed, cut and fed, or ensiled or stored in clamps or the root cellar. Also may be planted in patches for feeding game. Extreme winter hardiness. Pkt \$1.75

MORRIS HEADING COLLARDS #OG112

This variety is called "cabbage collards" by Southern old-timers because it makes loose heads that are dark green and slow to bolt. Tender leaves are very delicious. A popular heirloom that is fast-growing and productive. Pkt \$1.50

NERO DI TOSCANA (Dinosaur or Lacinato Kale) #CB101 60 days. This loose-leafed "cabbage" dates back to the early 1800's at least. It has beautiful, deep black-green leaves that can be 24" long. They are heavily savoyed. This Italian heirloom is popular in Tuscany and central Italy for making fabulous soups and stews. One of the most beautiful and flavorful types you can grow. Pkt \$2.50 or 1 oz \$6.00

ORNAMENTAL FRINGED MIX #KA104

This lovely mix contains pretty shades of pink, purple, and white. Contrasts nicely with the deep green outer leaves. Also known as Flowering Kale, the plants look like huge frilly flowers. The leaves make a superb garnish and are good as cooked greens. Best grown as a fall plant because colors are more intense in cool weather. Pkt (100 seeds) \$2.50

RUSSIAN RED or RAGGED JACK #KA103

50 days. Very tender and mild, a pre-1885 heirloom variety. Oak-type leaves have a red tinge, and stems are a purplish-red. One of our favorite kales. Great flavor. Pkt \$2.50 or 1 oz \$4.50

TRONCHUDA KALE #KA107

(Couve Tonchuda) or Portuguese Kale. A bit more heat tolerant than other kales, for a longer harvest period on either end of winter season. Leaves are large, flat, rounded, similar to collard, but very large and with very prominent white veins, earning some strains a variety name of "costata," meaning "ribbed." The leaves are more succulent and the flavor is more cabbage-like than other kales. The fleshy stems or petioles are enjoyed as well. Definitely an exciting addition to an already illustrious group! Pkt \$2.50

VATES COLLARDS #OG108

75 days. In the 1950's, this strain was praised as a "new, dwarf strain," longstanding and heat-resistant, like all collards. Winter-hardy to the mid-Atlantic, producing a crop into very cold autumn weather. These make super healthy and delicious cooked greens. Pkt \$2.50



Tronchuda Kale



Blue Curled Scotch Kale

Bulgarian Giant Leek



Leek

(*Allium ampeloprasum*) 400 seeds per pkt. Onion-relative that does require a long season, but is otherwise very easy to grow. Start the tiny seeds indoors in early spring, setting out anytime after the hard frosts are gone—seedlings can tolerate a few degrees of frost with no difficulty. Give leeks the richest possible soil. As the plants start to become really large, earth up soil or mulch, covering the stems, which then blanch or turn white, which is considered to improve the flavor. Mulched leeks do tolerate cooler autumn weather but should be lifted and stored before bitter cold arrives.

AUTUMN GIANT #LK106

Autumn Giant types are grown traditionally throughout Western Europe. Fine-flavored, mid-season variety for harvest through autumn. Leaves have a medium-green color; broad white shank is of medium length. Stands in winter in milder climates, harvest by December elsewhere. Pkt \$2.00

BLEU DE SOLAISE #LK105

A 19th-century French leek with deep blue-green leaves that have a violet cast in cool weather. In cool weather, they excel, being very cold-hardy. This good-sized variety is finely flavored and a favorite of European gourmet gardeners and chefs, but hard to find in this country. Pkt \$2.25

BULGARIAN GIANT #LK103

A long thin leek of the best quality; light green leaves. Fine autumn variety that is popular in Europe. Pkt \$2.00 or 1 oz \$7.00

CARENTAN #LK101

Long, thick (2" across), vigorous, and fast growing; delicate, deliciously mild flavor; great fresh or cooked. The Carentan leek was mentioned by Vilmorin in 1885. An old European favorite that is becoming rare. Very adaptable and yields are good. Pkt \$2.00 or 1 oz \$7.00

GIANT MUSSELBURGH #LK102

An heirloom that was introduced in 1834 near Edinburgh, Scotland. Large, very thick stems; tasty mild flavor. Grows well in most locations; perfect for home or market. This old favorite has huge size and is very winter hardy. Pkt \$2.00



Carentan Leek

Leeks

BY WILLIAM WOYS WEAVER

If you are a fan of Agatha Christie murder stories, then surely you are familiar with her famed character Hercule Poirot. His last name is a pun, since it rhymes with poireau, French for leek, surely the most unlikely name for anyone aspiring to solve crimes! But a-ha! My little gray cells also tell me something about Christie and perhaps a wink and a brilliant idea that came to her over a warming bowl of leek soup. Who is to say this did not inspire her?

You cannot explore Belgian cookery (the homeland of Poirot) unless you also get to know leeks. I grow many varieties, have them in the ground all year around, and very glad of that fact when I price leeks at any supermarket. But what kind of selection do we find? Normally there is one bin of leeks. Let's see, Baker Creek offers five distinct varieties and I have nine more than that, and yes, each one has a unique flavor. But you have to sample them side by side in order to detect the subtle nuances.

My great-grandmother, Esther Hannum Hickman, studied at Mrs. Rorer's cooking school in Philadelphia in 1884-1885, and one of the first things she was taught, was the fine art of cooking leeks in white sauce. Her favorite variety was Musselburgh, a market leek developed in Scotland in the 1700s and still valued as one of the hardiest for overwintering in the ground. Don't forget that those leaves that you trim off the top of leeks are one of the best things to toss into the stock pot. They will give stock a delightful flavor, so don't waste them!

The Musselburgh leek has been grown for such a long time that it has produced a number of progeny, new sub-varieties selected out for special traits, like size, hardiness, or ability to stand up under heavy rains. One of the most popular of these is the sub-variety called Giant Musselburgh, which also goes by the names American Flag, Selected Musselburgh, and Scotch Flag. It is generally larger than the original Musselburgh strain, and seems to do better in our American climate. Regardless of which variety of leek you like, you should be starting your seed now (March to mid-April) so that the plants can get themselves well established before the heat of summer. It is important that they develop a good root system to help them overwinter, and if you have seeds left over try adding one or two tablespoonfuls to the next batch of bread you bake. They will give the bread a zippy onion flavor, just like Indian chapattis.

Lettuce

(Lactuca sativa) An Old World crop, appreciated since ancient times, that requires cooler temperatures to grow really well. Sow in place in the garden as early in spring as soil may be worked—seeds sprout and grow whenever mild weather predominates. Or start indoors and set out acclimated seedlings 2-4 weeks before last frost date. Succession plant lettuce for a continual crop, but avoid long days and heat of early-mid summer. May be grown right through the winter where the weather is mild, or under row cover, cold frames, etc. Lettuce is healthy and rich in Vitamins A & C. 250 seeds per pkt.

AMISH DEER TONGUE #LT125

50 days. Medium-green, triangular leaves are perfect for baby salad greens. It forms loose, upright heads and is slow to bolt. A popular variety with many heirloom growers. The old favorite of the Amish. Pkt \$2.50

AUSTRALIAN YELLOW #LT152

50-60 days. A very bright yellow-green loose-leaf variety from Down Under. Heat tolerance and bolt resistance reported. Glossy, deeply savoyed leaves look like chartreuse seersucker! Pkt \$2.25

BABY OAKLEAF #LT163 *New!*

45 days. Selected out of Green Oakleaf, you get the same great medium-green coloration and deeply cut, oak-leaf form, only the plants are far more compact. Dense-foliaged habit; plants hold well even in warm weather. Performs brilliantly under cut-and-come-again management; great for pot- or container gardening! Pkt \$2.50

BIG BOSTON (Laitue Lorthoïis) #LT106

First offered in this country by Peter Henderson & Co. in 1890. Originally from France, it was renamed Big Boston by Henderson. A heading-type that is large, tender, and good for salads. Pkt \$2.00

BLONDE DU CAZARD #LT135

An enormous French butterhead type; up to 12" across with big, wavy, green leaves. This lettuce has been grown in France for many years. Pkt (50 seeds) \$2.00

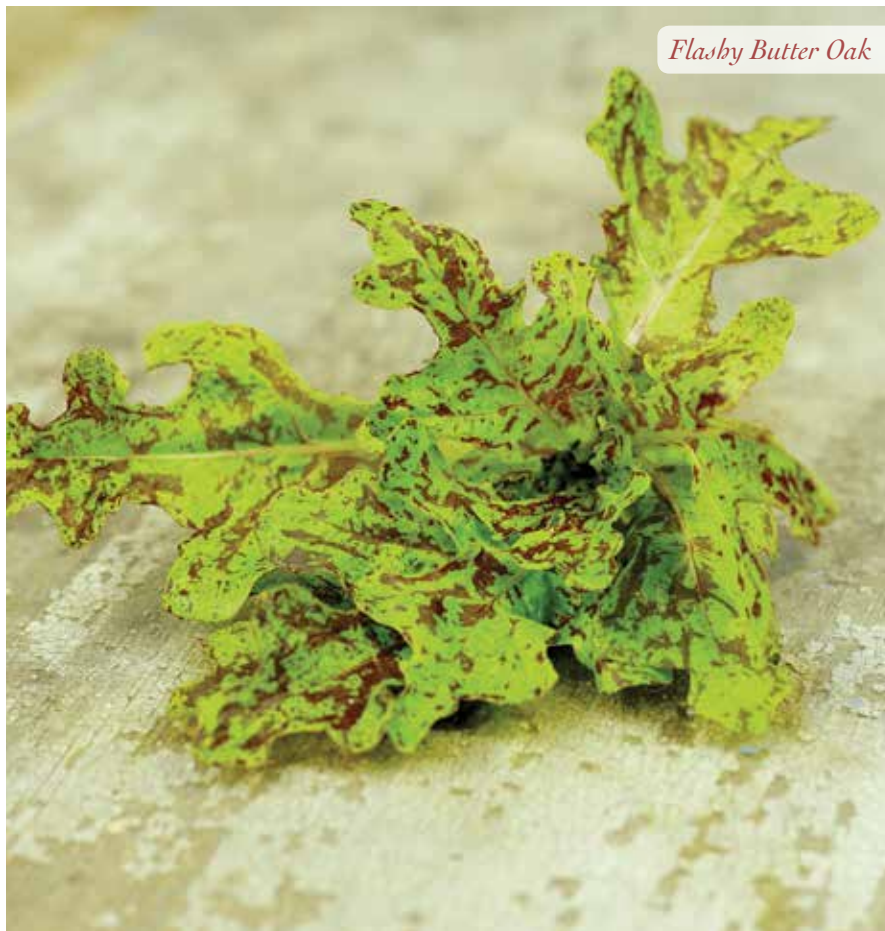
BRONZE BEAUTY #LT149

40-50 days, leaf-type. Also known as Bronze Arrowhead. All-America Award winner for 1947, the year it was introduced by Germania Seed Company. Super-sweet leaves are blushed with medium bronze, mainly around the wavy leaf margins. Heat tolerant and slow to bolt. Spectacular and flavorful! Pkt \$2.25

BRUNE D'HIVER #LT139

Compact, hardy, French butterhead-type lettuce that was introduced in 1855. Crunchy green leaves are blushed in reddish-brown color. Plants require little space when growing and are perfect for fall plantings. Hard to find in America. Pkt \$2.00

Flashy Butter Oak



Merlot



Flame



BUTTERCRUNCH #LT155 *New!*

65 days. Classic butterhead type was the standard for many years. Soft, buttery-textured leaves enclose a crisp, juicy, loose inner head of blanched, sweet-tasting leaves. Very heat-tolerant and slow to bolt, Buttercrunch stays mild long after others have turned bitter. Developed by George Raleigh, Cornell University, and an All America Selection for 1963. Pkt \$2.25

BUTTER KING #LT154 *New!*

65 days. The pale green leaves are soft and, yes, buttery; the heads are heavy and relatively compact, filled with tender inner leaves that are mellow, sweet and succulent. Slower to bolt and tolerates heat better than most butterhead (Bibb) types, making it especially valuable in the South, or wherever summer heat comes early or unpredictably. All America Selection in 1966; bred in Ottawa, Canada. Pkt \$2.25

CELTUCE #LT147

A very unique lettuce. Grown for its celery-like stem that is tasty raw or cooked, the leaves can also be used as greens. High in vitamin C, introduced from China in the 1840's. Excellent! Pkt \$2.00

CHADWICK'S RODAN #LT137

This variety was developed by the legendary Alan Chadwick, the English leader of the organic movement in the early 1970's. Green, loose-leaf heads are tinged in bright red. They are quite compact and perfect for small gardens. We are delighted to offer a historical lettuce that is also quite tasty. Pkt (50 seeds) \$2.00

CIMMARON #LT122

65 days. Very nice, deep red, romaine-type heads; good resistance to bolting. Crisp, juicy texture and delicious flavor. This heirloom dates from the 18th century. Pkt \$2.00

CRACOVIENSIS #LT136

A beautiful, tender and sweet leaf-lettuce with bright green leaves that are tipped in purple. This pre-1885 variety was referred to by Vilmorin as "Red Celtuce" as it is sometimes used for the bolting stem which is tender and light pink. Pkt \$2.50

CRISP MINT #LT150

60-65 days. Romaine type. Large, succulent, mint-green outer leaves surround crystal-white hearts: mild, sweet and crunchy in flavor. Succulent heads to 10 inches in height are a standout in the salad garden. Pkt \$2.50

DE MORGES BRAUN #LT145

65 days. Very rare romaine type with upright, rounded leaves, applegreen in the center and pink-to-bronze outside. Tender and sweet, holds well in the garden, and is one of the last to become bitter. A good choice for early spring or fall gardens, as it tolerates cool temperatures very well. Makes a lovely salad! From Switzerland. Pkt (100 seeds) \$2.50

DEVIL'S EAR #LT146 *New!*

50 days. Originally from Abundant Life Foundation. Very large, spreading, loose-leaf heads. Leaves are large, wavy-margined, suffused in burgundy. Nutty, crisp texture, bitter-free flavor. Slow to bolt, standing a very long time in the garden. Glorious! Pkt (50 seeds) \$2.50

Outredgeous



Forellenschluss



Butter King



Oak Leaf



FLAME #LT113

60 days. A unique red leaf lettuce that is great for the new high-class markets. The color is intense crimson-red and is slow to bolt. Introduced in 1988. Pkt (50 Seeds) \$2.50

FLASHY BUTTER GEM #LT160 *New!*

70 days. Nearly full-sized Romaine type dappled in a lovely, deep crimson. Another "Flashy" introduction from Frank Morton, Shoulder to Shoulder Farm, this one is a high yielder, and also makes a great early baby Romaine. Very tender and delicious! Pkt (150 seeds) \$3.00

FLASHY BUTTER OAK #LT157 *New!*

55 days. Here's a newer lettuce introduction that combines crimson-red splashes with the leaf form of apple-green oak-leaf lettuce, and a butter-cos lettuce habit! It might sound mixed up but that's a good thing because "Flashy Butter Oak" combines superior taste, texture and form—truly at the forefront of today's open-pollinated breeding. This versatile variety excels equally whether harvested as baby greens, baby heads or at full maturity. The texture is silky, the taste is mild, juicy and sweet. A Frank Morton innovation. Pkt (150 seeds) \$3.00

FORELLENSCHLUSS #LT104

60 days. Old Austrian heirloom; the name means "speckled like a trout." A superb, gorgeous romaine lettuce that is highly splashed in deep red. Very beautiful and tasty. Pkt \$2.25 or 1 oz \$7.50

GENTILINA #LT130

Lovely, bright green, frizzled, leafy heads that are very ruffled. Good resistance to bolting. Tender leaves are first rate in salads; an extra fine Italian variety. Pkt \$2.00

GRANDPA ADMIRE'S #LT151

60 days. This heat-tolerant butterhead type has been lovingly preserved by descendants of Civil War veteran Grandpa George Admire, born in 1822. Forms large plants with large, loose heads; deeply crinkled leaves are gracefully splashed with bronze and are of very fine flavor! Originally a Seed Savers Exchange accession, donated to them in the 1970's by Chloe Lowry. Pkt \$2.50

HENDERSON'S BLACK-SEEDED SIMPSON #LT108

60 days. Introduced in the 1870's by Peter Henderson & Co. Sweet and tender leaves, light yellow-green; very popular. Pkt \$2.50 or 1 oz \$3.75

LAU'S POINTED LEAF #LT133

This variety was collected from Lau, a Chinese farmer in the highlands of Malaysia. It produces star-shaped plants with long, thin, bright-green pointed leaves. The flavor is sweet and very tasty. This variety was the fastest growing and most vigorous of the many lettuces grown in our 2006 trial. Pkt (50 seeds) \$2.50

ICEBERG #LT110

Compact, medium-large heads, very crisp. Introduced in 1894. The classic American lettuce. Low nutrition. Pkt \$1.50

ITHACA #LT156 *New!*

65 days. More tolerant to summer conditions than most other crisphead (Iceberg) types, and well worth trying where others aren't always

Lollo di Vino



Lollo Rossa



Lollo Bionda



successful. Yields a solid, crisp and juicy head to about 5-6 inches in diameter. Developed by Dr. Minotti of Cornell University in New York state. Pkt \$2.25

ITALIANISCHER #LT299 *New!*

55 days. Here's simply the most productive leaf-type lettuce we know of. Gigantic plants produce far more leaf than others—allow them extra room. And Italianischer doesn't scrimp on quality, either: the gorgeous, apple-green oak-type leaves are crisp, juicy, sweet and delicious. Throw in moderate heat resistance, and you've got a real stand-out variety that earns its keep in any garden! Pkt (50 seeds) \$2.50

LITTLE GEM #LT116

50 days. Very small, green, romaine-type. One of the very best-tasting lettuces. A superb heat-tolerant variety that is sure to please! Pkt \$2.25 or 1 oz \$5.00

LOLLO BIONDA #LT143

One of the prettiest lime-green varieties I have seen; the shiny-green sister of Lollo Rosso. This variety also has extremely frizzy, crinkled and compact leaves. Tender and so tasty. A real standard in fresh European salads. Pkt \$2.00

LOLLO DE VINO #LT159 *New!*

56 days. Compact newer "lollo" type. Selected out of Merlot by Frank Morton, who noticed a particularly frilly individual. He saved seed from this and Lollo di Vino was born! Frank calls this a "distinctive little frizzlehead," and it definitely is! Very dark purple leaf type, with a very curly leaf margin. Dense, rounded plants. The variety's mildew resistance comes as a bonus, making this another spectacular new variety! Pkt (150 seeds) \$3.00

LOLLO ROSSA #LT127

60 days. Very curled leaves are light green with stunning bright red edges. Mild and tasty. A most beautiful lettuce, superb for market. Pkt \$2.50 or 1 oz \$7.50

MASCARA #LT131 *New!*

65 days. Wow! This lettuce is stunning with its Mascara-red, frilly, oak-shaped leaves that keep their color in warm weather. One of the brightest and most beautiful oak-shaped types on the market! Developed in Holland. Pkt (50 seeds) \$2.25

MAY QUEEN #LT118

60 days. Early-maturing butterhead lettuce for the earliest spring plantings. Pale green heads are tinged with red, and the sweet, pale yellow hearts have a pink blush to them. A wonderful 19th-century heirloom. Pkt \$2.00 or 1 oz \$5.00

MERLOT #LT158 *New!*

55 days. (Also known as "Galactic.") Reputed to be absolutely the darkest red lettuce in existence, which should make it tops for anthocyanin (anti-oxidant) content as well! Leaf lettuce with wavy to frilly leaf margins and very crisp, waxy leaves! Excellent bolt resistance, and good cold tolerance for a late fall to winter crop. Recommended as a cutting type for baby greens production or cut-and-come-again harvesting. We feel, along with our friend William Woys Weaver, that this variety is destined to become a classic, and it certainly deserves it! Pkt (150 seeds) \$3.00

MIGNONETTE BRONZE #LT111

60 days. Excellent for hot and tropical weather, slow to bolt; frilled leaves, bronze-green heads. A superb type for the hot parts of the country. This heirloom was introduced in 1898. Pkt \$2.00

OAK LEAF #LT109

60 days. Introduced in 1771 by the French company Vilmorin. The tasty leaves are somewhat the same shape as an oak leaf; very hardy. Pkt \$2.50

OUTREGEOUS #LT148

Quite possibly the reddest lettuce variety known! Harvest as a leaf lettuce or allow to grow until the loose, Romaine-type heads develop—either way, it lends an "outrage" of red to salads or sandwiches. So pretty in the garden, too! Another Frank Morton selection. Pkt (100 seeds) \$2.50

PABLO #LT162 *New!*

70 days. Stunning Batavian type is lavishly splashed in vibrant bronze-purple. Lovely enough for the flower bed, or even as a subject for a still-life painting! Mild, crisp and juicy, and very slow to bolt. Batavian lettuces are heading types, and yield heads midway between the tight heads of a crisphead and the loose heads of a leaf type. Pkt \$2.50

PARRIS ISLAND COS #LT101

70 days. A tasty romaine-type. Uniform heads are pale cream-green inside, and the outside is dark green. Developed around 1949; named after Parris Island, off the East coast. Pkt \$1.50

PETITE ROUGE #LT119

An exciting, true baby red romaine! This cute specialty lettuce is hardy and easy to grow in many climates. A hard-to-find variety. Pkt \$2.50

RED ROMAINE #LT115

Delicious, flavorful lettuce brings color and zest to salads. The red coloring develops best in cool weather. A good variety for specialty markets. Pkt \$2.00

ROUGE D'HIVER #LT105

60 days. Heirloom, red romaine-type from France. Listed in Vilmorin's Vegetable Garden Book from 1885. Red and green leaves; turns a deeper shade of red in cold weather. Pkt \$2.00

ROUGE GRENOBLOISE #LT129

Beautiful red-tinted Batavian (Crisphead) lettuce; the heads have excellent flavor. Very cold-hardy and slow to bolt, these are vigorous-growing plants; great producers. This fine, old lettuce comes from France. Pkt \$2.00

RUBIN #LT123

Very deep maroon, looseleaf heads. A stunning addition to the garden and salads, the leaves have frilled edges. Great for market growers; hardy. Pkt \$2.50

SPECKLED #LT103 *New!*

45 days. Beautiful apple-green leaves speckled and splashed with deep red. Originally a Dutch variety brought from the Netherlands to Ontario, Canada by Mennonite immigrant Urias Martin in 1799. Used as a loose-leaf variety. Pkt \$2.50

SUNSET #LT112

60 days. Super deep, beautiful red! A great

variety for home and market growers alike. An excellent leaf-type that was introduced in 1987, but has since become rare. Pkt \$2.00

TANGO #LT117

50 days. The leaves look like endive with their deeply-cut, crinkled appearance and dark green color. The tangy flavor makes this lettuce a winner in salads. Very uniform loose-leaf type. Pkt \$2.00

TENNIS BALL #LT164 *New!*

55 days. Rather loose heads are petite, 6-8 inches in diameter, Bibb or Butterhead type. This variety is documented to have been grown at Monticello by Thos. Jefferson, who noted: "it does not require so much care and attention" as other types. We offer the correct, black-seeded original strain. Listed in the Slow Foods Ark of Taste, and beloved by many about a century ago. Pkt \$2.50

TOM THUMB #LT102

60 days. An heirloom lettuce that dates to the 1850's. It makes small cabbage-like green heads, only 3"-4" across. Very tasty, a winner for classy markets! Pkt \$1.50

"I had rather be on my farm than be emperor of the world."

—GEORGE WASHINGTON



Melon

(Cucumis melo) We have heirloom melons that can mature in almost any climate. Try some of these sweet & juicy varieties this year and enjoy a taste trip into your past... enjoy the flavor! 25-50 seeds per pkt.

AFGHAN HONEYDEW #OML120

This delicious melon is grown in the high mountain valleys, north of Kabul, Afghanistan. Recently brought back from that ancient country, it measures about 8" long and is football-shaped. The skin is netted and the flesh is green, crispy, and sweet. Pkt (15 seeds) \$3.00

APPLE MELON #OML135 85 days. Adorable little tear-drop shaped melons just fit your hand. The cheerful golden-yellow-and green striped skin is thin like many Asian types; the fruit is eaten skin and all, like an apple. Our growers, the Gingerich family of Kentucky, first found this variety in Filadelfia in the Gran Chaco region of western Paraguay, in 1968. They grew it elsewhere in Paraguay and Belize for years before moving to Kentucky, where they have enjoyed it for several years. They and we are excited to pass this gem onto you! Pkt \$3.00

AMARILLO ORO #ML101

100 days. Beautiful, golden-yellow, oblong fruit grow to 15 lbs and have sweet, creamy-white flesh. A pre-1870 European heirloom winter type. Good shipper. Pkt \$2.00

ANANAS #AML102

100 days. Sweet and juicy white flesh. A rare white muskmelon; fruit are around 5 lbs. An old 1800's heirloom. Pkt \$2.50 or 1 oz \$5.00

ANANAS A CHAIR ROUGE #ML129 *New!*

85 days. This historic heirloom dates to the early 1800's. It was illustrated in France in 1885 by Vilmorin. This wonderful variety has become very rare. The fruit have netted skin and bright orange flesh that is firm, sweet and highly perfumed. Productive plants can be trained up a trellis. Pkt (10 seeds) \$2.75

ANANAS D'AMERIQUE A CHAIR VERT #AML110

Fragrant, incredibly delicious flesh that keeps getting rave reviews from our customers and is a favorite of our staff. This historic heirloom was grown by Thomas Jefferson in 1794. It was offered commercially in the USA in 1824, and it was illustrated in color in France in 1854 in the Vilmorin Album. This wonderful variety has become very rare. The fruit have netted skin and light green flesh that is firm, sweet, and highly perfumed. Productive plants can be trained up a trellis. Pkt \$3.00 or 1 oz \$7.00

BANANA #AML113

90 days. Banana-shaped fruit with smooth, yellow skin; and sweet, spicy, salmon-colored flesh. 16"-24" long, 5-8 lbs. It was listed in 1885 by J. H. Gregory's Catalogue, which said, "When ripe it reminds one of a large, overgrown banana... It smells like one, having a remarkably powerful and delicious fragrance." This is one of my all-time favorites, being very sweet and great for specialty markets. Pkt \$2.50 or 1 oz \$6.00

BARESE #ML128 *New!*

Botanically a melon, like the Armenian cucumber, but with a completely different appearance: oblong smooth, spring green fruits have a downy surface.

Rich Sweetness 132



Golden Crispy



Valencia Winter



Sweet, mild flavor, never bitter, burpless. This delicious heirloom originated in Bari, Italy. Pkt \$2.25

BATEEKH SAMARRA #OML142 *New!*

95 days. Oblong fruits are brownish-green and netted outside, lime green within. In our trials the flavor was an unusual, a very delicious, sweet-tart combination, with a distinct citrus taste. The name simply means "old melon from Samarra," which is a city in northern Iraq. Original seed was furnished by our friend, Iraqi seed collector Nael Aziz, who writes that this variety is known to have been grown in the Abbasid Period over one thousand years ago! Endangered due to war and America's aggressive promotion of patented seeds in Iraq. Pkt (10 seeds) \$3.00

BOULE D'OR #ML106

(Golden Perfection) Very sweet, pale green flesh is just marvelous. Lovely yellow fruit have a unique, lacy netting, like a work of art. This was one of our top melons in our 2003 trials, truly incredible; my all-time favorite honeydew type. Sugary flesh is so flavorful and rich. This variety is a dream for market growers and will command high prices with gourmets and chefs alike! It was listed in Vilmorin's book, *The Vegetable Garden*, in 1885 but it is very rare now. Let's make this variety a market favorite again! Pkt \$3.00

BURRELL'S JUMBO #AML127

80 days. Very delicious old variety from the D.V. Burrell Seed Co. An improved selection of Hale's Best, these melons have salmon-orange flesh that is very sweet; perfect for home or market. Pkt \$1.50

CASABA—GOLDEN BEAUTY #OML113

110 days. A quality Casaba type. In 1927, Burrell's said it was the finest of Casabas. Very sweet white flesh, tough golden rind, and a good keeper. It can be stored well into the winter! Pkt \$2.00

CAVAILLON ESPAGNOL #ML122 *New!*

Large, oblong, green fruits are filled with delicious green flesh. A very rare and old melon, it was listed in 1893 in Haage & Schmidt's catalog in Erfurt, Germany, and also listed by the Vilmorin's of France earlier in the 1800's. A rare find that is rich and sweet. Pkt \$2.50

CHARENTAIS #ML114

85 days. A famous superb heirloom French melon—super sweet and very fragrant. Light grey-green skin, smooth round 2-to 3-lb fruit, bright orange flesh. These are top sellers at high-dollar markets. This was my favorite melon in 2003. I just love the sweet flesh that is so firm. Pkt \$2.50 or 1 oz \$7.00

COBAN ORANGE FLESH #AML146

We originally collected this orange-fleshed melon in the beautiful Guatemalan mountain town of Coban in December 2005. It has medium-sized fruits with sweet, fragrant flesh that is juicy and flavorful. A really nice melon! Pkt \$2.50

COLLECTIVE FARM WOMAN #OML110

80-85 days. This heirloom from Ukraine was collected in 1993 by Seed Savers Exchange. Very popular on the peninsula of Krim in the Black Sea. Melons ripen to a yellowish gold, and the white flesh has a very high sugar content; a

SASHA EATING A SLICE OF 'MISSOURI GOLD.'



Melon Sorbet

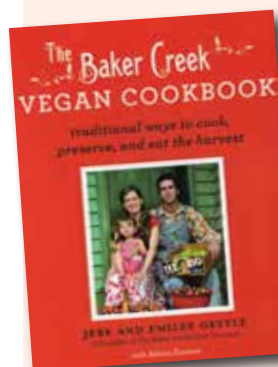
- ❑ 2½ cups melon, pureed
- ❑ ½ cup organic, unbleached cane sugar
- ❑ ¼ cup water
- ❑ 2 tablespoons lime juice or lemon juice
- ❑ Zest of one lime or lemon

Deseed melon and puree in a food processor until smooth, set aside 2½ cups puree.

Over medium high heat, prepare a simple syrup by bringing sugar, water and zest to a light boil. Combine puree, simple syrup and citrus juice. Allow to cool and place in the fridge until chilled.

Put melon mixture in an ice cream freezer and process according to manufacturer's instructions. Serve immediately.

Buy The Baker Creek Vegan



Cookbook, published by Hyperion! See our book section for details.

favorite among heirloom gardeners and market growers alike. Ripens early, even in Russia, and tolerates comparatively cool summers—known to do well in Canada. Pkt \$2.50

CRANE #AML130

85 days. The famous California heirloom introduced in 1920 by Oliver Crane, whose family has been farming near Santa Rosa for six generations. Delicious Crenshaw-type melons have pale orange flesh that is very sweet and fine flavored; green-skinned rind with orange spots when ripe. Fruit are 4 lbs each. Pkt \$2.50

CRENSHAW #AML107

105 days. Large melons with wonderful, sweet flavor! A family favorite; grows best in warm, dry climates. Fruit are oval-shaped and green-yellow; salmon pink flesh. Good yields of delicious melons. Pkt \$2.00 or 1 oz \$5.00

CRENSHAW BLANCO #AML128

110 days. An improved Crenshaw variety. Oval fruit are about 5 lbs each and have a creamy white rind when ripe; flesh is salmon pink, extra sweet, and of a very fine flavor. Great for specialty markets and shipping. Pkt (20 seeds) \$2.50

D'ALGER #ML103

Another colorful ancient French Cantaloupe (possibly from Africa); it is definitely one of the oldest. Ribbed fruit are dark green (almost black) with silver splashes. As they get ripe, they turn yellow with near red splashes. The flesh is highly perfumed and very smooth and creamy, but the flavor tends to be bland. Compact vines; quality French seed from Bruno Defay. Pre-1800 Heirloom. Pkt \$2.75

DELICE DE LA TABLE #ML118

A pre-1885 French heirloom that was listed in the French book *The Vegetable Garden*. The name of this beautiful old variety translated means "Delight of the Table". A very hard-to-find, almost unheard-of variety that is quite tasty. Pkt \$3.00

DELICIOUS 51 #AML108

4-5 lbs, round-oval muskmelon, salmon-orange sweet flesh. A popular home garden variety; early. Pkt \$2.50

EARLY FRAME PRESCOTT #ML110

80 days The Prescott melon that was grown in "Cold Frames" in the Europe of yesterday, hence the name. These are not the flat shape of our other Prescott's, but rather a roundish pumpkin shape with ribs, 2-3 lbs. each. Delightfully rich and sweet orange flesh. Pkt \$2.75

EARLY HANOVER #AML132

75 days. Luscious, small 2 to 3-lb green-fleshed melons are bursting with sweetness. This was a famous melon at the turn of the 20th century and was introduced by T.W. Woods & Sons of Richmond, Virginia, in 1895. Pick just before the melons freely slip from the vines for best flavor. This is a great variety to add to your home garden or market stand; heavy yields. Pkt \$2.50

EARLY SILVER LINE #OML116

75 days. Beautiful, oval, yellow fruit have lovely silver stripes and weigh 1-2 lbs. The white flesh is very crisp and sweet. This is a Korean type that was introduced by Burpee's and is one of the best. This one is a must for melon enthusiasts and specialty growers alike. Very productive and quite early, a

Melon Pie

Made with Mother Mary's Pie Melon. This is a favorite among diners at our vegetarian restaurant on our farm.

CRUST:

- ½ cup Earth Balance Natural Buttery Spread
- ¼ cup packed brown sugar
- 1¼ cups flour

Beat Earth Balance and brown sugar in mixer until fluffy. Add flour and mix thoroughly. Place in 9" pie pan and spread evenly over bottom and up sides of pan. Bake at 375 degrees for 10-12 minutes.

FILLING:

- ½ cup cane sugar
- 3 tablespoons organic cornstarch
- 2 tablespoons egg replacer—without water added
- 1½ cups Mother Mary's Pie Melon, cubed and liquified in blender
- ¼ cup water
- 3 tablespoons Earth Balance Natural Buttery Spread
- 1 teaspoon fresh, squeezed lemon juice

Stir together sugar and cornstarch in saucepan. Blend egg replacer, melon, and water; gradually stir into sugar and cornstarch mixture and cook over medium heat, stirring constantly until mixture thickens and begins to boil. Reduce heat and cook 1 minute longer. Remove from heat. Stir in Earth Balance and lemon juice. Pour into pie shell.

Sprinkle with toasted flaked coconut. After being allowed to cool, then refrigerate at least 1 hour before serving.

Enjoy this treat from the past!



Ananas d'Amerique a Chair Vert



Tigger

good choice for the North and fun for kids to grow.
Pkt \$2.50

EDENS GEM (ROCKY FORD GREEN-FLESHED) #AML109

90 days. An old heirloom variety, from 1881. This old-timer is still a popular green flesh muskmelon, with a heavily-netted rind and smooth, sweet-flavored flesh. Fruits weigh 2-3 lbs. A good keeper; has firm flesh. From Colorado. Pkt \$2.00

EDISTO 47 #AML106

90 days. Deep salmon-colored flesh; fine flavor and hard rind; 4½ lbs. Excellent for hot, humid conditions; great for home gardens or market. Pkt \$1.50

EMERALD GEM #AML120

85 days. An heirloom introduced by Burpee's in 1886. It was very popular for years, but now it has become rare. The fruit have green rinds and luscious, sweet, orange flesh; 2½ lbs each. Pkt \$2.50

ESCONDIDO GOLD #AML158

Huge fruit have grown up to 18 lbs, oblong with bright yellow rind. Flesh is soft, sweet and very fragrant; these are known for great taste. At one time this was a popular market melon at several of California's markets. Pkt \$2.50

FAR NORTH #AML159

One of the best melons to grow in short season areas, with melons maturing in as little as 65 days. One-pound fruit are filled with sweet, orange flesh. Said to be introduced by Ukrainian settlers in the southern prairies of Canada, it was improved at Morden Experiment Farm and Minnesota Horticulture Department. Introduced commercially in 1950. Pkt \$2.50

GAÚCHO #AML143

A beautiful melon having a golden rind with deep ribs; creamy-yellow flesh is very aromatic and juicy. Fruit is about 14" long and 8" wide, and it is one of the most popular home garden varieties in Brazil. Pkt \$2.50

GINGERS PRIDE #AML141

95 days. The largest melon we carry. Huge, oblong fruit averages 14-22 lbs. each! The skin is green, turning yellowish when ripe. The flesh is very sweet, melting, and of excellent quality. The vines set heavy yields. This variety was sent to us by a retired minister from Indiana. It has been in his family for many years, originating in Kentucky. This is a melon to give any grower pride. Pkt \$2.75

GOLDEN JENNY #AML133

An outstanding golden meated version of Jenny Lind", developed by long time friend and the late, master seed saver, Merl Neidens. Short vines just go wild producing these succulent, sweet 2 lb. beauties. Give this one a try at upscale markets. Early and productive. Pkt \$2.50

GOLDEN CRISPY #OML133

Commercial variety that was discontinued in the early 1980's. Small, oblong to pear-shaped fruits weigh about a half-pound. Smooth golden skin enclose incredibly sweet, uniquely aromatic white flesh. We're excited to re-introduce this worthwhile variety that was almost lost. Pkt. \$3.00

Petit Gris de Rennes



Metki Dark Green Cucumber Melon



GOLDEN HONEYMOON #AML119 *New!*

92 days A honeydew melon with a brilliant, gold rind and delicious green flesh; unique flavor. Two weeks earlier than regular Honeydew; excellent yields. Will rarely sunburn; a great keeper, unique and rare! Pkt \$2.50

GOLDEN SWEET #OML101 *New!*

This early melon has gorgeous, lemon-colored rinds and small size. The flesh is white, crisp and good. An easy to grow variety from Taiwan. Pkt (10 seeds) \$2.50

GREEN MACHINE #AML134

85 days. Vigorous, compact vines produce green-fleshed 2-lb melons at an incredible rate! This delicious, sweet variety is really amazing! A true improvement in melons bred by the late, Merl Neidens, a master of heritage gardening and plant selection. His varieties always receive rave reviews from our customers. Superb taste. Pkt 3.00

GREEN NUTMEG #AML114

85 days. Fearing Burr said in 1863, "*The Nutmeg Melon has long been in cultivation, and is almost everywhere to be found in the vegetable garden... It is of most delicious excellence... one of the best.*" It is a medium-sized green-fleshed melon that has a heavily-netted skin and rich, sweet, delicious flesh; heavy aroma. Pkt \$2.50

HALE'S BEST 45 #AML101

85 days. A popular heirloom developed around 1920 by a Japanese market grower in California. Sweet, smooth, orange flesh. A good flavored muskmelon. Pkt \$1.50

HEALY'S PRIDE #AML153

A big, pretty, oblong melon with musky-sweet orange flesh; Heavily netted and up to 15 lbs in size. This melon was developed by E.J. Healy of St. Francisville, IL. It is a great melon for most of the Midwest and was introduced in 1952. High-quality flesh with a great taste makes for some great eating. Pkt \$2.25

HERO OF LOCKINGE #ML120

80 days. Small, round, one-pound fruits have delectable, creamy-white flesh that is full of flavor and sweetness. This English heirloom was introduced in 1881 by Sutton's Seeds, but it was named for Lord Wantage of Lockinge, founder of the British Red Cross, and was developed at the family estate at Lockinge Park. A favorite! Pkt (15 seeds) \$3.00

HONEYDEW - ORANGE FLESH #AML104

98 days. Light green, smooth skin; orange flesh. An orange-fleshed version of the regular Honeydew; tasty. Pkt \$2.50 *or 1 oz \$5.00*

HONEYDEW - TAM DEW #AML103

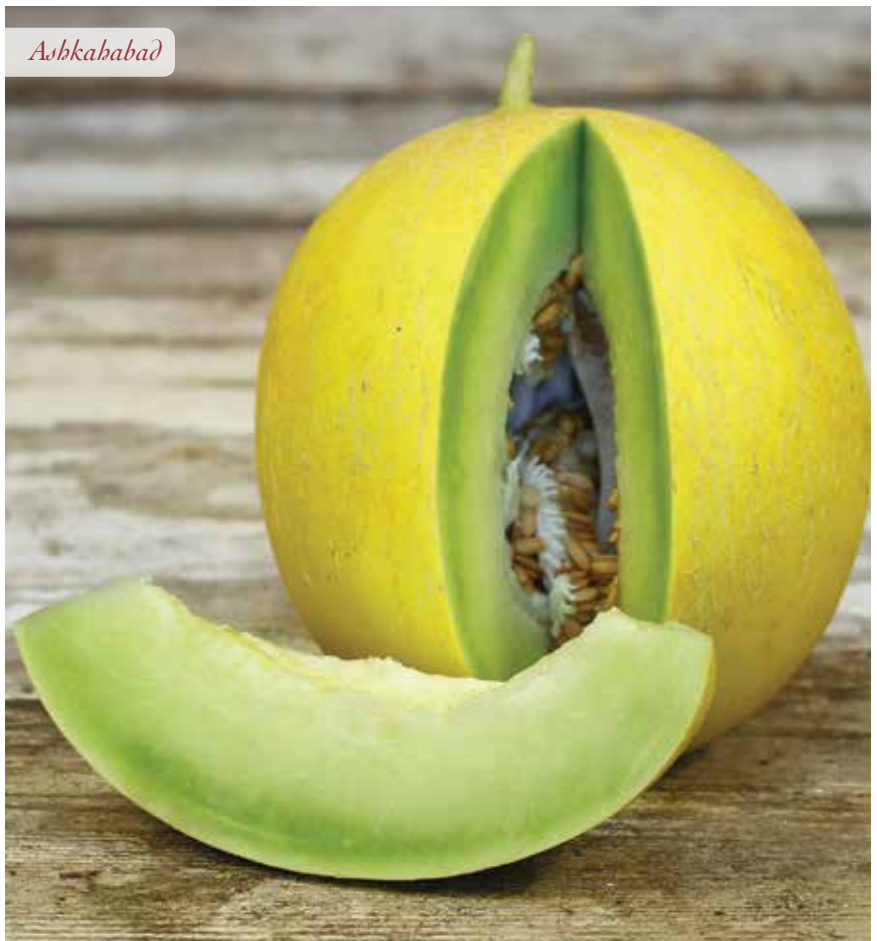
100 days. Beautiful, ivory-green fruit, deep green; very sweet flesh, with classic Honeydew flavor! A superb variety. Pkt \$2.50

HONEY ROCK #AML105

80 days. An early heirloom melon; 3-4 lbs. Thick, sweet, firm deep salmon-colored flesh; good yields of quality fruit. An AAS winner for 1933. Good size for an early melon. Pkt \$1.75 *or 1 oz \$5.00*

INDIAN CREAM COBRA #OML134

Here's a really unusual variety from Australia, with a distinctive flavor and aroma. The elongated fruits are smooth-skinned; the skin splits and peels back when the fruits are fully ripe. Some say this resembles

Asbkababad*Mother Mary's Pie Melon*

a Cobra's hood! The flesh is pinkish and unusually dry, and is often used to flavor homemade ice cream Down Under. Pkt \$3.50

IROQUOIS #AML125

85 days. Large 5 to 7-lb fruit, thick deep-orange flesh, of good quality. This melon is very good for the Midwest and Northeast. Developed by Dr. Munger of Cornell University, 1944. Pkt \$2.00

JENNY LIND #AML117

80 days. This fine melon dates back to the 1840's and was sold by many of the seed companies of that day. It was named for the famous singer, Jenny Lind, "The Swedish Nightingale." This wonderful 1- to 2-lb turban-shaped melon is very sweet and has light green, delicious flesh. It is becoming popular again with those who try it! Pkt \$2.50

KANSAS #AML123

90 days. A very rare heirloom from Kansas; the vines are vigorous and the yield is great; oval-shaped, ridged and netted fruit. The flesh is orange and has exceptional flavor, very delicious! A very dependable variety, the fruit weigh around 4 lbs. One of our most endangered varieties and also one of the best. Perfect for farmers' markets. Pkt \$2.50

MANGO MELON OR VINE PEACH #OML115

The 3" fruit are the size of a peach, with a yellow rind and bland white flesh. This variety was very popular in Victorian times for making sweet pickles, pies, and preserves. Developed in China and introduced into America in the 1880s. In the Orient this type of melon is pickled. Pkt \$2.50

METKI DARK GREEN SERPENT MELON (ARMENIAN) #OML104

65 days. An ancient heirloom, introduced from Armenia into Italy as far back as the 1400's. It is a melon, but is used like a cucumber; pickled small (18" or less), it is very mild and tasty, but the fruits can grow to over 3' long! Easy to grow, and good yields; it should be planted in more gardens. Pkt \$2.50

METKI PAINTED SERPENT MELON #OML105

Very long fruit with dark green and pale green stripes and excellent flavor; a rare Armenian-type cucumber that is actually a melon; very unique and is a great selling item at farmers markets everywhere. Pkt \$2.50

METKI WHITE SERPENT MELON #OML106

The light green Armenian cucumber that is botanically a melon; sweeter and crisper than regular cukes, pick when under 18" for best taste. Delicious and easy to grow. Try selling all three colors of our Metki Serpents at your specialty market for a real sensation! Pkt \$2.50

MINNESOTA MIDGET #AML140

70 days. This very small, very early heirloom was introduced in Minnesota in 1948. They have sweet, orange flesh, measure just 4" across, and are perfect miniature versions of the "Classic Muskmelon." Compact 3'-4' vines produce good yields. I fondly remember these as the only melons our family could get to ripen in Charlo, Montana, about 20-some-years ago. Pkt \$2.50

MISSOURI GOLD #AML150

A very old heirloom from Southern Missouri, which has been in one Missouri family since Civil War times. This variety was given to an Illinois seed corn grower in the 1970s, who has preserved it ever since. This is

Prescott Fond Blanc



Thai Golden Round



Bateekh Samara, A one thousand year -old Iraqi treasure that is nearly extinct.



a very rare variety, with 2-3 lb fruit, sweet, orange flesh and good yields. A real old-time hillbilly variety that we are very pleased to offer. Pkt \$3.00

MOTHER MARY'S PIE MELON #AML162

A favorite in our Vegan Restaurant. Here's a really different little melon! Tart little fruits are about softball sized or slightly smaller, weighing to about 6 ounces. Smooth, occasionally netted bright yellow-orange skin contains the white flesh. The fruit is fragrant, tangy and moderately sweet. Original seed was preserved by W.R. Lorence, whose Minnesota grandmother, a century ago, made pies from a combination of this melon and apples. Our cooks turn these into incredible pies, crisps and cakes. Enjoy wonderful melon flavor in your summer baking and preserves! Pkt \$3.00

NEW MELON #OML139

Small, round to slightly tear-drop shaped melons with smooth skin of pale green. The juicy flesh within is yellow to white. A Japanese specialty type developed in the 1950's; beloved for its fragrance and its sweet taste. Pkt \$2.75

NOIR DES CARMES #ML109

80 days. A beautiful and rare heirloom from France, the famous "Black Rock" melon preserved by the Carmelite monks. It was mentioned by Mawe & Abercrombie in 1787. Nearly black in color, the fruit turns orange as it ripens. They are deeply ribbed and have smooth skin. The flesh is orange in color, thick, flavorful, and perfumed. Excellent and unusual. The fruit weigh about 3-6 lbs each. Pkt \$2.75

OBUS OR KROUMIR #ML111

90 days. Another of the true French cantaloupes that we have obtained from France's best collectors. This one was developed from "Noir des Carmes" and was mentioned by Vilmorin in 1904. The fruit are generally oblong in shape. Dark green rinds get golden as the fruit ripens. These are very sweet and have orange flesh; 4-8 lb. in weight. Rare. Pkt \$3.00

OKA MELON (BIZARD ISLAND STRAIN)

#AML154

A popular melon in Canada's Montreal region in the 1920's and 1930's. It was grown in Montreal's rich soil before disappearing from catalogs, only to be discovered many years later, still being grown on Bizard Island in Quebec. Developed about 1912 by a Trappist monk at La Trappe, Quebec. In 1932 Dupuy & Ferguson, seedsmen and nurserymen of Montreal, said *"The colour is a beautiful cream, with a bright salmon flesh that is very thick and well netted. The most delicious, sweet and juicy melon. It is of strong habit, a fine setter. The Oka melon is the result of years of patient and intelligent selection from the product of Montreal Market crossed with a red-fleshed variety."* Indeed it is very sweet and flavorful, being a good melon for the North. Pkt \$2.50

OLD GREEK #ML124

90 days. This unusual melon came to the US with Greek immigrants in the early 20th century, who settled in Utah to work mining jobs there. Slightly oblong, netted fruits vary quite a bit in size, attaining 10 lbs in really good conditions. The orange flesh is very sweet. Ripe fruits keep fairly well. Pkt \$3.00

OLD TIME TENNESSEE #AML142

An old favorite of mine. Produces huge, oblong melons that weigh 12-14 lbs and have a deeply creased rind. Their orange flesh is superior, being loaded with unique fruity undertones and a sweetness not often found in modern melons. High sugar content. Fragile

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DAVID LEROY KAISER EATING THE DELICIOUS "PEAR" MELON!



Golden Jenny

melons are not good keepers but are winners with gourmet foodies. This old Tennessee heirloom was almost lost to modern gardens. Pkt \$3.00

ORAN'S MELON #AML136

85 days. A local heirloom from the Missouri Ozarks that has been grown by the Oran Ball family for over 55 years. Large 6 to 8-lb fruit are netted and ribbed, the flesh is a rich orange color, and the flavor is very good. Excellent for the Midwest region. Pkt \$2.50

PEAR #AML145

90 days. Football-shaped fruit have wonderfully fragrant, sweet orange flesh that has a delicate flavor. This heirloom from the Northwest pre-dates 1900. Pkt (15 seeds) \$2.50

PETIT GRIS DE RENNES #ML104

85 days. Dense, 2-lb fruit have orange flesh that is superbly sweet, flavorful, and perfumed. This variety is early and well adapted to cool climates. The fruit weigh around 2 lbs and have a grey-green rind. This fine French variety is of the best quality and is the favorite melon of the French melon expert and author Bruno Defay. Rare in the USA. One of our most-requested market melons, specialty growers love them because they command top prices! We continue to receive rave reviews about this melon, which is surely one of the best Charentais types. Pkt \$3.50 or 1 oz \$9.00

PIEL DE SAPO (TOAD SKIN) #ML113

110 days. Oval, 8"-long fruit, and skin that's mottled green and yellow, somewhat like a toad's skin. Sweet, white flesh has a very good taste; one of the earlier maturing winter melons, but still rather late. Very rare; from Spain. Pkt \$2.50

PIKE MELON #AML139

80 days--This heirloom was introduced in 1935 by Aaron Pike of Monmouth, Oregon. It is oblong and has sweet salmon, orange flesh and was bred for production on clay soils. This heirloom has become very rare. Pkt \$2.50

PLANTER'S JUMBO #AML126

85 days. Thick, sweet, orange flesh; fruit are over 4 lbs. A good variety for drought or heavy rainfall. Popular market melon, makes a good shipper. Pkt \$1.75

PRESCOTT FOND BLANC #ML102

70 days. The most unique and beautiful French melon we sell! The fruit is 4-9 lbs, very flattened and ribbed, with warts and bumps. Melons have grey-green skin turning straw color; flesh is salmon-orange. Once one of the best-known melons, it was mentioned in the 1860's, but it likely is much older. The flavor is very rich if picked at perfection, and the fragrance is heavenly. This is a favorite melon of mine, almost unheard of in this country. Pkt \$2.50

PRIDE OF WISCONSIN #AML135

90 days. An old-fashioned Wisconsin heirloom that was grown for the Milwaukee markets in the 1920s. Large fruit are oblong and have soft, sweet, juicy orange flesh, real muskmelon taste. Very Rare. Pkt \$2.50

RAMPICANTE ZUCCHERINO #ML126

80 days. The name means "climbing sugar melon." Traditionally grown on trellis or other support, but may be left to creep along the soil's surface. Fruits run 2 to 2 1/2 lbs. Sweet salmon-to-orange flesh. A fine Italian heirloom that is quite delicious. Pkt \$2.75

RICH SWEETNESS 132 #OML126

Incredible little melons from the former Soviet Union.

Zatta



Minnesota Midget



Schoons Hardshell



The fruit are a beautiful red, striped with golden yellow and weigh only about ¼ lb! The flesh is pure white and quite sweet. These have a very refreshing taste and are very fragrant. They are perfect for single servings. These little melons are so much fun and great for children's gardens. The vines are very productive and produced all season long. One of the best new varieties we've discovered in the last few years. Try a few of these delicious little melons in your home or market garden. Pkt \$3.00

RIDDLE #OML127

Unique little melons weigh about 1 lb and are mostly egg-shaped. They vary in color from white to caramel-brown and green. Flesh is white, sweet and flavorful. A fun little variety that have some variation in fruit shape. Developed in the former Soviet Union. Pkt (15 seeds) \$2.00

RUGOSO DI COSENZA #ML108

A beautiful "Amarillo Oro"-type melon from Italy. It is a good late-season market variety, with sugary-sweet white flesh and a bright-golden rind with ridges; hard to find here. Pkt \$2.00

SAKATA'S SWEET #OML102

85 days. A favorite Asian variety of Dr. Amy Goldman, author of *Melons for the Passionate Grower*. These small 3"-4" round melons are very sweet with a high sugar content. Oriental varieties open a whole new dimension to melons as they are amazingly different. Crisp and crunchy; they have edible skins. Their small size and light, golden rind make them very attractive. This fine Japanese variety was developed by Sakata's Seed Co., of Yokohama. This is a must for marketing. They are in high demand by melon lovers and command top prices! Rare and colorful. Pkt \$2.50

SCHOON'S HARDSHELL #AML129

Very large fruit have a hard, heavy and deeply ribbed rind; a very good shipper or home garden variety; salmon flesh is very flavorful, spicy and unique. A New York heirloom that is a favorite of melon expert Dr. Amy Goldman. Pkt \$2.00

SIERRA GOLD #AML116 *New!*

85 days. Well netted, 3-lb. fruit with thick, salmon-colored flesh; sweet and of superb flavor. An excellent home and market variety. Resistant to powdery mildew. Pkt \$2.00

SLEEPING BEAUTY #AML156

80 days. Developed by Merlyn Niedens in the late 1990s. This variety produces lots of small, sweet melons that have succulent orange flesh. Flattened fruit are netted and have yellow tan colored rinds. Compact vines are ideal for small gardens and those who grow in raised beds. Pkt \$2.50

SMALL PERSIAN #OML112

110 days. Rare, old-time melon with a sweet, bright orange flesh and a dark green rind. Distinctive flavor! The Persian melon has been offered in America for nearly 200 years but traces it's origins to ancient Persia (Iran). Pkt \$2.00

SWAN LAKE #OML124

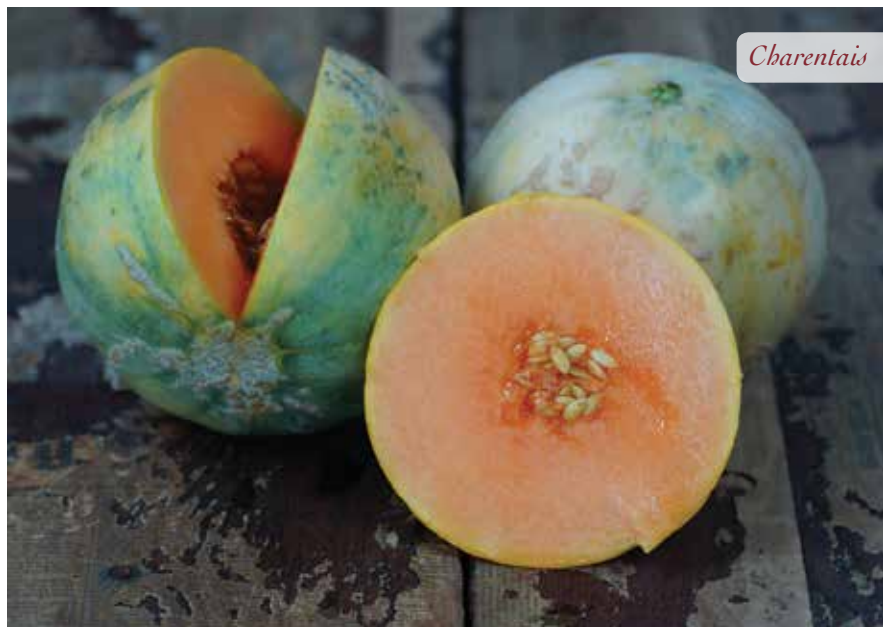
A small and beautiful honeydew type. This variety has superb, sweet melting flesh that ranges in color from white to pale salmon. Attractive fruit are perfect for marketing, or for the home gardener who wants a great 2-3 lb melon. Pretty, smooth yellow skin. Pkt \$2.50



Noir des Carmes



Indian Cream Cobra



Charentais

Apple Melon



SWEET PASSION #AML149

An Ohio heirloom that has been grown since the 1920's. According to legend, the sweet orange flesh is said to cause a state of passion if eaten straight from the garden on a moonlit summer night. It has succulent flesh that is very sweet, aromatic and very finely flavored. Fruits weigh 3-4 lbs and are produced on vines that have some drought and wilt resistance. Pkt \$2.50

TENDRAL VERDE TARDIF #ML117

One of our favorite varieties in our 2012 trials. Oblong melons with a dark green rind and sweet white flesh, that is of excellent quality. A popular winter melon variety in Europe, but rare here. Very late. Pkt \$2.00

THAI GOLDEN ROUND #OML121

The plants are extremely productive and did well here in our climate. The big 6-lb fruit look like glowing orange pumpkins. One of the most unusual and attractive melons we've ever grown. The green flesh is sweet and melting and has a very unique tropical taste, somewhat un-melon like in flavor. This variety adds a whole new category of melons to the US and is sure to be a favorite of gardeners who love diversity. Pkt (10 seeds) \$2.00

TIGGER #OML107

90 days. The most amazing looking melon we have grown. The fruit are vibrant yellow with brilliant fire-red, zigzag stripes (a few fruit may be solid yellow), simply beautiful! They are also the most fragrant melons we have tried, with a rich, sweet, intoxicating aroma that will fill a room. The white flesh gets sweeter in dry climates, mild tasting. Small in size, the fruits weigh up to 1 lb. The vigorous plants yield heavily, even in dry conditions. This heirloom came from an Armenian market located in a mountain valley. Pkt (15 seeds) \$2.50, or 1 oz \$10.00

TIP TOP #AML112

90 days. Introduced by A.W. Livingston Seed Co. in 1892. This variety was discovered in a field of market melons by a gentleman, named Frank Miller of Lancaster County, Pennsylvania and he sent it to Livingstons. Salmon-orange flesh is sweet and spicy. Pkt \$3.00

UZBEK SWEETNESS #OML132

An early melon coming from Uzbekistan. The golden skin is nearly smooth, with only a hint of netting; no discernible ribbing; pure white, sugary-sweet flesh. Size runs from about 4 lb to an occasional 10 lb fruit. Pkt (10 Seeds) \$2.50

VALENCIA WINTER MELON #ML115

An old-time melon listed by American seedsmen in the 1830's but probably goes back much further; believed to come from Italy. Can keep four months into the winter. Very sweet cream-colored flesh, dark green skin; rare and delicious. Pkt \$2.50

VERT GRIMPANT (GREEN CLIMBING) #ML116

A very old, green-fleshed French melon; can easily be grown on a trellis because the fruits are small, 1-2 lbs. Fruit is slightly oblong, and the flesh is crisp and juicy. Makes a great cooking melon; keeps well. A very rare heirloom; French grown seed. Pkt \$2.50

YELLOW CANARY #ML105

100 days. An elongated-shaped melon with a deep yellow rind. Flesh is light green & very sweet and tasty. A favorite! Good yields. Pkt \$2.00

ZATTA #ML125

80-85 days. Traditional variety of Italy, where it is called "Brutto ma Buono." The name translates to "ugly but good," but it looks beautiful to us: 4-lbs. ribbed fruits in green to yellow. The flavor of the orange flesh is very sweet and rich. This melon was first described by Castelvetro in 1614; believed to have been grown by Thomas Jefferson as "Massa". Pkt (10 seeds) \$3.00

Tendral Verde Tardif



Jake's





African Wild Melons



Jelly Melon

KIWANO or AFRICAN HORNED CUCUMBER #JM101

(*Cucumis metuliferus*) Very unusual fruit with spiny "horns." The green-yellow skin turns a bright deep orange when ready to harvest, and the pulp inside the fruit resembles lime green Jell-O. The fruit has a sweet-sour, banana-lime-tropical fruit taste; good juiced and sweetened, delicious with yogurt. This fruit is showing up quite often in US markets. Native to Africa, it is hardy and easy to grow; can be grown just about anywhere you can grow melons. Beautiful vine and fruit! Tiny seed. Pkt (10 seeds) \$3.00

African Wild Melons

AFRICAN WILD MELON MIX #AWM101

This is a mixture of fun, attractive ornamentals, great for covering a fence or arbor. Most varieties are easy to grow and the fruits keep well, making them perfect for arrangements and craft ideas. The fruit are perfect for fall displays. From the Wilds of Africa, these are poisonous and are NOT for human consumption! The mixture may include Gherkin African Wild Melon, with its small greenish-brown fruit with pale brown stripes and alien-like spikes; Gherkin Spiny Burr with its cucumber-like vines that produce loads of fruit, possibly from the country of Angola; Gooseberry Gourd Melon with spiny little fruit that are quite pretty with dark green and light green stripes; Hedgehog Gourd Melon which is completely covered in soft spines; as well as other species. This mixture of species is sure to become popular with lovers of garden ornamentals because they are quite easy to grow and very productive. Considered poisonous; do not eat! **Poisonous.** Pkt (20 seeds) \$2.50

Cassabanana

CASSABANANA or MELOCOTON #MC101

(*Sicana odorifera*) Wow, this is exciting! I saw this crop along the roadside in Guatemala. The fruit were brilliant flaming red, and about 2' long—one of the most beautiful things I had ever seen! They have bright orange flesh that is sweet and is used in drinks, jellies and other desserts; it has a unique tropical fruit taste. The fruit are fragrant and keep for a long period, like squash, making this a hot item for fall sales for pumpkin growers. Huge vines can grow to 50' and are quite ornamental, but they do require a very long season and are mostly grown in Florida and the Deep South. Here in southern Missouri the fruit almost ripened, but we ran short of days. This plant was first mentioned in Europe in 1658 as a popular plant in Peru. We are happy to have located a small supply of seed. Pkt (10 seeds) \$4.00



Bitter Melon

20 seeds per pkt.

GREEN SKIN #BM108

(*Momordica charantia*) 90 days. This Indian variety produces nice-sized, 8-inch green-skinned, curiously bumpy fruit. The plants yield well and are attractive in the landscape, having deeply cut leaves, bright yellow flowers and developing fruits—very effective on trellises and arbors! Bitter melon is a traditional staple in much of Asia; local cuisines appreciate the mildly bitter taste in soups and curries. As a bonus, the pulp surrounding the seeds turns brilliant scarlet at full maturity, and its sweet taste is also utilized in its native lands. Bitter melon is recognized for its value in blood-sugar regulation among diabetics. Pkt \$1.50



Snake Melons

LONG EX SNAKE #SM102

This medium-sized snake melon produces beautiful 12-20" fruit that are green with white stripes and snake-like. At maturity they turn bright red inside and out. Lovely vining plants grow well in warm summers, and produce well. Pick young fruit, slice, and add to flavorful curries, soups and stir-fries. A fun and easy-to-grow melon. Pkt (10 seeds) \$3.00



Wax Melons

25 seeds per packet.

CANTON GIANT #WX104

The famous giant variety that is very popular in South China. Large, long fruit can grow to 40 lbs! They have mild, tasty, white flesh and a deep green rind. A real ethnic treasure that is hard to find. Pkt \$3.00

"It is unpatriotic not to tell the truth, whether about the president or anyone else."

-THEODORE ROOSEVELT

Okra

(*Abelmoschus esculentus*) 30-75 seeds per packet. This African native and staple of the Deep South really thrives on heat! Slaves from Angola called okra "ngumbo" which became gumbo, a popular name for several okra dishes to this day. Does best when direct-sown into warm soil, but can be started earlier indoors and transplanted, so long as the young plants aren't allowed to become root bound. Soil for okra need not be especially rich; plants are drought tolerant but produce more with adequate moisture. Keeping pods picked encourages further production.

ALABAMA RED #OK132

A delicious heirloom from Alabama, this variety has fat, red pods that are great fried. One of our most popular varieties, it is unique and rare. Pkt (15 seeds) \$2.50

BOWLING RED #OK120

Lovely plants that grow 7'-8' tall and have deep red stems. The great-tasting pods are long and thin, being quite tender even when longer than most. This heirloom has been grown by the Bowling family of Virginia since at least the 1920's. Pkt \$2.25

BURGUNDY #OK102

55 days. Pods are a beautiful, deep red, and stems are also red. Very tender and delicious. Ornamental; tasty. Pkt \$2.50 or 1 oz \$6.00

BURMESE #OK111

We are proud to offer this heirloom variety from Burma (Myanmar.) Large pods are tender, spineless, and finely flavored. The plant starts yielding early, and production lasts until frost. Pkt \$2.00

CLEMSON SPINELESS #OK103

60 days. Plant is spineless; tasty green pods, best picked small. Developed in 1939. Still a standard in many home gardens. Pkt \$1.50 or 1 oz \$4.00

EAGLE PASS #OK133

From the area around Carrizo Springs and Eagle Pass, Texas. Productive plants are a favorite of the local farmer who grows this variety. A great okra that is less slimy than others; big pods are tender and delicious. Pkt \$2.00

EDNA SLATON'S CANDELABRA #OK135

Graceful, branching plants, reaching shoulder height, give great yields of 12-inch cowhorn-type pods, which remain tender even after reaching a large size! The prickly pods are a pretty, pale green. Performed well in the hot and dry conditions of summer 2011, when others failed. Originated in Georgia. Pkt (20 seeds) \$2.75

EMERALD #OK105

58 days. A Campbell Soup Co. variety from 1950; early, round and smooth, deep-green tasty pods; high quality and early, tall plants. Pkt \$2.50

FIFE CREEK COWHORN #OK113

An heirloom that has been in the Fife family since around 1900 and believed to have come to them from a Creek Indian woman who stayed with them for one year in Jackson, Mississippi. Large, long pods stay tender longer than most; huge plants are very productive. Pkt \$2.50

GOLD COAST #OK136

Spineless pods are light green and often reach 6" in length while remaining tender. Compact plants to about 5 feet tall are very well branched, producing plenty of sweet, tender pods. A bit later than some types; very drought tolerant. Throw in resistance

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Jing Orange



Eagle Pass



to root-knot nematode and you've got a great variety for the Deep South. Recommended! Pkt \$2.50

GRANDMA EDNA'S CHEROKEE

LONG POD #OK138 *New!* 65 days. This okra has been in Melba Beasley's family for seven generations. It can be traced back to her grandmother, Edna, a Cherokee gardener who passed seed along to her descendants. Melba writes: "Grandma really wanted us to remember our heritage in numerous things she passed on to us. This seed was really important to her." This variety makes very large plants, spreading several feet wide and eight feet high, and Melba recommends a step ladder to pick them! Pkt \$2.75

HARLOW'S HOMESTEAD #OK128

Our grower received this okra from a man named Mercer, who had received it from his grandfather in the late 1960's. This okra is said to be passed down from some of the original Tennessee homesteaders and grown for generations. Pick at finger-length for superb pickles, or slice the ribbed pods and fry. Plants grow to 6-7 feet tall and are drought tolerant. Pkt \$2.25

JIMMY T OKRA #OK107

The plants are of medium height, having two types of pods: one smooth and the other ribbed. Pods are 8-12" long; very productive. It was grown by Jimmy T. Morris in the 1940's and 1950's in the Elizabethtown and Hodgenville, KY, area. Pkt \$2.00

JING ORANGE #OK126

60 days Lovely pods are a deep reddish orange and are quite colorful. This Asian variety produces lots of flavorful 6"-8" pods early, even in dry conditions. An exciting new variety that is unique and beautiful. One of the most tender we grow. Pkt (10 seeds) \$2.50

LOUISIANA 16-INCH LONG POD #OK127

Large, branching plants produce huge yields of truly giant pods, up to 16 inches long! This heirloom comes from Evangeline Parish, where it has been grown for a very long time. Sent to us by Cajun and Creole seed collector Kurt Bridges, who says the plants often get "big like a fir tree" in Louisiana. Pods stay tender for longer than most, but should still be picked young. We loved this variety! Pkt (15 seeds) \$2.50

MILSAP WHITE #OK122

Seed for this variety was sent to us by Will Sawyer, who received the seed from a lady in Copperhill, Tennessee, who had been

growing this long-time favorite of her late mother. Pale green pods are quite tasty, and smallish plants are very productive. A great Tennessee heirloom. Pkt \$2.00

PHILIPPINE LADY FINGER #OK125

Tall plants can grow 10 feet and produce extra-long, smooth, round pods that can be cooked at larger sizes than most okra. This okra requires a long season but is quite delicious. This Filipino variety was brought to the USA by Melba Hamilton, and she and her husband kindly sent us these seeds. Pkt \$2.50

PERKINS LONG POD #OK108

Very green, extra-large pods are tender and delicious, the perfect okra for canning and gumbo. Vigorous and productive plants are 5' in height; an old favorite. Pkt \$2.00

RED VELVET #OK137 *New!* 70

days Stems and pods are a deep, rich burgundy to scarlet. Pretty enough for the flower beds, and a stunning choice for edible landscaping. Plants top out at about 4 to 5 feet. The pods are slightly ribbed or fluted; tender and delicious harvested at 3-5 inches in length. Pkt \$2.75

ROBERIE #OK131

This okra has been grown for 100 years by the Roberie family in St Landry Parish, Louisiana. A good producer of medium-sized green pods that are produced over a long season. Pkt (25 seeds) \$2.50

SILVER QUEEN #OK140 *New!*

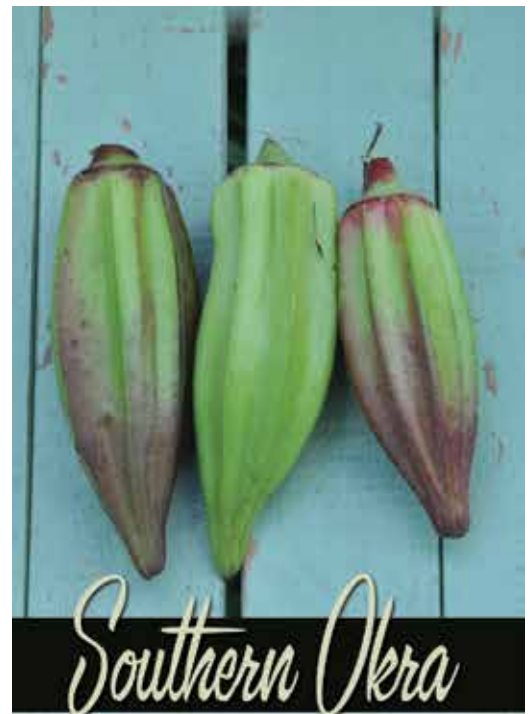
65 days. Pale green to nearly white cowhorn pods are unusual and striking—the color is almost like the heart of an Iceberg lettuce! Lightly ribbed pods reach 7 inches in length and are great in gumbos and curries; harvest slightly smaller for deep-fried okra. Plants are moderate in size (for an okra) and typically measure 6-7 feet. Pkt \$3.00

STAR OF DAVID #OK106

70 days. Israeli variety. Short, very thick pods are quite delicious. The pods are twice as fat around as most okra. Pkt \$2.50

STELLEY #OK134

Louisiana variety originally collected in St. Landry Parish, Louisiana, at the heart of Cajun heritage and culture, where it was found growing near an old, abandoned homestead nearly 50 years ago. The plants are fairly compact, reaching 5-6 feet in height, and are super productive! The pods stay tender to 6"-7" in length. Original seed was furnished by our friend, collector Kurt Bridges. Pkt (20 seeds) \$2.50



Southern Okra Scramble

- 1/4 cup of extra virgin olive oil
- 1 medium onion, diced
- 1 small red pepper, sliced
- 1 pound fresh okra, sliced
- 2 garlic cloves, minced
- 3/4 cup organic yellow cornmeal
- 1/4 cup nutritional yeast flakes
- 1/2 teaspoon onion powder
- 1/2 teaspoon garlic powder
- 1/2 teaspoon smoked paprika
- 1/4 teaspoon black pepper
- sea salt to taste

In a heavy skillet, heat olive oil on medium/high heat. Next add the chopped onion, pepper and minced garlic, saute until the onion becomes clear. Then, add okra and place a lid on the skillet. Cook until the okra is tender.

In a small bowl, combine all the dry ingredients and blend well. Test the okra with a fork, if it is tender then add the dry mix to the skillet. Let the cornmeal coated okra brown, flipping every 5 minutes. Cook until golden brown. Serve with tomato gravy or catsup.

⇒ Serves 6 ⇐



Onion

(Allium cepa) 300+ seeds per packet. A very ancient Old World crop—records exist telling how many onions were allocated to the laborers building the pyramids, and they were a basic ration to Greek hoplites. Long-day onions tend to do best in the North and short-day types do best in the South; the dividing line is at about the 35th parallel. Onions grow best in mellow soil, rich and possessing much organic matter. The tiny seeds are usually started indoors, although they may be direct sown if conditions and timing are suitable. Spring-planted onions are started about 9-12 weeks prior to setting out, which may be several weeks before the last frost date. When setting onion plants in their final location, allow about 6-8 inches from their neighbors, if in beds; or 4 inches if in rows, spacing rows at least a foot apart. Apply a heavy mulch to control weeds, as onions will not grow large in competition with weeds. Harvest onions when the green tops begin to fall over; cure several weeks and store at cool room temperature.

AILSAL CRAIG #ON122

Long day. Very well-known globe-shaped heirloom onion that reaches really huge size—5 lbs is rather common! The skin is a pale yellow and the flesh is relatively mild and sweet, so is recommended for fresh use—not a storage type. Introduced in 1887 by David Murray, gardener for the Marquis of Ailsa, at Culzean Castle in Maybole, South Ayrshire, Scotland. Pkt \$2.50

AUSTRALIAN BROWN #ON101

Intermediate day. Introduced in 1897 by W. Atlee Burpee. This variety produces extra fine large bulbs that have superb flavor! The yellow-brown roots are a standard on our farm for their sureness to produce quality. Pkt \$2.50

BIANCA DI MAGGIO #ON106

Long day, 80-110 days. Flat, Italian “cipollini” variety. These delicious, small white onions command a high price at specialty markets. Very sweet and mild; used in Italy for pickling, grilling, and in salads. We have select Italian seed. Pkt \$2.50

BRONZE D'AMPOSTA #ON115

Intermediate day. Attractive reddish-bronze onions are good-sized and sweet. A great variety for fresh eating, as it is not too hot tasting. A decent keeper in storage and a good overall red type. Named for the small city of Amposta, Spain. Pkt \$2.00

BRUNSWICK #ON120

Long-day type. First offered in 1870, Brunswick is a deep red-to-purple flattened type. Usually very mild and sweet, it nevertheless stores very well. Pkt \$2.25

CRIMSON FOREST-BUNCHING #ON110

(Allium fistulosum) Beautiful, brilliant red stalks, flavorful and tasty. Very unique and colorful, a bulbing type. Pkt (250 seeds) \$2.00 or 1 oz \$9.00

FLAT OF ITALY #ON104

Intermediate day. Beautiful red “cipollini”-type, flat gourmet onions from Italy. They are bright red in color and very flat, perfect for fresh eating or cooking. This is a very old Italian variety that was mentioned by Vilmorin in 1885. A good choice for fresh market. Early. Pkt \$2.50

GOLD PRINCESS #ON113

Intermediate day. A medium-sized, light yellow, flattened “cipollini”-type onion that is so popular with gardeners

Flat of Italy



Ailsa Craig



Bianca di Maggio



Wethersfield Red



Red of Florence

Onion Soup

By William Woys Weaver

*The classic French onion for soup is the one the French call *Jaune paille des vertus* otherwise known as *Brown Spanish* and introduced in 1793. Other good soup onions in the Baker Creek catalog are *Alisa Craig* (developed in Scotland and introduced in 1887), *Australian Brown* (1897) and *Yellow Flat Dutch* (1888).*

Of course, you can make onion soup from just about any onion you want, but if you're after that rich buttery flavor with huge depth and character, go for the heirlooms. When raised organically, they take up all sorts of vital minerals from the soil, and that is part of the secret of their good flavor.

I am now going to share with you my favorite onion soup recipe, which only takes about 30 minutes to prepare. Company coming on short notice? Here is your starter course to launch the dinner! It's even better when reheated the next day.

SOUPE À L'OIGNON

Yield: Serves 4 to 6

- ❑ 1 and a half pounds of onions, preferably *Brown Spanish*
- ❑ 3 tablespoons butter
- ❑ 1 tablespoon olive oil
- ❑ 1 tablespoon brown sugar
- ❑ 1 and a half quarts well-flavored beef stock or bouillon
- ❑ salt and pepper to taste

Cut the onions in half lengthwise, then slice paper-thin to make half-rings. Heat the butter and oil in a deep stewing pan and when the butter begins to foam, add the onions. Stir to coat the onions with the oil mixture, then add the sugar, stirring it as well. Cover and sweat the onions over a medium-low heat for about 10 minutes, or until soft and beginning to turn color. Add the stock and season with salt and pepper. Cover and simmer gently for about 20 to 30 minutes then serve.

For variation, you can brown some slices of crusty bread in butter and then float them on top of the soup liberally sprinkled with grated cheese.

and chefs. This Italian variety matures extra early. Pkt \$2.50

HE SHI KO-BUNCHING #ON111

(*Allium fistulosum*) An heirloom Japanese, perennial bunching onion. Stalks grow and divide from the base. Mild and tasty. These are an essential ingredient in both Oriental and American foods. A non-bulbing white type. Pkt \$1.50 or 1 oz \$6.50

ISHIKURA #ON125

(*Allium fistulosum*) Popular and traditional Japanese variety for *sukiyaki*, soup and salads. Reaches enormous proportions (to 2½ feet tall, one inch across) while remaining tender and scallion-like. Never forms a bulb. Earth-up as for leeks to produce long white shanks. Very nice variety that we are excited to offer! Pkt \$2.50

JAUNE PAILLE DES VERTUS #ON114

Long day. Introduced about 1793, this old variety is now hard to find. It is also called *Brown Spanish* by French seed house *Vilmorin*; in 1885 they said, "The winter supply of Paris and of a great part of Europe consists chiefly of this variety, which may be often seen hanging up in dwelling-houses in long hanks formed by interlacing and plaiting the withered leaves together." The roots are flattened and 3"-4" across, the skin is a brownish yellow and the flesh is flavorful. This antique is known for its keeping qualities that made it a standard in Europe for over 200 years. Pkt \$2.50 or 1 oz \$12.00

NOORDHOLLANDSE BLOEDRODE #ON119

(Dutch Red) Long day. The name translates as North Holland Blood Red, and these beauties are indeed a lovely, shiny ox-blood red. Large, slightly flattened onions are very pungent, which makes them good keepers in spite of their rather thick neck. They can also be grown for scallions, as they often are in Holland. A good variety for Northern gardeners. Pkt \$2.50

RED CREOLE #ON112

Short day. This onion is great for the South and is a good keeper. Hard, flat bulbs have spicy, red flesh. A good cooking onion or in salads. Pkt \$2.50

RED OF FLORENCE #ON103

Long day. Oblong-shaped, bright red onions, great for planting spring or fall, seem to do well in many areas. They are very mild and sweet, great for salads and pickling! A delicious Italian heirloom. Very rare. Pkt \$2.50 or 1 oz \$7.50

SOUTHPORT RED GLOBE #ON124

Long day, 120 days. First released in 1873, and still one of the best. Firm fleshed, medium sized, globe-shaped, deep red roots are one of the best keepers of any red onion. Carries some resistance to *fusarium rot*. Truly a top-notch producer for the North! Pkt \$2.50

SOUTHPORT WHITE GLOBE #ON126

AKA "Silver Ball" and "White Rocca." A long day onion for the Northern States. This onion has a handsome globe-shaped bulb. It grows to a large size with pure white skin and flesh of mild flavor. Seedsman Thomas Griswold once wrote that this was the "best white onion for market," and Southport is still one of the best white keepers available today. This Connecticut heirloom was named after the town of Southport and grown along Connecticut's Mill River. Onions were exported by the millions from this agricultural epicenter also known as the "Onion Capital." The Civil War increased the demand all the

more because pickled onions were used to keep scurvy at bay. May be used to produce scallions, requiring only about 65 days. Pkt \$2.25

STUTTARTER #ON116

Long day. A tasty old favorite that sets medium-large, yellow onions with a good, pungent flavor. This variety is among the best keepers and produces well. Plant some of these for winter eating and store them clear through to next spring. Pkt \$2.25

TOKYO LONG WHITE-BUNCHING #ON109

(*Allium fistulosum*) An old-favorite Japanese bunching-type, looks like a long slender leek. Sweet and mild flavor, tasty. Pkt (400 seeds) \$1.50

TROPEANA LUNGA #ON108

Intermediate day. Long, tall bulbs are unique and popular with Mediterranean chefs. Harvest this gorgeous onion in mid-summer for your own delight, or sell this winner for top prices at market. They are a lovely shade of red. This heirloom from Tropea is rare in America. Pkt \$2.50 or 1 oz \$8.00

VIOLET DE GALMI #ON117

The Galmi onion comes from the village of Galmi, a small community in the Ader Valley of Southeast Niger. It is here where this flavorful onion was developed and is believed to have been grown for over 100 years, selected and passed down. It is now a popular onion in several other African countries, as well. Flat, thick bulbs are of good quality and are a beautiful pinkish-purple color; it also keeps well, making it a perfect choice as a short day onion. Pkt. \$2.50

WETHERSFIELD RED #ON127

Long day. This variety dates to the 1700's. Popular from New York to Bermuda and it brought much wealth to the onion growers of the New England, as well as to the Yankee traders who sold ship-loads of it. The 1856 Comstock-Ferre catalog states, "It is the kind mostly grown at Wethersfield. It grows to large size, deep red, thick, approaching to round shape, fine-grained, pleasant flavored, and very productive. It ripens in September, and keeps well." It is a slightly flattened, deep blood-red onion of renowned quality. A true piece of horticultural Americana that deserves to be more widely grown. Pkt \$2.25

YELLOW FLAT DUTCH #ON121

Long day. An onion by this name was offered in 1888 by RH Allen Seed Company, who wrote: "A good variety; mild flavored; large, and keeps well." This is a long day type that is fine for kitchen use. We offer imported Dutch seed. Pkt \$2.25

YELLOW OF PARMA #ON105

Long day. Large, golden onions are oblong globe-shaped. This late onion makes an excellent keeper; a rare and hard-to-find Italian variety. Pkt \$2.50 or 1 oz \$7.00

ZEBRUNE SHALLOT #ON129 *New!*

(*Cuisse de Poulet du Poitou*) Gorgeous heirloom French eschalot or "banana" type shallot yields plump, long, torpedo-shaped bulbs. Bulbs are brown tinged with pink. The flesh is very mild and sweet, and large yields may be had starting the first year from an early planting. Excellent keeping quality makes these gourmet shallots useful over a very long season! Pkt (100 seeds) \$2.75

Hollow Crown



Little Marvel



IMPROVED MAESTRO #GP109 *New!*

60 days. Heavy crops of 4-to 5-inch pods are produced on plants that seldom reach 3 feet in height, do not require staking. Peas are medium-sized, very sweet, and good for freezing; the pods often contain up to 12 peas each. Tolerant to a number of common pea diseases. Pkt \$2.50

LINCOLN #GP104

An old-time pea introduced in 1908. High-yielding and tasty, this pea does better than many in warmer weather. The tightly-filled pods are easy to shell, and compact vines are a good choice for small gardens. Pkt \$2.00

LITTLE MARVEL #GP102

60 days. Vigorous bush plants, heavy yields, and fine-flavored peas. A great home garden variety. An heirloom from 1908. Pkt \$2.25 or 1/2 lb \$5.50

TALL TELEPHONE #GP106

Long vines reach up to 6 feet with support, and large pods yield 8-10 peas each. The peas are large in size, being sweet and tender. This popular garden favorite was introduced in 1881 and is still a standard with many. Pkt \$2.00 or 1/2 lb \$5.50

WANDO #GP103

This pea was introduced in 1943 and is a great pea for the South, being somewhat heat resistant and can be planted later than most peas. Medium-sized peas are great fresh or frozen. Pkt \$2.00

Parsnip

(*Pastinaca sativa*) Northern European relative of the carrot. Parsnip roots are long, white, and, after a hard frost or two, mild and sweet. Sow in early spring in most areas, as seed germinates best in cool weather, and is slow to germinate even under the best conditions. Traditionally, gardeners would plant the seed rather thickly, just barely covering, and sow some radish seeds in the row. The radishes sprout quickly, marking the row's location while the parsnips are germinating; the radishes mature quickly and are pulled, leaving the row to the parsnips, which require the whole season. Plant parsnips in rich and very deeply worked soil, and allow plenty of space—8-12 inches apart is ideal. May be stored right in the garden all winter, or until the soil freezes. Old-fashioned crop that really deserves to be included in today's gardens.

HALF LONG GUERNSEY #PR103

The Guernsey variety was the most popular parsnip of the 19th century. Introduced prior to the 1850's, this variety is medium-long, and has thick shoulders and smooth white skin. Flavorful flesh gets even sweeter after a good frost in autumn. In 1898, Nebraska Seed Company of Omaha said, "As name indicates, not as long as the Hollow Crown. Quality very sweet and delicate". We are glad to bring you this great old treasure. Pkt (400 seeds) \$2.25

HARRIS MODEL #PR102

Delicious, tender, white, 12" roots have a sweet flavor; refined in appearance. Great boiled, fried, or used in "Parsnip Bread." A good producer and popular variety. Pkt (600 seeds) \$1.50

HOLLOW CROWN #PR101

Tasty, white, long roots, sweet flavor. Harvest after frost; a standard in all fall gardens. A popular variety in the 1820s. Pkt (600 seeds) \$2.00

Garden Peas

(*Pisum sativum*) Whether grown for green peas, or for edible pods, garden peas are all grown the same way. They should be planted in earliest spring or even in late winter, as soon as soil can be worked. They require a very mellow soil, as the roots are shallow and not especially vigorous. Plant about 1" deep. Most types require support—a trellis, fence, etc. (Bush types are really short vines, and will support each other when planted fairly close together.) The trick is to get them going early enough to take a crop before late spring weather turns really warm, as heat shuts the plants down. Pick edible podded types frequently, as they are best before the pods become tough. 75-125 seeds per pkt.

ALASKA #GP101

50-60 days. Very early, great for short-season areas; good yields of delicious soup peas. An heirloom from 1880. Pkt \$2.25

BLUE PODDED BLAUWSCHOKKERS #GP107

A beautiful and ornamental pea that produces lovely purple-blue pods that can be harvested young and used as a snow-pea, or let mature and shell for fine soup peas. This unique type dates back hundreds of years in Europe, and is still popular in parts of Europe and Canada. It also produces lovely purple flowers! Fun to grow and good to eat, the perfect crop for kids and those who like color. Pkt \$2.75

DESIREE DWARF BLAUWSCHOKKERS #GP108

Stunning violet-blue pods are produced on lovely little bush plants that do not require staking. The delicious peas are perfect for soups and stews, or the pods can be picked small and these can be used as a snow pea. A great addition from Holland. Pkt (75 seeds) \$3.00



Pea Pesto

Here's my recipe for pea pesto, made with Lincoln peas from Baker Creek!

- 1 cup fresh peas
- 2 Tablespoon lemon juice
- 2 cloves garlic
- ¼ cup sunflower oil
- Salt and pepper

Steam the peas for five minutes, or until tender. Put them in a blender with the other ingredients and blitz until smoothish.

Best wishes,
Amanda
Consecon, Ontario

Desiree



Snow & Snap Peas

CAROUBY DE MAUSSANE #SN111

65 days. This time-honored variety produces some of the largest pods we've ever seen in snow peas—often reaching 5-6" in length! The robust plants vine to 5 feet. The bicolored flowers, borne in pairs, are pink and burgundy, maturing through purple to nearly sky blue, distinctive and pretty enough to merit a spot in the border. The succulent pods are of robust flavor and vary somewhat from plant to plant, which makes this variety all the more interesting in stir-fries and salads. Originated in Maussane, near Avignon in southern France. Pkt \$2.75

CASCADIA #SN112 *New!*

65 days. A snap pea with unusually thick-walled pods. Pods are at their peak at about 3" long, and have sweet, wrinkled little peas in them at that time. So crisp and juicy! The plants require no staking, since they reach only about 30" in height. A newer variety that has some disease resistance, a distinct improvement over Sugar Ann. Bred by Jim Baggett of OSU especially for the Northwest. Pkt \$2.50

CORNE DE BELIER #SN109

A delicious French snow pea that pre-dates 1860! Wonderful, gourmet flavored, large, flat pods are perfect for steaming, sauteeing and nibbling on fresh from the patch. A historic variety that is finally available in America. Creamy-white blooms. Pkt \$2.50

DE GRACE #SN110

A lovely dwarf variety that was grown in America before 1836, and likely much longer ago in Europe. This variety has been extinct to the North American seed trade for more than 20 years, so we are happy to bring back this great pea. The pods are medium sized and sweetly flavored, crisp and tender. The vines produce over a long season and are more frost hardy than many modern varieties. Pkt \$2.75

DWARF GREY SUGAR #SN113 *New!*

60 days. The pods are plump, fleshy and very tender when harvested young. In 1856, the Comstock, Ferre and Co catalog said: "About 3 feet high, and of very strong growth. Pods, long, and slightly curved. Containing mostly seven peas, which show in relief along the pods. They are usually cooked in the pods like snap beans. Of excellent quality, but rather late, and only a moderate bearer." This variety produces 2 to 3 inch pods as well as a bonus of delicious green foliage and lavender red flowers that are pretty and tasty in salads. Pkt \$2.25

GOLDEN SWEET #SN104

More than a novelty, this variety produces flat pods that are a beautiful, bright lemon-yellow, great in stir-fries. Tall 6' vines with purple flowers. Collected from a market in India; rare and tasty. Pkt \$2.75

MAMMOTH MELTING SUGAR #SN102

70 days. Large, sweet-flavored pods; tall, 4' plants. Needs cool weather to give good yields. Pods are tasty stir-fried or in salads. Pick before the peas inside start to get large. An heirloom variety that has been popular for many years. Pkt \$2.50

OREGON SUGAR POD II #SN105

Large, thick, 4.5" pods are superbly tender and delicious. This is my favorite snow pea-type. Bush plants are high yielding and stay compact. Developed by Dr. James Baggett, of Oregon State Univ. A winner. Pkt \$2.50 or 1/2 lb \$5.50

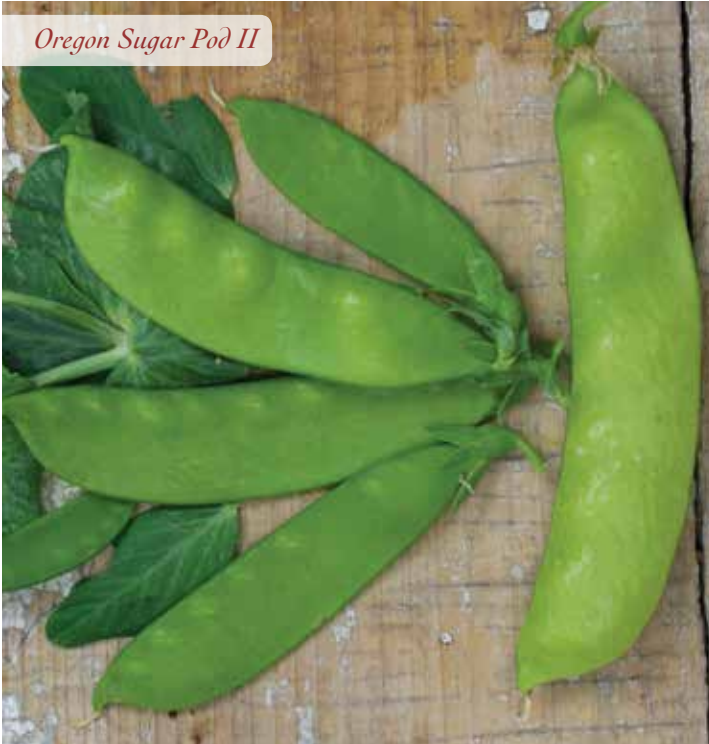
SUGAR ANN #SN107

An early, edible-pod pea ideal for small gardens. Its short, bushy vines do not need support, and it produces about 10 days earlier than other snap peas. Delicious pods are a joy sauteed, fresh or steamed. An AAS winner from 1984. Pkt \$2.25 or 1/2 lb \$5.50

SUGAR SNAP #SN106

This is the wonderfully sweet, edible-pod pea so popular with consumers and gardeners. The delicious, tender pods are great raw (eaten before you ever leave the garden), stir-fried, or in salads. They also freeze very well. An AAS winner from 1979. Pkt \$2.25 or 1/2 lb \$5.00

Oregon Sugar Pod II



Golden Sweet



Hot Pepper

(*Casicum annuum*, *C. baccatum*, *C. frutescens*) Native to the Americas, peppers come in thousands of varieties, many unusual flavors, and all shapes and sizes. Heirloom peppers are often more flavorful than the modern-types, and most give huge yields. They are one of the easiest crops to grow, and are not much bothered by pests. All types of peppers are frost-tender, and are usually started indoors several weeks before the last frost date, although they may be direct-seeded in gardens in long-season climates. Set transplants out after warm weather has really settled. Peppers prefer rich and moist soil and full sun, although they will tolerate some shade, and some, especially *C. frutescens*, actually prefer a break from hot summer sun. Most types can be used green or ripe, and hot types tend to become more pungent when fully ripened in hotter conditions. 25 seeds per packet.

ANAHEIM #HPP103

80 days. Delicious mildly-hot flavor, excellent for roasting or frying; good yields of very large chili peppers. Pkt \$2.50 or 1/4 oz \$7.00

BHUT JOLOKIA #HPP171

100-120 days from transplant. Also known as Ghost Pepper, Naga Morich. Legendary variety, one of the world's hottest peppers, if not the hottest, with readings in excess of 1,000,000 Scoville units! Bhut Jolokia starts out slow but eventually makes tall plants, exceeding 4 ft in favored locations. The thin-walled, wrinkled, pointed fruits reach 2-3" in length, ripening mostly to red. Pkt (10 seeds) \$3.00

BLACK HUNGARIAN #HPP101

75 days. Unique, black-colored fruit that are the shape of a Jalapeno. They are mildly hot and have a delicious flavor. The tall plants have beautiful purple flowers that make this variety very ornamental. Rare and colorful! Pkt \$2.50

CARIBBEAN RED HABANERO #HPP133

For those who like it hot! These can be twice as spicy as the common orange habanero, so use caution as you enjoy the incredible warmth and rich, smoky-citrus taste of these lantern-shaped 2" fruit. Very ornamental, as well as perfect for spicing up a pot of chili or making killer hot sauce. A heavy producer, so you will have plenty of extras for farmers market. Pkt \$2.50

CAYENNE LONG THIN #HPP117

Slender, long peppers turn bright red and are very hot. The 2' plants are vigorous and quite productive. Very popular for drying and using as a spice; also used medicinally. This heirloom has been popular for many years. Pkt \$2.00

CHINESE FIVE COLOR #HPP121

Screaming-hot little peppers turn a rainbow of vibrant colors, from purple, cream, yellow, orange to red as they ripen. Need I say ornamental? The plants are great for containers inside. Just pick a few any time to live up your salsa. Pkt (15 seeds) \$2.50 or 1/4 oz \$9.00

Chocolate Habanero



Lemon Drop



Scotch Bonnet Yellow



Filius Blue



Thai Yellow Chilli



Caribbean Red



CHOCOLATE HABANERO #HPP136

So beautiful. The chocolate-brown, lantern shaped fruit are about 2" long, and so ornamental! But don't let the color fool you; these are not candy, but rather flaming-hot fruit that carry a massive 300,000 Scoville units of heat! Hot pepper enthusiasts love the heat and flavor that these chocolate fruit are packed with, but be careful and use in moderation. Pkt \$2.50

CRAIG'S GRANDE JALAPENO #HPP150

A big, fat jalapeno that is perfect for making lots of salsa. Perfect for anyone who loves jalapenos. It has thick, flavorful, hot flesh. Developed at Redwood City Seeds. Pkt \$2.50

DATIL #HPP191 *New!*

(*Capsicum chinense*) 100 days. Blazing hot, blunt little 3.5-inch fruits ripen to a brilliant orange-yellow. The heat is vicious, being comparable to habanero types, but the flavor is more complex, sweeter and more fruity. Renowned pepper originating from St. Augustine, Florida. Local legend says they were brought there from Spain, where they do enjoy a following in Minorca. However, they may also have originated in Chile. Pkt \$2.75

FISH PEPPER #HPP122

80 days. An African-American heirloom popular in the Philadelphia/Baltimore region. A pre-1947 variety that was used in fish and shellfish cookery. The color of the fruit range from green, orange, brown, white and red, being spicy and hot. What really makes this pepper stand out is its wonderful foliage, as the 2' tall plants have stunning white and green mottled leaves, which makes this variety superb for ornamental and edible landscaping. Pkt (25 seeds) \$2.75

FILIUS BLUE #HPP143

A wonderful, ornamental pepper. These compact plants have a wonderful bluish tinge and produce lovely, small violet-blue fruit that are quite hot. Production is heavy, thus creating a stunning display of color that can't be missed! Perfect for ornamental landscaping or in pots. So pretty. Pkt \$2.50

GOAT HORN HOT #HPP139

This variety is great! Grows well in containers, and produces lots of extra-hot, long, horn-shaped fruit that are perfect for pickling or in any dish. Productive and easy to grow. A popular hot pepper in Asia. Pkt \$2.00

GOLDEN CAYENNE #HPP183 *New!*

70 days. Typical long, slightly twisting cayenne type fruits, sometimes slightly hotter than red cayenne, and also a bit larger at 4-6 inches long. The fruits start out green, ripen to golden-yellow, developing their most intense heat only at full maturity. Compact plants to 2 feet tall. Pkt \$2.50

HUNGARIAN HOT WAX #HPP125

70 days. A Hungarian heirloom that is excellent for short season areas, very popular for canning and pickling. Medium to very hot fruit are light yellow in color; sets fruit over a long season. Pkt \$1.50

INDIA JWALA or INDIAN FINGER HOT #HPP140

The long, slender fruit are wrinkled, and about

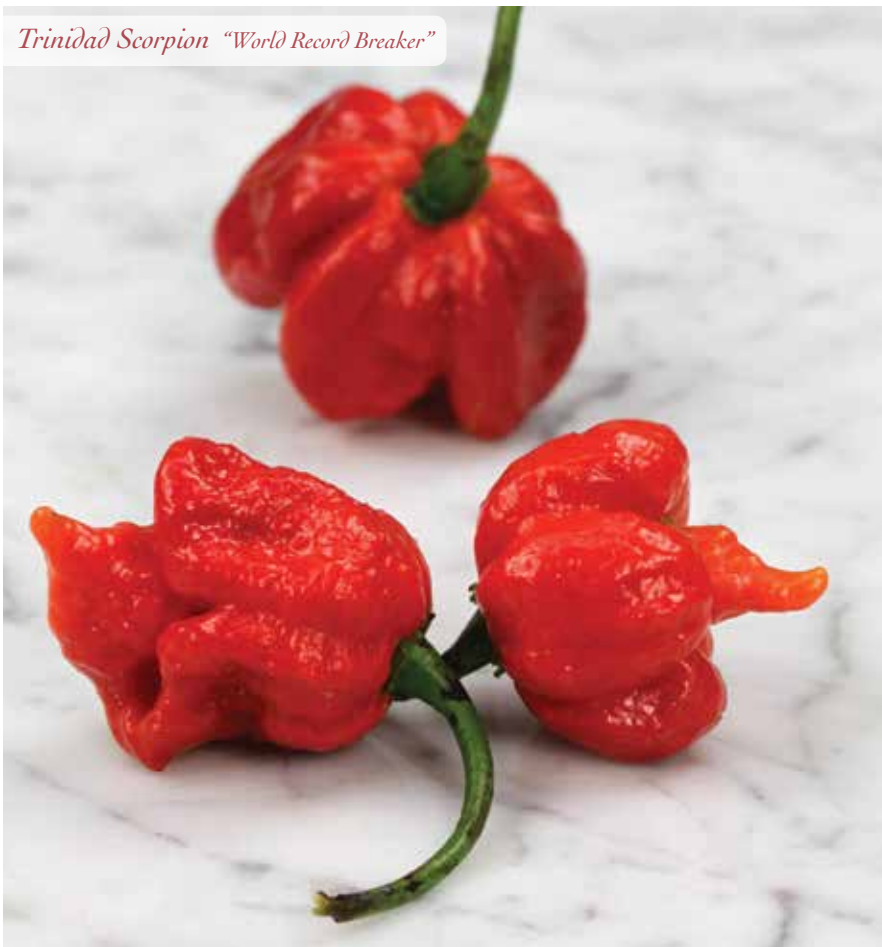


Bhut Jolokia



Fish Pepper

Trinidad Scorpion "World Record Breaker"



as long as a finger. This variety is extra-hot, and very popular in its native India, where it is used in much of India's flavorful food. The very productive plants produce fruit that start out light green and then turn red when fully mature. A good pepper that dries nicely. Pkt \$2.50

LEMON YELLOW HABANERO #HPP134

A lovely lemon-colored member of the habanero family, this ornamental variety is quite colorful when the plants are loaded down with yellow fruit! A great eating variety that carries plenty of heat and flavor for most any dish. It makes a lovely lemon-colored hot sauce. This Caribbean favorite is very hot, so use a little caution as you enjoy with your friends. Pkt \$2.25

LEMON DROP #HPP172

(*C. chinense*) 100 days. Seasoning pepper from Peru ripens to a clear lemon yellow, sometimes with a dark purple blush. The flavor is a very clean, uncomplicated, slightly citrus-y heat. 2-foot plants are covered with the thin-walled, conical fruits which reach 2-3 inches in length, with very few seeds. Pkt \$2.50

LEUTSCHAUER PAPRIKA #HPP129

A lovely drying pepper that comes from Matrafured, Hungary. It has been grown there since the 1800's when it was brought from Leutschau (Slovakia). The medium-hot paprikas have great flavor, are terrific for drying, and make a delicious spicy powder. Very rare! Pkt \$2.50

LONG PURPLE CAYENNE #HPP120

Very spicy pods are lovely bright purple in color, making them quite unique and colorful. The tall plants are just covered with dark fruit; great for hot sauce, chili and soup. Nice enough for the flower beds. Pkt \$2.50

MAULE'S RED HOT #HPP189 *New!*

70 days. Also known as "Lady Finger." High-yielding plants are very productive, even in short-season climates. Glossy red, 10- to 12-inch Cayenne-type fruits, and of similar heat. A fine sort for picante sauce or drying. Originally introduced by William Maule Seed Company of Philadelphia, in 1912. Pkt \$2.50

MUSTARD HABANERO #HPP170

95-100 days. Outrageously colorful habanero-type fruits start out a very light green blushed with purple, and ripen to a unique mustard color and finally to fiery orange, with plants bearing fruits of all colors simultaneously. Originated in the fields of our friend James Weaver, Kutztown, PA, where it appeared as an off-type of some more conventional variety. The result is a stable and very singular new variety. Super hot, like most habaneros. Pkt \$3.00

PASILLA BAJIO #HPP105

78 days. Mild-sweet-hot, fruit is dark green, turning brown as it ripens. This pepper is used in Mexican "mole" sauces; tasty. Pkt \$1.75

PEACH HABANERO #HPP179 *New!*

90 days. Typical bullet-shaped slightly wrinkled habanero type fruits, but with a difference: this variety ripens to a clear bright salmon color. Amazingly beautiful and richly flavored. Hot, hot, HOT!! Pkt \$2.75

Chinese Five Color



PIMIENTO DE PADRON #HPP168

These small-fruited peppers originated in Galicia, northwest Spain, where the bite-sized green fruits are sauteed in olive oil and served with coarse-ground sea salt in tapas bars across the country. Most of the peppers are relatively mild, but an occasional unpredictable hot one led a New York times writer to call eating the dish a game of "Spanish Roulette!" Also fine for pickled peppers; the heat increases as they ripen to red. An authentic regional variety. Pkt (15 seeds) \$2.50

POBLANO #HPP184 *New!*

75 days. One of the most popular chilis in Mexico! 3- to 6-inch heart-shaped fruits are usually of gentle heat, at around 2000 scovilles. Used green, after roasting and peeling, it is the classic pepper for chili rellenos. Dried, the fruits turn a rich dark red-brown and may be ground into an authentic red chili powder. Plants reach 2 feet or so and require a long season. Pkt \$2.25

PURPLE JALAPENO #HPP118

75 Days. A large Jalapeno pepper that turns deep purple before maturing to red. Great, mild Jalapeno flavor; great for salsa and other Mexican foods. Plants both productive and ornamental. Pkt \$2.50 **or 1/4 oz \$7.00**

RED MUSHROOM #HPP135

Wrinkled, flying saucer-shaped fruit are so unique-looking. They are flat, 2" across and a glowing red color when ripe. Very hot with a superb, fruity flavor and unique taste that keeps you wanting more. One of the prettier and tastier peppers you will grow, especially if you like them hot! Attractive plants set huge yields as long as you have lots of warm summer days. Pkt \$2.50

RING OF FIRE #HPP187 *New!*

60 day. Newer variety that's an improvement over Cayenne. Similar type and similar heat (around 50,000 scovilles) but earlier and more productive. Very smooth, bright red 4-inch pods are excellent for drying. The name says it all! Pkt \$2.50

ROOSTER SPUR #HPP188 *New!*

95 days. Very hot and very attractive! 2-inch peppers ripen to fire-engine red, mostly held vertically above the foliage. Use fresh for seasoning or dry for chili powder, flakes, etc. Very hot and very flavorful. Pkt \$2.50

SANTA FE GRANDE #HPP119

Spicy, 4" peppers, glowing gold in color and quite warm; makes pretty pickles and salsa. Ornamental plants give heavy yields over the entire summer, making this a perfect choice for home or market gardens. Introduced in 1965. Yummy! Pkt \$2.00

SCOTCH BONNET YELLOW #HPP161

Attractive, golden-yellow, squat little peppers with a shocking heat and superb fruit-like flavor. They also have a wonderful, unique aroma. A standard in Caribbean cooking. Wonderful, but very spicy—please use caution. Pkt \$2.50

SERRANO TAMPEQUINO #HPP102

75 days. Large plant bears club-shaped fruit; very hot and pungent, distinctive flavor. Pkt \$2.50

*Black Hungarian**Maule's Red Hot**Peach Habanero*

Poblano



Golden Cayenne



Serrano Tampequino



SYRIAN GOAT HORN #HPP177 *New!*

85 days. Bright red fruits average 7-8 inches long, tapering gracefully from shoulders approaching 2 inches in diameter. The mostly smooth fruits are occasionally curled or twisted. Moderately thick-walled but often used for drying in their native Syria. The fruits seem to be hotter than a Cayenne or jalapeno type. Compact plants reach about 16 inches in height. Another gift from our Syrian friend Raghad Gorani. Pkt \$2.50

TABASCO PEPPER #HPP106

(*C. frutescens*) 90 days. This famous heirloom was introduced into Louisiana in 1848 and became the main ingredient in Tabasco Pepper Sauce. This pepper is very hot and has a delicious flavor. The plants grow up to 4' tall and are covered with small, thin peppers. Needs a warm summer or can be grown as a potted plant. Fruit ripen from green to orange, then red. Pkt \$2.50

TAM JALAPEÑO #HPP104

70 days. A very tasty, mild Jalapeno-type, with the same delicious flavor but a lot less heat. Great yields. Pkt \$2.50 or 1/4 oz \$7.00

THAI BURAPA #HPP127

Fiery little red, pointed peppers are popular in Thailand for flavoring many dishes. Loads of fruit are produced late on tall, bushy plants. The flesh is thin, making these great for drying for use in winter; an attractive variety that is perfect for Asian cooking. Pkt \$2.50

THAI RED CHILLI #HPP107

90 days. The hot heirloom chili from Thailand, these peppers are used in almost every dish in old Siam. Small, pointed fruit are easy to dry, bright red in color. The Thais love the pungent heat. Ornamental plants are loaded with fruit. Pure Thai seed. Pkt \$2.50

THAI YELLOW CHILLI #HPP109

The golden-yellow version of the Thai pepper. Fruit is also very hot and flavorful. Used less than the red chili, these are still seen in almost every market in Thailand. Beautiful. Seed collected in Thailand. Pkt \$2.50

TRINIDAD SCORPION #HPP178 *New!*

90 days. New record holder for heat—the hottest chili on the planet! Wrinkled, lantern-shaped fruits ripen to a searing red-orange. Named as the world's hottest pepper by the New Mexico Chile Institute, edging out the previous record holder, Bhut Jolokia, although some authorities dispute this. Trinidad Scorpion averaged at 1.2 million Scovilles. Who needs pepper spray? Pkt (10 seeds) \$3.00

TUNISIAN BAKLOUTI #HPP132

The traditional pepper of Tunisia, a small country on the famed Barbary Coast that was once considered the "bread basket" of the Roman Empire. Large red, tapering pods have a wonderful hot flavor, but tend to get more mild with cooking. Delicious flavor that is perfect with couscous, and other wonderful North African dishes that are making me hungry as I type! Pkt \$3.00

WHITE HABANERO #HPP110 *New!*

Small bushy plants yield loads of these 1"-2" creamy-white, bullet-shaped fruit. This Caribbean variety is a favorite for its smoky, fruity taste and extreme heat. Ornamental and unique. Pkt \$2.50

"Peace cannot be kept by force; it can only be achieved by understanding."

-ALBERT EINSTEIN

Sweet Pepper

(Capsicum annuum) 25 seeds per packet. See hot pepper listing for more details.

ALBINO BULLNOSE #PP105

Beautiful, blocky 3"-4" peppers are a lovely cream color. They have a nice mild, sweet flavor and ripen to a beautiful redish-orange. It produces loads of fruit from early summer until frost on very compact, dwarf plants. It is very popular here at Baker Creek and much used in our restaurant. This is one of the first varieties I read about when I first became interested in heirloom seeds. Pkt (10 seeds) \$2.00

ARROZ CON POLLO #PP169 New!

80 days. Originated in eastern Cuba. Another Caribbean "seasoning pepper!" Looks like a habanero but remove the seeds and there is no heat, just delicious flavor. Two or three will season a whole quart of dry beans when cooked. Plants have high yields, best harvested orange to red. For an authentic Cuban recipe, sautee with onion, garlic, annato, and add with fresh chopped cilantro to a pot of beans. Pkt \$2.50

BULGARIAN RATUND #PP159 New!

75 days. Slightly wrinkled, sheep-nose type pepper, on plants reaching to about 2 feet in height. Very thick-walled emerald-green fruits ripen red, reach about 3.5 inches in diameter by 2.5 inches long, making them nice and blocky. Productive even in the Northern states. Foundation seed furnished by Bulgarian collector Hristo Hristov. Pkt (15 seeds) \$2.50

BULLNOSE #PP124 New!

75 days. The original Bull Nose pepper was popular in early America and was grown by Thomas Jefferson. They are still grown at Monticello today. This is one of the first medium-large "bell"-type peppers, although this strain may be larger than the strain grown by Mr. Jefferson and are more likely dating back to the Bull Nose of mid-to-late 1800s. Delicious good-sized fruit are great in salads or for cooking. Pkt (10 seeds) \$2.50

CALIFORNIA WONDER #PP106

70 days. An excellent green bell pepper; nice size and very good yield; a popular old-time variety. Pkt. \$2.50 or 1/4 oz \$7.00

CHARLESTON BELLE #PP133

The first nematode-resistant bell pepper. Large, beautiful fruit are smooth and of good quality. A great pepper for the South or areas where nematodes are a problem. Attractive, compact plants produce fairly early. Developed by the USDA in Charleston, South Carolina. Pkt \$2.50

CHOCOLATE BEAUTY #PP172 New!

70 days. Blocky, medium to large, green, 3-4 lobed fruits ripen to a rich chocolate-brown. The green fruits are good, but they are spectacular when fully ripe—crisp, juicy, and very sweet! Productive enough to make a good variety for market growers, and so early! Pkt \$2.75

COBAN RED PIMIENTO #PP136

This local favorite was collected by us at a market in the beautiful mountain town of Coban, Guatemala. Rich in flavor, this variety is good cooked or raw. Fruit are small and pointed. Another beautiful

Yellow Miniature Bell



Chocolate Miniature Bell



Red Mini Bell



variety from a very off-the-road place. Pkt \$2.50

CORNO DI TORO GIALLO #PP112

The traditional favorite in Italy. Long, 8" tapered, bull-horn-shaped golden-yellow peppers are sweet and spicy. They are great fresh or roasted. Large plants yield well. Among the best peppers you can grow and so delicious. Pure Italian seed. Pkt \$2.50 **or 1/4 oz \$7.00**

CORNO DI TORO ROSSO #PP113

Same as the Corno Di Toro Giallo, but fruits are a deep glowing red. These are wonderful fresh, & for roasting and frying. Great for market growers & home gardeners alike. Pure Italian seed. Pkt \$2.50 **or 1/4 oz \$7.00**

CRIOLLA DE COCINA #PP168

I first received seed for this great pepper 15 years ago, so I am so excited to get it into the catalog! This small pepper was collected in 1988 in Nicaragua from a farmer. It produces small 4" peppers that are fragrant and richly flavored; these have strong pepper flavor making them perfect for a variety of dishes. Fruit is very wrinkled & unique looking. Pkt (10 seeds) \$2.50

DOUX D'ESPAGNE OR SPANISH MAMMOTH

#PP138 This variety was introduced before 1860. In the 1880's, this pepper was shipped to the large markets in Paris from warmer areas like Algeria and Valencia. In the 19th century the 6-7" long fruit were among the largest offered, and popular with cooks. It produces long, cone-shaped peppers that are perfect for frying and salads. They are sweet and flavorful, but hardly ever offered in America. A good-producing pepper that is reported to be disease resistant. Pkt \$2.25

EMERALD GIANT #PP109

78 days. Large, blocky bells have thick, sweet flesh. Dark green fruit turn red when ripe. Vigorous plants give heavy yields. A good variety for the South. Developed in 1963. Pkt \$2.50 **or 1/4 oz \$7.00**

FRIARIELLO DI NAPOLI #PP163

This is the famous frying pepper of Naples, Italy. This heirloom produces small, long, cone-shaped peppers that are fried or pickled and are known for their sweet, distinctive flavor. The plants are very productive, so you will get plenty of delicious fruit all summer. Pkt \$2.50

GAMBO #PP141

80 days. A thick-fleshed pepper that holds up well to cooking. Perfect for stuffing or as a fried pepper. Flat 3-inch bell-shaped fruit are a rich oxblood-red when fully ripe. A great-tasting variety that is hard to find. Pkt \$2.75

GEORGESCU CHOCOLATE #PP158

80 days. A fine pepper of Romanian origin. Green fruits mature dark salmon-pink to a rich chocolate-brown in a fairly short season. Compact plants produce an elongated bell-type fruit to 5 inches long, blunt on the blossom end and not quite a bull's horn shape. Very pretty! Seeds were originally supplied to us by Bulgarian collector Hristo Hristov. Pkt (10 seeds) \$2.50

GOLDEN CAL WONDER #PP108

78 days. Colorful golden bells that are very sweet and tasty. Gold peppers are superb for fresh eating, great for kitchen or market gardens. The productive plants produce early & are good for the North. Pkt \$2.00

GOLDEN MARCONI #PP127

80 days. A late Italian pepper with beautiful, big, yellow, 7" tapering fruit. Very sweet; great for frying or

Melrose



Golden Cal Wonder



Bullnose



fresh. This wonderful heirloom is so delicious and mild; a great variety for market. Pkt \$2.50 or 1/4 oz \$7.00

ITALIAN PEPPERONCINI #PP111

A popular, thin, little pickling pepper, this heirloom comes from southern Italy. The 3"-5" fruit has a superb flavor and just a little heat. Small plants. Pkt \$2.50

JIMMY NARDELLO ITALIAN #PP143

This fine Italian pepper was grown each year by Giuseppe and Angella Nardiello at their garden in the village of Ruoti, in Southern Italy. In 1887 they set sail with their one-year-old daughter Anna for a new life in the USA. When they reached these shores, they settled and gardened in Naugatuck, Connecticut, and grew this same pepper that was named for their fourth son Jimmy. This long, thin-skinned frying pepper dries easily and has such a rich flavor that this variety has been placed in "The Ark of Taste" by the Slow Food organization. Ripens to a deep red, is very prolific, and does well in most areas. Pkt \$2.50

JUPITER #PP135 *New!*

80 days. A large older commercial variety that is perfect for home and market growers. This variety produces green fruit that are a blocky 4.5 x 4.5 inches. They ripen red and get sweet, thick walls. A good producer of quality bells, plants are also disease resistant. Pkt \$2.50

KING OF THE NORTH #PP131

68 days. Early, good-sized peppers of a heavy yielding habit. The variety thrives in the cooler summer weather so prevalent in New England, and yields crisp bells, green ripening to red, right up until frost. Pkt \$2.50

LIPSTICK #PP151

70 days. A delicious pepper with 4" long tapered, pimiento type fruit that are super sweet. This fine pepper is early and ripens well in the North. A flavorful favorite with thick, red flesh. Pkt \$2.50

MINIATURE CHOCOLATE BELL #PP181

New! 90 days. Small, perfectly-formed bells are the color of milk chocolate. Stocky plants are amazingly productive! Lucina Cress shared this family-held heirloom from Ohio, where she stuffed these cute little peppers with cabbage, pickled and canned them. Great for salads. Pkt \$2.50

MINIATURE YELLOW BELL #PP180

New! 90 days. 2-inch long, miniature bells in cheery, sunny yellow are great in salads, for canning or stuffing. Compact, stocky plants are covered in sweet, slightly tapered, well-flavored fruits. Heirloom type from Ohio. Pkt \$2.50

MELROSE #PP152

This is a superb heirloom frying pepper, brought from Italy years ago. The 4" fruit turn brilliant-red and start producing very early, with flavor that is rich, flavorful, and very sweet. Great fried or fresh, a true Italian that seems to have been widely grown in the Chicago area. We have had many requests for this pepper. Pkt \$2.50

ORANGE BELL #PP137

Super sweet, brilliant orange fruit are blocky and good-sized with thick flesh that is flavorful

Topepo Rosso



Friariello di Napoli



Doux d'Espagne



Sweet Red Stuffing



Sweet Yellow Stuffing



Peperone di Cuneo



and among the best tasting of all peppers. Plants produce large yields of this most magnificent pepper. Pkt (20 seeds) \$2.75

OZARK GIANT #PP154

What a pepper! This variety produces huge, long bell peppers that have delicious, thick flesh. They start out green and turn bright red. Very productive plants and great flavor will make this old Ozarks variety a favorite. Pkt \$2.50

PARADICSOM ALAKU SARGA SZENTES PEPPER #PP160 *New!*

80 days. One of the truly great Hungarian peppers. Yellow, flat, ribbed, pumpkin-shaped fruit have the tremendous flavor that peppers from Hungary are famous for. The flesh is very thick, crisp and juicy. This rare variety was collected at a farmers' market in Matrafured, Hungary, but developed at Szentes, Hungary. A winning variety. Pkt \$2.00 *or* 1/4 oz \$7.00

PEPERONE DI CUNEO #PP173 *New!*

78 days. Tomato shaped sweet peppers in red and yellow. Very productive, thick-walled and fine-flavored. From seed collected by Jere on his 2012 Italian trip. This variety was first mentioned in the 1915 "Market Bulletin" from the town of Cuneo, Italy. This is the local pepper of Cuneo, where it is still grown on a small scale to this day. We loved snacking on these as they have a most amazing, sweet pepper flavor. Very productive in our Missouri gardens. Pkt \$2.50

PURPLE BEAUTY #PP121

75 days. Purple peppers are always a favorite, as they are so colorful. This variety produces loads of beautiful bells on compact, bush plants. Crisp texture and mild sweet flavor make this one popular with everyone. I even believe Peter picked a peck of these purple peppers, and I don't blame him. Pkt \$2.50

QUADRATO D'ASTI GIALLO #PP103

80 days. The giant yellow Quadrato bell pepper has huge fruit that are a favorite here. The largest variety we have grown, beautiful and blocky, with very thick walls. The flavor is outstanding—sweet and rich! One of the best varieties for marketing, this Italian gem gives very heavy yields. This superb pepper is a real winner! Pkt \$2.50 *or* 1/4 oz \$7.00

QUADRATO D'ASTI ROSSO #PP102

80 days. Very thick, brilliant red flesh that has a delicious rich-sweet taste. One of the largest red bells, it is excellent for frying, salads, or stuffing. Producing large yields, this beautiful variety is the perfect pepper for home and market growers. Very popular with many fine markets in Italy. Superb! Pkt \$2.50 *or* 1/4 oz \$7.00

RED CHEESE PEPPER #PP119

80 days. Candy-sweet, round, flat, 3" pimento-type peppers that have thick red flesh. Used to color and flavor cheese; great for stuffing or fresh eating. So good they're almost addicting. Productive plants. Pkt \$2.50 *or* 1/4 oz \$7.00

RED MARCONI #PP107

80 days. A late Italian pepper that yields big, 7" long, tapering fruit; very sweet, great for frying or fresh! Pkt \$2.50

RED MINI BELL #PP120

60 days. Oh, so cute! Tiny, red bell peppers are only about 1-1/2" tall and wide; they have thick red flesh that is very sweet. 2'-tall plants produce loads of these little winners, and early, too. Great for stuffing. Pkt \$2.75

SHEEPNOSE PIMENTO #PP171 *New!*

70 days. Gorgeous cheese-type sweet pepper, ripening from green to red. The fruits are round, oblate, and stylishly ribbed—so pretty in the garden or on your table! Thick walled, crisp and juicy fruits keep an extraordinarily long time when refrigerated. An Ohio heirloom, so you know it's a great performer in northern climates. Pkt \$2.75

SHISHITO #PP144

A favorite old Japanese variety which produces 3" long, slightly wrinkled fruit that are perfect for making tempura and other traditional recipes. Fruit is emerald green in color; mildly flavored with just a bit of spice. It really is superb. It is the standard with many chefs. Pkt \$2.25

SIGARETTA DE BERGAMO #PP165

We offer here the esteemed "Cigarette Pepper" of Bergamo, Italy. The long, slender cigarette-shaped fruit are highly popular in salads, due to their taste. It is also perfect for pickling and frying. A delicious, hard-to-find variety. Pkt \$2.50

SWEET CHOCOLATE #PP126

75 days. I love the flavor of this rich, chocolate-brown pepper. The flesh is cola-red color, very sweet and delicious. The medium-sized semi-bell-shaped fruit ripen very early, making this variety perfect for the North (or anyone who loves early peppers). Great in salads. Pkt \$2.75

SWEET RED STUFFING #PP130

The brilliant red-colored version of our heirloom stuffing peppers which were given to us by an Amish grower. The seed was passed down from her grandmother. Very productive plants, producing tiny bell-shaped peppers about 1-2" across. Pkt \$2.75

SWEET YELLOW STUFFING #PP129 This amazing little pepper comes to us from an Amish grower. The seed was passed down to her from her grandmother, whom she fondly remembers growing these peppers in the 1950's in Lancaster, Pennsylvania. The very productive plants produce the cutest little mini bell-shaped peppers, only 1"-2" across! Used to make wonderful stuffed and pickled peppers! Pkt \$2.75

SYRIAN THREE SIDED PEPPER #PP176 *New!* 80 days. Large fruits are about 6-8 inches long and as large around as a coffee cup. Fruits are three sided just like name says. Ripens to a deep oxblood red. Taste is super-sweet but occasionally, there is heat in the skin. Very productive in our trials. Another gift from our Syrian friend, Raghad Gorani. This Syrian heirloom made a big hit in our kitchens last summer as they have excellent flavor. Pkt \$2.50

TEQUILA SUNRISE #PP142

Small plants set lots of unique, glowing, golden-orange, carrot-shaped fruit that are borne upright on plants—so colorful! These are superb for the flower garden or as a potted plant. Crisp 6-inch fruit are flavorful, being sweet, crisp and sometimes slightly sharp-tasting. Very nutritious and fun to grow. Pkt \$2.50

TOPEPO ROSSO #PP101

This Italian heirloom produces tasty, blood-red, round, pimento-type peppers that are very sweet. The flesh is very thick and crisp. Short, compact plants produce huge yields; great fresh or cooked. A wonderful specialty variety that has many uses. Pkt \$2.50

WHITE LAKES #PP161

Very generous producer of dainty, somewhat pointed peppers. The young fruits take on an ivory or cream color very early, eventually ripening to a stunning red-orange. Originally a Russian variety deserving of much wider recognition. Delicious, productive, and beautiful. Pkt \$2.50

*King of the North**Red Marconi**Shishito*



Purple Beauty



Orange Bell



Bulgarian Ratund



White Lakes



Sweet Chocolate



Syrian Three Sided



Tequila Sunrise

Radicchio & Chicory

(Chicorium intybus) These are used like lettuce to make beautiful and tasty salads, and some are good cooked. Most require cool weather and shorter days of autumn to head up and reach their most brilliant coloration, and so are mainly grown as fall crops. We offer quality Italian seed. 250 seeds per packet.

RED RADICCHIO

CASTELFRANCO #RC102

An improved selection of this beautiful, old Italian heirloom, the round heads are cream-colored and splashed with wine red. This colorful variety is becoming a rage in salads. A high-dollar crop for market growers. Very popular in Italy! Pkt \$1.50

ROSSA DI TREVISO #RC101

A famous radicchio from Treviso, Italy. We offer an improved selection. Makes a long, slender bunch of leaves; turns deep brilliant red in cool weather. A must for all colorful and tasty salads! Pkt \$1.50 or 1 oz \$6.00

ROSSA DI VERONA #RC103

(Red Ball of Verona) Dark wine-red, round, medium-sized heads. We are happy to offer this great Italian selection. Pkt \$1.50

VARIEGATA DI CHIOGGIA "RUBIS" #RC104

Beautiful, large, round-headed radicchio; brilliant red-and-white color. From the old Italian fishing town of Chioggia. A popular Italian variety. Pkt \$1.50

SUGAR LOAF CHICORY

SUGAR LOAF #RC105

This green cos-type Italian specialty has a mild taste and beautiful, large heads. Fall planted; great for home or market. Pkt \$1.50

ITALIAN DANDELIONS

CATALOGNA PUNTARELLE DANDELION #RC107

(Punatrelle a Foglia Stretta) Popular in Italy, hardy and excellent for early spring greens; great cooked like asparagus. This strain has very long, slender, Dandelion-like leaves. Pick small for Mesclun salads. Pkt \$1.50 or 1 oz \$7.50

ITALIKO ROSSO DANDELION #RC106

Beautiful, bright red stems and deep green leaves make this variety a winner! Baby leaves add great tangy flavor to salads, or good as a cooked green. We offer true Italian seeds for this heirloom. Pkt \$1.50 or 1 oz \$7.50

BELGIAN ENDIVE

WITLOOF DI BRUXELLES #RC108

We offer a select strain of "Witloof" or Belgian endive. This chicory is planted in the garden in spring, then dug and forced to grow in a cool, dark place, to make the delicious "Chicon heads" that command high prices at market. Very Tasty. Pkt \$1.50

GRUMOLO CHICORY

GRUMOLO BIONDO "GOLDEN" #RC109

Small rosette head with rounded, thick, golden-green leaves. This is a popular baby salad item in Italy; best for cool-season growing. We offer quality Italian seed. An heirloom from the Piedmont region, very hardy. Pkt \$1.50

GRUMOLO ROSSA DI VERONA "AIDA" #RC110

We are able this year to offer the exciting red-leaved Grumolo. Use these like mini-lettuce in specialty salads; perfect when mixed with the "Golden Grumolo." This variety needs cool weather to produce red leaves. Always in demand with fine chefs. Pkt \$1.50



Castelfranco



Rossa di Treviso



Rossa di Verona

Italiko Rosso Dandelion

Radish

(*Rhaphanus sativus*) Cabbage relatives that come originally from Asia. Radishes are at their best in cooler weather, but will take more heat than most cabbage relatives. Salad-types are quick to mature, often in 28-35 days, and should be succession planted every 2-3 weeks from early spring well into fall, to keep a continual harvest. Winter or storage types take longer (60-75 days), and should be planted in mid to late summer for harvest in the fall. These are used and stored similar to the more familiar turnip. All types are grown in ordinary garden soil, worked deeply enough to accommodate whatever roots are expected. (Daikon types may grow a foot or more in length!) Adequate moisture, correct thinning and weed control are all that's required to grow this easy crop! 200-500 seeds per packet

BARTENDER #RD136 New!

40 days. Hefty long tapering roots reach 9 inches long and 1 ¼ inches diameter. The snappy color is a bright, clear cherry red—very chic! The pink flesh is firm, crisp and pungent. A heavy yielder even under hot and humid conditions. Pkt \$2.25

CANDELA DI FUOCO #RD134

(Candle of Fire) 35 days. Similar to Long Scarlet and several historic varieties that have appeared over the years, but this one is an imported Italian strain. Intensely ruby-red tapered roots with consistently firm and mild white flesh. Roots can reach 10 inches in length! This variety can be crowded quite closely in the bed or row, as the roots are so slim. Pkt \$2.50

CHINA ROSE #RD104

One of the oldest types of radish. A very hardy fall/winter variety. Roots are about 5" long and a rose color. Pkt \$2.50

CHINESE GREEN LUOBO (QINGLUOBO) #RD119

A popular radish from northern China, the tasty flesh is bright green. Very unique and colorful, they are shaped like Daikons. These only grow well in cool weather; great for fall planting. An old Chinese standard. Rare. Pkt \$2.25

CHINESE RED MEAT #RD114

The colorful "Beauty Heart" radish of historic China has 4" round roots with white-and-green skin, but the magic is in their rose-red center, which is so sweet, crisp, and delicious. A good radish to add color to salads and stir-fries; must be grown in cool weather and does best when fall planted. Sometimes called "Watermelon Radish" at market. Pkt (100 seeds) \$2.75

CHINESE WHITE WINTER #RD105

7"-8" long, white winter radish, with a blunt tip; crisp, solid flesh. Good raw or cooked. Tasty. Pkt \$1.75

EARLY SCARLET GLOBE #RD111

22 days. The classic round red radish. Crisp white flesh is mild and tasty. Has better warm weather tolerance than many. Pkt \$1.75 or 1 oz \$5.00



FORMOSA GIANT LUO BUO #RD127

90 days. An old favorite in Taiwan that used to be called Formosa. Big, fat oval-shaped roots weigh about 2-3 lbs. They are crisp and have an excellent, sweet taste. Very good in soup. Pkt \$2.00

FRENCH BREAKFAST #RD108

A pre-1885 French heirloom; mild, spicy flavor with a red top and a white bottom. An attractive gourmet variety. Pkt \$2.00 or 1 oz \$5.00

GERMAN GIANT #RD116

Very large, round red radish that was collected in Germany. These keep their fine quality even when large. This heirloom is very popular with the Amish. Mild and tasty. Pkt \$2.00 or 1 oz \$5.00

GIANT OF SICILY #RD118

Large, 2", round, summer radishes are bright red in color, with great taste and good quality. We offer pure Italian seed for this heirloom from Sicily. Pkt \$2.00 or 1 oz \$5.00

HELIOS #RD125

So unique! This bright yellow, olive-shaped radish is truly one of the most beautiful radishes I've ever grown. This heirloom came from Alzbeta Kovacova-Pecarova of Kosice, Czechoslovakia. A favorite spring radish that really adds color. Pkt \$2.75

JAPANESE MINOWASE DAIKON #RD112

Popular old Japanese favorite, the giant white roots grow to 24" long and 3" wide. Sweet and very crisp, this radish is a delight pickled, stir-fried, steamed, or raw. Pkt \$2.00 or 1 oz \$5.00

LONG BLACK SPANISH #RD102

(Noir Gros Long D'Hiver) Long, 9" black roots have pure white flesh that is crisp and pungent. This long version of Black Spanish is much harder to find than the round. Great for fall plantings. This is a very old European heirloom. Pkt \$2.00

LONG SCARLET #RD107

A pre-1870's heirloom, long and slender, bright red radish. It is fast becoming rare. Flesh is tender, crisp and mild. Pkt \$2.00

MISATO ROSE #RD133

This variety produces 3-4" roots and is recommended for fall sowing. Skin runs from light pink to green, but it is the flesh that is the real treat, being bright pink, sweet, spicy and flavorful. Unusually large, dark green leaves set this variety apart. Pkt (125 seeds) \$2.50

MIYASHIGE DAIKON #RD132

A delicious, white Daikon type radish from Japan. These long white roots grow to 15" or more! Mild and very crisp; perfect fresh in salads, or for making wonderful pickles. These are planted in late summer and harvested in fall and early winter. Pkt (200 seeds) \$2.50

MUNCHENER BIER #RD124

A famous German heirloom radish that is popular in much of northern Europe, 4" white roots have a pungent, crisp flesh that is sliced onto bread or served with pretzels. It also produces tender seed pods that are tasty pickled or added to salads. Pkt \$1.75



Violet de Gournay



Japanese Minowase Daikon



Pink Summercicle

NATIONAL 2 #RD131

Quarter-sized, round red roots have a nice white tip. A popular type at European markets. These are early, crisp and have a nice, mild flavor. Colorful and attractive looking. Pkt \$2.00

PINK BEAUTY #RD109

29 days. A beautiful, round, pink radish that has become hard to find. It is sweet and tasty. Popular at specialty markets, a must for all radish growers! Wonderful and unique. Pkt \$2.50 or 1 oz \$5.00

PINK SUMMERCICLE #RD135 *New!*

30 days. Lovely, carrot-shaped roots are in the most lovely shade of bubblegum pink! They are crisp and of good quality. Fun to grow. Pkt \$2.75

PURPLE PLUM #RD122

28 days. Here is one lovely radish, with its bright purple skin that makes this one of the most colorful varieties for marketing. 1½" globes have sweet, crisp, white flesh which does not get pithy. Pkt \$2.50 or 1 oz \$5.00

RAT'S TAIL #RD126

This amazing edible-podded radish variety produces loads of tender, large seed pods that add a delicious flavor to salads and stir-fries. They are also superb when pickled. An old Asian heirloom that was grown in US gardens in the 1860s, this real gourmet treat was a favorite last summer. Pkt \$2.75

ROUND BLACK SPANISH #RD101

(Noir Gros Rond D'hiver) Large 5" winter type, probably grown since the 16th century or before. Deep, near-black skin and snowy-white flesh; will keep all winter in good conditions. Fine, fairly hot flavor; good raw or cooked. Pkt \$2.00

SAXA 2 #RD130

Popular European radish that matures in just 18 days; wow, they are quick! The earliest radish we have grown. Bright red, smooth, round, perfect globes are crisp and delicious. Pretty and productive. Ready when tops are just 4" tall! Pkt \$2.50

SCARLET TURNIP WHITE TIP (SPARKLER) #RD113

Very handsome, round, bright scarlet color with a white tip. Sweet and juicy; an heirloom from the 1880's. Pkt \$1.75

VIOLET DE GOURNAY #RD129

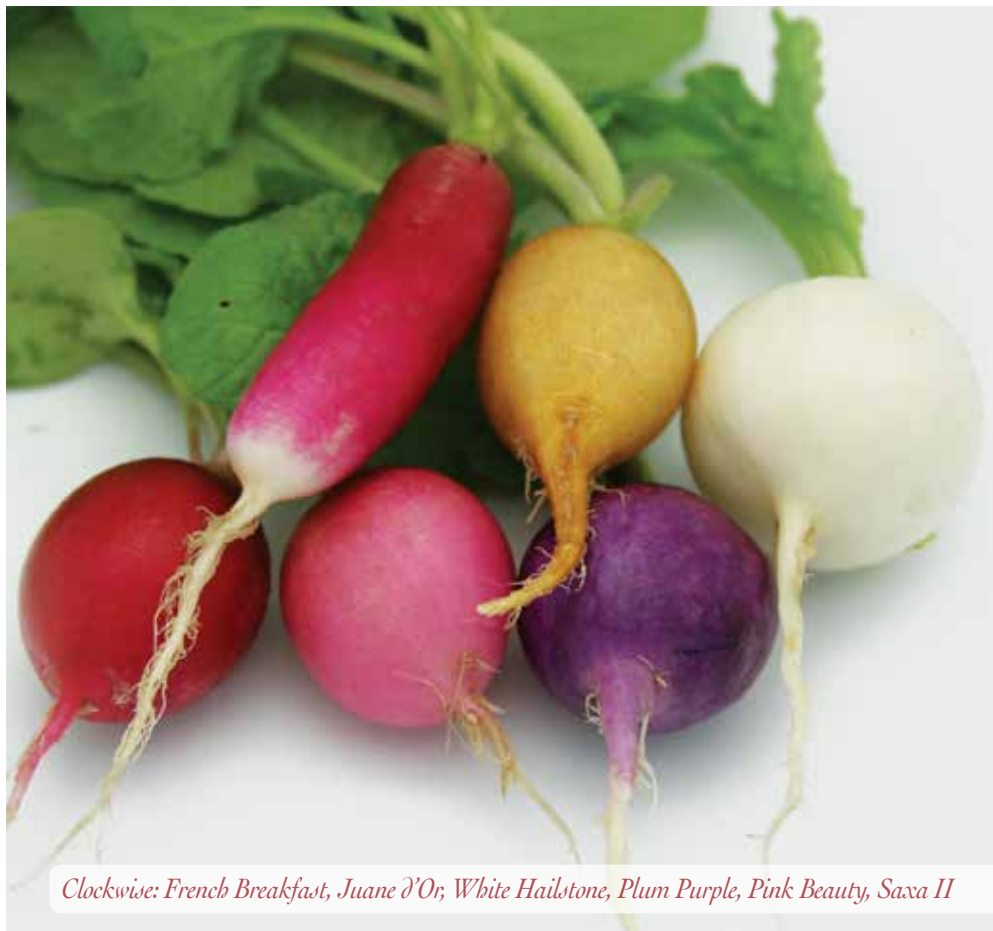
This French heirloom can grow 10" long and has deep violet-purple skin and pungent white flesh that is great for cooking, pickling or grated raw in salads. It is a fall/winter radish that is generally planted in summer or fall and harvested in early winter. Sometimes these can be spring sown in northern areas with great results. Introduced prior to 1885. Pkt \$2.25

WHITE HAILSTONE #RD106

An early, old-time, white spring radish, this one is superb! Simply the best tasting radish we have tried, and many of our customers agree. Very mild and crisp. Pkt \$1.75

WHITE ICICLE #RD123

Slender, 6", ice-white roots have crisp flesh and fine flavor, mild and fine quality. This pre-1865 heirloom is still popular with home and market growers alike. Easy to grow. Pkt \$1.50



Clockwise: French Breakfast, Juane d'Or, White Hailstone, Plum Purple, Pink Beauty, Saxa II



Chinese Red Meat and Chinese Green Luobo



Thai Red Roselle



American Purple Top Rutabaga

Rhubarb

(Rheum rhabarbarum) Central Asian native that has been grown in Europe for centuries, for medicinal and food use. At its best in cooler summers with cold winters, but can be grown in warmer climates with some afternoon shade. Seeds are started indoors or outside in a nursery bed, and transplanted to their final location. Mature rhubarb plants are quite large, so space them at least 2 feet apart. Requires rich soil and ample moisture. Harvest the succulent stalks starting the second year. 25 seeds per packet

VICTORIAN #RH101

(Perennial) This variety was offered in 1856. Thick stalks are popular for making delicious pies, cobblers and preserves. This variety can be harvested starting as soon as the second season. Rhubarb is very popular in Canada and the northern U.S. Do not eat the leaves as they contain poisonous oxalic acid. Pkt \$2.75

Roselle *(Hibiscus sabdariffa)* 15 seeds per packet.

THAI RED ROSELLE #RS101

A super plant for making cranberry-flavored bright red beverages, jelly, pie, and tea. Much is grown in Asia, tropical America and the Mideast, as the flavor is wonderful. A tasty sauce can be made by boiling and sweetening the fleshy calyxes. The leaves are also used to make a drink. The plant is red and very beautiful. Start very early indoors, unless you live in the far South. Citrus-flavored flowers are delicious on frozen desserts. This plant has too many uses to name here. Pkt \$3.00

Rutabagas

(Brassica napus) Cabbage relative grown for its roots, which are similar to turnips but larger, sweeter and milder. Requires a longer season, 90-120 days, but can tolerate cool temperatures as it matures, and is at its best harvested in late autumn. Sow about 90 days prior to expected fall frost, in rich, deeply worked soil of average fertility. Thin to about 8-12 inches apart, control weeds and keep moist. The leaves of some varieties make passable greens when harvested young. 400 seeds per packet.

AMERICAN PURPLE TOP #RT101

Very tasty, mild, and sweet; great cooked or raw. Bright yellow flesh; top quality. A pre-1920 heirloom, a great fall vegetable. Pkt \$2.50

CHAMPION PURPLE TOP (BEST OF ALL) #RT109 New! 80 days. Large, smooth roots are pale ivory with purple tops. The yellow flesh is fine-textured, mild, sweet and very tasty. Widely available in Europe, where its excellence is recognized, but rare in this country, and deserving of greater appreciation here. Pkt (100 seeds) \$2.50

COLLET VERT #RT104

Finely flavored old standard that has a bright green top and yellow bottom, making these roots unique and colorful. Popular in France since the 19th century, it still holds a place with many gourmets and gardeners who love its rich taste. Pkt \$2.50

JOAN #RT107

90-100 days. Roots are uniform with very smooth and pleasing shape. Flesh is dense, crisp, and mild, having a delicate and very sweet flavor, particularly after being kissed by light

frost. A refined version of American Purple Top, that has some tolerance to Club Root, a disease that often afflicts brassicas. Pkt (125 seeds) \$2.00

LAURENTIAN #RT102

An improved "Purple Top" rutabaga, its delicious yellow roots are great fried or baked; sweet, and so tasty. Very uniform and makes a good market type. Pkt \$1.50 or 1 oz \$4.00

NADMORSKA #RT105

90 days. A superior rutabaga, apparently first introduced from Lithuania by the Seed Ambassadors, and first offered by us a couple of seasons back. The golden-fleshed roots are large, having apple-green tops and the balance in cream. The shape is more upright or bottle-like. Here's a monument to the world-wide sharing of premium, open-pollinated vegetable varieties! Pkt (125 seeds) \$2.50

SWEDE ØSTGOTA #RT108 New!

75 days. Early maturing Scandinavian variety is ideal for fall harvest from a late-summer planting. Roots start out round, and are very good for bunching. But if allowed to grow, they eventually become large and slightly flattened. Green shoulders give way to white bottoms, very free of side roots and blemishes. The flesh is fine-grained, very white and sweet. Excellent storage qualities make Østgota excellent for market! Pkt (100 seeds) \$2.50

WILHELMSBURGER #RT106

(German Green Top) 90 days. Historic old rutabaga variety that has been the preferred market type in Northern Europe for many years. Roots are large and white-skinned, with the top of the root being an unusual green. The crisp golden flesh is fine-textured, free of bitterness or coarse fiber. Ours is a selection of Wilhelmsburger Hartmann, from 1935, and was originally bred in Germany. Pkt (100 seeds) \$2.50

Salsify

(Tragopogon porrifolius) A European favorite known in Roman times and cultivated since at least the Thirteenth Century. Sow ½" deep in very early spring, keeping moist until seedlings emerge. Needs at least 6" spacing, full sun, only ordinary garden soil, but this must be finely worked and free from rocks to produce straight roots. Lift and store mature roots in autumn. If left until the second spring, young shoots may be harvested and used like asparagus. Eventually forms attractive purple blooms on 3-ft stems.

SALSIFY MAMMOTH SANDWICH ISLAND #SF101

Heirloom, native of Europe. Tasty in soups and stews, or cooked alone. Plant in spring, dig in fall; a non-sweet parsnip-like root. This variety dates back to the 1800s. Young plants look like grass. Pkt (125 seeds) \$2.00

Sorghum

(Sorghum bicolor) Sorghum is one of Africa's greatest contributions to the world's agricultural diversity and is a traditional crop in the South. Adaptable and drought tolerant, sorghum varieties exist that provide grain, sweet syrup, animal fodder, or sometimes, more than one crop from a single planting! The main requirement for sorghum is heat—plant the seeds about ½" deep a couple of weeks after spring frosts are over and soil is really warm. Ordinary garden soil and moisture are sufficient to get a crop, although sorghum may be more productive under better conditions. Seeds are ripe at about the same time as sugar content of the stalks reaches maximum. 50 seeds per pkt.

BLACK AMBER #SR107

100 days. One of the oldest cane sorghums still on the market, named for its shiny black seeds. The 6-8 foot stalks make a delicious golden sorghum syrup. We are happy to offer this sorghum that was a standard in early America and is still used today. Pkt \$3.00

BROOM CORN MULTI-COLORED #SR102

The multi-colored tassels are so popular for fall decorations. Colors include red, gold, burgundy, black, bronze, and more! Broom Corn can also be used to make brooms. Pkt \$3.00

DWARF MAYO #SR117

90 days. A fascinating new introduction bred by Dr. Sam Moyer, Seed Savers member and broomcorn enthusiast. Dwarf plants seldom reach 5 feet in height. Seedheads are richly colored in shades of red through brown; extra long panicles to make long-brushed brooms. Pkt \$3.00

INDIA RED POPPING #SR118 *New!*

90 days. This red-to-black seeded variety originated in India, which is where foundation seed was collected by Texas organic grower Ken Hargesheimer, who shared them with us. The stalks reach 7-9 feet tall and look gorgeous standing in the field. They seem to resist lodging and send out more tillers (side shoots) than most, and these often yield grain as well. Pretty popped like popcorn! Pkt (25 seeds) \$3.00

IOWA SWEET #SR121 *New!*

125 days. A very sweet syrup type, about 9' tall with thick, juicy stalks. Preserved for years at Sand Hill Preservation Center and propagated by our very good friend and gardening mentor, the late Merlyn Neidens. Pkt \$3.00

MENNONITE #SR104

A Mennonite heirloom from Missouri. The tall canes are juiced and boiled to make a very sweet, light, sorghum syrup, excellent on pancakes. This variety gives good yields and also produces lots of grain. Pkt \$3.00

ONAVAS RED #SR111

Vigorous, 10 foot plants send out many tillers (side-shoots,) and all produce sweet juicy sap suitable for boiling down into syrup. Beautiful burgundy seed heads. From the Pima Bajo village in Sonora, Mexico. Pkt \$3.00

RED'S RED SWEET #SR103

This heirloom has been grown in northern Missouri for many years. More adapted to northern climates than many sorghums. Makes excellent syrup. From our friend Steve Salt. Pkt \$3.00

TUNISIAN #SR116

Excellent grain-type sorghum, originally collected in a market in Tunis. Smallish, brown

to almost olive-colored grains are ground for use as porridge in their native land. Slender stalks and narrow leaves might be an adaptation to their native land. Compact seed heads occasionally cause lodging, so plant a bit deep. Needs really warm temperatures to thrive; recommended for dry-summer areas. Pkt \$3.00

TARAHUMARA POPPING #SR110

120 days. From the Tarahumara people of Northern Mexico's Batopilas Canyon area. This variety isn't grown for syrup, but rather for the plump white seeds, which can be popped and eaten like miniature popcorn. Vigorous plants reached ten feet in our 2008 trials. Pkt \$3.00

UMBRELLA #SR122 *New!*

100 days—This older variety from Kentucky has unusual umbrella-shaped seed heads. Modest size type reaches 7-8 feet in height; stalks seldom lodge. Yields of mild-flavored syrup are moderate, but the quality is very high! Sent to us by Robert Ayer of Hartford, Kentucky. Pkt \$3.00

WHITE AFRICAN #SR109

Introduced to the USA in 1857 by Leonard Wray from Natal, South Africa, under the name Enyama, it was later named White Mammoth and then White African. This variety produces 10' tall stalks that make great, sweet syrup that is perfect for hot waffles and pancakes. White seeds can be used to grind for flour. Pkt \$3.00

YELLOW BONNET #SR119

120 days. A fairly long season syrup-type sorghum, originally from southern Missouri. Medium stalks reach 9-10 feet, showed no lodging in one trial, and only moderate tillering (suckering). Pkt \$3.00



Onavas Red Sorghum

Spinach

(*Spinacia oleracea*) True spinach is very cold tolerant, one of the first crops planted at winter's end, as well as one of the last in early fall. In zone 6 and above, it's possible to harvest at least a few leaves occasionally all winter long, and farther north, it may be possible with row cover or high tunnels. We list some warm weather spinach substitute here as well, and these are quite the opposite: they yield abundant greens in summer's heat, when growing true spinach would be out of the question. Spinach, whether true or warm-season substitutes, requires lots of nitrogen and water. 250 seeds per packet

AMSTERDAM PRICKLY SEEDED #SP108

Traditional crop in Europe for generations. This type was grown by Thos. Jefferson in the early Nineteenth Century. In 1806, Bernard McMahon of Philadelphia said it was "the hardiest kind," and that may well be true to this day. Leaves are more pointed and arrow-shaped than the common type. The sturdy plants yield over a long season, producing flat, tender, medium-green leaves with red-tinged stalks. Slower to bolt than ordinary spinach. Traditionally sown in late-summer or early fall for harvest through autumn and into winter. Pkt \$2.50

BLOOMSDALE LONG STANDING #SP101 50 days. The old standard since 1925, does better in hot weather than most. Glossy, deep green, delicious leaves. So popular with fine chefs. Pkt \$2.50 or 1 oz \$4.00

GIANT NOBLE #SP103

This is the giant of the spinach clan. Plants spread to 25"! Tender leaves are great for canning, steaming, or salads; for those who want quantity and quality. Introduced in 1926. Pkt \$1.75

GIGANTE D'INVERNO #SP106

This European heirloom produces large, broad, deep green leaves well into the fall and winter months in many areas. This flavorful variety comes to us from Italy. The English name is Giant of Winter. Pkt \$2.00

MERLO NERO #SP105

A fine-flavored Italian spinach that has dark-green, savoyed leaves. This productive variety is fairly early. Rare in the USA. Pkt \$2.50

MONSTRUEUX DE VIROFLAY #SP104

50 days. Big leaves to 10" long, smooth and deep green in color. Very fast growing plants are popular for fall planting. A gourmet French heirloom that was developed prior to 1866. Pkt \$2.00

NEW ZEALAND SPINACH #SP102

(*Tetragonia tetragonioides*) 60 days. Not the same species as common spinach, this variety takes the heat and keeps producing all summer. Tasty. Was listed by Fearing Burr in 1863 in his book *Field and Garden Vegetables of America*. Not frost hardy. Pkt (50 seeds) \$2.50

RED MALABAR SPINACH #SP107

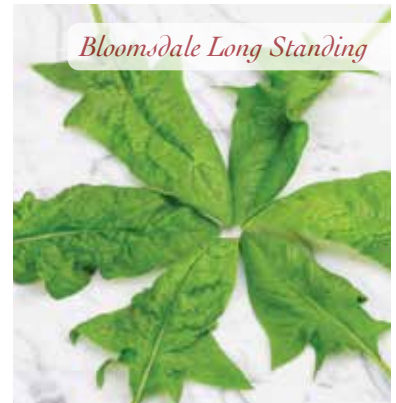
70 days. This beautiful plant is not a true spinach but a different species (*Basella rubra*). This heat-loving Asian vine has lovely red stems and delicious, succulent leaves that are great in salads and stir-fries. A delicious green that can be grown as an annual in many areas or as a perennial in sub-tropical areas. Pkt (50 seeds) \$2.50



Amsterdam Prickly Seeded

STRAWBERRY SPINACH

#GR107 (*Chenopodium capitatum*) An old-fashioned plant that dates to 1600 in Europe. This curious plant produces greens that are picked and cooked like spinach, but it also produces attractive, red berries that are bland in flavor. These add a nice touch to fruit salads. Easy-to-grow plants are similar to "Lamb's Quarters", a wild relative. Found in a monastery garden. Pkt \$2.50



Bloomsdale Long Standing



New Zealand



Merlo Nero

Summer Squash

Many of these are also used for winter too! The species is **C. pepo** on all squash listed here, unless otherwise noted. Minimum 20 seeds per packet. Summer Squash are grown for immature fruits which can be harvested all summer long.

BENNINGS GREEN TINT SCALLOP #SSQ109 50 days. Colorful, light green, scallop-shaped fruit; tender and good quality; excellent yields, easy to grow. We have grown this variety for many years, an old favorite. Good color for market. Pkt \$2.50

CASERTA #SSQ138
60 days. All America Selections winner in 1949. Here's an early bush cocozelle type, popular in Italy where they favor a rich, full-flavored zucchini. Fruits slightly club-shaped with mottled striping in olive-green and darker green. Can reach a fairly large size and still be quite tender and delicious as a summer squash. Pkt \$2.25

COCOZELLA DI NAPOLI #SSQ121
55 days. Long, slender fruit, ribbed, pale greenish-yellow, striped with dark green; very firm and flavorful flesh. A unique Italian heirloom; tasty. Pkt \$2.50

CROOKNECK-EARLY GOLDEN SUMMER #SSQ116
50 days. An old favorite heirloom, this is one of the oldest types of squash dating back to pre-Columbus times, and it has been popular ever since. Easy to grow and good tasting. Pkt \$2.00 or 1 oz \$4.75

EARLY PROLIFIC STRAIGHTNECK #SSQ115 50 days. AAS Winner from 1938, uniform lemon-yellow, club-shaped fruit; firm flesh is of excellent quality, tasty. Pkt \$2.50 or 1 oz \$4.75

GELBER ENGLISCHER CUSTARD #SSQ136 Clear lemon-yellow fruits are a patty-pan type, but with a bizarre twist. Fruits are oddly flattened—impossible to describe. Productive bush plants yield over a long season if kept picked. Recommended for cooler climates like the Pacific Northwest. This unique variety originated in Gatersleben, Germany. Described in Amy Goldman's book "The Compleat Squash." Pkt (10 seeds) \$2.75

GREEN BUSH VEGETABLE MARROW #SSQ124
Green, zucchini-type fruit are excellent for frying, stuffing, and baking; tasty flesh; bush plants. Very popular with the English. Pkt \$2.00

KAMO KAMO #SSQ129
The ethnic heirloom pumpkin of the Maori people of New Zealand; it is also known as Kumi Kumi pumpkin. New Zealanders say this is the best of all squash, for the young fruit can be boiled, fried or baked, and they have a rich, nutty flavor that is quite delicious. Let the green speckled squash ripen, and they are good as a winter squash. They have become rare even in New Zealand. Very ornamental. Pkt \$3.00

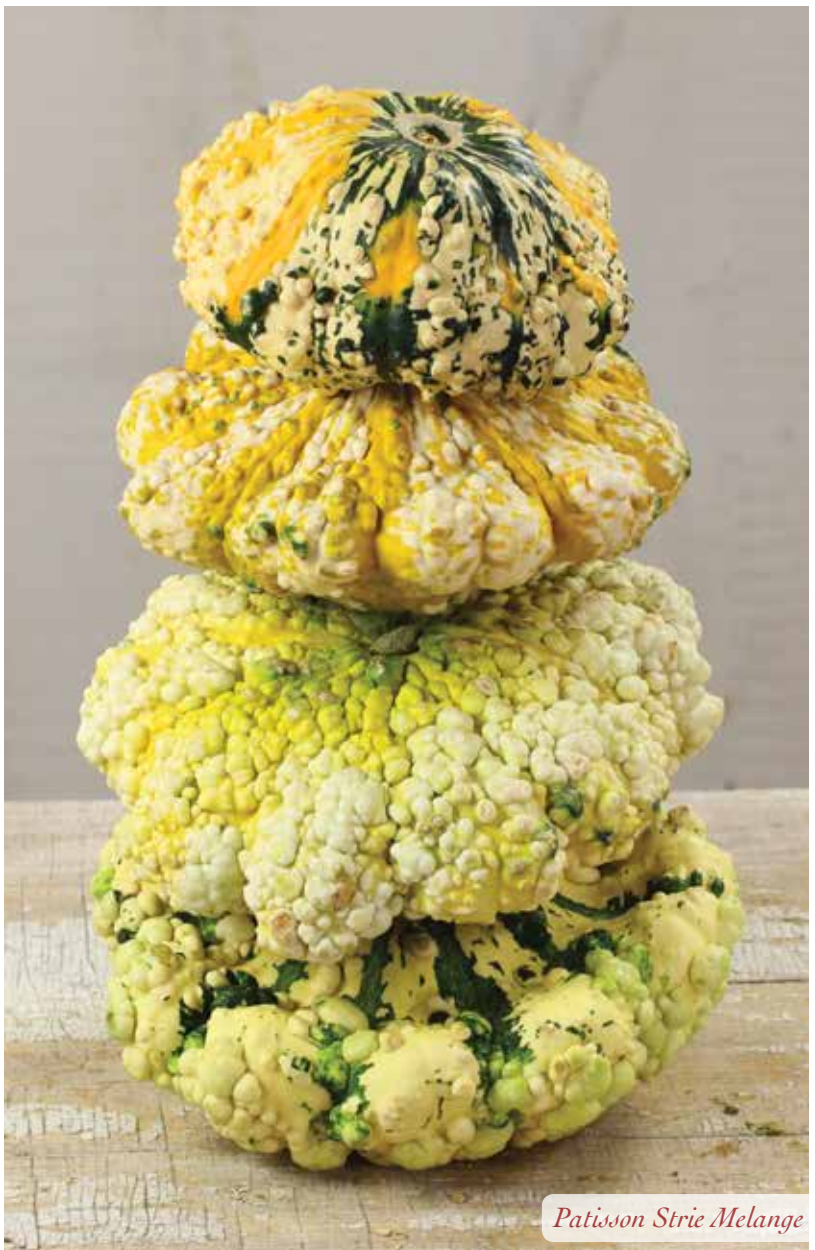
LEBANESE WHITE BUSH MARROW #SSQ112 50 days. Creamy, oblong fruits; tasty and mild, good fried or baked. Harvest when 7" long. Rare Lebanese variety. Early. Pkt \$2.00

LEMON SQUASH #SSQ102
The shape, size and color of a lemon, it grows great here, has huge yields and the best resistance to insects I have seen in a summer squash. Very tasty, great fried! A favorite, this is a superb market variety and is very attractive. Our most popular summer squash. Pkt \$2.75 or 1 oz \$10.00

MONGOGO DU GUATEMALA #SSQ130
A Guatemalan heirloom superb for fall decorations. The 4-lb. fruit are pumpkin-shaped with big ribs, with golden



Lemon



Patisson Strie Melange

yellow and dark green-striped skin. The young fruit are good fried as summer squash, and mature fruit can be made into pies and preserves. Almost extinct in the USA, but sold commercially in Europe. Pkt. \$3.00 or 1 oz \$4.75

ODESSA #SSQ123

The vining plants produce delicious, white, zucchini-type fruit that are very tasty fried. This variety comes from the fertile valleys near Odessa in Ukraine, the area my great-grandfather farmed many years ago. Pkt \$2.50

PATISSON GOLDEN MARBRE SCALLOP

#SSQ104 A unique French scallop squash. Fruit is a beautiful bright golden-orange color. Young fruit are very tender and well flavored! Also makes good winter squash. Tall bush plants are very attractive and yields are good. A favorite of mine. Pkt \$2.50

PATISSON PANACHE BLANC ET VERT SCALLOP #SSQ106

The stunning, pure white scallop with deep green radial streaks. Small fruit may not show streaking, and it can be variable. Its delicious flesh is great fried or baked. A real treat for both taste and visual appeal; a pre-1885 French heirloom. Pkt (15 seeds) \$2.50

PATISSON PANACHE JAUNE ET VERT

SCALLOP #SSQ105 Beautiful scalloped fruit are a lovely creamy-yellow with contrasting deep green radial streaks. Small fruit may not show streaking and it can be variable. Stunning displayed with our other scallops! The flavor is delicious as a summer squash or is great baked in the fall. We are happy to offer this French heirloom again this year. Pkt \$2.50

PATISSON STRIE MELANGE #SSQ134

We are so excited to finally list this incredible mix of French scallops. This mix contains fruit in many colors, with many being striped and warded! One of the most ornamental varieties we have seen. Fruit are good picked young and cooked, or used when hard for decorations. Add lots of style to your summer and fall displays. Pkt \$3.00

RONDE DE NICE #SSQ111

50 days. This is a delicious French heirloom variety. The flesh of this round, green zucchini is very tender and fine-flavored, making it an ideal squash for stuffing. A popular variety for home gardens and specialty growers. Vigorous, quick-growing plants. Pkt \$2.00

RUGOSA FRIULANA #SSQ137

Common in northeastern Italy, and nearly the only variety seen in the Venetian shops and markets. The name means "wrinkled of Friuli," but the light yellow fruits are beyond wrinkled, being fantastically warded even when very young. Rich and full flavored, as Italian varieties usually are. Pkt \$3.00

STRIATA D'ITALIA #SSQ110

50 days. Medium-long zucchini fruit, somewhat thicker at the blossom end, light ribbing, 8"-9" long. The skin is striped in light & dark green. Superb flavor and texture. This variety is popular in Italy for its flavor & early yield. Pkt \$2.00

TABLE DAINTY SSSQ135

65 days. Delicate little fruits, like a short, six-inch zucchini, striped in green and yellow to white. Abundantly produced on somewhat compact vines. Developed in 1909. Pkt (15 seeds) \$2.25



Crookneck, Early Golden Summer



Lebanese White Bush Marrow



Golden Zucchini

TATUME #SSQ127

A must in Mexican cuisine, and also popular in certain parts of Texas. This old heirloom is picked small and used like zucchini, but these are so much better than standard supermarket zucchini! Round to slightly elongated, flavorful fruit are green in color; vigorous vining plants are fairly resistant to disease. Pkt \$2.00

TONDO SCURO DI PIACENZA #SSQ101

Forget the new "Eight Ball" hybrid. There already was an heirloom version. These are a rich, dark-green color, round-shaped and very flavorful; perfect for home or markets. Vigorous plants produce well. Italian seed. Pkt \$2.00

WHITE SCALLOP #SSQ107

50 days. A very ancient Native American heirloom squash, grown by the Northern Indians for hundreds of years. This type was depicted by Europeans back to 1591, and is one of the best-tasting and high-yielding varieties still around today! Great fried or baked. Flat fruit with scalloped edges –beautiful! Pkt \$2.50 or 1 oz \$4.75

YELLOW SCALLOP #SSQ108

(Golden Custard) Beautiful, bright yellow fruit with a rich, mellow flavor. Likely predates Columbian times; a rare native American squash. Bush plants with good yields. Pkt \$2.50 or 1 oz \$4.75

ZUCCHINI, BLACK BEAUTY #SSQ120

50 days. The classic dark-green summer squash that has made modern zucchini of this type popular. Introduced in the US markets in the 1920's, and seed companies started listing it in the 1930's. Delicious fried or baked; best picked young. Pkt \$2.25 or 1 oz \$4.75

FORDHOOK ZUCCHINI #SSQ139

57 days. Classic, cylindrical, dark-green straight to slightly curved zucchinis. Tender, creamy-white flesh freezes well. Vigorous and productive bush plants. Pkt \$2.00

ZUCCHINI, GOLDEN #SSQ118

Slender fruit are bright golden-yellow. They are as delicious as they are attractive; bush plants. Pkt \$2.50 or 1 oz \$4.75

ZUCCHINI, GRAY #SSQ114

49 days. Great-tasting, high-quality, gray zucchini squash. Yields are very good; flesh is firm, mild, and very tasty. We have been getting favorable reports from customers about this squash. A real favorite. Pkt \$2.00 or 1 oz \$4.75

ZUCCHINI GREEN BUSH #SSQ141 New!

(*C. pepo*) A classic deep-green fruited zucchini that yields abundantly and tastes delicious. Bush plants are great for smaller gardens. Pkt \$2.25

ZUCCHINI, LUNGO BIANCO #SSQ119

A popular variety from Italy, the light-green/cream fruit are mild and sweet. Beautiful in a zucchini mix. Productive bush plants. Pure imported Italian seed. Pkt \$2.00

ZUCCHINO RAMPICANTE #SSQ103 New!

(*C. moschata*) 70 days. The famous Italian heirloom vining zucchini and pumpkin; long slender 15-inch fruit have a flat bulb at the bottom. They are one of the best eating summer squash: very tender, mild and sweet tasting. The flavor is superb! This squash is also great as winter squash. The Italians use it for stuffing in gnocchi and ravioli; the flesh is rich and flavorful, great for baking and pies! The vines produce good yields of this great all-purpose squash. The mature fruit grow very long. This one is in very high demand at specialty markets. Pkt \$2.75

*Gilber Englischer Custard**Kamo Kamo**Bennings Green Tint Scallop**Tatume**Patisson Panache Juane et Vert**Tondo Scuro di Piacenza*

Squash & Pumpkins

20-35 seeds per packet. Harvest in autumn when skins are too tough to be easily punctured with a thumbnail.

AMERICANA TONDA #SQ144

(*C. pepo*) A beautiful, ornamental pumpkin that has orange skin with green stripes between the ribbing. They weigh 4-6 lbs each. Pkt \$2.00

ALLIGATOR #SQ280 New!

110 days (*C. moschata*) Fruits are tan, pear- to hourglass shape, and covered with the most warts we have ever seen in any moschata squash. Unparalleled for arrangements and centerpieces! And this variety has great eating quality as well—firm, sweet, fragrant dark orange flesh is superb in pies and desserts, jams, and soups. Running about 10-12 inches in length, and weighing to 6 lbs or so, the size is ideal for smaller families. Great keeper, too! Pkt. (10 seeds) \$3.00

ATLANTIC GIANT PUMPKIN #SQ179

(*C. maxima*) 110-125 days. Lovely, giant, pink-orange pumpkins can weigh over 800 lbs, and do so every year, with some reaching almost 1500 lbs! This variety was introduced by Howard Dill, of Nova Scotia in 1978, and has since broken all records. Pkt \$4.50

AUSTRALIAN BUTTER #SQ162

(*C. maxima*) 90-100 days. A large, gorgeous peach-colored squash from 'down under' that has extra-thick, orange flesh that's of excellent quality; perfect for pies and baking. The 15-pound fruit keep for a long period. Very rare Australian heirloom. So beautiful and attractive. Pkt \$2.50

BABY BLUE HUBBARD #SQ183

(*C. maxima*) 90-100 days. A lovely little squash that was developed in 1953 by the U of NH; small, Hubbard-shaped fruit weigh around 6 lbs and have fine-grained, yellow-gold flesh that is sweet and of excellent quality. A great variety for marketing or small households. Semi-bush vines are easy to handle. Pkt \$2.50

BABY GREEN HUBBARD #SQ199

(*C. maxima*) The 7" green fruit look like miniature Hubbard squash, yet weigh only 5 lbs. The flesh is sweet and nutty—great for baking or in pies! The smaller size makes these perfect for market growing. Pkt \$2.00

BIG MAX #SQ123

(*C. maxima*) 110 days. Huge pumpkins can grow well over 100 lbs! Nearly round, bright orange fruit are stunning and are good for pies and canning. Very thick, orange flesh. Good for county fairs and displays. Pkt \$2.50

BYLINKA #SQ279 New!

100 days. (*C. maxima*) A superb example of open-pollinated breeding in the old Soviet Union! Bred to be dry-farmed by the Ukrainian Academy of Agricultural Sciences, the fruits are very thick-fleshed, and reach a workable 4-10 lbs. Attractive fruits are flattened, sometimes slightly segmented, of gray or light gray color;



Boston Marrow



Palav Kadu



Queensland Blue

some having pale pink spots. Bylinka has documented disease resistance (anthracnose and powdery mildew). Our grower reports excellent production! Pkt. (10 seeds) \$3.00

BLACK FUTSU #SQ106

(*C. moschata*) Rare, black Japanese squash. The fruit is flattened, round, and has heavy ribbing. Very unique and beautiful. The black fruit will turn a rich chestnut color in storage. Flesh is golden color and has the rich taste of hazelnuts. Fruits are 3-8 lbs each, and vines give huge yields. Japanese, dark skinned, flattened; did excellent here. Popular with European market growers. Good insect resistance makes this a winner! Pkt \$3.00

BLUE HUBBARD #SQ180

(*C. maxima*) 110 days. Huge, teardrop-shaped fruit weigh 15-40 lbs and have sweet, fine-grained, golden flesh. Great for baking, pies, and soups. The hard, blue-gray shell helps these keep for long periods in storage. Gregory Seed Company introduced this fine New England variety in 1909, and Mr. Gregory considered this his best introduction. Pkt \$2.25

BOSTON MARROW #SQ221

(*C. maxima*) Lovely 15 lb fruit are hubbard-shaped and a brilliant red-orange in color. This variety was first documented back to 1831 by Fearing Burr, the author of *Field & Garden Vegetables of America*. This variety was first mentioned being grown by Mr. J.M. Ives of Salem, MA. Mr. Ives had received seeds from a friend in Northampton, MA, who had obtained his seeds from a friend in Buffalo, NY. This variety came to be grown in the Buffalo area after a tribe of Native Americans traveled through the area and distributed seed. From this historic introduction, Boston Marrow soon became one of the most important commercial squashes for 150 years. As the 21st century approached, nearly every seed company had dropped this unique treasure. In 1881 D.M. Ferry's catalog said, "Very dry, fine-grained, and for sweetness and excellence, unsurpassed; a very popular variety in the Boston market". It has rich, orange flesh that won it a place in Slow Foods' "Ark of Taste" for having superior flavor and taste! Pkt \$2.75

BUEN GUSTO DE HORNO #SQ278 *New!*

115 days. (*C. maxima*) Here's a gorgeous and superbly flavorsome little squash from Spain! The name, translated from Spanish, means "good-taste-of-the-oven," and these elegant little squashes are certainly that! The slightly flattened, ribbed and warted fruit reach to about 12 inches across and weigh in at around 7 to 15 pounds. Colors run from deep green to pale sage, and the rinds are occasionally splashed in orange—outstanding in displays! The dense, firm, medium yellow-orange flesh is sweet and fine-grained, and definitely excellent for baking. Add excellent keeping quality, and you've got a real winner that everyone is sure to love! Pkt (10 seeds) \$3.00

BUSH BUTTERCUP #SQ168

(*C. maxima*) 95 days. Like standard Buttercup squash, with sweet, dry, orange flesh of excellent quality, but these are produced on 3'-4' bush plants that stay compact; excellent for small gardens. Green-skinned 3-to 4-lb fruit. Pkt \$2.50

Marina di Chioggia



Rouge Vif d'Etampes



BUTTERCUP #SQ110

(*C. maxima*) 95 days. Very sweet, dry flesh of excellent quality. Deep orange flesh with green skin. Fruit are around 3 lbs each. Pkt. \$2.00

BUTTERNUT ROGOSA VIOLINA "GIOIA" #SQ153

(*C. moschata*) 100 days. An Italian Butternut-type squash, these have a violin shape and wrinkled tan skin. The flesh is deep orange and sweet, perfect for desserts, roasting, stuffing, and baking. Good for marketing. Pkt \$2.75

BUTTERNUT-WALTHAM #SQ112

(*C. moschata*) 100 days. An old favorite. Good yields with excellent-tasting, rich, orange-colored flesh. Great baked! Pkt \$2.50 or 1 oz \$4.75

CANADA CROOKNECK #SQ266

(*C. moschata*) 110 days. Old New England variety, preserved at Old Sturbridge Village, Massachusetts, where our foundation seed came from. Reportedly originated among the Iroquois Indians. Introduced 1834 by Boston seedsman Charles H. Hovey, this ancestor of today's Butternut was described in detail in Fearing Burr's book of 1865. The bottle-shaped fruits reach 2-4 lbs, having a curved neck and fine-grained, sweet flesh. Resistant to pests and diseases; a superlative keeper. Formerly quite common, it has become very difficult to find, and we are pleased to offer it. Pkt \$3.00

CANDY ROASTER—NORTH GEORGIA #SQ240

(*C. maxima*) Here is a smaller strain of Candy Roaster from northern Georgia. This type of squash is famous among the people of the Southeast. Pink, banana-shaped fruit have a blue tip and weigh around 10 lbs. Delicious, smooth orange flesh is perfect baked, fried and makes great pies; hard to find and quite beautiful. Pkt \$3.00

CHICAGO WARTED HUBBARD #SQ127

(*C. maxima*) 110 days. This heirloom was developed by Budlong Gardens of Chicago and was introduced by Vaughan's Seed Store, of Chicago, in 1894. The 13-lb fruit are dusky-olive-green, deeply wrinkled, and warted, classic Hubbard shape. Fine-grained, sweet orange flesh. Pkt \$2.00

CHIHUAHUA LANDRACE #SQ211 *New!*

(*C. mixta*) 110 days. We collected this squash from a roadside stand in the Mexican desert a little west of the city of Chihuahua. They vary a lot in color: all shades of green, white, yellow and possibly a few other colors. Fruit are large and attractive; used extensively in northern Mexican cuisine. Pkt. (10 seeds) \$3.00

CHINESE MINIATURE WHITE #SQ264

(*C. pepo*) Tiny 3"-4" flat white pumpkins are about the same size and shape as "Baby Boo." Great for fall decorations and are also edible. A great squash for farm markets, easy to grow and gives excellent yields. From China. Pkt \$2.50

CHIRIMAN #SQ198

(*C. moschata*) This Japanese heirloom was popular in the Edo period (1603-1867). It was first offered in the US by Aggeler and Musser Co., of Los Angeles, in 1922. Beautiful fruit weigh



Connecticut Field



about 5 lbs. This variety is flattened and ribbed, and deep greenish-black in color. They turn more tan in storage. The flesh is deep orange, sweet and flavorful. A great little squash that has become quite rare. Pkt \$3.00

CONNECTICUT FIELD #SQ129

(*C. pepo*) 100 days. The heirloom pumpkin of the New England settlers and Indians, several hundred years old. Golden fruit weigh about 20 lbs each. This is a truly old variety; can be used for pies; the traditional American pumpkin. Pkt \$2.50 or 1oz \$4.50

CREAM OF THE CROP #SQ271

(*C. pepo*) 55 days. White bush-type acorn. The fruits are white and on the large side for an acorn, weighing in at 2-3 pounds. This variety is great picked small and used as summer squash, or let ripen and use for winter storage. This variety is perfect for small spaces and was grown in Jere's childhood gardens. Pkt \$2.50

CROWN #SQ189

(*C. maxima*) 95 days. Our friend, Mac Condill, found this great squash in Cape Town South Africa. Originally from Australia, this variety first came to the USA in the early 1930's. Stunning, turban-shaped fruit are light blue in color and weigh about 12 lbs. The flesh is bright orange, sweet and of good quality, great for pies, baking and soups. Blue types can be traced back for more than 150 years in Australia, and are among the best for eating. Pkt \$2.75

CUSHAW WHITE (JONATHAN PUMPKIN)

#SQ116 (*C. mixta*) 100 days. A rare Cushaw type; white skin and sweet, pale orange flesh. Easy to grow, huge yields, and good resistance to squash bugs. A popular heirloom from the South. (1891) Pkt (10 seeds) \$2.50

DELICATA #SQ111

(*C. pepo*) 100 days. High sugar content. Fruit are 1-3 lbs each, and skin color is rust-white with green stripes. Delicate sweet flavor. This old heirloom was introduced in 1894 by Peter Henderson and Co. Pkt \$2.00

DICKINSON PUMPKIN #SQ281 New!

(*C. moschata*) 100 days. Nearly round to slightly elongated fruit can weigh up to 40 pounds. Tan-colored skin. Vines grow very long and are productive. The dry flesh is orange, sweet and of high quality. For good eating, this is a superb variety! Pkt. \$3.00

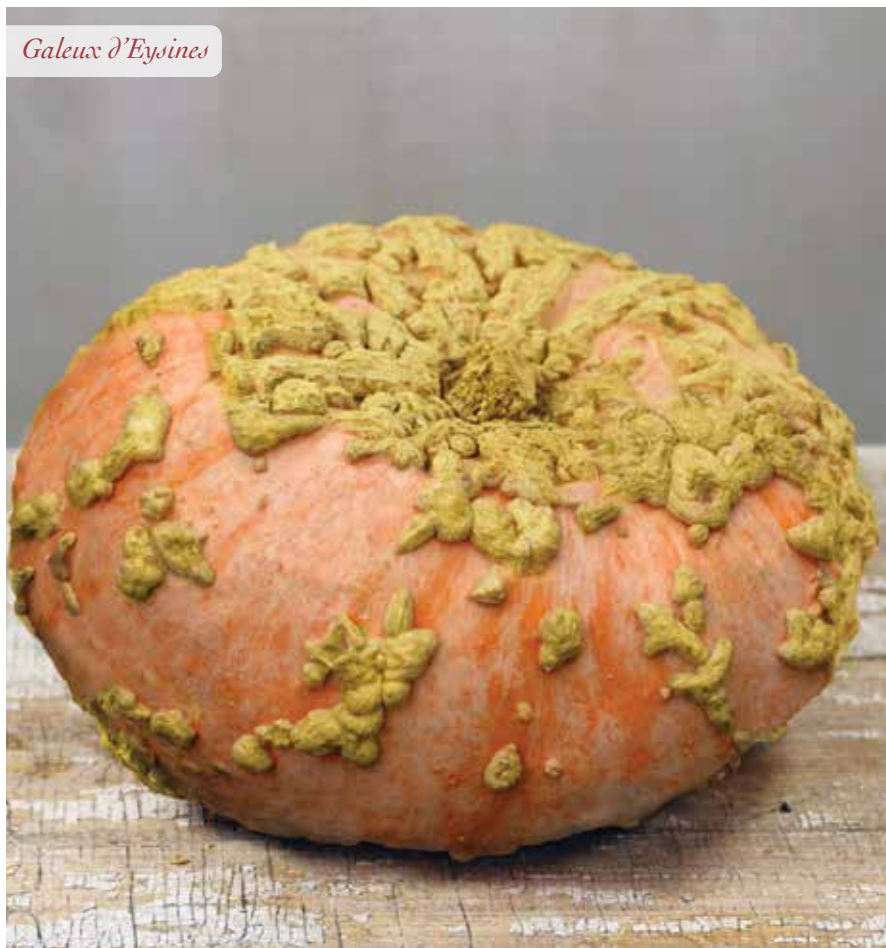
FLAT WHITE BOER #SQ207 New!

(*C. maxima*) 105 days. Attractive, very flat, pure white pumpkins that are unique and tasty. Very firm and sweet orange flesh is perfect for pies and baking. A wonderful decoration and eating variety that was historically popular in South Africa and was named for the Dutch Boers who were the colonial power. We are glad to finally have seeds for this rare treasure. Fruits can grow to 30 lbs. Pkt. \$3.00

FORDHOOK ACORN #SQ181

(*C. pepo*) 110 days. Creamy tan-colored, oblong, acorn-shaped fruits weigh about 2 lbs each. Flesh is similar to other acorns. These are also good harvested young and fried like zucchini. This good producer was introduced by W.A. Burpee in 1890 at their Fordhook trial grounds in Doylestown, Pennsylvania. Pkt \$2.50

Galeux d'Eysines



GALEUX D'EYSINES #SQ156

(*C. maxima*) 95-100 days. Possibly our most beautiful heirloom squash. This flattened, round, 10-15 lb fruit has gorgeous, salmon/peach-colored skin covered with large warts! The deep orange flesh is flavorful, smooth and sweet, making it good for baking. It's also popular among the French for making soup. This is one of the tastiest squash I have tried, and we are delighted to offer this French heirloom. Pkt \$2.50 **or 1 oz \$8.00**

GILL'S GOLDEN PIPPIN #SQ210

(*C. pepo*) An heirloom from the Gill Brothers Seed Company of Oregon. This is probably the best tasting of all acorns; the bright yellow, small acorn-shaped fruit have a sweet flesh that's very flavorful! Uniquely colored fruit are great for fall decorations. Pkt \$2.25

GOLDEN HUBBARD #SQ200

(*C. maxima*) Also called 'Genesee Red Hubbard' and was introduced in 1898. The 12-lb red fruit are teardrop-shaped, brilliant red and lightly warted, making this the most beautiful of the Hubbard types. The flesh is very thick, sweet and orange with a fine old-fashioned squash flavor. This is an excellent variety for fall decorations, as well as for eating. Pkt \$2.50

GREEK SWEET RED #SQ166

(*C. moschata*) 105 days. Here is one delicious squash: the long-necked, reddish tan fruits are filled with sweet, deep orange flesh that's richly flavored. Attractive, large vines are highly productive. It was very resistant to squash bugs, too! This variety is super rare and I believe we are the only source. Pkt (15 seeds) \$2.75

GREEN STRIPED CUSHAW #SQ163

(*C. mixta*) 95 days. Big, white fruit with small, green stripes; oblong with crooked necks and bulbous bottoms. The large vines are vigorous and are good for the South. A Native American squash that has an ancient history. Great for fall pumpkin sales. Pkt \$2.25

GUATEMALAN BLUE #SQ151

(*C. maxima*) An heirloom from Guatemala, this variety produces 10 lb, blue, banana-shaped fruit that have tasty, firm flesh. The vines are very productive. This variety is very hard to find. Pkt \$3.00

GUICOY #SQ276 *New!*

(*C. pepo*) 100 days. These squat little fruits are amazing! Gorgeously ribbed in the alternating high-low ribbing seen in other Central American squashes, the warted, flattened fruits appear in tones ranging from green to deep yellow. This ancient variety is depicted in late Mayan pottery and was featured on a major Maya archeology website. Used as a winter squash, weights tend to top out just under 2 lbs, perfect for a small family. May also be used as a summer squash. Pkt (10 seed) \$4.50

HIDATSA #SQ274 *New!*

(*C. maxima*) 100 days. The very thick, deep orange flesh is richly flavored. Fruit shape is like an elongated Hubbard, almost like a banana type. Color is a pink with a dash of blue at the end. Very pretty and a great keeper. 2-10-pound fruit in our grow-out patch. Pkt \$3.00

HINDU #SQ260

(*C. mixta*) A large pear-shaped squash, white with green stripes. The flesh is yellow and very mild-tasting. The plants are productive, yielding several fruits each when grown well. Pkt (10 seeds) \$2.25

HONEY BOAT DELICATA #SQ159

(*C. pepo*) 105 days. One of the sweetest squash varieties in existence. Oblong, Delicata-shaped squash have tan skin with green stripes. Excellent quality and produces early. Developed by Dr. James Baggett, Oregon State University. Pkt \$2.25

HOPI CUSHAW #SQ213 *New!*

(*C. mixta*) 105-110 days. Stunning pear-shaped fruit are beautifully splashed in various amounts of green and orange. Fruit grow to 15-17 lbs and were used by Native Americans for their tasty seeds. A lovely ornamental variety that is part of Native Americana. Pkt (15 seeds) \$3.50

HOPI BLACK GREEN #SQ242 *New!*

(*C. mixta*) 105-110 days. Here is a unique and colorful native Hopi Indian variety. The fruit weigh 15 lbs. and are pear shaped; they have a deep green skin color and yellow flesh. A good squash for warm climates. Very rare! Pkt (15 seeds) \$3.50

HOWDEN #SQ216

(*C. pepo*) A large, more uniform Connecticut Field type pumpkin. A hard, orange rind makes this an excellent carving variety. The 22 lb fruit have thick orange flesh; a great keeper and popular commercial variety. Pkt \$2.00

HUBBARD TRUE GREEN IMPROVED #SQ120

(*C. maxima*) 105 days. The original Green Hubbard was introduced around the 1790's, and it has dark bronze-green skin and delicious golden flesh. The fruit are 10-15 lbs each and are excellent keepers. J.H. Gregory's Company made this squash famous back in the 1840's. Pkt \$2.00

IRAN #SQ268

(*C. maxima*) One of the most unusual and beautiful squashes you will ever see! We have been trying for several years to get this variety into the catalog. Collected in 1940 in the northeastern Iranian city of Torbat-e-Heydariyeh, and preserved at the USDA seed bank ever since. Not known to the public until a few years ago, when our friend Glenn Drowns introduced it. This squash is super ornamental, with its unique, foam-green rind that's mottled in soft peachy orange. Round and slightly ribbed fruit are medium to large in size. It keeps for a year or more, and is perfect for fall decorating. Pkt (10 seeds) \$2.75

JACK BE LITTLE #SQ160

(*C. pepo*) 90 days. This tiny, cute pumpkin weighs just 8 ounces; flat and ribbed. These are highly popular and a top-selling fall crop. The flesh is good to eat and the skin is bright orange. This type of squash may have been developed in the Orient as pumpkins of this type are offered to the 'Spirits' by many in Thailand, where they come in 4 or 5 colors. Pkt \$2.00

JAPANESE PIE #SQ103

(*C. mixta*) An heirloom variety from the Land of the Rising Sun. Beautiful, 12 lb black fruit

have creamy white flesh. Samuel Wilson, Mechanicsville, Pennsylvania, introduced this variety in 1884, and it quickly became popular because of its novelty and advertising. The seeds are "curiously marked or sculptured in the manner of Chinese letters." Also known as Chinese Alphabet Squash from the unique-looking seed. A real collector's item! Pkt \$3.00

JARRAHDALE #SQ119

(*C. maxima*) 100 days. Slate, blue-grey, 6- to 10-lb pumpkins of superb quality. Their shape is flat, ribbed, and very decorative; also a good keeper. Popular in Australia, an excellent variety. Pkt \$2.50

JAUNE GROS DE PARIS #SQ122

(*C. maxima*) 100 days. The beautiful giant pumpkin of historic Paris, the big pinkish-yellow fruit can grow to over 100 lbs. They are round, flattened, and have light ribbing. They are good keepers and are still popular in France. Good in pies, soups, and baked. A winner for farm markets! Pkt \$2.50

JUMBO PINK BANANA #SQ138

(*C. maxima*) 105 days. Large, pink, banana-shaped fruit can weigh 10-40 lbs. This variety is over 100 years old. We have grown this squash for many years. Fine-flavored, dry, sweet, orange flesh that is superbly fine tasting, one of my favorites. Popular on the West Coast; large yields. Pkt \$2.25 **or 1 oz \$4.50**

KIKUZA #SQ104

(*C. moschata*) This Japanese heirloom is a good producer of small, tan colored pumpkins that are heavily ribbed. Orange flesh is sweet and dry and has a spicy flavor. Very hard to find. A great variety for specialty markets. First offered in America by the Oriental Seed Company of San Francisco in 1927. Pkt \$2.75

LAKOTA #SQ245

(*C. maxima*) This colorful variety was grown by the Lakota Sioux. It is pear-shaped, flame-red with green streaks at the bottom. So attractive for fall decorations. The flesh is fine-grained and sweet with a great nutty taste. A wonderful squash that ranks among the most beautiful. Pkt \$3.00

LONG ISLAND CHEESE #SQ128

(*C. moschata*) 105 days. A longtime favorite on Long Island, very popular for pies. Flat, lightly-ribbed fruit look like wheels of cheese, with buff-colored skin. A very good keeper, of excellent quality, 6-10 lbs each; a beautiful heirloom variety. Pkt \$2.25 **or 1 oz \$6.50**

LONG OF NAPLES #SQ134

(*C. moschata*) Large, oblong, butternut-shaped fruit can weigh 20-35 lbs. The flesh is bright orange. Flavor is superb; rich, and very sweet. The skin is deep green, turning tan in storage. These attractive squash are great for areas with warm, long seasons. A good heirloom for home or market growers. A beautiful, very old Italian heirloom listed in America by Fearing Burr in 1863; very rare. Pkt \$2.50

LONG PIE PUMPKIN #SQ258 *New!*

(*C. pepo*) This variety dates back to at least 1832, when it was grown in Maine. The fruits are picked anytime after they begin to change color to orange; they will ripen successfully in storage.



Yugoslavian Finger Fruit

Makes wonderful pies! Pkt (10 seeds) \$2.50

MARINA DI CHIOGGIA #SQ133

(*C. maxima*) 95 days. The heirloom sea pumpkin of Chioggia, on the coast of Italy. The large turban-shaped fruit are deep blue-green. It is one of the most beautiful and unique of all squash. A perfect variety for market gardeners. The rich, sweet flesh is a deep yellow-orange and of good quality, delicious baked or in pies. The fruits weigh about 10 lbs each and are produced on vigorous vines. Stunning! Pure Italian seed from one of Italy's best heirloom growers. Pkt \$2.50

MELONETTE JASPEE DE VENDEE #SQ190

(*C. pepo*) 90 days. A favorite of our grower, these golden yellow, netted, round, 3-4 lb fruit have some of the most delicious flesh in the squash family. Very sweet and rich, and the perfect size for two servings. The vines are incredibly productive and do well nearly everywhere. An historic variety from Vendee in western France; a great keeper and a favorite with chefs. Pkt \$2.75

MEXICAN X-TOP #SQ212 New!

(*C. mixta*) 100 days. A round, bowl-shaped Cushaw type with attractive green and white striped rinds and mild yellowish-white flesh. We like these best when picked before they are mature, and then fried. Huge silver-edged seeds are tasty, too. A rare Mexican heirloom that is quite beautiful. Pkt (10 seeds) \$4.00

MILLER FAMILY CROOKNECK #SQ275

New! 100 days (*C. mixta*) A pale green-striped cushaw type originating with one of our growers in Arkansas. The mild-flavored yellow flesh of this variety is heavily favored among members of his Mennonite community for pies; it's the only one most of them will grow! May have originated as a commercial variety, but the grower's family have been saving their own seed of this variety for at least three generations. Resists pests and diseases, like all cushaw types. Pkt \$2.75

MINI RED TURBAN #SQ201

(*C. maxima*) I just love this adorable little turban squash that is so lovely with its bright red base and cream-colored cap. This squash weighs 2-3 lbs and produces very large yields. Similar to the "Small Chinese Turban" described in 1885 by Vilmorin. Beautiful! Pkt \$2.50

MRS. AQUILLARDS CUSHAW #SQ261

New! (*C. mixta*) 105 days. Mrs. Aquillard grew and sold these squashes in Chainainger, Evangeline Parish, Louisiana, for many years. There, she would wheel out a shopping cart full, leave it alongside the road, and her customers would leave money in a box. As a landrace type, this includes a number of forms and colors, including white long neck and short neck types, some stripes and some golden. Originally collected by our friend Kurt Bridges. Pkt (10 seeds) \$3.00

MUSQUEE DE PROVENCE #SQ152

(*C. moschata*) 120 days. These gorgeous, big, flat pumpkins are shaped like large wheels of cheese and are heavily lobed and ribbed. The skin is a beautiful, rich brown color when ripe. The flesh is deep orange, thick, and very fine flavored; fruit grow to 20 lbs each. This



Yokobama

traditional variety from southern France is great for fall markets. Pure European seeds. Pkt \$2.75 or 1oz \$7.00

NEW ENGLAND SUGAR PIE #SQ131

(*C. pepo*) 100 days. The noted small sugar pumpkin of New England. The orange fruit weigh 4-5 lbs and have fine, sweet flesh that is superb for pies. Described by Fearing Burr in 1863. Pkt \$2.00

NOOB TAUB #SQ246

(*C. moschata*) 100-110 days. 6-8 lb spotted fruits start out grey-green, turning yellowish when ripe. Shapes vary from a round, slightly flattened pumpkin to a more unusual bottle shape. Flesh is very thick, grading from intense orange nearest the skin to very pale in the interior. Flesh not particularly sweet; our grower recommends it for savory recipes rather than dessert uses. Originated among the Laotian Hmong people. Fascinating and extremely rare variety. Pkt \$3.00

NORTH FAULKLAND ISLAND #SQ147

(*C. moschata*) 100 days. Unique, pear-shaped fruit are mostly white, some with greenish yellow and orange stripes; 2-4 lbs. with pale yellow flesh. From the Abundant Life Archives. Pkt (10 seeds) \$3.00

OLIVE VERTE #SQ193

New! (*C. maxima*) 110 days. This attractive old heirloom is almost extinct; the 5-lb fruit are the shape of an olive; the rind is an attractive olive-green color occasionally washed in burnt umber. Their flesh is bright orange, very dry, sweet and flavorful. This French heirloom was mentioned by Vilmorin in 1885, who wrote that it "exactly resembles an unripe olive, magnified one hundred times." The variety was also listed by American seedsmen Burpee and Gregory around the same time. Pkt (10 seeds) \$3.50

OMAHA PUMPKIN #SQ255

New! (*C. pepo*) 80 days. Another Oscar Will Seed Company introduction, dating to 1924 but collected much earlier from the Omaha Indians, by Dr. Melvin Gilmore. Weighing 3 to 5 pounds, Omaha matures early with tall, cylindrical, upright pumpkins which make cute Jack o' Lanterns. The vines are vigorous, yielding even in short-season climates. Very sweet fruits store for a few months



Sweet Dumplings

with Apple Stuffing

Serves 10

- 10 Sweet Dumplings
- 5 medium Fuji apples, peeled & cubed
- 1/2C turbinado sugar
- 1/2C sucanut (or brown sugar)
- 3/4C chopped walnuts

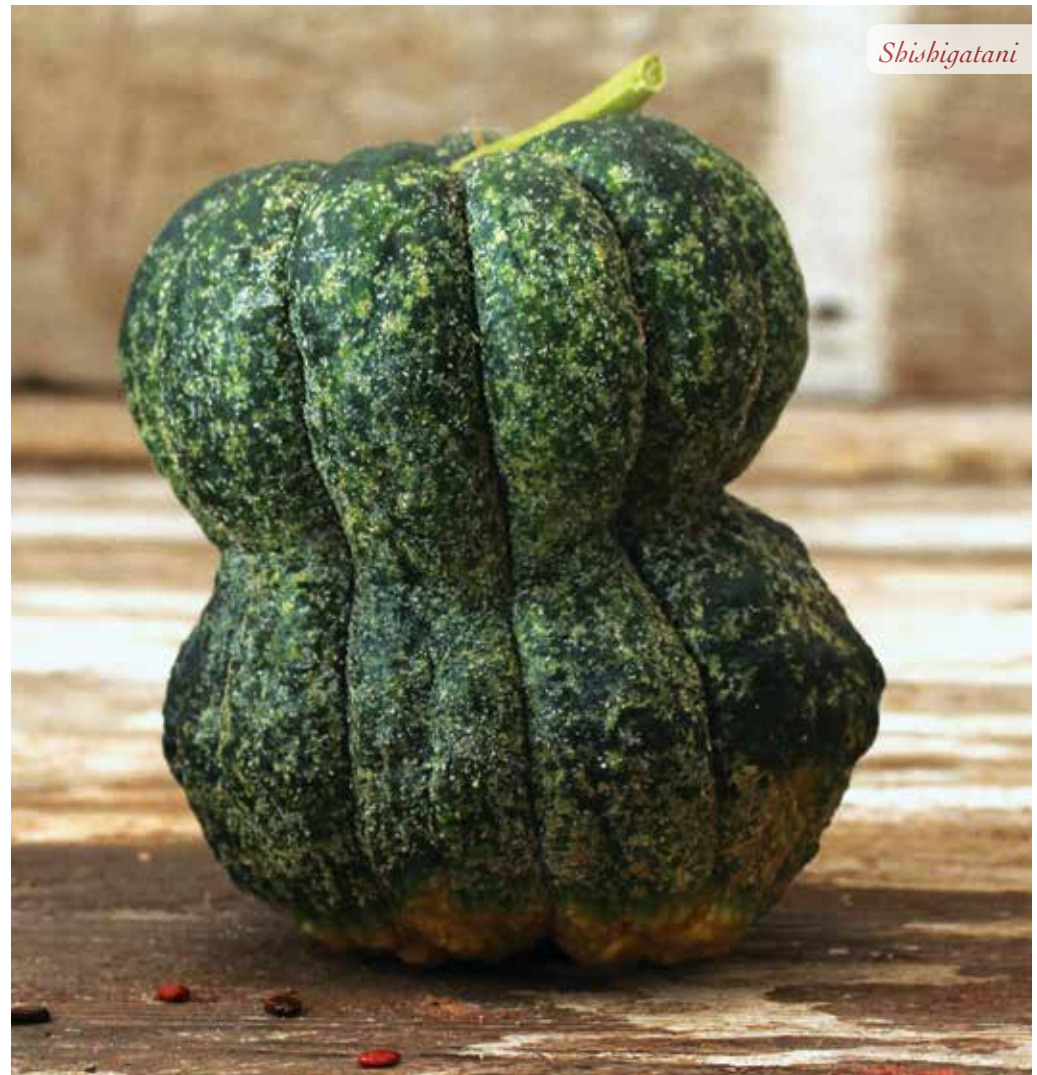
- 3/4C dried, sweetened cranberries
- 1/2C melted margarine
- 2 T. cinnamon
- 1 t. nutmeg

A
Gettle Family
Favorite!

Preheat oven to 350°. Cut tops off squash, being careful not to break the stem. Clean out seeds. Place cut side down in a 9 x 13" pan filled with 1/4" water. Cover with foil. Place the sweet dumpling tops in a pie plate filled with 1/4" water and cover with foil as well. Bake both for 30 minutes.

While the squash is baking, in a large bowl toss together apples, turbinado, sucanut, walnuts, cranberries, margarine, cinnamon and nutmeg.

Remove squash from the oven and drain water. Set squash tops aside. Place the sweet dumplings cut side up in the pan and stuff with apple mixture. Cover with foil and bake for another 30 minutes. Serve the sweet dumplings with their stemmed tops as a garnish.



Shishigatani

Butternut Rogosa Violina "Gioia"



and are good baked or in pies. Pkt \$2.75

ORANGE CUSHAW #SQ124

(*C. mixta*) Large, beautiful fruit with crooked necks, light golden-orange color. The large vines are vigorous and do well in the South. Great for fall pumpkin sales. Pkt \$2.50

PACHECO PUMPKIN #SQ231

(*C. pepo*) A pumpkin that has a beautiful yellow rind and is filled with delicious, creamy yellow flesh; quite tasty! This heirloom is said to be collected at a rancho west of Chihuahua, Old Mexico. Pkt \$2.50

PALAV KADU #SQ270 *New!*

(*C. moschata*) 125 days. Very old central Asian variety, almost unknown to the rest of the world. The fruits are hourglass-shaped, reaching to about 3-4 lbs. Starts out green with cream-colored spots, which turn a dull buff-orange as the fruits mature. In the Tajik language, the name means "squash for pilav," a well-known dish from Central Asia. Superb flavor, excellent keeper! Pkt (10 seeds) \$4.00

PENNSYLVANIA DUTCH CROCKNECK

#SQ218 (*C. moschata*) A popular 19th century Pennsylvania variety that is still grown in many Amish communities. Sometimes called "Neck Pumpkin" because of its long, flesh-filled neck. It somewhat resembles a giant butternut squash with a very long neck. They can reach 20 lbs in size! The flesh is superb, being deep orange and richly flavored, making it so popular with Amish wives for making their delectable pumpkin pies, butters and other desserts. A favorite of ours, and a good keeper. Pkt \$2.50

PIPIAN FROM TUXPAN #SQ227

(*C. mixta*) A lovely 6-lb round squash that has fine white and green stripes! Very easy to grow, and the long vines produce an incredible amount of fruit here! We collected this variety near Tuxpan, Mexico, from a gentleman at a roadside stand; he said this variety is grown for its large, tasty seeds that are used in Mexican desserts and other foods. These fruit are very seedy with loads of big white-skinned seeds that have silver rims. Inside the skin, they are filled with tender, nutty seeds that are great raw and superb roasted! Pkt \$3.00

QUEENSLAND BLUE #SQ135

(*C. maxima*) 110 days. Popular in Australia, this heirloom was introduced to the US in 1932. Beautiful, blue, turban-shaped 12-lb fruit, deeply ribbed. Very fine, deep golden flesh that is sweet and fine flavored. A good keeper. Pkt \$2.25

RED KURI (HOKKAIDO) #SQ101

(*C. maxima*) 92 days. A red-orange Japanese winter squash, fruit are 5-10 lbs each and teardrop-shaped. The golden flesh is smooth, dry, sweet, and rich; a great yielding and keeping variety. Pkt \$2.50

ROUGE VIF D' ETAMPES #SQ118

(*C. maxima*) 95 days. Most beautiful, flattened, and ribbed large fruit are a gorgeous deep red-orange. A very old French Heirloom, this was the most common pumpkin in the Central Market in Paris back in the 1880's. The flesh is tasty in pies or baked. Like summer squash, this one can also

Triamble



Chirimán



be picked small and fried. As a bonus, it's a good yielder, too. Pkt \$2.50 or 1 oz \$5.50

SHISHIGATANI or TOONAS MAKINO

#SQ105 (*C. moschata*) This unique Japanese pumpkin was developed in the Bunka era of the Edo period (1804-1818). This is one of our rarest and most historic varieties! The fruit are uniquely shaped, like a bottle gourd, and are ribbed and very warty. They are dark green, turning to tan at full maturity. The fine-grained flesh has a delicious, nutty flavor. Traditionally believed to keep people from getting paralysis if eaten in the hottest part of summer. Shishigatani pumpkin is a famous vegetable in Kyoto cuisine. Very rare and hard to find even in its native Japan. Pkt \$4.00

SHOW KING #SQ283 New!

(*C. maxima*) 180 days. Outrageously huge blueish-cream pumpkins—fruits have exceeded 1000 pounds when well grown! Originally selected by Howard Dill of Nova Scotia, who also originated Dill's Atlantic Giant. Potentially a record-breaker! Extra select seed comes from fruit that weigh up to 1000 lbs. Pkt (5 seeds) \$5.00

SIBLEY or PIKES PEAK #SQ150

(*C. maxima*) 110 days. Oblong, teardrop-shaped, slate-blue-colored fruit weigh 9 lbs each. It has thick orange flesh that is sweet and tasty. An excellent keeper, this variety was popular in Missouri and Iowa back to at least the 1840's. Believed to be of Native American origin, possibly from Mexico, it was introduced commercially by Hiram Sibley & Co. in 1887. Pkt \$2.50

SILVER EDGE #SQ222

(*C. mixta*) Grown for its beautiful, delicious seeds that are very large and white, with silver edges, hence the name. The fruit are round-to-pear-shaped, and are white with green stripes, attractive for decorations. A unique squash that is still popular in some parts of Mexico. Pkt \$3.00

STRAWBERRY CROWN #SQ272 New!

(*C. maxima*) 90 days. Beautiful, flat, 6-lb fruit are bicolored in brownish-grey and are usually blushed with salmon. This variety was brought to the USA from Brazil, by seed collector Mary Schultz. Good earliness in a winter squash. Pkt \$2.75

SUCRINE DU BERRY #SQ171

(*C. moschata*) A famous, old, traditional variety from the heart of France. It has a sweet, musky fragrance and a delicious, sweet flesh that is used in jams, soups, and many French recipes. Small 3-5 lb. fruit are perfect for roasting and have deep orange flesh. Oblong, bell-shaped fruit are tannish-orange in color when mature. We are happy to introduce this flavorful variety to America. Pkt \$3.00

SWEET DUMPLING #SQ137

(*C. pepo*) 90 days. One of the sweetest; 1lb fruit has white skin with green stripes. The sweet, tender, orange flesh makes this variety the favorite of many. Pkt \$2.50

SWEET MEAT #SQ113

(*C. maxima*) 95 days. A delicious heirloom from Oregon; excellent-flavored deep orange flesh,

Jack Be Little



Alligator





Chicago Warty Hubbard

very sweet. Fruit are large and flattened in shape. Skin color is a beautiful deep-sea-blue-green. Our family grew this one more than twenty years ago when we lived in Oregon. Pkt \$2.00

TABLE GOLD ACORN #SQ136

(*C. pepo*) 90 days. Beautiful glowing gold acorn-shaped fruit are perfect for fall displays. Nutty-flavored yellow flesh; compact bush plants produce 1½ lb. fruit. Or pick this one young and sell as a specialty summer squash, as they are tender and delicious! Pkt \$2.00

TABLE QUEEN ACORN #SQ126

(*C. pepo*) 80 days. Dark green Acorn-type fruit. Iowa Seed Co. introduced this variety in 1913 and is possibly of Native American origin. The small fruits have sweet, orange flesh. Pkt \$1.75 or 1 oz \$4.50

TABLE QUEEN BUSH ACORN #SQ173

(*C. pepo*) Here is an exciting true bush version of 'Table Queen Acorn'. 36" plants stay compact and produce heavy yields of these delicious squash with dry orange flesh. A great variety for small gardens, and will produce almost anywhere in the USA. Pkt \$2.25 or 1 oz \$6.00

THAI KANG KOB #SQ204

(*C. moschata*) A lovely sea green-colored squash that turns chestnut color in storage; pumpkin-shaped, very ribbed and warted. Weighs about 6-8 lbs and a favorite here at Baker Creek; vines produced well and had good resistance to squash bugs and other pests. The orange flesh is richly flavored, sweet and fragrant; great for curries, soups, stir-fries and more. Andrew Kaiser brought back this great variety from Thailand in 2006. Good for fall displays and markets. Pkt \$3.00

THAI RAI KAW TOK #SQ203

(*C. moschata*) Green 8-lb fruit have tan spots on the rind. Flesh is yellow-orange, sweet and flavorful with a smooth texture; a great eating variety that performs very well in our Missouri summers, and stands up well to pests and disease. Attractive for decoration and superb for the table; a rock-hard rind makes this a great keeper. A Thai market variety that is sure to become popular here. Pkt \$3.00

THELMA SANDERS SWEET POTATO #SQ195

(*C. pepo*) Wow! A lovely cream-colored, heirloom acorn-type squash that is super productive, tasty and perfect for small families. This variety was introduced by the members of Seed Savers Exchange. Pkt \$2.50

TRIANGLE or SHAMROCK #SQ172

(*C. maxima*) 100 days. A very rare and unique variety that was imported from Australia in 1932, from seed secured from Arthur Yates and Co., of Sydney. This squash is lobed like a three-leaf clover, making this light sea-green squash unusual looking. They weigh about 10 lbs each and have sweet, orange, fine-grained flesh. A fine variety for decoration or the table. Pkt \$4.50

TURK'S CAP OR TURBAN #SQ117

(*C. maxima*) 90 days. A beautiful squash striped in red, orange, green, and white. A very old variety from France (pre-1820); fine thick orange flesh, good-sized fruit. Unique. Pkt \$2.25

UCONN #SQ273

(*C. pepo*) 80 days. Very early bush-habit winter



Buen Gusto de Horno

squash variety. Green, acorn-type fruits are rather small. But their earliness commends them in short-season climates or wherever a quick harvest is of special concern. Developed by the University of Connecticut. Pkt \$2.50

UTE INDIAN #SQ269

(*C. maxima*) 100 days. Here's a different look in a turban squash: a sophisticated grey-green outside, with a very appealing bright-yellow flesh. The flavor is mild and delicately sweet. Our grower says: "Raw, it carries a hint of melon." Originally grown by the Ute Indian people of the US Southwest, and, so far as we know, offered commercially nowhere else. Pkt (10 seeds) \$3.00

VEGETABLE SPAGHETTI #SQ102

(*C. pepo*) 88 days. This is the popular squash with stringy flesh that is used like spaghetti. Introduced by Sakata Seed Co. of Japan, in 1934. May have originated in China. Pkt \$2.50 or 1 oz \$4.75

VICTOR or RED WARTY THING S #SQ228

(*C. maxima*) One of the most stunning squashes around! The big glowing, oblong globes are a glowing, brilliant orange-red and covered with fantastic bumps! This old variety was introduced by James J.H. Gregory of Marblehead, MA in 1897 as Victor. It was recently reintroduced as Red Warty Thing. Pkt (15 seeds) \$2.50

WINTER LUXURY PIE #SQ167

(*C. pepo*) This beautiful pumpkin was introduced by Johnson & Stokes in 1893. Lovely 6-lb golden fruit have white netting and are perfect for pies. In fact, this is one of the best tasting pie pumpkins you can grow; with very sweet and smooth flesh, it's a favorite of all who grow it. Pkt \$2.75 or 1 oz \$8.00

WHITE ACORN #SQ205

(*C. pepo*) 90 days. A lovely, almost snow white Acorn squash. Heavy yields of beautiful fruit are produced on compact bush plants, making this a superb Acorn type for small gardens. This mild-flavored variety was developed in the early 1980s by our friend Glenn Drowns. Pkt \$2.50

YOKOHAMA #SQ108 Our Favorite!

(*C. moschata*) Introduced to America about 1860 by James Hogg, of Yorkville, New York, from seeds his brother Thomas sent him from Japan. We are so happy to reintroduce this piece of American history. The beautiful fruit are very flat, ribbed and dark-green-to-tan in color. The orange flesh is dry, fine-grained and sweet. Listed by both Burr (1863) and Vilmorin (1885). RARE! Pkt \$2.75 or 1 oz \$8.00

YUGOSLAVIAN FINGER FRUIT #SQ170

(*C. pepo*) 95 days. A most unique and unusual squash! Large, fluted, acorn-type fruits have ten finger-like ribs that come to points at the end of each squash. Cream colored. An excellent ornamental type for fall decoration and marketing. Introduced as 'Pineapple' in 1885 by James J.H. Gregory's Retail Catalogue, who said, "A peculiar, striking-looking variety...Very fine grained and smooth to the taste." Pkt \$3.00

"The whole imposing edifice of modern medicine, for all its breathtaking successes, is, like the celebrated Tower of Pisa, slightly off balance. It is frightening how dependent on drugs we are all becoming and how easy it is for doctors to prescribe them as the universal panacea for our ills."

—PRINCE CHARLES

Buttercup



Ute Indian



Turk's Cap or Turban



Swiss Chard

(*Beta vulgaris*) Chard is actually the same species as beets, but these varieties are grown for leaves rather than roots. The plants put all their energy into making large, tender leaves, with succulent mid-ribs massive enough to be a vegetable in their own right. The range of colors comes as a spectacular bonus! Chard is usually direct-seeded into the garden as early as a couple of weeks before the last frost, and it can be sown anytime until midsummer, since the plants tolerate both heat and moderate cold of late fall, and even grow into the winter in milder climates. Prefers rich soil, full sun and ample moisture. 100 seeds per pkt

BIONDA DI LYON #SC110 *New!*

50 days. Pale green leaves, almost golden in color, and thick white midribs give this chard a different look. Makes exquisite baby greens at 25 days. A great new addition to the ever-expanding color range of this old-fashioned veggie. Lovely! Pkt \$3.00

FIVE COLOR SILVERBEET #SC101

(Rainbow Chard) 60 days. A beautiful chard, its colors are brilliant (pink, yellow, orange, red and white). This chard originated in Australia. Very mild, ornamental, and tasty. Great for market growers and specialty markets. Pretty enough to plant in the flower garden; so delicious; one of our favorite greens! (Sold in stores as "Bright Lights") Pkt \$2.50 or 1 oz \$5.00

FLAMINGO PINK CHARD #SC104

60 days. Neon hot-pink chard is so pretty and is perfect picked small for salads or larger for braising. Pkt \$2.50

FORDHOOK GIANT CHARD #SC102

60 days. Introduced in 1924 by W. Atlee Burpee, large green leaves and white stems. Tasty. Pkt \$2.00 or 1 oz \$4.50

ORIOLE ORANGE CHARD #SC103

60 days. A stunning all-orange selection, perfect for home and markets. Orange chard is just delicious. Pkt \$2.50

PERPETUAL SPINACH #SC107

(*Beta vulgaris var cicla*) 50 days. Belongs to the same species as chard and beets, but it has distinctive differences. The taste is more like a true spinach than ordinary chard, and the leaves look like spinach too—flatter and more pointed than chard, with slimmer stems. Very longstanding in the garden, yielding from late spring through autumn if planted early. Seldom bolts during its first year. Pkt \$2.00

VERDE DE TAGLIO #SC109

(Green Cutting Chard) Very thin stems support large leaves of unusual substance. Outstandingly sweet and tender variety. Excellent for "cut and come again" style harvesting. One of the best-tasting chards. A delightful, traditional Italian variety. Pkt \$3.00

VULCAN CHARD #SC106

60 days. An improved rhubarb chard developed in Switzerland. Very attractive and uniform red chard, this variety has great flavor and is perfect for marketing. Pkt \$2.00 or 1 oz \$6.50

Five Color Silverbeet



Photo: David Cavagnaro



Bionda di Lyon



Tiny From Coban



Purple From Coban

Tomatillo

(Physalis ixocarpa) Also called "husk tomato," for the paper-like calyx or husk that encloses each fruit. They are grown about like tomatoes, except that they are seldom staked; they do tend to be a bit faster from seed than most tomatoes, and a little more tolerant to cold weather. Tomatillos are used in fresh salsas, and cooked in any number of sauces, including Mexican-style chili verde. 30 seeds per packet.

TOMATILLO PURPLE #TL101

(Physalis ixocarpa) 68 days. Beautiful purple fruit, large size. Many are a bright violet color throughout their flesh. Much sweeter than the green types, it can be eaten right off the plant. Turns purple when ripe; rare! Pkt \$2.50 or 1/8 oz \$8.50

TOMATILLO VERDE #TL102

Deep green fruit; a standard, richly-flavored type. Huge yields as with most tomatillos. Pkt \$2.50 or 1/8 oz \$8.50

RIO GRANDE VERDE #TL104

83 days. This special selection of Tomatillo yields large, apple-green fruits. The medium-sized, determinate plants need no staking. The globe shaped fruits reach 3-4 ounces, very large for a tomatillo, and the yields are very high. Recommended for fresh market. Pkt \$2.25

SAN JUANITO #TL105 *New!*

80 days. Large green fruits ripen eventually to cream. At 3 ounces, the fruits are very large. Great in green salsas or in cooked chili verde stew. Its reliability makes it a great choice for market! Pkt \$2.50

TINY FROM COBAN # TL108 *New!*

Here's another variety collected by Jere Gettle on his 2005 trip to Central America and preserved in our seed bank until grown out in 2013! This is a true tomatillo, having the typical husk, but the fruit is smaller, about the diameter of a dime. Fruits ripen to green or purple and are possessed of an unusual savory taste—somewhat different from other tomatillos we sell. Pkt \$2.50

PURPLE COBAN TL103 *New!*

70 days. A flavorful tomatillo that is 1 inch in diameter, being green with varying degrees of purple on many fruit. Very popular in Guatemalan cuisine; we collected this heirloom at Coban, Guatemala, a beautiful mountain town. Pkt \$2.50



Tomatillo Purple



San Juanito



Introducing the great...
vernissage tomatoes

A "vernissage" is a special advance showing for an art exhibition, originating from a celebration of the completion of a piece of artwork. The Vernissage series is both a work of art and a celebration! Breeder Ruslan Dukhov is a young Ukrainian plant enthusiast and seedsman. He has shared a number of excellent tomato varieties with us over the years, but the Vernissage series has become one of our favorites. We are proud to present these elegant new varieties to North American gardeners.

GREEN VERNISSAGE #TG111

This little striped jewel is loaded with sublime sweetness and taste. A perfect addition to salads, salsas and even desserts! The small fruit have lovely light green flesh. Plants are quite productive over a long season. A new favorite at our farm. Pkt (15 seeds) \$2.50

PINK VERNISSAGE #TK169

Gorgeous salad tomatoes to about 2 oz. These beauties are pink with usually faint green-to-orange stripes. Tasty and so productive! One of the exciting varieties this year that really is amazing looking! Grown from Ukrainian seed. Pkt (15 vseeds) \$2.50

BLACK VERNISSAGE #TP151

Here is a lovely "Black" tomato that is loaded with flavor as well as production. This 2 oz. tomato, along with its other Vernissage cousins, is sure to make a big splash in the garden as well as the kitchen. These are perfect for rich tasting sauces. Pkt (15 vseeds) \$2.50

YELLOW VERNISSAGE #TY139

These beauties are yellow cherries to about 2 oz., with pale cream stripes. Fetching companion to Pink Vernissage when paired in salads or on relish trays! A tasty little tomato that comes to us from Ukraine. These really produce well. Pkt (15 seeds) \$2.50

Green Tomatoes

AUNT RUBY'S GERMAN CHERRY #TG110

78 days. Here is a wonderfully cute and flavorful, unique green cherry tomato that was selected from the renowned "Aunt Ruby's German Green". The 1 to 2-oz fruit are shaped like little beefsteak tomatoes and have the full-sized tomato flavor packed into these bite-sized snacks. The plants produce loads of fruit, but some may still be off-colored, as this selection has not been fully stabilized yet. Rare and colorful. Pkt \$2.00

AUNT RUBY'S GERMAN GREEN #TG101

85 days. One of the largest green beefsteaks. Can grow to over 1 pound and are just delicious. They have brilliant, neon-green flesh with a strong, sweet, and fruity flavor, much tastier than most red tomatoes. This family heirloom from Germany is beautiful. The winner of the 2003 Heirloom Garden Show's taste test. Pkt \$2.50 or 1/8 oz \$8.50

EMERALD APPLE #TG116

85 days. A rare variety from Russia where it is used for fresh eating, cooking and canning. Very large green fruit often exceed a pound and a half. This tomato is deliciously tart yet with a surprising sweetness. A wonderful eating tomato that has become a favorite here at the farm. It is one of the best and biggest green tomatoes we've tried. Pkt \$2.50

EMERALD EVERGREEN #TG102

80 days. Medium-large fruit that stay "evergreen." This heirloom variety was introduced by Glecklers Seedsmen around 1950. The large plants set heavy yields of these beauties, which have a lovely lime-green color. The flavor is rich and superbly sweet. It's one of the best. A popular market variety, now being sold in many upscale stores. This should be the official tomato for the Green Party. Pkt \$2.50 or 1/8 oz \$8.50

FROSTED GREEN DOCTORS #TG123

75-85 days. Wildly prolific cherry type is green when fully ripe. The transparent epidermis makes the fruits look like frosted grapes. The fruit is very SWEET and flavorsome. This variety is becoming very popular among premier tomato growers! This is a slightly sweeter version of "Green Doctors". Some plants may produce non-frosted fruit. We love them! Pkt \$2.50

GREEN BELL PEPPER #TG120

75-80 days. Very well flavored, unusual stuffing-type tomato, having stunning stripes of light and dark green, maturing to yellow and green. Four-ounce, three- to four-lobed fruits are apple-shaped, and look like small blocky bell peppers. The seeds and pulp are contained in a mass near the stem, just like a pepper, and so are easily removed to prepare the fruits for stuffing. Pkt (15 seeds) \$2.50

GREEN DOCTORS #TG118

A favorite green cherry variety, having a good sweetness and put yet still has lots of tart flavor. Named after Dr. Amy Goldman and Dr. Carolyn Male who have both written great tomato books. Fruit is yellowish-lime green with kiwi-green colored flesh. Large vines produced huge yields of these little cherries. Some plants may produce "frosted" fruit. Pkt \$2.50

GREEN GIANT #TG126 *New!*

85 days, potato leaf plants. The most productive and best tasting tomato in our trials for the last two seasons! Large emerald-green fruit are over one pound in weight; they are uniform, very smooth and blemish-free. Color stays pure green even when dead ripe! Plants are very robust and require staking. Very few seeds; outstanding, complex flavor—very sweet and juicy. Pkt (15 seeds) \$2.25

GREEN GRAPE #TG104

70-80 days. Sister to "Green Zebra", this tomato was also bred by Tom Wagner and has become the rage with specialty markets, home gardeners, and chefs. The flavor may be even better: rich, sweet, and zingy. The fruit are lime-green inside and have

Green Moldovan



Emerald Evergreen



Emerald Green Apple



Green Doctors



chartreuse-yellow skins. They are about the size of a large grape, perfect for salads and snacking. Makes most red cherries taste bland in comparison. Pkt \$2.50

GREEN MOLDOVAN #TG109

80 days. Bright lime-green fruit have a tropical taste. This variety has round, flattened, 10-oz beefsteak-type fruit which reveal lovely, neon-colored flesh when sliced. A very rare heirloom from Moldova that has been a favorite of mine for years and one of the first green varieties I grew. Pkt \$2.50

GREEN PEAR #TG127 *New!*

70 days. An outstanding producer of uniform, little, green pear-shaped tomatoes over an extended season. Rich, complex "old-fashioned" tomato taste! Great for salads, canning whole or for market. Tolerates almost any growing conditions. Pkt \$2.50

GREEN SAUSAGE #TG105

86 days. Determinate. A stunningly beautiful, banana-shaped paste tomato that is lime green and yellow striped when ripe! The flavor is rich and tangy. This will be a hot item for high-priced, groovy markets. So cool when mixed with orange, white, yellow, and red-striped paste types. Short, bushy plants produce 4"-long fruit in abundance. Pkt \$2.50

Green Grape



GREEN SKIN LONG KEEPER #TG114 *New!*

85 days. An unusual winter storage tomato; the fruit have thick green skin and pink flesh! Good-sized fruit can keep for a long period if picked a little prematurely and kept cool and dry. Nice-flavored winter tomatoes are such a treat compared to grocery store tomatoes. A hard-to-find tomato that has been preserved by members of Seed Savers Exchange. Pkt \$2.50

GREEN ZEBRA #TG103

75 days. One of my favorite tomatoes. Beautiful chartreuse with deep lime-green stripes, very attractive. Flesh is bright green and very rich tasting, sweet with a sharp bite to it (just too good to describe!). A favorite tomato of many high class chefs, specialty markets, and home gardeners. Yield is excellent. The most striking tomato in our catalog, a real beauty. Around 3 ounces. This is the tomato colored for the Green Bay Packers. Pkt \$2.50 *or 1/8 oz \$8.50*

Green Pear



MALAKHITOVAYA SHKATULKA #TG113

70 days. The name, translated, means Malachite Box, named after the lovely green jewelry boxes named after the malachite mineral that comes from the Ural mountains and other areas. This early, light-to-olive green, medium-sized tomato has succulent, bright-green flesh that is very flavorful and tasty. Plants are productive even in the North, as this variety was developed at Svetlana Farm in Russia, and it has been tested in Siberia! Our grower likes to make a unique green ketchup from this variety. Pkt (15 seeds) \$2.50

SPEAR'S TENNESSEE GREEN #TG108

A wonderful heirloom grown by the Spear family of Tennessee since the 1950's and brought to us by a local customer who has been preserving it in his garden. The round fruit weigh 8-10 oz and have the taste of tomatoes from Grandma's garden. They make your mouth water just thinking about them. This rare and historic variety deserves a place in every garden and certainly a place on our table in the future. Pkt \$2.50

Orange Tomatoes

AMANA ORANGE #TO106

80 days. Big, 1 lb glowing orange beefsteaks have an intense, full flavor that most tomatoes don't match! This very attractive heirloom tomato is named for the Amana Colonies in Amana, Iowa. Pkt \$2.25 *or 1/8oz \$8.50*

BARNES MOUNTAIN YELLOW #TO115

85 days. 1-2 lb beefsteak type fruit. Meaty orange fruit are produced in abundance on these very tall vines. Rich old-time tomato taste; grown at Barnes Mountain, Kentucky. Pkt \$2.00

DADS SUNSET #TO103

90 days. The perfect orange tomato! Large 10 oz. fruit are very smooth, uniform, and a beautiful, glowing orange in color. It keeps very well. One of the best flavored tomatoes we have tried. Pkt \$2.50

DJEENA LEE'S GOLDEN GIRL #TO125

78 days. Indeterminate. Family heirloom that dates back to the Roaring Twenties. Medium-sized fruits have a beautiful golden-orange color. Flavor is a balance of sweet and tart, fruity and very tasty. This variety won first prize at the Chicago Fair 10 years in a row! Djena was the granddaughter of Minnesota financier Jim Lee. She grew this tomato in Minnesota, and in 1929 gave plants to Reverend Morrow, then 15 years old, who maintained it. Listed in the Slow Foods Ark of Taste. Pkt \$2.50

DR. WYCHE'S YELLOW #TO108

80 days. This heirloom was introduced to Seed Savers Exchange by the late Dr. John Wyche, who at one time owned the Cole Brothers Circus and used the manure of elephants to fertilize his heritage gardens. The 1 lb fruit is solid and smooth; their color is a glowing tangerine-orange that always stands out in the kitchen or off the vine. One of the best heirloom orange types for market, with its smooth texture and tropical, sweet taste. Heavy yields. Pkt \$2.50

GIRAFFE #TO123

75 days. Semi-determinate. Intriguing long-keeping variety from Russia. 2- to 4- ounce round fruits are meaty with a red interior and skin that changes from green to yellow as the fruit ripens in storage. Vine-ripened fruits eventually reach a unique orange color. Reportedly keeps up to 5 months! Originally bred at the Timirjzhev Agricultural Academy, Russia. Pkt \$2.50

GOLDEN JUBILEE #TO105

70-80 days. A very popular orange variety; fine, sweet, mild flavor; good size and yield. An old standard. Pkt \$2.50 *or 1/8 oz \$8.50*

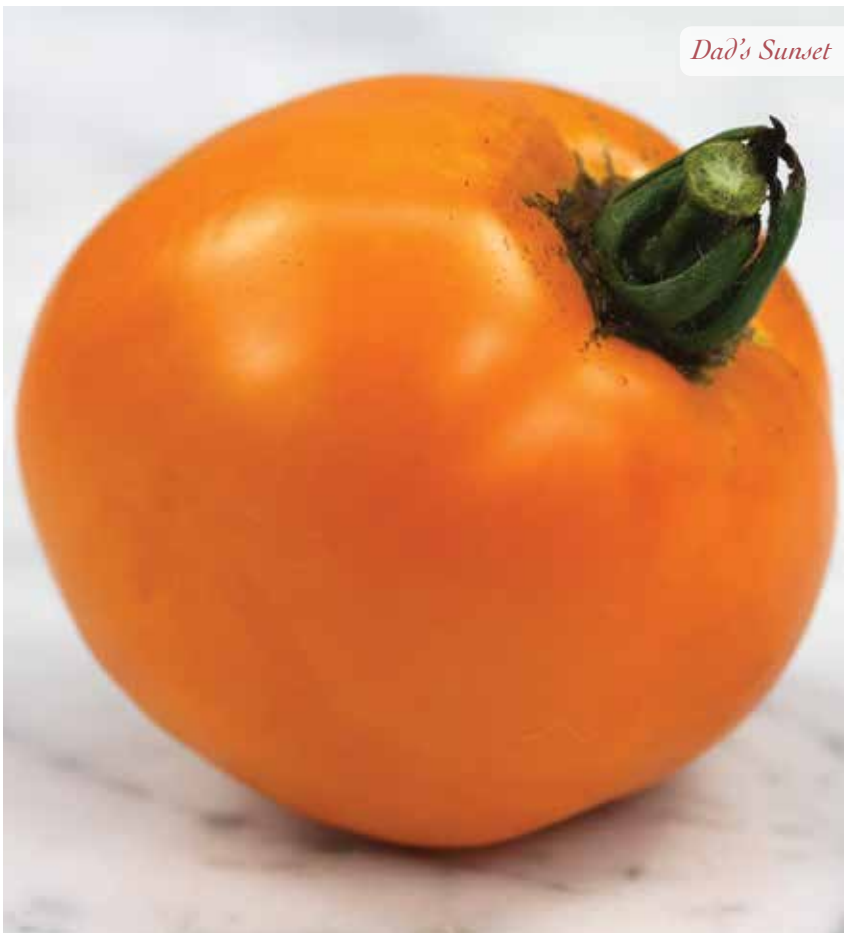
GOLDEN SUNRAY #TO109

80 days. Uniform, golden-orange globes are so smooth and uniform they look like a commercial variety, but these have a rich, full, tomato flavor that is missing in modern varieties, being both sweet and tangy. Productive vines yield lots of 8 to 10-oz. fruit that excel at markets; great for fresh use and sauce. This tomato was preserved by the late Ben Quisenberry. Pkt \$2.50

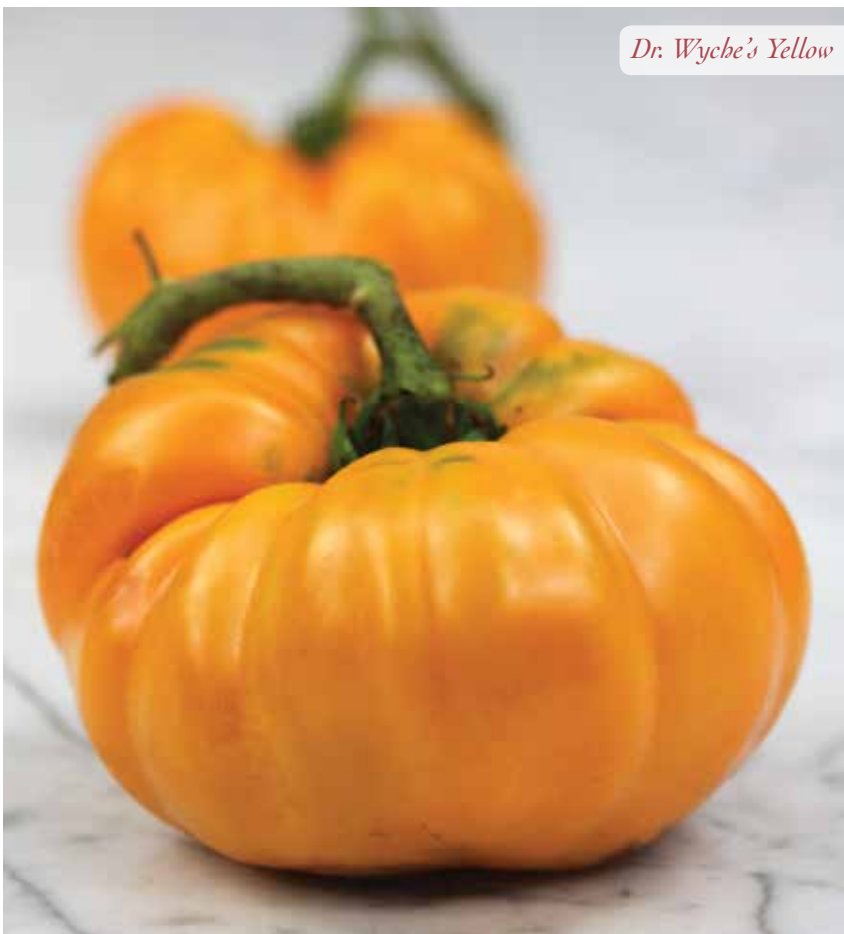
KELLOGG'S BREAKFAST #TO101

A beautiful orange beefsteak preserved by our friend Darrell Kellogg, a railroad supervisor from Redford, Michigan. Its fruits are very flavorful and superbly

Dad's Sunset



Dr. Wyche's Yellow



sweet! This delicious heirloom originated in West Virginia. A favorite of Dr. Carolyn Male, author of "101 Heirloom Tomatoes." Pkt \$2.50

ORANGE BANANA #TO104 *New!*

80 days. Unique, orange, banana-shaped paste tomatoes that are bursting with fruity sweetness. Perfect for drying, canning, and paste. Also delicious fresh and great for specialty markets. Orange color is rare in paste tomatoes. Pkt \$2.00

ORANGE ICICLE #TO124

Sweet, rich and flavorful with strong citrus overtones made this Jere's favorite eating variety last season. We just couldn't get enough of the sweet, luscious, glowing orange icicle-like fruit that are like an extra long paste tomato. This variety also makes a lovely orange ketchup and a superb salsa. It was a definite winner, and plants were quite productive. In our opinion, this is some of the Ukraine's finest tomato breeding. Fruit have relatively few seeds. Pkt (15 seeds) \$2.50

ORANGE PEACH #TO131 *New!*

75 days. Indeterminate. A chance cross in the fields of our good friend James Weaver led to this exciting new variety. The fruits are orange, range from golf-ball to tennis-ball size, and are very sweet and flavorful. The fuzzy skin, reminiscent of a real peach, comes as an interesting bonus. Believed to be a cross of Mini Orange and Yellow Peach, which is an old French variety that was once used to make a very passable "marmalade." Pkt \$2.50

ORANGE STRAWBERRY #TO130

75 days. Brilliant orange, oxheart fruits have a pronounced point at the blossom end, giving them one of the most perfect heart shapes of any tomato variety known. The fruits sometimes reach a pound in weight. The flavor of the meaty fruits is robust, complex and surprisingly tart for an orange variety. Few seeds and solid flesh make this variety good for canning or sauce. Introduced by Dr. Carolyn Male via Seed Savers in 1995. Pkt \$2.50

SUNGOLD SELECT II #TO121

This is a selection from the regular Sungold tomato, sent to us by Reinhard Kraft of Germany. This is one of the tastiest orange cherry tomatoes out there! This little cherry was the favorite of many of our staff last summer; we love the sweet tangy taste. An occasional plant may produce red fruit. Pkt (15 seeds) \$2.50

WOODLE ORANGE #TO112

75 days. Large, round, smooth fruit are nearly perfect in shape, being a brilliant tangerine color. A super fancy-looking variety that makes a good market tomato; it has an incredible rich and sweet complex flavor that is among the best. This fine heirloom was sent to us from Iowa, and has proven to be a favorite for flavor and yield. A good main-season producer. Pkt \$2.50

YELLOW BRANDYWINE #TO102

90 days. Superbly rich and delicious-tasting large fruit, the golden variety gives good yields and, in our opinion, the fruit are better tasting than Pink Brandywine. Large potato-leaf plants are very sturdy and deep green. This heirloom is delicious any way you eat it! Pkt \$2.50 or 1/8 oz \$8.50

"One who plants a garden, plants happiness."

—CHINESE PROVERB



Golden Jubilee



Orange Icicle



Djeena Lee's Golden Girl

Pink Tomatoes

ARKANSAS TRAVELER #TK108

80 days. A medium-sized pink tomato that is smooth and a beautiful rose color. An excellent variety from Arkansas, tolerant to heat and humidity; crack and disease resistant. Good flavor, an excellent hillbilly favorite. Pkt. \$2.50

BALI #TK147

A new Oriental favorite here. Flat, ribbed, 2"-3" delicious fruit are a fantastic raspberry-pink in color. In flavor they are sweet and spicy, with a pronounced fragrance that makes them a delight to eat. Large plants produce loads of fruit. Good for home and market gardeners. This heirloom comes from the Island of Bali, Indonesia. Pkt \$2.25

BELIZE PINK HEART #TK136

We had just entered the quaint mountain town of San Ignacio, Belize, on a balmy December evening, when we spotted a large farmer's market on the edge of town; we stopped, and I was in vegetable heaven! This is one of the jewels we collected that night; the fruit are medium large, burgundy pink and heart shaped. The flesh is a real treat, being very tender, juicy and perfect in flavor. Fruit sets on rather early. I will always remember that delicious winter tomato in tiny Belize. Pkt \$3.00

BRANDYWINE #TK115

80 days. The most popular heirloom vegetable! A favorite of many gardeners, large fruit with superb flavor. A great potato-leaved variety from 1885! Beautiful pink fruit up to 1½ lbs each! Pkt \$2.25 or 1/8 oz \$8.50

BRAVE GENERAL #TK148

We are proud to introduce this big, beautiful tomato to gardeners everywhere. This Russian variety was sent to us by a gardener from Kazakhstan. Rich, sweet taste and raspberry-pink color make these 1 lb, flattened globes perfect for slicing. Very productive and a favorite here. This fine variety was sent to us by Mr. Valerii Popenko of Kazakhstan. Pkt (20 seeds) \$2.50

BREAD AND SALT #TK149

Named for the long-held tradition in Russia to give special guests a loaf of bread and salt as they arrive. In Russian culture bread is associated with hospitality, and salt has an association with long friendship. Forget bread, and just give your guests this tomato; they will love it! Big, sweet fruit are round to slightly wedge-shaped and pink in color. Pkt (15 seeds) \$2.50

GERMAN JOHNSON #TK117

80-90 days. Very large, 1 to 2-lb fruits are deep pink, very flavorful, and crack-resistant. The plants are very productive; the superb quality fruits are great for farmers' markets or home gardens. Delicious. Pkt \$2.00

GERMAN LUNCHBOX #TK129

70-80 days. This heirloom was brought into the seed store a few years ago by a local gentleman who had been saving this tomato for many years. His family brought this variety to the USA when they immigrated here. The fruit are the size of a small egg, vibrant pink, sugar sweet, and begging



Pink Elephant



Pearly Pink

Rose de Berne



to be eaten. Perfectly sized for salads or putting in the lunchbox! A favorite of mine. Pkt \$2.50 or 1/8 oz \$8.50

GERMAN PINK #TK173 *New!*

85-90 days. One of the tomatoes that originally ignited the heirloom movement in America, this variety originated in Bavaria. It made its US debut in 1883, brought here by Michael Ott, a great-grandfather of Seed Savers Exchange co-founder Diane Ott Whealy. The luxuriant potato-leaf plants give high yields of 1- to 2-lb, nearly seedless meaty fruit. The prestigious Slow Foods USA Ark of Taste enthused: "a full sweet flavor, even floral, and...tender skinned." These gorgeous pink fruits are extremely versatile, excellent for canning and freezing but also for slicing and juicing. This one is sure to become a favorite in your garden! Pkt \$2.25

HENDERSON'S "PINK PONDEROSA" #TK107

85 days. Huge size, some over 2 lbs; a meaty pink-red beefsteak introduced by Peter Henderson & Co. in 1891, and the most famous of their varieties. In 1903 their catalog said "Quality Beyond Praise, Rich and meaty-sliced. Thick and delicious canned." Still popular with gardeners. Pkt \$2.00

HUNGARIAN HEART #TK171 *New!*

80 days. Brilliant reddish-pink oxheart type fruits are enormous—frequently exceeding one pound! The fruits of this heirloom are firm and meaty like all oxheart types—great for paste, canning or fresh use. The crack-resistant fruits contain very few seeds and show very little tendency to develop cores—just rich tasting, solid flesh across each hefty slice! Heavy production all season long. Originated outside of Budapest, Hungary around 1900. Pkt \$2.50

MORTGAGE LIFTER #TK120

85 days. Large, smooth, 1-lb pink fruit have a delicious, rich, sweet taste. This variety has become very popular in recent years, and was developed by M.C. Byles of Logan, West Virginia. After crossing varieties for 6 years and selecting the best, he introduced this beauty that he named Mortgage Lifter in the 1940s, after he sold plants for \$1 each and paid off the \$6000 mortgage on his house. See the article in the Spring 2003 issue of *Heirloom Gardener* magazine! Pkt \$2.25 or 1/8 oz \$8.50

MISSOURI PINK LOVE APPLE #TK128

Big, pink fruit are very rich-tasting, certainly a favorite pink tomato. This potato-leaved variety has a long history in the "Show Me" state. It was grown since the Civil war by the Barnes family, who grew it as an ornamental, believing (as many people did at the time) that tomatoes or "love apples" were poisonous. We are grateful the Barnes family kept this variety going so we can enjoy the wonderful fruit today. Pkt \$3.00

OMAR'S LEBANESE #TK118

80 days. Huge, pink fruit can grow as large as 3-4 lbs! One of the largest tomatoes you can grow. The mammoth fruit have a superb flavor: sweet, perfect tomato taste. Good yields on vigorous plants, good tolerance to disease; a rare family heirloom from Lebanon. Perfect for anyone who wants to grow huge, tasty tomatoes. Pkt \$2.50 or 1/8 oz \$8.50

German Pink



Henderson's Pink Ponderosa



Raspberry Lyanna



OZARK PINK #TK151

A wonderfully smooth tomato with attractive pink color, good flavor and the ability to make the perfect tomato for the kitchen or the market. Fruit are medium to large in size and are produced in abundance on very productive, disease resistant plants. The perfect tomato for Ozark Mountains and all hot, humid areas. Developed by the University of Arkansas. A favorite of area farmers market growers. Pkt \$2.00

PINK ELEPHANT #TK168 *New!*

80 days. Large, beautiful fruit are one of the most attractive varieties we grow. Big, glowing pink fruit are tender and delicious, and produced in abundance over a long season. A variety from the former USSR. Pkt \$2.50

PEARLY PINK #TK127

75 days. Crisp, incredibly flavorful cherry tomatoes that are bright pink, perfect for snacking. The vines produce very well, making them great for marketing. One of the prettiest tomatoes we carry. Mmmm, so good! Pkt \$2.00

PECHE #TK174 *New!*

75 days. Here is something a little different: small to medium sized fruits are very slightly fuzzy, reminiscent of peaches. Sizable plants yield large amounts of the pink-to-red fruits over the entire season. Fruits are very well flavored, and the vines are productive! This variety was listed in the catalog of the prestigious French seed firm, Vilmorin Andrieux, in the 1890s. Pkt \$2.50

PINK ACCORDION #TK152

Truly unique, large pink fruit is ruffled like an accordion. Very attractive—one of the most beautiful I have seen. Perfect for specialty markets, the cut slices are stunning. This tomato is semi-hollow, so it is excellent for stuffing; the flavor is sweet and mild. Pkt (10 seeds) \$2.00

PINK ICICLE #TK165

Very delicious, bright pink fruit are shaped like a dazzling pink icicle. The flavor is very sweet and rich, being one of the best tasting pink paste types we've tried. Perfect for salsas and preserving, but also one of our favorites last season to eat fresh out of hand right in the garden. This variety was an incredible producer, and even though it has a small amount of seeds per fruit, we were still able to get a large crop of seeds due to its productivity. Developed in the former Soviet Union, this is truly a masterpiece of tomato breeding. Introduced by us from the Ukraine along with its yellow, orange and black sisters. Pkt \$2.50

PINK OXHEART #TK113

85 days. Beautiful, big, oval, pointed fruit with a fine, sweet, old-fashioned flavor! Popular with old-timers, a good all-purpose variety. Pkt \$2.00 *or* 1/8 oz \$8.50

RASPBERRY LYANNA #TK166

Simply stunning, raspberry-pink fruits are of medium size. Firm flesh is very sweet and richly flavored. This variety from Russia is perfect looking, one of the prettiest tomatoes we have grown. It is almost free of imperfections, making it perfect for marketing. Pkt \$2.25

*Belize Pink Heart**German Lunch Box**Pink Icicle*

Pink Brandywine



UMBERTO PEAR #TK172 *New!*

80 days. (also known as King Humbert) Very old Italian heirloom, listed by the renowned French seedhouse Vilmorin-Andrieux in 1885. Named after King Umberto I, King of Italy in the late 19th century. The plants produce unbelievable harvests of small, pear-shaped fruits. These meaty morsels have a nice balance of sweet and tart, with full Old World tomato flavor. Great for paste, sauce or for drying under the late-summer sun! Pkt \$2.50

ROSE DE BERNE #TK135

70-80 days. Beautiful, nicely-shaped 4-to 8-oz fruit are a rose-pink color, and have an excellent sweet flavor that has made it a hit with many growers. The vines set good yields of this lovely variety from historic Switzerland. Pkt \$2.25

THE DUTCHMAN #TK104

90 days. Introduced by the legendary Merlin W. Gleckler of Glecklers Seedsmen (who was one of the first rare seed dealers). Their 1958 catalog states, "Here is an extremely old, large-fruited pink-skinned tomato. It is practically extinct as far as securing seed. In fact, it is doubtful if seed has ever been sold by any seedsmen. Only by handing down by generations of one family has this tomato existed." The pink-red fruit are very large, up to 3 lbs or more. Very sweet. Pkt \$2.00

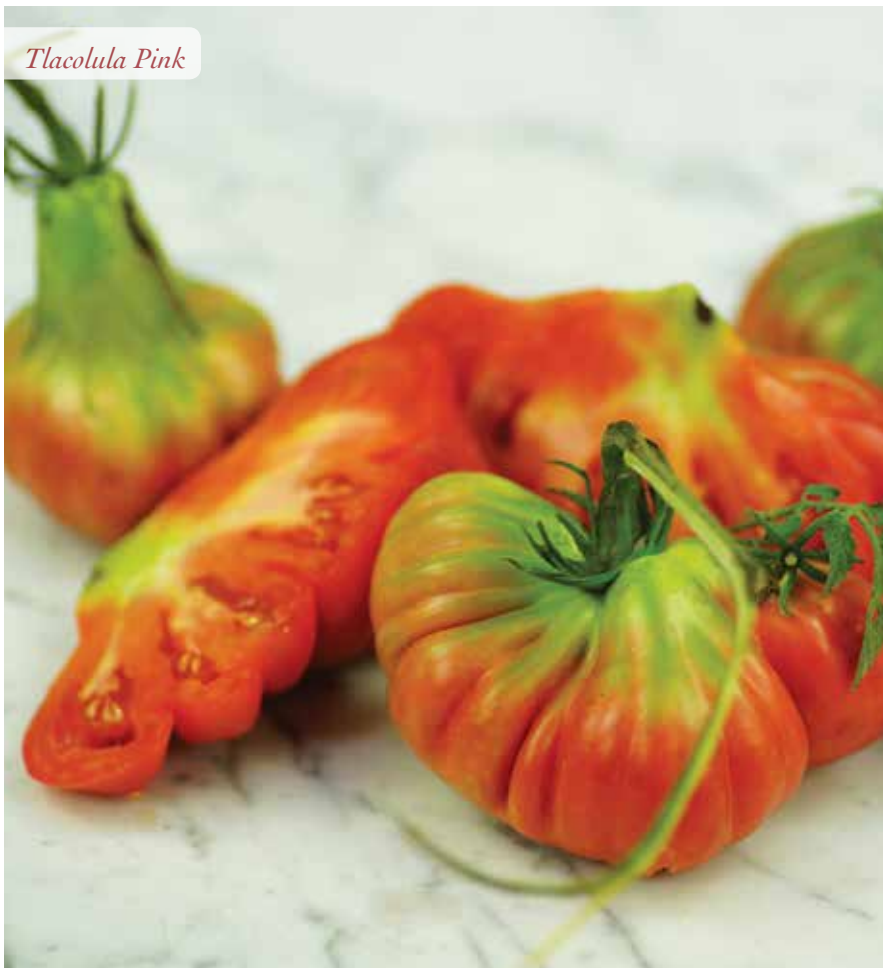
THAI PINK EGG #TK102 *New!*

75 days. Delicious grape tomatoes from Thailand, "The Land of Smiles!" This tomato is popular all over the Kingdom. The brilliant pink, grape-shaped, 2-ounce fruit are perfect for fresh markets, restaurants and more. Good yields and the fruit is nicely uniform. Pkt \$2.50

TLACOLULA PINK #TK130

75-85 days. A unique tomato collected by a friend in Tlacolula, Mexico; these pear-shaped fruit have deep ribs and ruffles that give them a distinctive look. They have a mild, sweet pink flesh and pink skin with gold-splotched shoulders. A rare tomato grown in Mexico for several generations. Pkt (10 seeds) \$2.50

Tlacolula Pink



"Allow the president to invade a neighboring nation, whenever he shall deem it necessary to repel an invasion, and you allow him to do so whenever he may choose to say he deems it necessary for such a purpose and you allow him to make war at pleasure."

—ABRAHAM LINCOLN

Tomato Seed:

All varieties are believed to be 'indeterminate' (long vines), unless specified 'determinate' (short vines). The best tasting varieties tend to be indeterminate, as most of ours are unless otherwise noted. Packets contain a min. of 25 seeds (unless stated otherwise).

Purple, Black & Brown Tomatoes

BEDUIN #TP123

A very flavorful and delicious fruit is a deep, dark brick color, pear shaped and weigh 3-6 ounces. Meaty and rich, perfect for canning or fresh eating. Named for the Nomadic tribe from the Near-East and North Africa. Distinctive and well worth growing. Pkt (20 seeds) \$2.50

BLACK CHERRY #TP106

75 days. Beautiful black cherries look like large, dusky purple-brown grapes; they have that rich flavor that makes black tomatoes famous. Large vines yield very well; very unique and delicious. Pkt \$2.50

BLACK ICICLE #TP132

Stunning, perfectly shaped, deep purplish-brown fruit that are almost black. A great variety for both home gardeners and chefs. This tomato has the incredible rich taste that is in many of the large, dark beefsteak types, sweet, rich with earthy overtones. This variety has so much potential for introduction commercially and was among our best tasting varieties last season. Another variety we are introducing from the Ukraine along with its other jewel-toned icicle sisters. Pkt (15 seeds) \$3.00

BLACK KRIM #TP102

80 days Dark red-purple fruit, rich sweet flavor. One of the best. It always places high in tomato taste trials. It's very juicy. An heirloom from Russia with very unique looking, large fruit. I really like the wonderful flavor. It's popular at many markets on the West Coast; also a favorite of many fine chefs. The most nutritious tomato in our recent study. Pkt \$2.50

BLACK MAMMOTH #TP133

This variety ripens mid-season and produces big, fleshy fruits that can crack and are sometimes rough looking but inside are filled with sweet, purplish-red flesh that has a great taste and is good for a variety of uses. These can grow up to a pound in weight. We received this variety from Popenko Valerii of Kazakhstan. Pkt \$2.50

BLACK MAURI (BLACK MOOR) #TP134

A beautiful, deep chocolate-brown, grape tomato that is sweet, flavorful and has a crisp, crunchy texture. This fine variety comes from Russia and produces high yields, even in hot conditions. This will be a great addition to fresh markets as well as for chefs and home gardeners. A perfect salad tomato that has that real dark tomato taste, delicious! Pkt \$2.50

BLACK PLUM #TP129

70 days. Indeterminate plants covered in dainty little plum-shaped fruits, 2" long by 1" wide. Mahogany-skinned berries show some green-shoulders, and have the complex flavor gardeners expect in a black/purple type. Makes a wonderful salsa or spaghetti sauce, yet juicy enough for fresh use. Pkt \$2.50

BLACK PRINCE #TP104

70 days. An heirloom from Irkutsk, Siberia. The 5 oz tomatoes are round and very uniform; the color is a wonderful deep blackish-chocolate brown. The flavor is as deep, sweet and rich as the color. A unique salad tomato, the plants produce a large and early crop. A good tomato for fine markets. Pkt \$2.50

Black Plum



True Black Brandywine



Chocolate



BLACK FROM TULA #TP103

70-80 days. A unique, large, 8 to 12-oz, dark tomato exhibiting a rich, deep purplish-brown color. Some seed savers say it is the best tasting of all the dark tomatoes. Very rich, old-fashioned flavor, sweet and spicy. A rare Russian heirloom. Pkt \$2.50

CARBON #TP112

90 days. Winner of the 2005 "Heirloom Garden Show" best-tasting tomato award. These have won taste awards coast to coast in the last few years, so we were proud to locate a small supply of seed. The fruit are smooth, large, and beautiful, being one of the darkest and prettiest of the purple types we have seen. They seem to have an extra dose of the complex flavor that makes dark tomatoes famous. Pkt (20 seeds) \$2.50

CHEROKEE PURPLE #TP101

80 days. An old Cherokee Indian heirloom, pre-1890 variety; beautiful, deep, dusky purple-pink color, superb sweet flavor, and very-large-sized fruit. Try this one for real old-time tomato flavor. My favorite dark tomato and one of our best selling varieties. Pkt \$2.50 or 1/8 oz \$8.50

CHOCOLATE #TP141

Medium-sized slicing type fruits, about 6 oz, round and slightly flattened, rich bronze-red in color, with slight green shouldering. The flesh is deep red and fragrant, being sweet and minerally tasting. They vary somewhat in shape. From Russian seed. Pkt \$2.25

CHOCOLATE CHERRY #TP153 New!

75 days. Deep rosy-purple little cherries are very uniform at 1-inch in diameter, sweet and juicy, but with rich "old-fashioned" tomato flavor. Crack-resistant fruits are produced non-stop on trusses of 6-8 fruits; plants are vigorous and will get as large as 5 feet in height, so staking is a must. "Chocolate Cherry" is great for markets—an elegant little addition to this color class! Pkt \$2.50

CHOCOLATE PEAR #TP155 New!

70 days. Expect huge crops of "black," pear-shaped tomatoes over a very long season. Chocolate Pear has the rich tomato flavor that has made heirlooms so popular! A great variety for CSAs and market growers. Light red in color, overlaid with swirls of varying hues of green or brown. Very unusual and decidedly one of the best! Pkt \$2.50

CRÈME BRULEE #TP136

A lovely tomato from the former Soviet Union. This variety produces pretty, globe shaped fruit of medium size. They are a stunning deep caramel color with hints of red and chocolate. The flavor is rich, sweet and full-bodied, and the texture is tender and smooth. An attractive tomato that is great for both home and market. Pkt \$2.50

GOLOVA NEGRA #TP137

80 days. Full-sized slicer in warm tones of deep red to mahogany. The oblate fruits reach 12 ounces, and are richly pleated and folded. Fruits are extravagantly juicy, and it is for juicing that we mainly recommend this variety. It is also unusually mild for a "purple" tomato, having just a hint of the earthiness and complexity that this category is known for. Originally from Russia. Pkt \$2.75

GYPSY #TP121

Named for the Gypsies who live in Russia, this is one of the deepest, purplest, maroon tomatoes we have ever grown. It has a gorgeous color and





Chocolate Pear

good taste. Perfect, medium-sized globe fruit make this one of the nicest dark varieties. A lovely and colorful introduction from the great Soviet plant breeders. Pkt (15 seeds) \$2.50

JAPANESE BLACK TRIFELE #TP107

80-90 days. Attractive tomatoes are the shape and size of a Bartlett pear, with a beautiful purplish-brick color. The fruit are perfect and smooth with no cracks. The flavor is absolutely sublime, having all the richness of fine chocolate. This was our heaviest producer for 2004. The plants produced loads of fruit all summer long. It has become a favorite with many seed savers, and we are glad to be able to offer such a colorful variety that is believed to have come from Russia... Don't ask me about the name! Pkt \$2.50

MORADO #TP113

85 days. This very rare tomato produces delicious 1 lb fruit that are dark purplish-pink in color, with green shoulders. The plants have excellent production, and fruit is uniform and crack resistant. Another great-tasting "black" tomato that should be a good variety for the market grower. Pkt \$2.25

NYAGOUS #TP109

90 days. A wonderful, dark-colored 'cluster tomato' that produces perfect globe-shaped fruit that have smooth shoulders and are borne in clusters of 3-6 tomatoes! They are aromatic and have sweet, meaty flesh that has a rich taste. Another tomato that is superb for marketing and a must for every garden; simply lovely. This variety came to the USA from our friend, Reinhard Kraft, of Germany. Pkt \$2.25

PAUL ROBESON #TP110

90 days. This famous tomato has almost a cult following among seed collectors and tomato connoisseurs, who simply cannot get enough of this variety's amazing flavor that is so distinctive, sweet, and smoky. 7 to 10-oz fruit are a black-brick color. Named in honor of the famous black opera singer, star of King Solomon's Mines, 1937. Paul Robeson, an American, was also a Russian Equal Rights Advocate for Blacks. This Russian variety was lovingly named in his honor. We are proud to offer such a wonderful variety. Pkt (10 seeds) \$2.50

PURPLE CALABASH #TP125

85 days. May be the most purple of all "purple" tomatoes; a deep purple/burgundy and very colorful! The shape is also exciting, with the 3" fruit being very flat, ribbed and ruffled. Flavor is intense, sweet and tart, with a lime or citrus taste. A most uniquely flavored tomato! The plants give huge yields. This tomato resembles tomatoes pictured in 16th-century herbal diaries. Pkt \$2.50

PURPLE PEAR #TP145 *New!*

Pear-shaped fruits of about 2 oz; outside they are deep purple-pink. Pretty and very different. They are incredible tasting; we just love these for snacking! Seed originally received from our Ukrainian correspondent. Pkt \$2.5

PURPLE RUSSIAN #TP108

75 days. Delicious purplish, egg-shaped fruit are smooth and perfect. They have no blemishes and have flavor that tops the charts. One of the best varieties we carry for salsa, fresh eating, and preserving. This variety will make market gardeners and chefs happy, as this Ukrainian heirloom is at the top of its class and a favorite



Purple Pear

of our grower. The plants are very productive; fruit weigh about 6 ounces. Introduced to the USA in 1980. Pkt \$2.50 or 1/8 oz \$8.50

TRUE BLACK BRANDYWINE #TP114

80-90 days. Potato leaf. This fine variety was sent to us by our friend, famed seed collector and food writer, William Woys Weaver, of Pennsylvania. It was passed down to him from his Quaker grandfather's collection dating back to the 1920s. As to its history, Will states "The 'true' Black Brandywine was bred sometime in the late 1920s by Dr. Harold E. Martin (1888-1959), a dentist turned plant breeder who is best remembered today for his famous pole lima with huge seeds. Dr. Martin lived in Westtown, PA, only a few miles from my grandfather's place in West Chester, and the two were gardening buddies. It was through that connection that his grandfather managed to wheedle seed out of the good doctor, as well as the details on how he created it. Dr. Martin always had a high opinion of his plant creations and did not like to share them. He charged 25 cents a seed for his lima, unheard of in those days. And he never released his Black Brandywine to a seed company, nor did he share it with many people, so I am fairly certain it never circulated among growers like his popular lima bean. According to my grandfather, Black Brandywine was a controlled cross between Brandywine and the original brown Beefsteak tomato otherwise known as Fejee Improved. Fejee Improved is probably extinct." We thank Will for entrusting us with this great-tasting tomato that is extra large in size and full of the deep, earthy and sweet flavor that has made blackish-purple tomatoes so popular. Some fruits tended to crack, but the yield was heavy, and the plants were vigorous and did well in our hot Missouri summer. Superior for salsa and cooking. We enjoyed these all summer, both fresh and in countless recipes. A great home garden variety that will surely become a favorite. Pkt \$2.75

TSUNGSHIGO CHINESE #TP147

Unbelievable production of small, reddish-chocolate colored, grape-shaped tomatoes. These have the sweet, earthy flavor of the classic 'black' types, but packed into a small package. Seed originally from a Chinese commercial vendor. Pkt \$2.50

VIOLET JASPER or TZI BI U #TP127

When these little Oriental jewels ripen, your eyes will be stunned with color. They have pretty violet-purple fruit with iridescent green streaks! Fruit weigh 1-3 ounces, are smooth and have good tasting, dark purplish-red flesh. This variety will also amaze you with its yield: it's not only high, but incredibly high, being one of the most productive tomatoes we have grown. A great variety for marketing. Introduced to you from China along with its twin sister "Topaz"; see our yellow tomato section. Pkt \$2.50 or 1/8 oz \$9.50

VORLON #TP128

We are introducing this large variety received from Bulgaria. A stunning purple-black tomato that was the best-tasting tomato we grew last season and is sure to become a new favorite. Rich dark flesh is full of the rich, smoky, organic taste that makes dark varieties among our favorite. Though named for the Vorlons, a fictional alien race, this tomato won't stay an alien long. Pkt (15 seeds) \$2.50 or 1/8 oz \$8.50



The Healthy Tomato

WHILE IT WAS THOUGHT to be poisonous by Europeans and American colonists, the tomato is in fact a very healthy food low in sodium and high in carbohydrates. One cup of fresh tomatoes can bring you on average 10% of your potassium DV (Daily Value based on a 2,000 calories reference diet), 25% of your DV in vitamin A and 30% of your DV in vitamin C.

At Baker Creek, we have decided to compare the nutrient values of 9 different heirloom tomatoes coming in different colors and one red ripe tomato hybrid from the supermarket as our check. The analysis has been performed at a certified lab in California and we are sharing with you the results. (See next page) But let's look first at the benefits of those nutrients for your health.

Potassium (K): An important component of cell and body fluids that helps controlling heart rate and blood pressure.

Vitamin A (Beta Carotene): A flavonoid antioxidant that takes part in vision and helps keep healthy mucus membranes and skin. It also protects from lung and oral cavity cancers.

Vitamin C: An antioxidant providing resistance against infectious agents and scavenging harmful free radicals.

Lycopene: A powerful flavonoid antioxidant uniquely present in tomatoes and some other fruits like watermelons. It is a bright red carotenoid pigment. It protects cells and other structures in the body from harmful oxygen-free radicals. Studies show prevention against skin damage from UV rays and against prostate cancer. Lycopene is insoluble in water, tightly bound to fruit fibers and soluble in oil. For this reason, to fully benefit from lycopene, we suggest serving in olive oil dishes and/or crushing the tomatoes and cooking them.

Purple and Black Tomatoes: Tomatoes in this category surpass in very significant numbers the nutritional value of all other categories of tomatoes. Varieties tested also came on top of the list for sweetness. Based on our study, we can say that purple, black and brown tomatoes have the best nutritional completeness scores. This is part of the reason that "black" tomatoes are among our most popular, as all that nutrition translates to loads of flavor.

Green Tomatoes: Green ripe tomatoes have the same levels of potassium and of vitamin C compared to the average red ripe tomato. Lycopene is absent and levels of vitamin A are insignificant. Our study found presence of chlorophyll, but at low levels compared to a chlorophyll rich vegetable like spinach. Green tomatoes can be a colorful and flavorful addition to your salads and salsas.

Red and Pink Tomatoes: Red ripe and pink ripe tomatoes show average values for the nutrients in our study. Red ripe and pink tomatoes are still a major source of potassium, lycopene, vitamin A and vitamin C together with other nutrients.

Orange Tomatoes: Yellow and orange tomatoes are quite sweet, but have lower levels of lycopene compared to the red and the darker colored fruits. They are similar in potassium and vitamin C.

Our 2013 Nutritional Study on Tomatoes

Fruit grown in California. Vit. C, IU is per 100 grams. Largest #'s highlighted yellow.

Study funded by Baker Creek Heirloom Seeds.

#1 overall

		Brix (Sugars)	Lycopene	Potassium	Acidity	Vitamin A	Vitamin C	Chlorophyll
	BLACK KRIM	7.82 brix	21.10 ppm	3424 ppm	0.57 %	606 IU	27.24 mg	---
	BLACK ICICLE	8.55 brix	14.1 ppm	3708 ppm	0.40 %	510 IU	25.39 mg	---
	CHEROKEE PURPLE	5.23 brix	7.3 ppm	1720 ppm	0.26 %	352 IU	29.83 mg	---
	INDIGO APPLE	6.70 brix	21.14 ppm	2934 ppm	0.38 %	503 IU	39.55 mg	---
	BLUSH	8.48 brix	2.14 ppm	3473 ppm	0.67 %	525 IU	14.14 mg	---
	JUBILEE ORANGE	6.03 brix	1.00 ppm	2539 ppm	0.27 %	50 IU	29.22 mg	---
	PINK BRANDYWINE	5.96 brix	3.95 ppm	2758 ppm	0.39 %	143 IU	17.99 mg	---
	MICHAEL POLLAN	5.63 brix	----- ppm	2584 ppm	0.43 %	50 IU	29.85 mg	0.10 %
	CHEROKEE GREEN	6.16 brix	----- ppm	2636 ppm	0.45 %	50 IU	17.94 mg	0.10 %
	VINE RIPE HYBRID	5.36 brix	6.6 ppm	2712 ppm	0.32 %	231 IU	18.69 mg	---

Red Tomatoes

A GRAPPOLI D'INVERNO #TM205

This is the "Winter Grape" tomato of old Italy, where farmers would hang the fruit-covered vines and the fruit would stay fresh well into the winter. They also dry perfectly and resemble little "Roma" tomatoes. The flavorful fruit are delicious and great for snacking, fresh or dried. Pkt \$2.50

ABU RAWAN #TM232

Determinate. Another variety contributed to the tomato world by our friend, expatriate Iraqi seed collector Nael Aziz. He stated that it is a bit unusual for an Iraqi type, because in Iraq the people tend to favor tart tomatoes, while this one is sweeter. Having solid, all-purpose flesh, it will take the heat, like Iraqi types generally. Named for the onetime caretaker of the greenhouses at the Agricultural College at Al Ghraib. Maintained in cultivation in private gardens there since the 1970's. Pkt (10 seeds) \$2.50

AMISH PASTE #TM126

80 days. Many seed savers believe this is the ultimate paste tomato. Giant, blocky, Roma type tomatoes have delicious red flesh that is perfect for paste and canning. It has world-class flavor and comes from an Amish community in Wisconsin. Pkt \$2.50

ATKINSON #TM172

Bred for Southern conditions, this medium-height variety produces 8-oz red globes even through hot, dry summers. A tomato with considerable merit, which was no longer being offered commercially. Pkt \$1.75

BASRAWYA #TM207 *New!*

80 days. Beautiful, round-globe fruit that have a delicious tomato flavor and are quite smooth and perfect looking. We received this great tomato from Aziz Nael whose brother collects seeds in occupied Iraq. These come from the southern town of Basra and seem to be adapted well to hot weather as Basra is in the hot, southern part of Iraq. Nael Aziz continues to send us seeds from Iraq and continues to write about the vast genetic depletion in vegetable crops since the war. Pkt \$3.00

BISON #TM209

70 days. Originally offered by Oscar Will in 1937. Dwarf, determinate plants require no staking or pruning. 3-inch deep red fruits are produced even in cold, damp weather. Has produced as much as 40 lbs of fruit from a single plant! Another of Dr. A.F. Yeager's triumphs. Our foundation seed came from Todd Wert and Bryce Farnsworth, and originated with the North Dakota State University breeding program. Pkt \$2.50

BONNY BEST #TM181

The famous old canning tomato that was introduced in 1908 by the Bonnie Plant Farm in Union Spring, Alabama. It became one of the most respected canning varieties in America in the first half of the twentieth century. Medium-sized fruit are round, red, meaty, and loaded with flavor. A good producer that makes a fine slicer too. Becoming hard to find due to

Chadwick Cherry



Minibel



San Marzano



modern, flavorless hybrids. Pkt \$2.00

BUCKBEES NEW FIFTY DAY #TM141

New! 75 days. A pre-1930 variety introduced by H.W. Buckbee of Rockford, Illinois. Their 1930 catalog states, "The largest fruited, the smoothest, the finest in quality of all early scarlet tomatoes." Not as early as 50 days, but this is indeed a good producer that has an old-fashioned tomato taste; red and medium-sized. Pkt \$2.25

CHADWICK CHERRY OR CAMP JOY

#TM179 80 days. Delicious, sweet flavor makes this 1-ounce cherry popular with home gardeners. Large vines set huge yields and are disease resistant. Developed by the late horticultural expert Alan Chadwick. He sure had a winner with this one! Pkt \$2.50

COMSTOCK SAUCE AND SLICE #TM240

New! 85 days. Indeterminate. Gorgeous deep-red fruits reach to one-pound-plus, containing very few seeds. Originally introduced by Comstock, Ferre and Co in the 1980's, having been received as a gift from a customer who reportedly brought the seeds from his native Italy. Preserved and beloved by local gardeners in and around Comstock's hometown of Wethersfield, Connecticut. A dual-purpose type equally at home canned or in paste, or atop your favorite garden-fresh sandwich! Pkt \$2.50

COSTOLUTO GENOVESE #TM210

The fluted, old Italian favorite that has been around since the early 19th century. Fruit are rather flattened and quite attractive with their deep ribbing. This variety is a standard in Italy for both fresh eating and preserving, known for its intensely flavorful, deep red flesh. This variety has also become very popular with chefs in this country. Pkt \$2.25

COUR DI BUE #TM121

70 days. A wonderful, Oxheart-type heirloom has been a favorite in Italy for many years. Beautiful, 12-oz, heart-shaped fruit have a delicious sweet taste; similar to the shape of a heart, great for fresh eating or cooking. Large vigorous vines. One of the best tasting tomatoes I have ever tasted, these have perfect flavor! Hard to find and so beautiful looking. Pkt \$2.50 or 1/8 oz \$8.50

FOX CHERRY #TM160 New!

75 days. Delicious large, red heirloom cherry tomatoes that seem to be one of the best-tasting large cherries around. The vining plants are very reliable; even in years when the wilt kills just about everything else, these seem to thrive! The fruit weigh about 1 oz each and are perfect for salads. Pkt \$2.50

GERMAN RED STRAWBERRY #TM128

85 days. Big, flavorful 1-pound fruit are shaped like giant strawberries. These beautiful tomatoes are loaded with a rich, sweet flavor and have few seeds. With only a small amount of seeds or juice, they are great for canning and sandwiches. This superior-tasting tomato is a family heirloom from Germany. Pkt \$2.50

GEZAHNTE #TM238 New!

80 days. Here is a lovely paste-type, originating in Naples, Italy, but arriving by way of Frau

Isabella Buhner-Keel of Basil, Switzerland. Lavishly pleated fruits come in all sizes up to 6 ounces, sometimes a bit more. The name means "toothed" in German, and slices certainly present this appearance. Semi-hollow fruit are firm and mild-tasting; great for stuffing. Very productive, even in hot, dry conditions. Pkt (15 seeds) \$2.50

GLACIER #TM244 New!

55 days. Semi-determinate. Loads of round, 2-3-inch, red to slightly orange fruit are produced on compact, potato-leafed plants to 3 feet tall. Use in salads or in colorful tomato salads! Excellent flavor for an early-season type. Reliable in cooler-season climates, setting fruit all summer long. Pkt \$2.50

GRANNY CANTRELL TM202 New!

80 days. This meaty beefsteak-type tomato is named after Lettie Cantrell, who received seeds from a soldier returning from Germany during World War II. She grew this tomato in the hills of eastern Kentucky for many years. This was her favorite tomato and the only one she grew. Each year she saved seeds from the largest tomatoes, some of which reached 2 1/2 lbs. Our growers find it to be quite productive. Ahh! What a flavor! This variety was named best tasting tomato of the year at the 2006 Heirloom Garden Show in our taste testing contest. Pkt \$2.50

ILLINOIS BEAUTY #TM168

An excellent home and market garden variety with great flavor. A heavy producer of 4 to 6 ounce fruits which are usually free of any blemishes or cracks. This disease-resistant type sets fruit in hot, dry summers and produces prolifically all season—six plants yielded nine gallons of tomatoes the first picking and six gallons the second picking! A lucky, accidental cross with some of the best qualities you can ask for in a tomato. Pkt \$2.25

JERSEY DEVIL #TM235 New!

90 days. Pendulant, pointed, pepper-like fruits are slow to set on but yield very heavily. 5-6-inch, ruby-red, paste-type fruits are very meaty and have but few seeds. Incredible flavor. This variety was another pillar of the New Jersey tomato industry, and is an ancestor to "Jersey Giant." Jere has been growing these for 20 years and they are a favorite! Pkt (10 seeds) \$2.50

JERSEY GIANT #TM192 New!

This New Jersey canning variety is on the verge of extinction! Large, 6-inch long, pepper-shaped fruit are packed with great tomato flavor. Delicious fresh from the garden. Their large size makes them a snap to can. Their thick, rich flesh is much tastier than modern paste types, and the fruit have very few seeds. One of Jere's personal favorites. Pkt \$2.50

JUJUBE CHERRY #TM193 New!

75 days. Here is a wonderful red grape tomato from our friend, Reinard Kraft, of Germany. Fruits are produced in long

clusters, each one being about the size and shape of a jumbo olive. The crisp fruit are delightfully refreshing and are perfect for snacking. Pkt \$2.00

LARGE RED #TM139 New!

80 days. This pre-1830 variety was documented as being grown in Hancock, Mass., by the Shakers in the 1830's. In 1865 Fearing Burr stated, "from the time of introduction...the large red was almost the only kind cultivated, or even commonly known." Unique, 12-oz. fruit are deeply fluted and have a sweet, rich tomato flavor. A rare treasure for historic gardeners. Pkt \$2.50

MARGLOBE SUPREME #TM104

Determinate. 73-77 days. Medium-sized, red fruit make excellent canning tomatoes. Good size and uniform deep scarlet color. Great for humid climates. Pkt \$1.50

MARMANDE #TM119

Semi-determinate. 70 days. Popular, old French variety developed by the Vilmorin Seed Co. Scarlet, lightly ribbed fruit, have the full rich flavor that is so enjoyed in Europe. Medium-large sized fruit are produced even in cool weather. Productive market variety. Imported European seed. Pkt \$2.00

MARTINO'S ROMA #TM247 New!

70-80 days. Determinate. Fantastic yields of richly flavorful plum-shaped tomatoes on compact plants that require very little staking! Resistant to early blight, reliable for home or market gardens! The paste-type fruits weigh in at 2-3 ounces, dry-fleshed and very meaty with few seeds. Great for sauces, salsas and pastes. Pkt \$2.50

MINIBEL #TM248 New!

65 days. Determinate. Bite-sized fruits are sweet and flavorful. Tiny ornamental plants reach only to about a foot in height and require no support. Covered in tasty little tomatoes. Excellent choice for containers, pots or hanging baskets; pretty enough for the patio or deck. So cute! Pkt \$2.50

MONEYMAKER #TM116

75-80 days. An old English heirloom; greenhouse variety; produces 4 to 6-oz globes that are intensely red, smooth, and of very high quality. This variety grows well in hot, humid climates and greenhouses; sets in most any weather. Flavorful and becoming rare. Pkt \$1.75

MOSKIVICH #TM237 New!

60 days. Semi-determinate. Smallish, 4-6 ounce fruits; very uniform, globular and deep red. Produced early and abundantly, the crack-resistant fruits are of outstandingly good flavor; used fresh or for canning and cooking. Performs well in cool to cold conditions, like so many of the Russian types. Pkt \$2.25

NINEVEH TOMATO #TM191

A very acid, almost sour-tasting tomato that is best for cooking uses. This tomato comes from Mosul (formerly Nineveh) Iraq, but is now said to be lost to cultivation due to the long on-going war and promotion of hybrid and gene-altered seeds. Bush plants set bright red, small to medium sized fruit. From Aziz Nael, an Iraqi friend

A Grappoli d'Inverno



that supplied us with a few seeds. Pkt \$2.50

PANTANO ROMANESCO #TM127

70-80 days. A Roman heirloom that was sent to us by Mr. Barbetti, from Italy. The fruit are large and are deep red, with almost a purple tint. The flesh is very rich, flavorful, and juicy. An excellent tomato for home and market gardeners; very rare and delicious. Pkt \$2.50

PLACERO #TM196

A flavorful, small tomato from our friend Herb Culver. He collected this tomato in Cuba from a man named Orlando at Mission Mundial. This tomato also is said to have a very high beta-carotene content. Tasty, red fruit grow on very productive plants. Pkt \$2.00

PRINCIPE BORGHESE #TM122

70-75 days. Determinate. The Italian heirloom that is famous for sun drying. Small 1-to-2-oz, grape-shaped fruit are very dry and have few seeds. They have a rich tomato taste that is wonderful for sauces. Determinate vines yield clusters of fruit in abundance, perfect for selling in fresh markets and making specialty products. We offer pure Italian seed. Pkt \$2.25

RED FIG or PEAR-SHAPED #TM106

75 days. Small, 1½" red fruit are pear shaped. This heirloom dates back to the 1700's. It was offered by many seedsmen and was very popular for making "Tomato Figs." The fruit is sweet and tasty. Pkt \$2.00

RED ROSSO SICILIAN #TM245 *New!*

80 days. Indeterminate. Deeply ribbed, intensely red fruits reach up to 5 ounces. Firm, solid flesh and somewhat hollow seed cavity make this a star for stuffing or paste, but the ribbing also gives slices a scalloped appearance which is lovely on a plate. First grown in this country by Ann Fuller of Mitchell, Indiana, who received seed from a Sicilian man in 1987. Richly flavored, just as the Italians like their tomatoes, and stunningly beautiful! Pkt \$2.50

RIESENTRAUBE #TM132

76-85 days. This old German heirloom was offered in Philadelphia by the mid-1800's. The sweet, red 1-oz fruit grow in large clusters; the name means "Giant Bunch of Grapes" in German. This is likely the most popular small tomato with seed collectors, as many favor the rich, full tomato flavor that is missing in today's cherry types. Large plants produce massive yields. Pkt \$2.50 or 1/8 oz \$8.50

REISETOMATE #TM198

The most novel tomato we have seen, this tomato is like a big bunch of cherry tomatoes all fused together: an amazing trait that had everyone here asking questions about the alien-looking, bumpy tomatoes. Also called "Traveler Tomato" ("reise" is German for "travel" or "journey") for the ability to tear it apart a piece at a time, with no need for a knife. This type of tomato traces its roots to Central America where the native people would carry traveler tomatoes on trips, to eat as they walked. Bright red tomatoes taste—well, rather sour, strong and acid. The perfect tomato for those who love raw lemons, but who cares? They are still far-out and groovy. Pkt (10 seeds) \$2.50

Amish Paste



Cour di Bue



ROMA #TM110

76 days Determinate.. A quality paste variety, very thick flesh. A popular old favorite; good yields. Pkt \$1.75

ROUGE D'IRAK TOMATO #TM145

75 days. Medium-sized fruit are finely flavored; good yield, too. This variety is endangered even in its own country where saving seeds has become more difficult under the "Colonial Powers" of the United States... Farmers are also encouraged to plant modern types! Pkt \$2.00

ROYAL CHICO #TM103

80 days. Determinate. Very productive Roma type, vigorous; yields bright-red, pear-shaped fruit that are uniform and perfect for paste or canning. Very resistant to disease, perfect for the home garden or market. This variety is becoming rare. Pkt \$1.50

RUTGERS #TM102

60-100 days. Determinate. Good for canning, also excellent fresh; large red 8-oz globes. Good yields and flavor, large vines. A fine N.J. heirloom. Pkt \$2.00

SAN MARZANO LUNGO NO. 2 #TM213

This is a newer selection of this famous Italian cooking tomato. Long, cylindrical fruit are filled with thick, dry flesh and few seeds. This heavy producing variety is a standard for many Italian farmers and chefs. Pkt \$2.00

SIOUX #TM143 *New!*

70 days. One of the best-known historic tomatoes; the medium-sized fruit are produced from early until late in the season. Productive plants and great flavor made this one of the most popular Midwestern tomatoes in the late 1940's. In 1947, Oscar H. Will & Co. stated, "It out-yielded all other varieties in South Dakota trials." Per Henderson & Co., in 1951, "Two weeks earlier than Marglobe or Rutgers." This tomato was one of our most requested, as people love the smooth, beautiful fruit and heavy yields. Introduced in 1944 by the University of Nebraska. Pkt \$2.50

STUPICE #TM199

A great, potato leaf variety that comes from Czechoslovakia. One of the best early tomatoes, this is among the earliest. Perfect for gardeners in northern climes. Excellent flavor for an early type, these produce lots of red, small to medium sized fruit over a very long season. Highly popular in areas with short summers. Pkt \$2.00

SUB-ARCTIC PLENTY OR "WORLD'S EARLIEST" #TM130

49-59 days. Determinate. One of the very earliest tomatoes, the compact plants produce lots of 2-oz red fruit. One of the best for cool conditions and will set fruit in lower temperatures than most. It has even been grown in the Southern Yukon. Developed by Dr. Harris, Beaverlodge Research Station, Alberta, Canada. Pkt \$2.00

TATAR OF MONGOLISTAN #TM137

70-85 days. We were sent this rare tomato in the late 1990's by Iraqi seed collector Aziz Nael, who was living in France. Medium-sized fruit are very flavorful, red, and flattened in shape. These have become popular with seed savers since we



introduced it about 5 years ago. We are glad to have this tasty type back. Great fresh or dried. Pkt \$2.50

TAPPY'S HERITAGE #TM112

85 days. Beautiful, smooth, large red fruit are globe-shaped. With good disease resistance, great yields, perfect shape, and wonderful flavor, it's superb for market growers. This variety was developed by Merlyn and Mary Ann Niedens, longtime seed growers in Illinois. Bred from heirloom varieties, it has fantastic taste and is one of our all-time best-selling varieties. Try it and you will see why! Pkt \$2.50

TEN FINGERS OF NAPLES #TM249 *New!*

(Dix Dainties de Naples) 75 days. Determinate. A paste or canning type that produces huge yields of elongated, pointed fruit reaching 5-6 inches in length, weighing to 3 ounces. Fruits are produced in bunches, giving rise to fanciful comparison to hands! The flavor is much superior to many modern types, being sweet and rich. This fine variety is from Naples, Italy. Pkt \$2.50

TESS'S LAND RACE CURRANT #TM156

55-68 days. Deliciously flavored currant tomato that originated from Maryland's southern shore. The tiny fruit of this variety vary in color; most are deep red but some are also rose, gold and yellow. The flavorful fruit are popular with chefs and home gardeners. The sprawling vines produce clusters of these intense tasting miniatures. Pkt \$2.25

THESSALONIKI #TM101

60-80 days. A Greek tomato that was introduced to the USA in the 1950's by Glecklers Seedsmen, of Ohio. It is a popular, large, red, uniform fruit with excellent flavor, high yields, and disease resistance. An early variety, perfect for home or market; keeps well. Pkt \$2.50 *or 1/8 oz \$8.50*

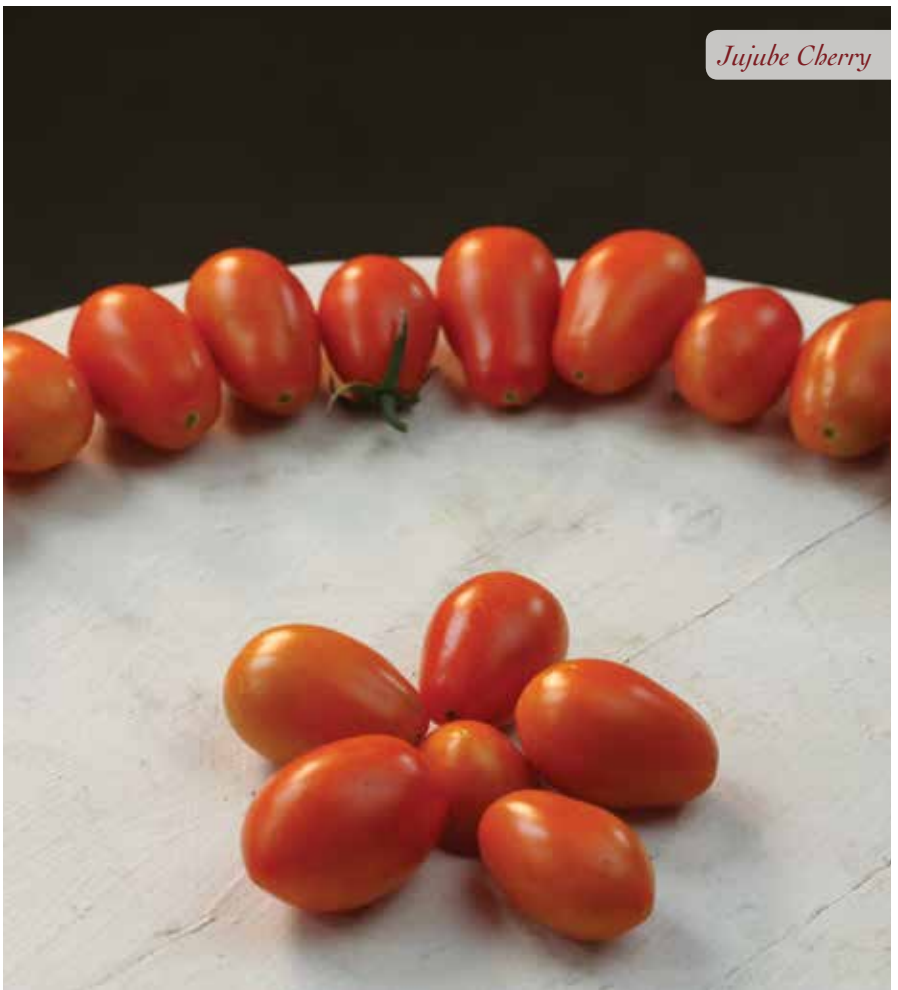
TOMMY TOE #TM246 *New!*

75 days. Indeterminate. (Also known as Steakhouse) Vigorous plants produce hundreds of small, 1-inch cherries, unfazed by heat and humidity. The flavor is very good, not exactly sweet but with an old-fashioned, full, complex flavor. Originated in the Ozarks around 1900, but also exceedingly popular in Australia—two ostensibly English-speaking regions where puns, apparently, are popular as well. Pkt \$2.50

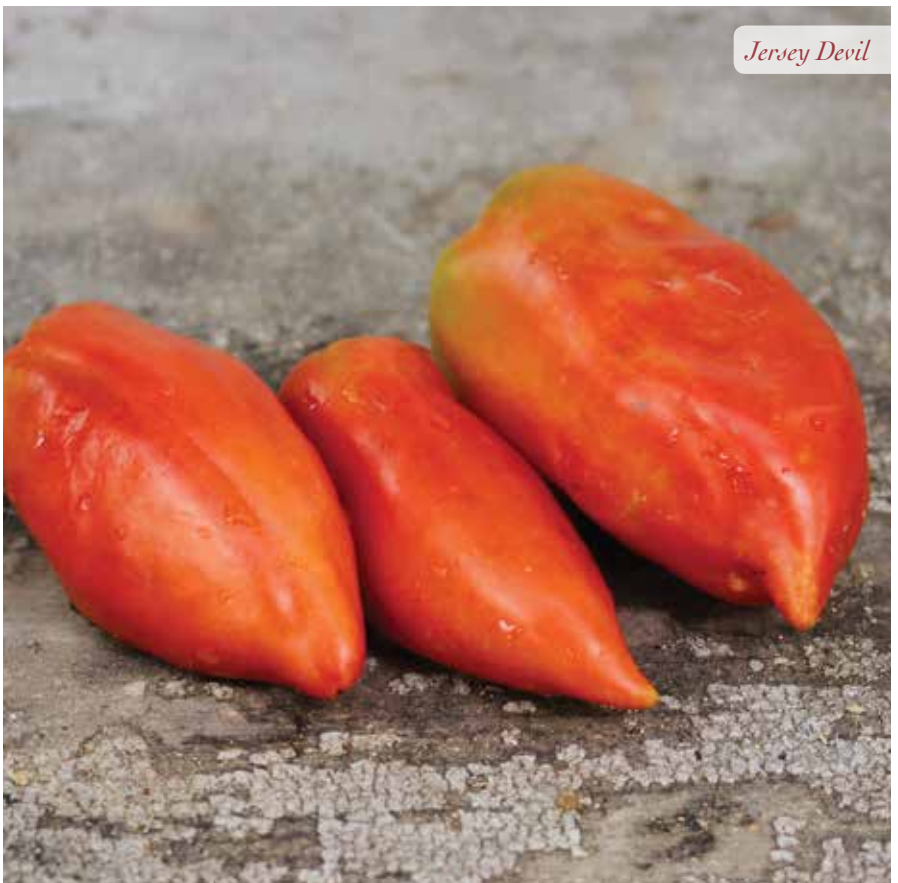
UNCLE MARK BAGBY #TM163

75 days. Brought to western Kentucky from Germany in 1919 by Mark Bagby, and grown today by one of his grandnieces, this tall and vigorous potato-leaved variety produces 8-12-oz pink fruit. Some say it out-performs Brandywine in warmer climates. Pkt \$2.00

Jujube Cherry



Jersey Devil



Pink Tiger



Green Tiger



Pink Bumble Bee



Striped & Bicolor Tomatoes

ANANAS NOIRE #TS117

(Black Pineapple) A most exciting new tomato, it is wonderful in every way. This unusual variety was developed by Pascal Moreau, a horticulturist from Belgium. The multi-colored, smooth fruit (green, yellow and purple mix) weigh about 1½ lbs. The flesh is bright green with deep red streaks. Everyone loves their superb flavor that is outstanding, being both sweet and smoky with a hint of citrus. The yield is one of the heaviest we have ever seen! Be the first at your farmer's market to have this new classic. Pkt \$2.75

BEAUTY QUEEN #TS127 *New!*

80 days. A good producer of very striped red and yellow fruit that have clearly defined markings much like Green Zebra. Small to medium size fruit have excellent flavor. These have proven to be very popular at farmer's markets. Pkt \$2.50

BIG RAINBOW #TS101

Huge fruit up to 2 lbs.; delicious and sweet tasting. These tomatoes are very striking sliced, as the yellow fruit have neon red streaking through the flesh. An heirloom preserved by members of Seed Savers Exchange. Pkt \$2.50

BLUSH TOMATO #TS145 *New!*

60-70 days. Indeterminate. Stunning "Blushed" in red and gold combine with a translucent quality to give these elongated cherries serious visual appeal! The fruits, similar in size and shape to large olives, score high in taste tests. Blush was selected by eight-year-old Alex Hempel from two of his favorite tomatoes, and is an ancestor of the Bumble Bee series! Outstanding! Pkt \$2.75

CASADY'S FOLLY #TS132

75 days. Determinate. Dazzling, slender plum-type fruits, often with a tiny "beak" at the blossom end, reaching 4" in length and weighing 5 oz. The stripes are very pronounced, alternating between orange and red: the effect is very striking! Very well flavored with fruity overtones, these are firm with a blood-red interior, suitable for fresh use or canning and sauces. These can be prone to blossom end rot. A Tom Wagner creation. Pkt \$2.50

COPIA #TS115

80-90 days. One of our most unique and beautiful large, striped tomatoes, these have lovely fine stripes of glowing gold and neon red. Inside the flavorful flesh is a mix of red and yellow that is swirled together in various combinations. This new variety was developed by Jeff Dawson and named in honor of Copia, the American Center for Food, Wine and the Arts, of Napa, CA. Pkt (20 seeds) \$2.25 or 1/8 oz \$8.50

GOLD MEDAL #TS112

75-90 days. The 1-lb fruit are among the smoothest, bi-colored tomatoes we carry and are

one of the most beautiful we have seen. Yellow fruit are blushing with rosy red that radiates from the blossom end. Lovely! The firm flesh is of superior quality, being sweet and mild. They have very little acid; great for fresh eating. From the late, legendary seed collector, Ben Quisenberry. Pkt \$2.50

GREEN BELL PEPPER #TG120

75-80 days. Very well flavored, unusual stuffing-type tomato, having stunning stripes of light and dark green, maturing to yellow and green. Four-ounce, three- to four-lobed fruits are apple-shaped, and look like small blocky bell peppers. The seeds and pulp are contained in a mass near the stem, just like a pepper, and so are easily removed to prepare the fruits for stuffing. Pkt (15 seeds) \$2.50

GREEN COPIA #TS143 *New!*

76-80 days. Oblate, beefsteak fruits run in the medium size range. When ripe, the luscious fruits are striped in alternate bands of apple-green and pale pink. The fruits show varying degrees of pleating and make gorgeous and delicious bicolor slices. Superb when showcased on platters or on open-faced sandwiches! Discovered as a sport or perhaps a chance cross of the renowned Copia. Pkt \$2.25

GREEN SAUSAGE #TG105

86 days. Determinate. A stunningly beautiful, banana-shaped paste tomato that is lime green and yellow striped when ripe! The flavor is rich and tangy. This will be a hot item for high-priced, groovy markets. So cool when mixed with orange, white, yellow, and red-striped paste types. Short, bushy plants produce 4"-long fruit in abundance. Pkt \$2.50

GREEN TIGER #TS147 *New!*

70 days. Exciting new class of elongated cherry tomatoes! Crack-resistant fruits reach two inches in length, tapering to a pronounced point; color is an amazing green striped with yellow, with a lime-green interior. Chefs rave about their extraordinary beauty and superb flavor. Equally well suited for greenhouse or outdoor culture. Pkt \$2.75

GREEN ZEBRA #TG103

75 days. One of my favorite tomatoes. Beautiful chartreuse with deep lime-green stripes, very attractive. Flesh is bright green and very rich tasting, sweet with a sharp bite to it (just too good to describe!). A favorite tomato of many high class chefs, specialty markets, and home gardeners. Yield is excellent. The most striking tomato in our catalog, a real beauty. Around 3 ounces. This is the tomato colored for the Green Bay Packers. Pkt \$2.50 *or 1/8 oz \$8.50*

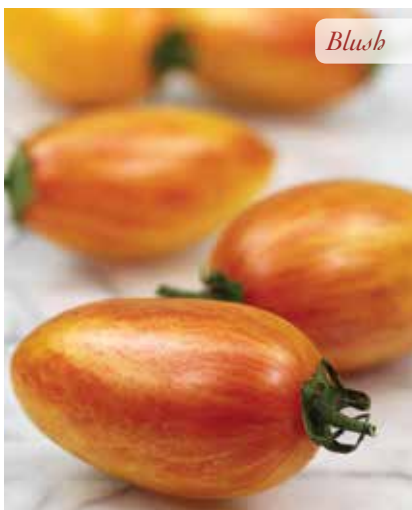
HILLBILLY OR FLAME #TS102

80-85 days. A huge, bi-color heirloom; brilliant yellow color with red marbling. Very large with a rich, sweet flavor. Beautiful when sliced. An heirloom believed to be from West Virginia. Pkt \$2.00 *or 1/8 oz \$8.50*

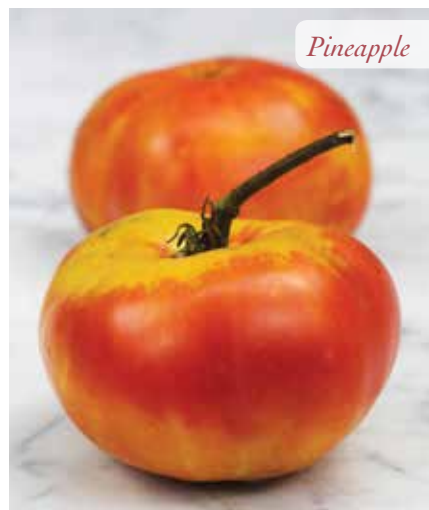
ISIS CANDY CHERRY #TS128 *New!*

67 days. Delightful, round one-inch fruits may vary in shades and blush patterns of reds to yellows, usually with golden flesh. Typically carry an intriguing "cat's eye" or star in yellow on the blossom end. The flavor is outstanding, sweet and fruity. Kids adore them. Pkt \$2.50

www.rareseeds.com



Blush



Pineapple



Old Yellow Candystripe



Green Zebra



Purple Bumble Bee

MARY ROBINSON'S GERMAN BICOLOR #TS119 *New!*

80-90 days. Large fruit are yellow with lots of red shading and streaks, much more red than many bicolor types. Fruit is very sweet and mild, great for a slicing tomato. Large, vigorous vines produce heavy yields. Given to a collector in 1994 by G. Fitzgerald. Pretty and delicious. Pkt \$2.50

NATURE'S RIDDLE #TS130

A big, bi-color tomato that we are introducing from Russia. It is such an attractive one too, having fairly smooth fruit, golden-yellow with fanciful streaks of blushing salmon-pink! Great taste, being very sweet and meaty. This fine variety was sent to us by Valerii Popenko of Kazakhstan. Pkt (15 seeds) \$2.00

OLD YELLOW CANDYSTRIPE #TS137

New! 75-80 days. Oblate yellow fruits have distinct red striping at blossom end, almost in a starburst design. The fruits are smooth, usually free from blemishes, and run 10-14 oz., occasionally to a pound or more. The flavor is mild, sweet, and very pleasant. We received this variety from our friend Glenn Drowns of Sand Hill Preservation Center. Pkt \$2.50



Striped Roman

PINK BUMBLE BEE #TS148 *New!* 60-70 days. Indeterminate. A stunning cherry tomato, of recent breeding from Artisan Seeds. The fruits have a bright, sweet flavor, and the color is vibrant fire-engine red with golden orange striping. Vigorous vines yield crack resistant fruits over a very long season. Tolerates cool nighttime temps and hot days. Salad will never be the same! Pkt \$2.75

PURPLE BUMBLE BEE #TS149 *New!*

60-70 days. Indeterminate. Slightly elongated little cherries with the most outrageous striping in lime green and bronzy-purple! Crack-resistant fruits are produced all season long on plants that are unfazed by temperature extremes. The flavor is complex but sweet. Excellent holding quality makes this newer type outstanding for market. The bar just got higher! From Artisan Seeds. Pkt \$2.75

PINEAPPLE #TS103

75-95 days. Very large, up to 2 lbs each. The yellow fruit has red marbling through the flesh and is one of the most beautiful tomatoes we sell. The flavor is very sweet and fruity; good yields! A Gettle Family favorite. Pkt \$2.25 or 1/8 oz \$8.50

PINK TIGER #TS146 *New!*

70 days. Here's another awesome member of Artisan Seeds' "Tiger" series. This one is striped in fire-engine red and gold. The elongated, 2-inch fruits resist cracking. Very striking appearance combines with reasonable earliness and excellent flavor! Thrives outdoors or in the greenhouse. A wonderful "Cherry-Roma". Pkt \$2.75

PLUM TIGRIS #TS118

80 days. A pretty, plum-shaped variety that has shining red and yellow stripes; very unusual. Plants produce lots of 4 oz fruit that are of a very good flavor. This colorful tomato was sent to the USA by Andrey Baranovski, from Minsk, Belarus. Pkt \$2.75



Gold Medal

RED ZEBRA #TS107

75-85 days. Here is a red version of our popular Green Zebra. Fire-engine-red fruits are covered with bright yellow stripes. Sweet and flavorful, this variety should prove very popular for both home and specialty markets. Pkt \$2.50

STRIPED CAVERN #TS106

80-100 days. Colorful, red fruit have vibrant yellow stripes. They are stunning! This variety has lobed fruit, like a bell pepper, and thick walls, making it perfect for stuffing. Good-sized fruit are fine-flavored, and they really draw attention at farmers' markets. Pkt \$2.00

STRIPED ROMAN #TS105

80-90 days. Stunning and unique, these long, pointed, red fruit have wavy orange stripes! People were really excited about this one at our Heirloom Garden Show. It's a specialty grower's dream; just what chefs and today's buyers are looking for; a perfect midsize beauty with brilliant color, meaty flesh, and excellent flavor. This variety was developed by John Swenson. Pkt \$2.50

TIGERELLA #TS113

55-75 days. Tasty, 2" round fruit are bright red with orange stripes. A quite beautiful and popular variety from England that is good for greenhouse production. The yields are high even in cool summers, and it starts producing very early. It also has good disease-resistance. So smooth, so pretty! Pkt \$2.00 or 1/8 oz \$8.50

TURKISH STRIPED MONASTERY #TS126

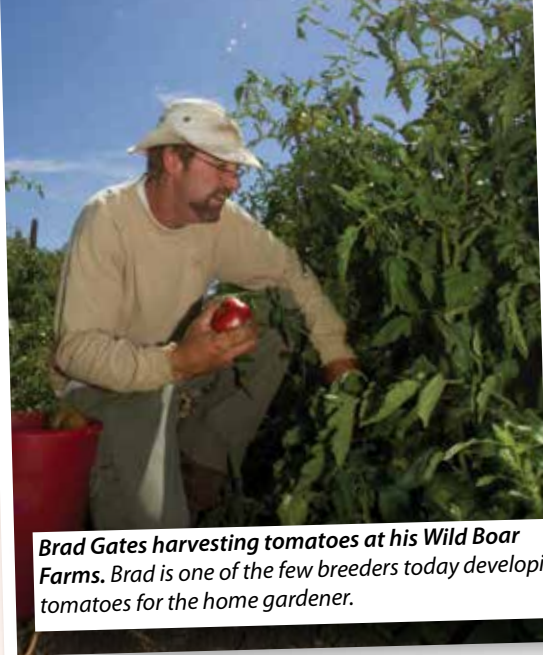
80-85 days. This variety was collected at a monastery garden just outside of Istanbul, Turkey. Small 2" fruit are beautifully striped, red and gold. One of the best flavored small striped tomatoes. Good production all summer. Just recently introduced to the USA. Pkt \$2.25

*"True Christians
do not know vengeance.
They are the children of peace. Their
hearts overflow with peace. Their
mouths speak peace, and they walk
in the way of peace."*

—MENNO SIMONS



Brad Gates & Wild Boar Farms



Brad Gates harvesting tomatoes at his Wild Boar Farms. Brad is one of the few breeders today developing tomatoes for the home gardener.

Blue Berries



Indigo Apple



Blue Beauty

BRAD GATES is known in the California Bay area as “the tomato guy.” He has always loved the outdoors and plants. After working Saturdays for a summer selling at farmers markets for a friend, he became fascinated with the farmers market scene and began growing “those weird non-red tomatoes.” His first year, he grew 500 tomato plants, and the next year 1000. Now 14 years later, he owns a farm and wholesale business that supplies tomatoes to Bay Area restaurants and businesses. He also hosts a series of Farm to Table events in mid to late August as the tomatoes ripen on his farm each year.

Brad is proprietor of Wild Boar Farms near Napa, California, where he offers some of the most outrageous tomatoes available on the planet. Using heirloom genetics and mutations as a foundation, creating new varieties kept him interested. He enjoyed creating tomatoes with new flavors, new colors, and new shapes with a goal to create the most amazing tomato varieties there are. His main focus is on bi-color and striped varieties with extreme flavor and fascinating looks.

We are quite delighted to offer several of Brad Gates’ most excellent varieties!

Solar Flare



Brad's Amazing Varieties!

BLUE BERRIES #TX111 *New!*

75 days. Indeterminate. Here's a new, small cherry variety from Brad Gates, Wild Boar Farms. Very dark purple color, which means it's super-rich in anthocyanins. Unripe, the fruits are a glowing amethyst purple. At maturity they turn deep red where the fruit was shaded; the areas that received intense sunshine are a purple so deep it's almost black! The flavor is intensely fruity, and sugar-sweet! Plants are very productive, yielding all season in elongated clusters that look so beautiful. A new favorite here at Baker Creek! Pkt (15 seeds) \$3.00

BLUE BEAUTY TOMATO #TX110 *New!*

80 days. Indeterminate. This recent Brad Gates introduction was selected from a cross between 'Beauty King' and a blue tomato. Fruits are modest beefsteak-type slicers, weighing up to 8 ounces, and the flavor is as good as their outstanding anti-oxidant content! Gorgeous, deep blue-black shoulders make this unique among slicing types. Excellent potential for market, as the fruits hold well on the vine. Sunburn- and crack resistance are a welcome bonus. Pkt (15 seeds) \$3.00

INDIGO APPLE #TX108

75 days. Indeterminate. Immature fruits show deep purple, almost black coloration, which is caused by high anthocyanin (an anti-oxidant). The medium-sized fruit turn red when ripe, with purple shoulders and streaks, they have a good, sweet tomato flavor. The pendant clusters present a striking appearance in the garden! Resists sunscald and cracking, lasting long into cool autumn weather when others have quit. Shows disease tolerance and great shelf-life. A classic is born! This tomato ranked #1 for the largest amounts of Lycopene and Vitamin C, according to a recent study we conducted. Pkt (15 seeds) \$2.75

LARGE BARRED BOAR #TX102

65-70 days. Indeterminate. This regular leaf tomato grows fairly stocky and not as tall as most indeterminate varieties. Flattened beefsteak fruit are pink-brown with metallic green stripes and weigh 8-12 ounces. Very meaty pink flesh is very flavorful. Pkt (15 seeds) \$3.00

MICHAEL POLLAN #TX112 *New!*

75 days. Bred at Wild Boar Farms, and named for the famous author and activist who has contributed so much to the sustainability movement! Small green fruits are uniquely top-shaped, with the most pronounced blossom end "beak" that we have ever seen! Color is green/yellow stripes. Flavor is mild and sweet. 2- to 4-ounce fruits usually grow in clusters. Amazing! Pkt (15 seeds) \$3.00

SWEET CARNEROS PINK #TX103

This 2-4 ounce tomato is rose pink with gold colored stripes. It is not only great looking but also of excellent quality with its sweet tomato flavor. Another huge producing development from Brad Gates of Wild Boar Farms. Pkt (15 seeds) \$3.00

PINK BERKELEY TIE DYE #TX105

65-75 days. Indeterminate. Compact plants produce beautiful 8-12 ounce fruit with a very sweet, rich, dark tomato flavor. 10 out of 10 people liked the port wine colored beefsteak with metallic green stripes better than Cherokee Purple in a farmers market taste off. Pkt (15 seeds) \$3.00

PORK CHOP #TX106

75-85 days. Indeterminate. While most "yellow" tomatoes are actually orange, this is a true yellow that starts off yellow with green stripes that ripen to gold. The medium sized, slightly flattened beefsteaks have sweet tomato flavor with hints of citrus. Wild Boar farmer Brad Gates says it is the "best yellow I have ever had." Pkt (15 seeds) \$3.00

PINK BOAR #TX120 *New!*

80 days. This 4 ounce gem is pinkish-wine colored with metallic green stripes. A great producer and is a definite winner if you want a smaller, juicy, sweet tomato. Pkt (15 seeds) \$3.00

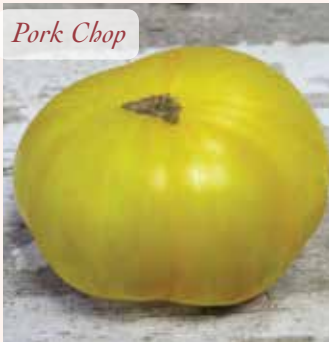
SOLAR FLARE #TX107

This 6-10 ounce beefsteak is red with gold stripes and has very meaty flesh with luscious sweet red tomato flavor. Developed by Brad Gates and selected for flavor, production, increased earliness and scab resistance, he says the variety is one of his "work horses." Pkt (15 seeds) \$3.00

Michael Pollan



Pork Chop



Sweet Carneros Pink



Large Barred Boar



White Tomatoes

CREAM SAUSAGE #TW105

70-75 days. Determinate. Here is a new and stunning tomato, an elongated paste tomato that is creamy white to pale yellow in color. The sweet flavor should be a hit with gourmet chefs. Bushy plants are quite productive. Think of the new sauce colors this beauty will create! Pkt \$2.50 or 1/8 oz \$8.50

DUGGIN WHITE #TW110

80 days. A medium-sized, white beefsteak tomato that has a strong, fruity taste. This rare heirloom was sent to Dorothy Beiswenger by Lloyd Duggin. Pkt (20 seeds) \$2.50

FANTOME DU LAOS #TW118

Glowing, creamy-white fruit have a hint of yellow, and are ribbed, flattened and of medium size. Sweet, low acid flavor will make this "ghostly" tomato a favorite of those looking for a mild variety. This attractive variety reputedly originates in Laos. Pkt (10 seeds) \$2.00

GREAT WHITE #TW101

80-85 days. Large, 1-lb giant, creamy white fruit, this tomato is superbly wonderful. The flesh is so good and deliciously fruity, it reminds one of a mixture of fresh-cut pineapple, melon and guava. One of our favorite fresh-eating tomatoes! Fruit are smoother than most large beefsteak types, and yields can be very high. Introduced by Gleckler's Seedsmen. Pkt \$2.50 or 1/8 oz \$8.50

IVORY EGG #TW109

70-75 days. Sent to America by a seed saver in Sweden, this rare and attractive ivory cream-colored tomato is the shape and size of a chicken egg. The creamy flesh is both sweet and rich, great for making a lovely sauce or in salads. Plants are very productive. Pkt \$2.25

IVORY PEAR #TW122

75-80 days. Cute little 1 oz fruits are ivory-cream in color, shaped like little pears. Plants are very high yielders! Charming when served combined with Yellow or Red Pear types. A new staff favorite. Pkt \$2.50

TRANSPARENT #TW111

70-75 days. A very pale, creamy lemon-colored tomato which almost borders on translucent, giving this 3 oz wonder an exotic appearance indeed! Very mild and sweet, having a soft skin and smooth texture that makes it a delight for fresh eating. The vines set huge yields of this rare and delicious little tomato. Pkt \$2.25

WEISSBEHAARTE TOMATO #TW120

We are proud to introduce this rare, old German heirloom that produces lovely, little 2 oz. cream to pale yellow jewels that are very juicy and sweet. Large vines set high yields, and tender fruit are globe shaped; skin is shiny and silky smooth. Pkt \$2.25



Cream Sausage



Duggin White

WHITE BEAUTY OR SNOWBALL #TW108

80 days, indeterminate—Parchment-white tomatoes are extra smooth and beautiful. Renowned for their sweet, citrus taste that is richer and more complex than many white types. This variety is perfect for making a delicious white sauce or for eating fresh out of hand. In 1927 Isbell's Seed Co., of Jackson, Michigan, said that this was the best white variety that they had ever grown. Some sources say it may have been introduced as early as 1850. This eight-ounce variety is a wonderful piece of American history that is just too great to be lost. Chefs and market gardeners, take notice! Pkt \$2.50

WHITE TOMESOL #TW107

80 days. An amazing heirloom that is bursting with fragrance and natural goodness that's hard to beat. One of the best tomatoes I have tasted, being both sweet and rich. The cream colored fruit are beautiful, smooth and weigh about 8 ounces each. The vines set heavy yields of this rare treasure. It's sure to become a favorite of gourmet growers. Pkt (20 seeds) \$2.50 or 1/8 oz \$8.50

WHITE QUEEN #TW114

70-75 days. The favorite white variety of many tomato collectors, this heirloom is said to have been introduced in 1882 by A.W. Livingston, though many people question the exact date of introduction. 4-8 oz. fruit have one of the best flavors of all tomatoes, being fragrant, fruity and intensely sweet. It's creamy white in color and very attractive. A productive variety that has become very rare. Pkt \$3.00

WHITE WAX #TW115

75 days. Oblate, flattened fruit are medium-sized, cream-colored and waxy in appearance, hence the name. A unique and fun-to-grow heirloom, passed down to food historian William Woys Weaver from his Mennonite grandfather's seed collection. This variety was once grown for exhibiting at county fairs in Pennsylvania, according to Mr. Weaver. Fruit have a good, sweet flavor and yields are very high. Pkt \$3.00



White Queen



Ivory Pear



Ivory Egg

*Looking for more
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Tomato Seed:

All varieties are believed to be 'indeterminate' (long vines), unless specified 'determinate' (short vines). The best tasting varieties tend to be indeterminate, as most of ours are unless otherwise noted.

Packets contain a min. of 25 seeds (unless stated otherwise).

Yellow Tomatoes

DIXIE GOLDEN GIANT #TY141

85 days. A huge, lemon-yellow beefsteak-type fruit, often with some blushing at the blossom end. The mild and sweet fruits often reach 2 lbs! Reputed to carry some disease-resistance. Old Amish type grown and preserved since at least as early as the 1930's. Very productive, as Amish-held varieties tend to be; deserves to be much more widely grown. Pkt \$2.25

DR. CAROLYN #TY116

65 days. Pale yellow cherries offer a burst of fresh, sweet flavor. They weigh about 1 oz each. This variety was named for our friend, Dr. Carolyn Male, who wrote the book *100 Heirloom Tomatoes*. The plants are hardy and heavy producers of velvety-feeling fruit. Pkt \$2.00

EGG YOLK #TY114

80 days. The fruit are a lovely yellow color, being the shape, size and color of an egg yolk. A tantalizing taste treat just bursting with rich, fruity flavor and all of summer's sweetness. The extra-long vines really amazed us with their productiveness. Developed by Larry Pierce from a sport he found growing in his garden. Pkt \$2.25

GOLDEN KING OF SIBERIA #TY128

This tomato is one of the real favorites here. Big, lemon-yellow fruit are a delightful heart shape. The flesh is smooth, creamy and has a nicely balanced sweet taste. I always find myself "snacking" on these one-pound beauties. Plants are very productive and seem to have some disease resistance. Thanks to Russia for this really great yellow type. Pkt \$2.75

GOLDEN MONARCH #TY117

80 days. Large, bright yellow fruit have outstanding flavor, being sweet and tangy. Plants produce lots of 10- to 14-ounce lemon beauties. Was listed by the Buist Seed Company in the 1940s. Pkt \$2.75

HARTMAN'S YELLOW GOOSEBERRY #TY142

Believed to be the same yellow cherry as listed by seedsmen since pre-1830's, this was reintroduced by John Hartman Seed Company. The very long vines bear clusters of 1-inch "Gooseberries" that are sweet, mild, tasty and light golden-yellow in color. One of the largest yielding tomatoes we have ever grown! Pkt \$2.50

HSSIAO HIS HUNG SHIH #TY135

A delightful, yellow grape tomato that comes from historic China. This variety has been stored at the USDA since 1931, the same year it was collected in the East Market in Peiping, China. Crisp little, grape-sized nuggets are just right for snacking. Vines are hugely productive. Pkt \$2.00

HUGHS #TY112

Beautiful, light creamy-yellow fruit can weigh a pound or more. The flavor is excellent, being very sweet and fruity. The plants set great yields of fairly smooth fruit. A fantastic heirloom from Indiana, and a favorite of many! Pkt \$2.50

PILCER VESY #TY137

A classic, huge, yellow beefsteak type that we received from Russia. The fruit are a lovely lemon yellow and are flattened and ribbed. Fantastic flavor and thick flesh. This is now one of our favorite large tomatoes as they are also quite productive. Pkt \$2.75

PLUM LEMON #TY110

80 days. Bright canary-yellow 3" fruit looks just like a fresh lemon. The perfect tomato for marketing (along with Green Zebra, Orange Banana, and Black Prince) to chefs and other gourmets. This variety was collected by Kent Whealy, co-founder Seed Savers Exchange, from an elderly

Yellow Mortgage Lifter



Pilcer Veszy



Poma Amoris Minora Lutea



seedsman at the Bird Market in Moscow. Delicious, sweet taste. Pkt \$2.00

POMA AMORIS MINORA LUTEA #TY131

Small, bright yellow fruit are borne in trusses, and yields are good; they have a nice flavor and are an ancient variety that is described in various historic botanical books. Grown at Hortus Botanicus, Padua, Italy, 1553. A very pretty, historic "Love Apple" that is among the oldest. Pkt 2.50

ROMAN CANDLE #TY101

85 days. Beautiful, neon yellow, banana-shaped fruits are bursting with intense sweetness and flavor. A wonderful new tomato that originated as a "sport" from Mr. John Swenson's Speckled Roman. A new favorite of market growers, it is quite colorful. Pkt \$2.25

TASMANIAN BLUSHING #TY125

85 days. Unusual yellow fruit, 5-6 ounces, occasionally larger; sometimes a trace of pink inside. Silky flesh. Very sweet, pronounced tomato flavor, yet mild like most yellows. Pkt (20 seeds) \$2.25

TOPAZ OR HUAN U #TY132

Named for the beautiful yellow Topaz stone, this Chinese introduction is sure to please you with its beautiful and sparkling, 1-3 ounce fruit. Light yellow with golden speckles. Mild tasting, firm and good for snacking or salads. Like its sister "Violet Jasper" (see purple tomatoes), this variety is incredibly productive. Add some color this year. Pkt \$3.00

WAPSIPINICON PEACH #TY106

80 days. Light, creamy-yellow, almost white fruit have superb taste and texture! One of the best tomatoes I have ever tried. The taste is complex, with its spicy, sweet, and very fruity flavor. The fruit are small, around 2", and the skin is slightly fuzzy like a peach! This Iowa heirloom is named after the Wapsipinicon River, a favorite fishing spot of mine. Pkt \$2.50

YELLOW ICICLE #TY136 New!

75 days. Bright, lemon-yellow fruit are a little thicker in shape than the others in the Icicle series, being filled with cream-yellow colored flesh that is thick, sweet and perfect for paste and canning. It is a very pretty tomato and is one of the best yellow paste types you can grow, having a fine flavor and some juiciness; this variety also is incredible to eat fresh. Another variety of the icicle tomatoes that we have introduced from Ukraine. Pkt \$2.50

YELLOW MORTGAGE LIFTER #TY133

90 days. A beautiful yellow version of the regular Mortgage Lifter. It has the same great size and taste except this one is bright yellow in color. Always popular with our guests, this big heirloom is richly flavored and quite rare. A favorite! Pkt \$2.75

YELLOW PEAR #TY122

78 days. Very sweet, 1½" yellow, pear-shaped fruit have a mild flavor, and are great for fresh eating or for making tomato preserves. Very productive plants are easy to grow. One of the first tomatoes I grew as a child. Pkt \$2.50

YODER'S GERMAN YELLOW #TY140 New! 80-90

days. This regular-leaved variety produces large yellow/pale orange beefsteak type fruit. Fairly crack resistant and can grow as large as 1 pound. Good flavor. From Amish lady Mrs. Yoder, whose family grew this tomato for over half a century in Tennessee and Kentucky. Pkt \$2.00

Tasmanian Blushing



Plum Lemon



Turnip

(B. rapa) European crop, used for its leaves, roots, occasionally blossoms, and as a fodder crop since at least Roman times. Turnips are under-appreciated by today's gardeners, but, properly grown, they make a superb storage crop for use through the winter. They should be direct-sown in ordinary garden soil, well-worked and free of stones, about two months prior to first frost of autumn. Thin to stand 6 inches apart; thinnings may be used as greens. Roots are ready in from 35-70 days, depending upon the variety, and may be stored in the fridge, an unheated garage, root cellar, or right in the ground, if properly mulched. 600 seeds per packet

BOULE D'OR #TN113

The "Golden Ball" or "Orange Jelly" variety has been a mainstay of European turnips for over 150 years. This seed came to us from France where this old turnip is still cherished, written about and grown. It has a finer flavor than many of the white fleshed varieties as the yellow flesh is sweeter and milder. Lovely color. Pkt \$2.00

EARLY FLAT WHITE #TN114

(Navet Blanc Plat Hatif) Described by Vilmorin as: "Root exceedingly flat, like a broad disk in shape... four to five inches in its greatest diameter... flesh white, tender... and of good quality." This is a very early variety and is quite tasty. Pkt \$2.00

GOLDEN GLOBE #TN101

A tasty turnip with sweet, lightly golden flesh; fine flavored. A good turnip for spring or fall. Pkt \$1.50 or 1 oz \$4.00

"IDEAL" PURPLE TOP MILAN #TN104

An improved Milan turnip, the roots are very flat, white with purple tops. The flavor is sweet and mild. A good variety for marketing. Popular in Italy, the Milan turnip is a 19th-century Italian heirloom. Pkt \$2.00 or 1 oz \$5.00

NABO ROXO COMPRIDO #TN115

The name simply translates to purple turnip, but this elongated variety is white with a purple shoulder. Portuguese sources describe it as a fodder variety, but we thought it tasted fine. Foundation seed provided by our friend, collector Joao de Sousa Barroca of Portugal. Pkt (50 seeds) \$2.25

NAVET DES VERTUS MARTEAU #TN106

The very tender, white roots are cylindrical, 5"-6" long and 2" wide with a mild and sweet flavor. This old French heirloom was one of the most popular varieties grown by French market

Purple Top White Globe Turnip



Round Red



growers in the late 1800s. Imported European seed. Pkt \$1.75

NORFOLK A COLLETO VIOLA #TN116

(Norfolk Purple Top) Late, globe- to barrel-shaped, purple top. This Italian variety may well be synonymous with Norfolk Red, of which Fearing Burr wrote in his 1863 tome, *"The Field and Garden Vegetables of America."* If so, it has been a market staple in England and parts of the Northeastern U.S. for generations, tracing back to at least the 18th century, and becoming increasingly rare of late. Pkt \$2.25

PETROWSKI #TN111

60 days A nice yellow turnip with sweet, flat roots that mature quickly. In 1916, Burpee's catalog stated: "A most distinct variety of early maturity. The flat roots average two and a half to three inches in diameter, and the skin is a rich deep orange-yellow, very smooth and entirely free from small rootlets. The firm solid flesh is fine-grained, crisp, light orange-yellow in color, and having a flavor which is much richer and sweeter than any of the early white-fleshed sorts." This old turnip was introduced to England in 1879 by Sutton's, who imported it from Germany, and around 1915 this variety was very important in Alaskan agriculture. A superior variety for home and market. Pkt \$2.25

PURPLE TOP WHITE GLOBE #TN103

A popular market variety, heirloom (pre-1880), productive, and easy to grow. Skin is purple-white. Pkt \$1.50 or 1 oz \$4.00

RED ROUND #TN112

Here is the bright red Oriental turnip that has become so hard to find! It produces small, tender globe-shaped roots that look so stunning in their red color; the stems are also red. Roots are crisp, small and perfect for fresh eating or cooked. This rare turnip is fun and fast-growing. Our favorite. Pkt (100 seeds) \$2.50

SHOGOIN #TN109

A popular Japanese variety that has high quality, smooth white roots and delicious, mild-tasting greens. Perfect for steaming or frying. Harvest leaves in just 30 days. Pkt \$1.50

SNOWBALL #TN107

Mentioned as the main market variety supplying the London, England markets, in "The vegetable Garden" by Vilmorin-Andrieux, 1920. Fine white roots have a mild flavor. Pkt \$1.75

WHITE EGG #TN102

This very old pre-1880's heirloom was a top market variety in the US. A smooth, white turnip with quality, mild, white flesh; an early variety. Pkt \$1.50

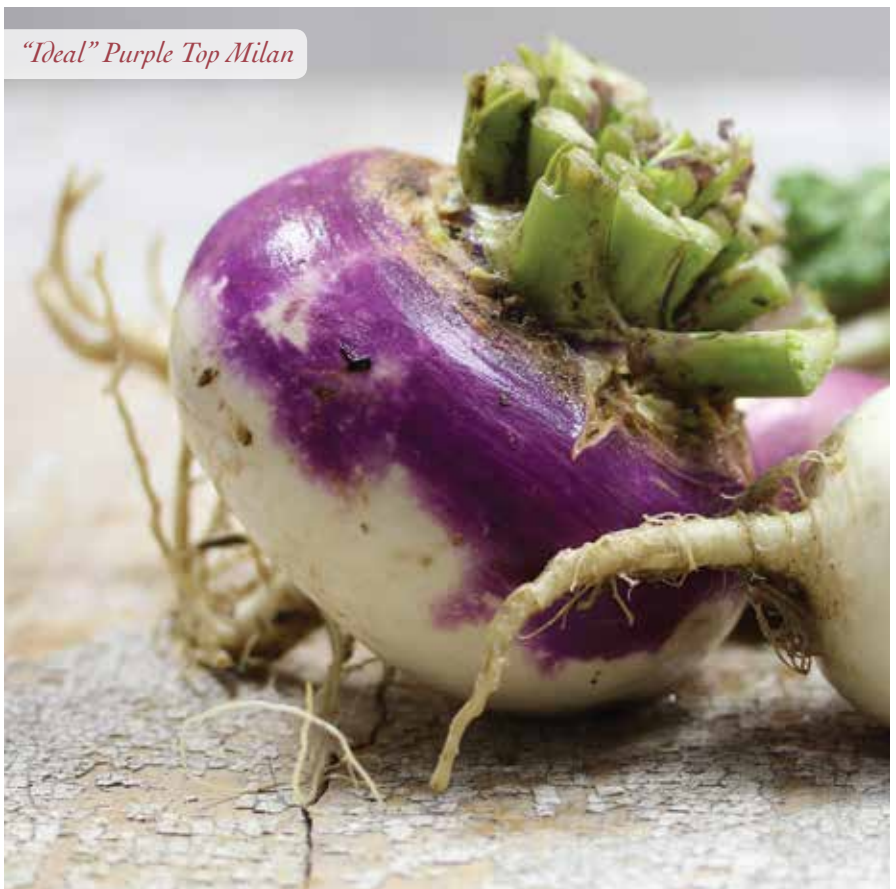
"That cannot be a true religion which needs carnal weapons to uphold it."

— ROGER WILLIAMS

Boule d'Or



"Ideal" Purple Top Milan



Watermelon

(Citrullus vulgaris) We're #1 in watermelons—check our selection! Thrives in summer heat. A long-standing crop in the South where it was originally transported by slaves from Africa. 25-35 seeds per packet.

ALI BABA #WM152

Our favorite watermelon! We introduced this fine variety about 12 years ago after we were sent seed by Aziz Nael, an Iraqi gentleman who had collected this fantastic variety in Iraq. It is now nearly impossible to get seeds from this ancient country whose people have lost much of their genetic heritage in the long, bloody war. Now our corporate agriculture has been “kindly” suggested to native farmers who are losing thousands of years of plant breeding work. The 12-30 lb melons have hard light-green rinds that make them perfect for shipping and storage; the light color makes them resistant to sun burning. Plants are large, vigorous and give heavy yields of oblong fruit which do well in many conditions. The flavor is superb, being very sweet and luscious; and the texture is very crisp. This is a best seller and is a favorite of Dr. Amy Goldman and featured in her book “Melons for the Passionate Grower”. Ali Baba has received much acclaim online “as the best tasting watermelon,” and it will forever win a spot in any melon lover’s heart. Pkt (15 seeds) \$2.50 or 1 oz \$8.50

ANCIENT #WM187

This melon has a green rind and succulent red flesh that is of excellent flavor and sweetness. This variety was found in a clay pot in a cave in the Southwest USA. It is a beautiful melon and a favorite on our farm, easy to grow and producing fruit up to 20 lbs. Pkt (15 seeds) \$3.00

ARKANSAS BLACK WM189

85 days. Oblong fruits reach around 18” in length, 15-20 lb, crimson flesh. Vigorous vines tolerated a lot of heat and drought in 2011. A local Arkansas variety sent in by a customer. Lovely, very dark green rinds really do look nearly black. Pkt \$4.00

BLACK DIAMOND Yellow Belly Strain

#WM111 90 days. Sweet, red flesh; an old variety that can attain great size. Dark green rind; popular with many gardeners. Pkt \$2.00

BLACKTAIL MOUNTAIN #WM129

70 days. One of the earliest watermelons we know of; superb for the North, but it also grows well in heat and drought. The flesh is red and deliciously sweet. Fruit have a dark rind and weigh 8-12 lbs each. This excellent variety was developed by our friend Glenn Drowns, owner of the Sand Hill Preservation Center in Iowa. A favorite of many gardeners across the USA. One of the best we have ever tried! Pkt \$2.75 or 1 oz \$8.50

CHARLESTON GRAY #WM117

87 days. This popular variety dates to 1954. The long gray-green fruit grow to 20-40 lbs; the red flesh is fiber-free and very tasty. Yields are very good, and melons are excellent for home or market. Pkt \$2.00

Georgia Rattlesnake



Royal Golden



Navajo Winter



Melitopolski



CAROLINA CROSS 180 #WM199

90 days—One of the largest types we sell—oblong fruits have reached 200 lbs! Bright red flesh is sweet and remarkably fine-grained for such a large melon. Needs a long hot summer to reach its full potential. Grow this one for bragging rights! Pkt \$4.25

CHRIS CROSS #WM140

85-90 days. This heirloom was bred in Montrose, Iowa, in 1950 by “Chris” Christenson, and the “Cross” was Hawksbury crossed with Dixie Queen. 15 to 20-lb fruit have green striped rind and tasty, crisp red flesh. This variety is almost extinct. Pkt \$2.50

COLORADO PRESERVING or RED SEEDED CITRON #WM142

This variety of melon was used in the 19th century for making preserves, candied citron, pies and more. The firm white flesh is not good for fresh eating but has many holiday uses in the kitchen. These are rock hard and keep for months. Citron-type melons are the ancestors to domestic watermelons and still grow wild in Africa. These are easy to grow, as they resist almost everything. Huge vines; 10-lb fruit have bright red seeds. Pkt \$2.50

CONGO #WM124

90 days. Large 30 to 40-lb melons; very tough, striped rind. The flesh is deep red and very firm. Has a high sugar content and is an excellent, big tasty watermelon. AAS winner from 1950. Pkt \$2.00

CREAM OF SASKATCHEWAN #WM133

80 days. A beautiful little melon with sweet, tasty, cream-colored flesh! An excellent variety for the North. Fruits around 8-10 lbs each with a striped, green rind. A favorite of those who grow it! An old heirloom. Pkt \$2.50

CRIMSON SWEET #WM115

85 days. AAS Winner from 1964, very popular. Crisp and sweet, medium-red flesh, mild flavor. A good producing type that is still quite popular. Pkt \$1.75

DAISY OR YELLOW SHIPPER #WM116

85 days. These incredibly delicious, golden-hued watermelons have tough rinds, making these one of the best yellow varieties for shipping and storage. Rinds are striped and flesh is bright yellow, crisp, sweet and very tasty! Fruit weigh 13-20 lbs. This variety was found growing in a field of watermelons by a customer of Burrell Seed Co. Pkt \$2.50

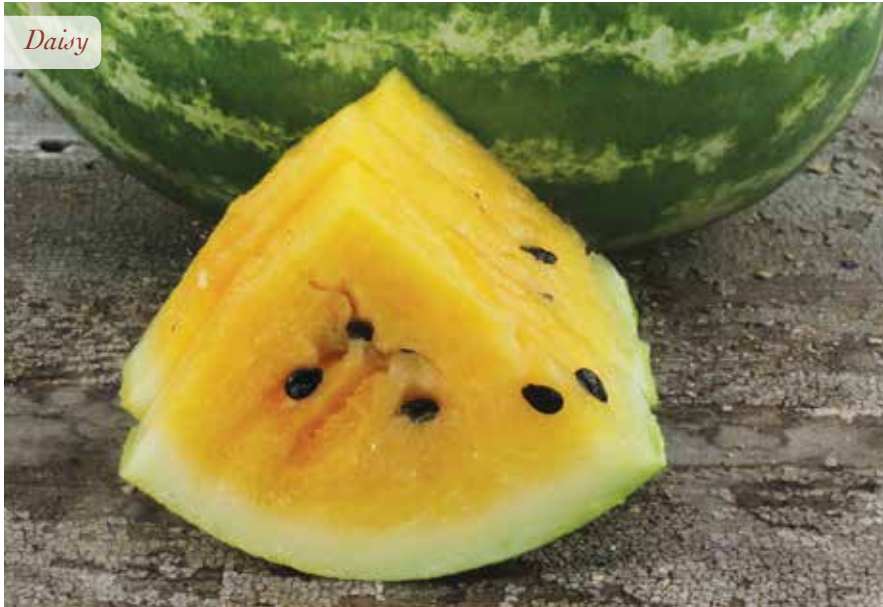
DESERT KING #WM145

85 days. This watermelon produces 20-lb fruit that have a light pea-green rind that is resistant to sunburning. It is also one of the most drought-resistant varieties of watermelon known. It has sweet, yellow flesh and is very popular in the watermelon-growing areas of Arkansas. Good for storage. Pkt \$2.00

DIXIE QUEEN #WM114

80 days. Pre-1935 variety, round in shape, can grow up to 50 lbs. Flesh is brilliant red, solid, and of a fine flavor. Skin is striped dark green and greenish ivory; uniform in shape, size, color, and quality. Pkt \$2.00

Daisy



White Wonder



EARLY MOONBEAM #WM197 *New!*

75-80 days. Early and productive yellow-fleshed watermelon, very sweet and delicious! Bred by Dr. Alan Kapuler of Peace Seeds specifically for Oregon conditions, which often tend to be on the cool side, this variety delivers sweet watermelons in cool climates where others often fail. 5-8 lb fruit have thin rinds and an attractive light-green skin with darker-green stripes. Recommended for northern and higher-elevation gardens! Pkt (10 seeds) \$2.25

FAIRFAX #WM101

85 days. 30 to 40-lb fruit that are oblong, and have a striped, thin, tough rind. The bright red flesh is very sweet! Excellent taste. Developed in 1952 by the USDA and Clemson. A good market melon. Pkt \$2.00

GEORGIA RATTLESNAKE #WM113

90 days. A longtime Southern favorite, thought to have been developed in Georgia in the 1830's. Its stripes resemble those of a Rattlesnake, hence the name. Sweet, light crimson-colored flesh and large size. Used as a shipping melon; a great old variety. Pkt \$2.50

GOLDEN HONEY #WM193

80-90 days. Dark green rind conceals the light golden-yellow flesh which is quite delicious. Listed in W. Atlee Burpee catalog before the turn of the 20th Century. Oblong, sweet fruits run 10-20 pounds. Pkt \$2.50

GOLDEN MIDGET #WM107

70 days. A beautiful miniature watermelon that weighs around 3 lbs. It's easy to tell when they are ripe, as the rind turns a lovely golden yellow when ready for harvest, a very beautiful contrast with the salmon-pink-colored flesh. The taste is sweet and refreshing. Very early, matures in just 70 days. Developed by the late Dr. Elwyn Meader, UNH, in 1959. Unique. Pkt \$2.50 *or 1 oz \$8.00*

HOPI YELLOW #WM176

This variety from the Hopi people has bright, golden-yellow flesh that is very sweet, crisp and flavorful; medium to large size. We received this variety from Native Seeds Search. Pkt (15 seeds) \$2.50

IRISH GREY #WM188 *New!*

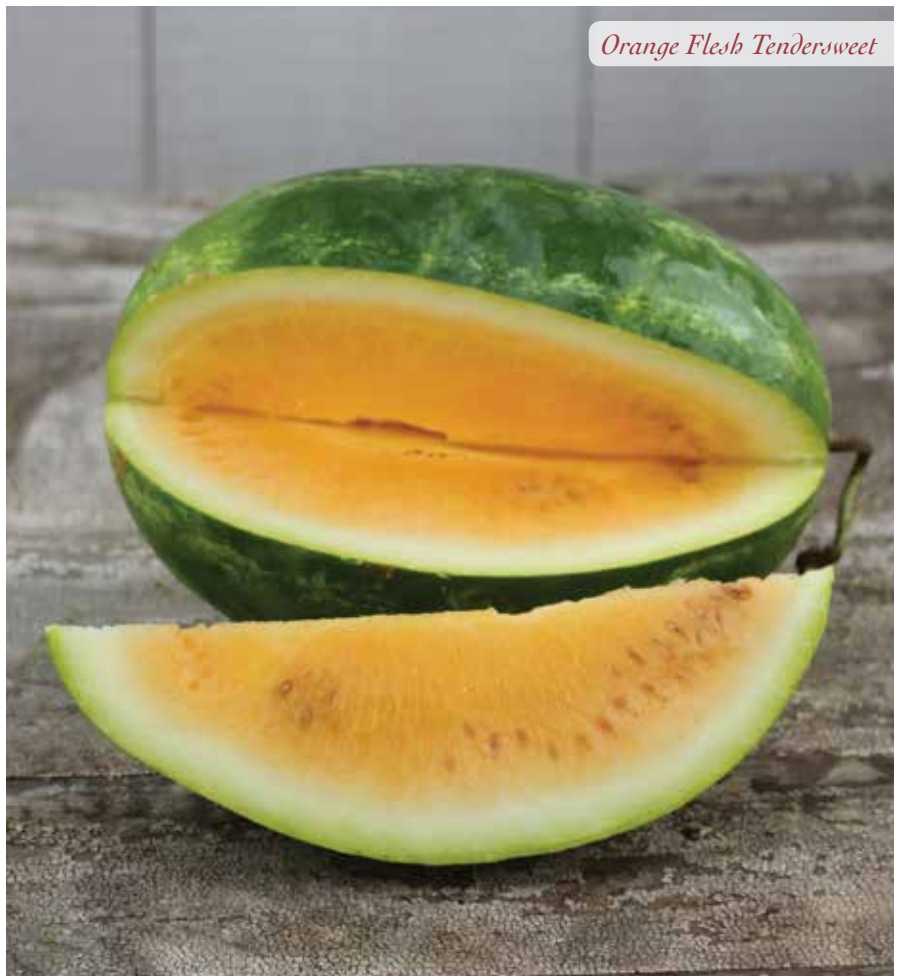
85 days. Oblong fruits of pale green are red-fleshed, sweet and so juicy! Fruits are moderately large to 15 pounds or so. The pale, light green ("gray") colored rind was favored around the turn of the 20th century, and this variety was listed as being a very popular Florida market type in the early 1920s. Very hard to find today. Pkt (10 seeds) \$2.50

JAPANESE CREAM FLESHED SUIKA

#WM168 85 days. A small Japanese type watermelon. 6-12 lb ice-box-sized fruit have crisp, cream-colored flesh, and an excellent refreshing taste with mild flavor. Best tasting cream-fleshed watermelon at Washington State University trials. Enjoyed by some with lime and salt, but I like them plain, straight from the patch! Productive and fairly early. Pkt (20 seeds) \$3.00 *or 1 oz \$8.50*

JUBILEE #WM130

90 days. Long, oval-shaped fruit with very sweet flesh that is deep red and very crisp. A popular old

Blacktail Mountain*Orange Flesh Tendersweet*

favorite. Large size. One of all-time best tasting melons! Pkt \$2.50

KLECKLEY'S SWEET #WM106

85 days. Bright red, with a high sugar content, this heirloom has been a favorite ever since being introduced by W. Atlee Burpee in 1897. Fruit are large and somewhat oblong; rind is dark green. Not for shipping, but perfect for the kitchen garden. Pkt \$2.50

KLONDIKE BLUE RIBBON STRIPED #WM125

85 days. Delicious red flesh that is very sweet and crisp; has been a family favorite of ours for many years. Medium-large size and a good shipper. A very good melon. Rare. Pkt \$2.25

KOLB'S GEM or AMERICAN CHAMPION #WM102

100 days. Huge melons that have grown as large as 130 lbs! This variety dates back to at least the 1880's. The fruit are nearly round and have sweet, red flesh. Excellent choice if giant watermelons are desired. Pkt \$2.50

MALALI #WM172

A sugary-sweet watermelon from Israel; this variety is great for warm climates. Small fruit weigh about 10 lbs. Green-striped rind and delicious light-red flesh is really refreshing. A good little melon for small families and market growers. Pkt \$2.00

MELITOPOLSKI WM134

An early variety from the Volga river region of Russia. Round, 10" fruit with green striped skin and bright red, sweet flesh. These are piled into pyramids in Moscow street markets. Pkt \$3.00

MISSISSIPPI COBB GEM WM181

85-90 days. Local selection of Cobb's Gem, reputed to be even bigger and sweeter! Our foundation seed was a gift from Edsel Cliburn of Union, Mississippi, and is particularly recommended to our customers in the Deep South. Pkt \$3.00

MISSOURI HEIRLOOM YELLOW FLESH #WM159

We are excited to offer this great old variety from the "Show Me" state. It produces round, 20-lb melons with pale green skin and bright golden-yellow flesh that is crisp, sweet and refreshing. A really nice yellow type that is hard to find. Pkt (15 seeds) \$3.00

MONTENEGRO MAN #WM182 *New!*

80 days. Outstanding ice-box-type watermelon that we received from the former Soviet Union. Crisp, pink-to-red flesh is surrounded by dark-green rind bearing occasional white markings. Fruits average around 8-10 lbs and are very sweet for a small-fruited variety. Productive and sturdy plants in our trial; good performance in a hot dry summer that stopped many others. We believe we are the only North American source for this variety. Pkt \$2.50

MOON AND STARS #WM121

95 days. Legendary Heirloom Variety rediscovered in Macon, Missouri. Can grow to over 40 lbs. The dark green rind has bright yellow spots on it! Spots range in size from tiny to several inches across. Leaves are also speckled in yellow. It has very sweet, brilliant red flesh. This is becoming one of

Golden Midget



Orangeglo



Ali Baba



Colorado Preserving



Moon and Stars, Yellow Fleshed



the most popular Heirloom varieties, a winner! Originally introduced by Peter Henderson & Co. in 1926, it was called "SUN, MOON AND STARS." The catalog says, "...an extraordinary variation...and that it has such a delicious taste." It was sold then for 20 cents a pkt. Unique variety! Pkt \$2.50

MOON AND STARS, YELLOW FLESHED #WM122

90-95 days. Rare, this is the yellow-meated strain of this fine heirloom; these are very delicious and have beautiful, yellow-orange meat that is very sweet. The large fruit can grow to 40 lbs, and they have large, yellow "Moons and Stars" covering their nearly black rinds. Our favorite variety of the planetary watermelons, it was a real favorite at our 2004 "Heirloom Garden Show". A great variety for farmers' markets. Pkt (15 seeds) \$2.50

MOUNTAIN HOOSIER #WM105

85 days. Large melons can grow up to 80 lbs. Dark green rind and very sweet, deep red flesh; excellent flavor. This pre-1937 heirloom is very productive. Pkt \$2.25

NAVAJO WINTER #WM185 *New!*

85 days. Thick light green to striped rind; medium pink to red crisp, sweet flesh. Fruits have been known to keep for up to four months. Expect unusual drought tolerance from this eminent variety from the American Southwest. Pkt (10 seeds) \$3.00

ORANGE FLESH TENDERSWEET #WM131

90 days. Excellent, deep orange flesh; very sweet and crisp, flavor lives up to its name! Delicious tasting! We prefer orange-fleshed types over most reds and yellows—they seem to yield better here than most others. A great variety for markets. Pkt \$2.25

ORANGEGLO #WM127

85 days. Beautiful, deep orange flesh; very sweet, excellent, almost tropical flavor! The best-tasting of ALL orange varieties we tried—the favorite of many who tried it at our place. High yields. Very resistant to wilt and insects; strong healthy vines. These will sell at roadside stands & markets! Pkt \$2.75 or 1 oz \$8.50

PEACOCK STRIPED #WM126

87 days. Beautiful green mottled rind and crisp, sugary flesh makes it hard to stop eating this variety. A good-sized melon with fine-textured, bright red flesh; a great shipping variety that has become rare. Pkt \$2.00

ROYAL GOLDEN #WM160

The most beautiful watermelon we carry; the rind of this heirloom turns brilliant golden-yellow when ripe! The distinctive color makes it a snap to know when to harvest and is so beautiful in your garden. The tasty pinkish-red flesh is sweet, crisp and refreshing. This variety is much larger than 'Golden Midget', with fruit weighing 8-25 lbs. We are so happy to offer seed for this great old melon that used to be offered by Willhite Seed of Poolville, Texas, until they discontinued it from their catalog in the 1970s and it almost became extinct. Pkt (10 seeds) \$2.25

SCALY BARK #WM174

This truly historic variety was listed in the 1885 Retail Catalogue of the notable James J.H.

Gregory, who said, "Skin somewhat rough, as the name denotes. Looks outside somewhat like *Phinney's*. Remains longer than usual in eating order after gathering." This melon remained popular for many years, especially in the south. We are glad to see this great melon again in gardens. Named for the mottled, light and medium green rind that appears much like tree bark, very unique looking. The flesh is bright red, sweet and crisp; it also keeps very well, so you can enjoy melons over a long season. Pkt \$4.00

STONE MOUNTAIN #WM164

A legendary commercial melon from the early 20th century. Stone Mountain was introduced in 1923 by Hastings Seed Company of Atlanta, Georgia, and went on to become one of the top commercial melons of the 1930's and 1940's, but now is almost extinct due to mass production and hybrids. Nice-sized fruit weigh about 30 lbs, and have thick rinds that make them excel as shippers and storage melons. The red flesh is sweet, juicy and wonderful, bringing back memories of how watermelons used to taste. A classic Southern melon that we are proud to offer, thanks to seed collector Rodger Winn. Pkt (15 seeds) \$3.00

STRAWBERRY #WM196 *New!*

85 days. Flesh is a gorgeous strawberry pink, ripening to within a half-inch of the rind, and usually has very few seeds. Fine grained, distinctively flavored and super sweet, it is classed among the best-tasting by those who have tried it. The oblong, striped fruits reach 15-25 pounds. With moderate disease resistance, this variety deserves to be the star of your summer garden. Originally selected from a Florida heirloom by Walt Childs and introduced in 1989 by our good friends at Southern Exposure Seed Exchange. Outstanding! Pkt (10 seeds) \$2.75

SUGAR BABY #WM132

79 days. The most popular icebox-sized melon among gardeners! Early, 6 to 10-lb melons are great for the North and have sweet, deep red flesh. These also do well in the tropics. Pkt \$2.50

TAKII GEM #WM155

Extinct commercially until we reintroduced it, this variety was given to the USDA in 1955 by Takii and Company of Kyoto, Japan. This small icebox melon has sweet red flesh and a grayish-green rind. It produces very early, great for areas with short growing seasons. Pkt (15 seeds) \$2.75

TENDERGOLD #WM195

80 days. A fairly early orange-fleshed variety that has great taste and texture. Its rind is hard and tough, making it a good orange variety for marketing. They are very uniform and weigh 22 lbs. Pkt \$2.50

TEXAS GOLDEN #WM179

A beautiful melon that is filled with delicious golden flesh, sweet and flavorful. The rind is thin and light green, similar to the "Charleston Grey" variety. Fruit is oblong in shape and weigh 15-25 lbs. Pkt (10 seeds) \$2.75

THAI ROM DAO #WM163

80 days Small fruit weigh about 5 lbs. A striped green rind and bright red flesh that is sweet and tasty. A fun little melon from Thailand. A great choice in hot, humid climates! Pkt \$2.25

TOM WATSON #WM104

87 days. Large, 20 to 40-lb fruit with sweet, crisp, dark red flesh. The tough rind makes it a good shipping melon. A pre-1900 heirloom, popular with old-timers. It is getting hard to find as most sources have dropped it. Pkt \$2.25

WILSON'S SWEET #WM161

80 days. Very unique spotted rind, with very crisp, sweet red flesh that bursts with rich, old time watermelon flavor! One of the best melons I've tried in the last few years. Truly a winner! It used to be grown commercially, and was offered by several seed companies in the 1960s, but has since become nearly extinct. A great variety for home and market gardeners, as it produces 15-to 20 lb fruit that keep well. Pkt (10 seeds) \$2.50

WHITE SUGAR LUMP #WM166

We at last have a limited supply of seed for this very rare melon. The pale flesh is a creamy white color with a light, refreshingly sweet taste. Fruit weigh around 5-10 lbs each and ripen early. It was carried by the Henry Fields Seed Company in the 1950's and 1960's, and in 1956 they said "Sweet as sugar, that's why we call them Sugar Lumps." They offered these in three colors: red, yellow and white. Thin-striped rind. Pkt (15 seeds) \$3.50

WHITE WONDER #WM150

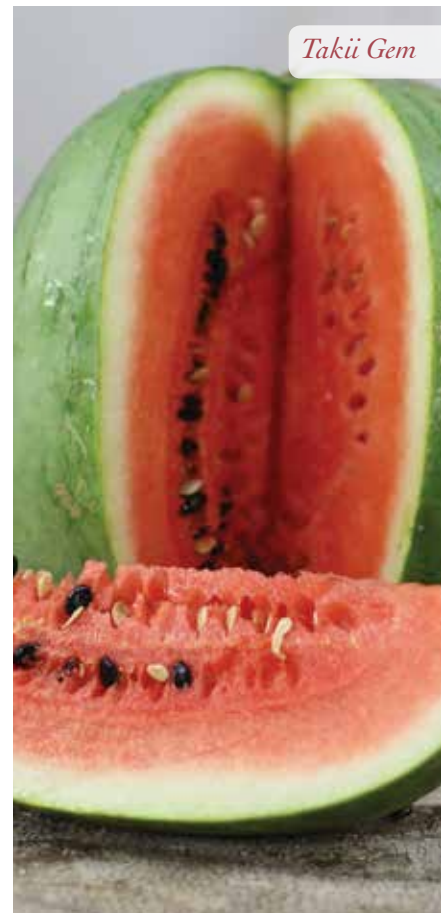
80 days. Beautiful, snow-white flesh is so pale it's almost transparent! The flavor is unique, fruity, and so delicious. The small, round 3-8 lb icebox-sized fruit are very refreshing and perfect for gourmet growers wanting to target high-class markets. These will add contrast to any display and are sure to bring attention at farmers' markets. White-fleshed watermelons were common in the 1800's, but due to corporate agriculture, these genetic treasures are about to be lost. That is a shame, as white-fleshed varieties date back hundreds of years and were developed in Africa from wild strains. This early variety is not for shipping as it cracks easily, but you will enjoy its unique crispness, fresh from the garden. Pkt (15 seeds) \$2.50

"The true Southern watermelon is a boon apart, and not to be mentioned with commoner things. It is chief of this world's luxuries, king by the grace of God over all the fruits of the earth. When one has tasted it, he knows what the angels eat. It was not a Southern watermelon that Eve took; we know it because she repented."

—MARK TWAIN



Melitopolski



Takii Gem

Herb Seed

We offer a great selection of flavorful culinary types and popular medicinal varieties. Everyone should experience the joy of having fresh herbs. **Notice:** All statements listed in our catalog are for historical information only and are not approved by the FDA. Seek the advice of a qualified health professional before using any herbs for medicinal purposes.

ANISE #HB217 New!

Tender perennial usually grown as an annual to 20 inches. An ancient herbal favorite, hailing from the eastern Mediterranean region and cultivated at least since the days of ancient Egypt! Lacy umbels of delicate white flowers give rise to the seeds, which are the part usually used. Widely appreciated for flavoring baked goods and liqueurs. Also great for use in soups, sauces, stews and salads. Pkt \$2.25

ANISE HYSSOP #HB122

(*Agastache foeniculum*) This herb is used to make one of the best herb teas; the leaves possess a naturally sweet, wonderful anise taste and fragrance. Lovely purple flowers that bees love; many uses, including medicinal. Pkt (125 seeds) \$1.75

BASIL, ARARAT #HB209

Bicolor leaves are mottled with varying degrees of purple. Flavor and aroma are unusually intense; the crisp, licorice-anise fragrance wins taste tests among purples. A flavorful variety from Israel. Pkt (75 seeds) \$2.50

BASIL, BLUE SPICE #HB200

(*Ocimum basilicum*) Vigorous plant with dense spikes of light purple flowers enclosed in showy deep purple bracts, making for an especially fine appearance in pots or in the garden. Heavy fragrance with spicy vanilla overtones that makes a pleasant contribution to both fruit salads and savory dishes. Pkt (75 seeds) \$2.50

BASIL, CARDINAL #HB224 New!

At last, someone has bred a basil to accentuate the stunning flower heads! Still a culinary basil, but the rich purple flower heads are huge! Use the flowers in arrangements, the leaves in your favorite recipes. Very new and very choice—a milestone of conventional plant breeding! Pkt (100 seeds) \$3.00

BASIL, CINNAMON #HB104

Spicy flavor, tasty Mexican variety. Pkt (50 seeds) \$1.75

BASIL, CORSICAN #HB206

Mediterranean heirloom type from Napoleon's island birthplace off the French and Italian coasts. This versatile type comes in varying degrees of green to purple, often spectacularly mottled in both. A competent culinary type that makes a scintillating contribution in the border as well. Recommended! Pkt (75 seeds) \$2.50

BASIL, DARK PURPLE OPAL #HB106

A beautiful and ornamental variety; deep purple. Pkt (75 seeds) \$2.50

Lemon Bee Balm



BASIL, EMILY #HB194

Compact version of the classic Genovese type that is superior for pot culture, having shorter stem-length between leaf nodes. Widely recognized to be longer-lasting when cut, all of which make "Emily" a better subject for market growers and home gardeners. Pkt (150 seeds) \$2.50

BASIL, FINE VERDE #HB110

Very small, fine leaves on compact bushes; great for containers. Perfect rich, spicy basil flavor that Italians love. Pkt (75 seeds) \$1.75

BASIL, GENOVESE #HB101

68 days. The famous Italian heirloom is very popular with many cooks. Pkt (40 seeds) \$2.50 or 1 oz \$8.00

BASIL, GENOVESE RED FREDDY**#HB219 *New!***

The same large, deeply pleated leaves as Genovese that everyone loves, but instead of green, Red Freddy boasts deep Roman purple. Pkt \$2.50

BASIL, GREEK DWARF #HB144

Cute little compact plants are only 6" tall and are great for growing in containers. It has a spicy, slightly anise flavor and is a must for Greek cooking. Pkt (100 seeds) \$1.75

BASIL, LEMON #HB107

Wonderful lemon fragrance & taste, a real culinary delight. Pkt (100 seeds) \$2.00

BASIL, LETTUCE LEAF #HB108

Huge 3"-5" leaves; Japanese basil with a great flavor. Pkt (100 seeds) \$1.75

BASIL, LICORICE #HB105

Has a strong licorice scent and flavor. Unique. Pkt (100 seeds) \$1.75

BASIL, LIME #HB103

A unique lime-flavored basil from Thailand. Popular variety for fresh market! Pkt (40 seeds) \$2.50

BASIL, PERSIAN #HB207

Really interesting and flavorful! Known as Reyhan throughout the varied nations of southwestern Asia. Has a distinctive aroma, both lemony and spicelike. Pkt (75 seeds) \$2.50

BASIL, SIAM QUEEN THAI #HB102

Very strong, clove-scented basil. This is a must for curry and all Thai cooking. This selection has beautiful flowers. Very tasty. This improved variety produces very large and lovely flowerheads. Pkt (75 seeds) \$2.50

BASIL, THAI HAIRY LEMON #HB185

(*Ocimum canum*) This basil has slightly fuzzy stems, hence the name. Delicious flavor that lends itself well to many Oriental dishes. Popular in Thailand. Pkt (100 seeds) \$2.50

BASIL, THAI HOLY "KAPRAO" #HB142

A popular herb in Thai cuisine, the fragrant purplish-green leaves can be used in potpourri and have a spicy, sweet, clove-like flavor. A religious herb of the Hindus. Pkt (75 seeds) \$2.25

BASIL, THAI SWEET #HB166 *New!*

Popular sweet, spicy basil that is essential in Thai cuisine. Very flavorful with a nice licorice taste. Pkt (100 seeds) \$2.50

Red Freddy Genovese Basil*Cilantro Slo-Bolt*

BEE BALM, LEMON #HB124

(*Monarda citriodora*) An annual, lemon-flavored variety. Superb tea plant; striking pink-purple flowers, beautiful and tasty. Pkt (100 seeds) \$1.50

BORAGE #HB139

(*Borago officinalis*) Cucumber-flavored fresh leaves are added to salads, cooked, or made into a cooling drink. The blue flowers are used as a garnish. Makes a good honey plant. Also used medicinally. Pkt (60 seeds) \$1.75 or 1 oz \$5.00

BURDOCK, GREAT #HB197

(*Arctium lappa*) Renowned traditional medicinal plant in Europe, North America and China, resorted to at one time or another as a diuretic. It is also used in cases of snakebite, skin diseases and burns, fevers, and women's complaints. Rhubarb-like leaves yield nutritious stalks that are cooked like celery; young roots are eaten raw or prepared like parsnips. The sticky seeds can be sprouted and have been used as buttons! How much more can one plant offer? Pkt (100 seeds) \$2.50

CARAWAY #HB150

(*Carum carvi*). Delicious seeds are used for flavoring many dishes, from desserts to soups. The leaves are used in salads, stews, and sauces. Also medicinal. Pkt (100 seeds) \$2.50

CATMINT, GRANDVIEW #HB187

(*Nepeta subsessilis*) Mounds of fine, aromatic foliage gives way in early summer to fantastic whorls of tubular flowers running the gamut from palest blue through violet. If spent blooms are removed, the show lasts into autumn. This is a choice variety for the middle of the border, and is a favorite of hummingbirds, bees and butterflies as well. Pkt (125 seeds) \$2.25

CATNIP #HB127

(*Nepeta cataria*) The herb that drives cats wild is also medicinal; used in a tasty herbal tea for colds and flu. Vigorous plant. (200 seeds) Pkt \$2.00

CATNIP, LEMON #HB212 New!

(*Nepeta cataria*) Perennial. Sturdy, nearly indestructible and very distinct variant of regular catnip. This one boasts white to pale pink flowers and a lemony scent, but with the same elegant silvery foliage. Plants reach occasionally to 4 feet, typically much shorter. Not a favorite with the feline set, possibly due to its citrus scent, and may not have identical herbal properties to regular catnip. Pkt \$2.50

CHERVIL #HB188

(*Anthriscus cerefolium*) Traditionally used in French cooking, where the slightly anise-like flavor of the leaves is appreciated when added to eggs, vegetable and fish dishes. Leaves are added at the very last minute of cooking, to preserve the delicate flavor. Small white flowers atop 15-20 inch stems. Also known as French parsley. Pkt (400 seeds) \$1.75

CHIA, CROWN JEWELS #HB182

(*Salvia columbariae*) A different *Salvia* species with a long history, as it was grown as a staple food crop by Native Americans years ago. It has a high nutrition value. Called Chia in Mexico and other Central American countries, it is also a

special ornamental plant which forms a clump of decorative grey-green leaves and colorful purplish flowers. Chia seeds are now a popular natural health product. Pkt (100 seeds) \$2.50

CHINESE CHIVES #HB111

(*Allium tuberosum*) These winter-tolerant chives are great for greenhouse production. They have great garlic flavor and are popular with Asian chefs. We love 'em. Pkt (300 seeds) \$1.75

CHINESE MOTHERWORT #HB140

(*Leonuris artemisia*) Hard-to-find medicinal herb, related to Lion's Tail but having whorls of delicate purple flowers. Space 3' tall plants about 1' apart; easy to grow. It is used in Asia for many health problems, including to help lower blood pressure. Pkt (50 seeds) \$2.50

CHIVES, COMMON #HB135

Wonderful, mild onion flavor. These long, thin chives are excellent in many meals; great raw or cooked. Lavender flowers. Pkt (300 seeds) \$2.50

CILANTRO #HB125

(*Coriandrum sativum*) Popular in Mexican cuisine, this herb is a must for all salsa and chili recipes; delicious and flavorful. Pkt (100 seeds) \$2.00 or 1 oz \$5.00

CILANTRO, SLO-BOLT #HB143

(*Coriandrum sativum*) This is a slow-bolting version of Cilantro/Coriander that produces flavorful leaves over a longer period. Pkt (100 seeds) \$2.50

CORIANDER, LARGE SEEDED #HB205

(*Coriandrum sativum*) Early-bolting seed type is intended for use of the seed, which are true coriander; however the leaves may be harvested sparingly for cilantro. Very productive, and fresh coriander is so much nicer than the dried seeds in cooking! Pkt (50 seeds) \$2.25

CULANTRO OR VIETNAMESE CORIANDER #HB173

Also called Eryngo or Ngo Gai, this plant is very popular in Vietnam and Thailand and is famous for its cilantro-like taste. This plant is a must for many South Asian dishes and grows very well in warm weather. Pkt (40 seeds) \$2.50

CUMIN #HB152

(*Cuminum cyminum*) The flavorful seeds are an important ingredient in many Mexican dishes; also used in bread and cakes. Small, tender, crawling plants reach about 6" tall. Pkt (100 seeds) \$1.50

DILL, BOUQUET #HB126

(*Anethum graveolens*) Early to flower with large seed heads. Excellent in pickles and used to flavor many other foods. Easy to grow. Pkt (300 seeds) \$2.50

DILL, ELEPHANT #HB180

A very aromatic, late-flowering variety that has nice green color and is productive. Pkt (300 seeds) \$2.00

DILL, VIERLING #HB176

Deep, blue-green color and finely cut foliage. A good late flower strain for commercial leaf production; it is also used as a cut flower, as it produces attractive, light greenish flowers. Pkt (300 seeds) \$2.00

DOCK, BLOODY (RED SORREL) #HB189

(*Rumex sanguineus*) Stunning foliage plant with elongated, medium green leaves, exquisitely veined in a brilliant burgundy-purple. A hardy perennial, it quickly forms an attractive clump, which sends up red flower-clusters in early summer, followed by brown seed heads. A superb, deer-resistant accent plant. Pkt (100 seeds) \$2.50

ECHINACEA PARADOXA OR OZARK YELLOW CONEFLOWER #HB171

Like the pale purple coneflower, but these are a bright golden-yellow color. Brilliant blooms do well in fairly dry, rocky soil like is found on many of the Ozark hills here in Missouri and Arkansas; this is the region where this unique coneflower is native. Used by Native Americans as a traditional medicine, it is being researched today for its herbal uses. It can be hard to find even here in Southern Missouri, but is rather easy to grow. Pkt (30 seeds) \$2.00

ECHINACEA PURPUREA #HB119

A beautiful, purple wildflower and well-known medicinal herb with numerous uses. Excellent. Pkt (50 seeds) \$2.50

BRONZE FENNEL #HB198

(*Foeniculum vulgare*) Very decorative bronze-hued lacy foliage. Its unusual color makes a striking accent plant, a sophisticated addition in salads, or an elegant garnish. Seeds may, of course, be used like those of any fennel. Pkt (50 seeds) \$2.50

FENNEL, FLORENCE #HB128

(*Foeniculum vulgare*) Plant grows like dill. Used in Italian cooking; tasty. Very easy to grow. Pkt (200 seeds) \$1.50

FENUGREEK #HB136

(*Trigonella foenum-graecum*) The aromatic leaves are a popular potherb in India. Also used in curry powder, in imitation flavorings, and as a coffee substitute. The seeds make a tasty tea. Popular in western Asia and the Mediterranean. Pkt (75 seeds) \$1.50

FEVERFEW #HB158

(*Chrysanthemum parthenium*) This herb produces pretty daisy-like flowers; it is used to repel insects and used by many for migraines, arthritis and as a digestive aid. Very easy to grow. Pkt (125 seeds) \$2.00

GERMAN CHAMOMILE #HB118

(*Matricaria recutita*) Beautiful, small flowers; makes a relaxing tea with a sweet, fruity fragrance; medicinal. Attractive plants. Pkt (300 seeds) \$1.75

HYSSOP, BLUE #HB123

(*Hyssopus officinalis*) Excellent for attracting bees and butterflies, bright blue flowers; a superb antiviral plant that many use to treat flu, etc. Pkt (125 seeds) \$1.50

KOREAN HYSSOP #HB208

(*Agastache rugosa*) Perennial, more robust relative to Anise Hyssop, with similar flavor and overall appearance except that, at four feet tall, it is very much larger. One of the 50 Fundamental Herbs in Chinese traditional medicine, this plant has been studied in recent times for antibacterial properties. Makes a wonderful base for herbal tea blends; makes a definitive statement in the garden! Pkt (100 seeds) \$2.25

LAVENDER #HB112

(*Lavandula vera*) Famous for fragrance, the lavender-colored blossoms are used in potpourris, soaps, etc. A great old-time cottage garden plant. Pkt (100 seeds) \$2.25

LEMON BALM #HB117

(*Melissa officinalis*) Deliciously lemon-flavored; great in tea. A vigorous, hardy plant. Pkt (300 seeds) \$2.50

LEMONGRASS #HB162

(*Cymbopogon citratus*) The famous, tropical lemon-flavored herb of Thai cuisine. It has long, slender, pale green stems that are thick and fleshy. I just love the wonderful flavor this herb adds to soups, curries and stir-fries. We enjoy cooking with it often. This perennial must be grown in warm weather or inside to keep from freezing. We are pleased to offer this rare and much requested seed. Pkt (60 seeds) \$3.00

LOVAGE #HB153

(*Levisticum officinalis*) Flavorful, dark green leaves and yellow flowers; the leaves and seeds are used for flavoring stews, soups, salads, pickles, and more. Nice celery taste. The hardy plants can be grown in most of the North. Pkt (200 seeds) \$1.75

MARJORAM #HB137

(*Majorana hortensis*) A fragrant and flavorful herb that is a popular seasoning. Easy to grow. Pkt (800 seeds) \$2.50

MARSHMALLOW #HB190

(*Althaea officinalis*) African native. The original source of an Egyptian confection which evolved into today's marshmallows. The roots and velvety leaves have been eaten as a vegetable for centuries, often fried with onion and garlic. 3-4 foot stems of 1-2 inch, white-to-pink flowers are reminiscent of hollyhocks, to which this plant is related. The plant is also renowned in various folk cultures for its medicinal properties. Pkt (35 seeds) \$2.25

MILK THISTLE #HB168

(*Silybum marianum*) This biennial is a lovely plant with glossy green leaves with silver veins. Historically used for many tonics, and is said to be good for the liver. Pkt (40 seeds) \$1.75

MOLDAVIAN BALM, DRAGONHEAD

#HB204 (*Dracocephalum moldavicum*) Eurasian native that has been cultivated for centuries. The minty-lemony leaves and large purple flowers have long been used in a tea for reputed herbal benefits, including "lightening a discouraged heart." Beloved by bees, like all the mint tribe. Pkt (75 seeds) \$2.75

MUNSTEAD STRAIN LAVENDER #HB213

New! (*Lavandula vera*) Perennial. Compact, superior Northern-hardy strain. The plants seldom exceed a foot in height. Use the fragrant spikes as you would any lavender—potpourris, sachets, dried arrangements, etc. The silvery-gray foliage is elegant even when out of flower. A reliable as well as beautiful old-fashioned garden favorite. Pkt (100 seeds) \$2.75

MUGWORT #HB116

(*Artemisia vulgaris*) A popular woman's medicinal herb from Asia. A large plant. Pkt (125 seeds) \$2.00

OREGANO, VULGARE #HB131



Basil Emily



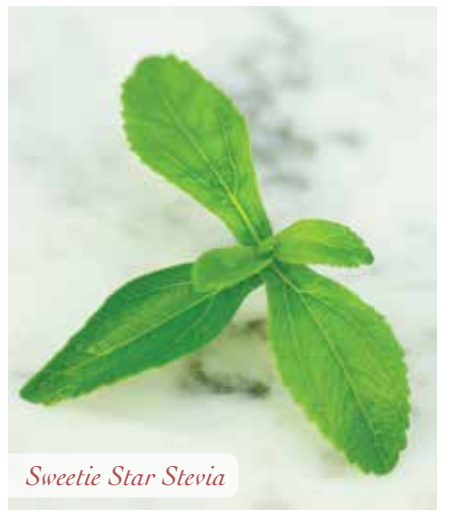
Korean Hyssop



Fennel Bronze



Sage Broad Leaf



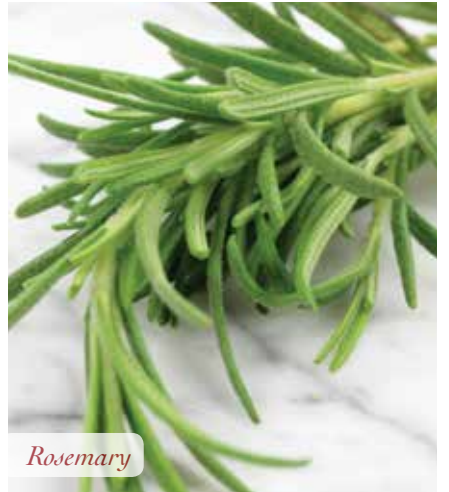
Sweetie Star Stevia



Basil Ararat



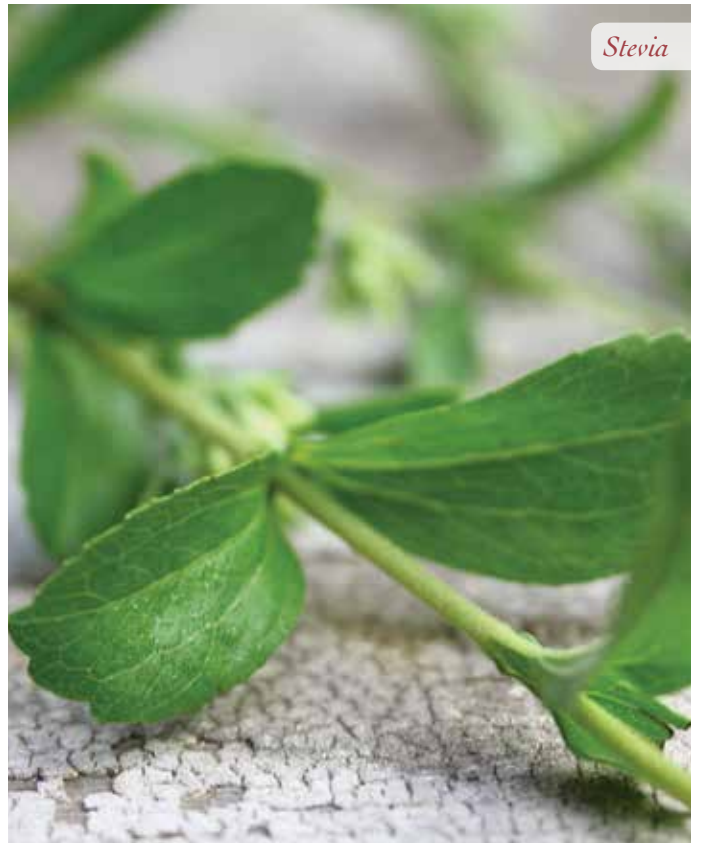
Basil Blue Spice



Rosemary



Shisbo or Perilla "Purple Zi Su"



Stevia

(*Origanum vulgare*) This is a beautiful and delicious Italian flavoring herb. Also medicinal. Great for Italian and Greek cooking. Pkt (400 seeds) \$2.00

OREGANO, WILD ZAATAR #HB174

(*Origanum syriaca*) We offer seeds from Israel for this plant that grows wild in Israel, Jordan and surrounding areas. Doubtless a common herb in Bible times, and still one of the tastiest! It has great flavor that blends hints of Oregano, Thyme and Marjoram. A favorite. Pkt (75 seeds) \$2.50

PARSLEY A GROSSE RACINE GROS HATIF #HB183

Grown for its flavorful large, long roots, a French selection that is early. Pkt (400 seeds) \$1.75

PARSLEY DEMI LONG ROOT #HB177

This French rooted variety makes shorter, fatter roots that are better for heavy soil; this old vegetable is delicious grated into salads or sliced into soups. Pkt (400 seeds) \$1.75

PARSLEY, GIANT OF ITALY #HB133

A very large Italian strain of parsley with great flavor. Perfect for sauces. Pkt (400 seeds) \$1.75

PARSLEY, HAMBURG ROOTED #HB134

This heirloom dates to the pre-1600s and is grown for its large roots that make superb soups and stews. Leaves are also delicious. Pkt (400 seeds) \$1.50 or 1 oz \$5.00

PLANTAIN #HB201

English Plantain (*Plantago lanceolata*). Legendary herb used for centuries, many benefits having been ascribed to this plant. The leaves sometimes cooked for greens. Plants form a low rosette of leaves, 10-20" in diameter. In time a bare, tall flower-stem emerges from the crown, reminiscent in a way of tiny cattails. Some small birds relish the seeds in season, and the plant hosts several species of moths. This common plant has naturalized widely but we offer an improved strain. Pkt (100 seeds) \$2.00

PENNYROYAL #HB216 New!

(*Mentha pulegium*) Perennial. Short, spreading plant with clusters of lilac flowers. Leaves have a strong minty aroma and have traditionally been used in cooking and medicinally. However, recent studies have indicated that this herb may have toxic effects. We offer it as an ornamental only and caution against taking this herb internally. Pkt (100 seeds) \$2.50

PURSLANE, GREEN #HB151

(*Portulaca oleracea*) Low, crawling plant produces tender stems and juicy leaves that are excellent added to salads. A popular green in Mexico that was favored by my Hispanic grandmother. Also used in herbal healing plans. Pkt (300 seeds) \$1.50

RAMSONS or WILD GARLIC #HB195

(*A. ursinum*) Also called Bear's Garlic, from the brown bear's predilection for digging the bulbs. European native appreciated since Neolithic times. The broad, spoon-shaped leaves and delicate, star-shaped white flowers are both so charming and unusual. Makes the most elegant massed planting in a shady corner of the garden! Use chopped leaves or flowers in place of ordinary garlic. Pkt (100 seeds) \$2.50

ROSEMARY #HB218 New!

(*Rosmarina officinalis*) Tender perennial to 30 inches. The plant has been used for centuries both medicinally and in the kitchen. Small evergreen shrub is covered with needle-like aromatic leaves and a myriad of tiny pink or blue flowers in summer. Perennial in mild-winter climates; elsewhere, grow in containers for overwintering indoors. The dark green leaves may be used fresh or dried. Flowers are beloved by bees. We offer select seed, that is easier to start, but it still can be somewhat challenging to start. The plants are lovely and can live for years with proper care. Pkt (35 seeds) \$3.00

RUE, HERB O' GRACE #HB191

(*Ruta graveolens*) Historic herb whose use dates back to ancient times—rue is mentioned in the New Testament. The evergreen plants are a rich sea-green, quite distinctive even from a distance, forming a compact mound in the herb garden. Thrives in poor sandy soils and hot, dry sites. Pkt (100 seeds) \$1.75

SAGE, BROAD LEAF #HB147

(*Salvia officinalis*) Used in Europe and America to flavor many meats, stuffings, vinegars, and more! Fragrant leaves are also used in potpourri. 20"-tall gray-green plants are quite attractive. Pkt (75 seeds) \$2.00

SHEEP'S SORREL #HB130

(*Rumex acetosella*) Tasty, sour, clover-like leaves; pretty plant and flowers. Pkt (150 seeds) \$1.50

SHISHO or PERILLA "PURPLE ZI SU" #HB155

(*Perilla frutescens*) A beautiful and delicious plant that is very popular in Asia. The purple-red leaves are used to color and flavor vinegar and to make beautiful pink rice. They are great in salads; flavor is a mix of basil and mint. Pkt (75 seeds) \$2.50

SHUNGIKU EDIBLE CHRYSANTHEMUM #HB129

(*Chrysanthemum coronarium*) Delicious green leaves are great in salads and stir-fries. The brilliant yellow flowers are also tasty! A beautiful Oriental heirloom, very colorful. Pkt (125 seeds) \$2.50

SORREL, GREEN DE BELLEVILLE #HB202

(*Rumex acetosa*) Sorrel is appreciated in native cuisines throughout Europe and in many parts of Asia and Africa as well. A perennial, it is available in early spring, before many annual crops have even been sown! The lemony tartness of the young succulent leaves gives a tangy twist to salads. Widely used in soups; combine with spinach for an authentic spanakopita. This cultivated variety with clear green leaves is much slower bolting than the wild species. Pkt (200 seeds) \$2.00

SPEARMINT #HB199

(*Mentha spicata*) Here is the true species spearmint, used to flavor everything from jellies to chewing gum, teas to toothpaste! This old favorite reaches to 2 feet tall, grows in sun or shade. The lilac-pink flowers make wonderful food for bees. It has many documented medicinal effects, including antiandrogenic properties. Easy from seed. Pkt (125 seeds) \$2.00

STEVIA #HB175

(*Stevia rebaudiana*) A hard-to-find herb that is grown for the famous Stevia leaves which, when

dried, are used to sweeten drinks and desserts. Much sweeter than sugar; stevia powder is reported to be 300 times sweeter! Not winter-hardy, except in zones 8-10. From Brazil and Paraguay. The chemical companies who make artificial sweeteners hate this plant, and have tried to make it illegal. But I just love it! Pkt (15 seeds) \$2.75

SWEETIE STAR STEVIA #HB223 New!

Sweetie Star has finer leaves than common Stevia strains. We believe this strain is the sweetest Stevia on the market from seeds. Pkt (15 seeds) \$3.50

STINGING NETTLE #HB203

(*Urtica dioica*) Yes, it's the very same plant that causes unwary hikers such discomfort! But drying or cooking eliminates the sting, and the attractive plants have a long history of use in herbal medicine, as a medicinal shampoo and reputed to alleviate symptoms in cases of arthritis, enlarged prostate, and many other complaints. Also used in salt-reduced diets. Young shoots taste like spinach and are rich in vitamins and iron. Nettle is one of the foundations of Biodynamic practices. Pkt (800 seeds) \$2.00

SUMMER SAVORY #HB138

(*Satureja hortensis*) Delicious peppery flavor that is popular in beans and many other dishes; also used medicinally. Pkt (250 seeds) \$1.50

SUNSET FLOWER MILKWEED #HB169

(*Asclepias curassavica*) There are beautiful reddish-orange flower clusters on this tropical milkweed that grows as an annual here. This plant is used in traditional medicine of Central America and the Caribbean. **Warning: Can be toxic, only for use by medical professionals.** Pkt (30 seeds) \$2.50

TANSY #HB220 New!

(*Tanacetum vulgare*) Perennial, to 4 feet. Fern-like, aromatic leaves, with a fragrance reminiscent of camphor and rosemary. Mature plants produce heads of attractive yellow button-like flowers, interesting when grown at the back of an herb border. Dried tansy has historically been used to repel insects like moths and ants; the plant also yields a traditional green dye. Not recommended for culinary use. Pkt (100 seeds) \$2.50

TARRAGON, RUSSIAN #HB145

A flavorful herb that is used to season salads, meats, and other dishes; hardy plants grow to 40". Used fresh or dried. Pkt (175 seeds) \$2.00

THYME #HB113

(*T. vulgaris*) Very aromatic and flavorful; not winter hardy. Pkt (800 seeds) \$2.50

THYME, WILD #HB214 New!

(*Thymus pulegioides*) Perennial. (Also known as creeping thyme) Spreading perennial that forms thick mats with tight clusters of rose-purple flowers. Very fragrant; useful for planting between stepping stones and at the edge of walks, where its vigorous growth habit is a virtue. Used in cooking and for medicinal purposes; anti-fungal action has been documented for this species. Pkt (200 seeds) \$2.25

TOOTHACHE PLANT #HB160

(*Spilanthes acmella*) Pretty yellow and red cone-shaped flowers and leaves have properties similar to Echinacea; said to enhance the immune system, improve digestion and help nausea. The name toothache plant comes from the numbing properties it produces when the leaves and flowers are chewed, and it is used by many herbalists for this purpose. It is a tender perennial but can be grown as an annual in most areas. Pkt (35 seeds) \$2.50

VALERIAN #HB221 New!

(*Valeriana officinalis*) Perennial. (Also known as Garden Heliotrope) Delicate-looking, low-growing plants give rise to 4-foot, charming clusters of tiny pale pink flowers June-September; very attractive in borders or herb gardens. Extracted fragrance of the flowers was used in perfumes in the Renaissance. Valerian was touted for its medicinal properties for centuries, and modern research has confirmed its value. The root has been the part most used, having been recommended as a pain reliever, sedative, and to allay migraine, but most importantly, to relieve insomnia. (We make no recommendation and any use of herbs should be undertaken only under medical supervision.) Pkt (100 seeds) \$2.00

VIETNAMESE MINT OR BALM #HB172

A flavorful herb that has a lemon-like taste, that goes well in many dishes as well as making a great tea, which in Vietnam is used medicinally. A fast-growing plant that is similar to mint. Pkt (50 seeds) \$2.25

WHITE HOREHOUND #HB192

(*Marrubium vulgare*) This is the traditional remedy for coughs, having earned its place in the herb garden! Mounds of silvery foliage, around 18 inches tall and somewhat broader, last all season long in most climates. White flowers in season are pretty but not really showy. Pkt (100 seeds) \$2.00

WORMWOOD #HB115

(*Artemisia absinthium*) Silvery-grey leaves, a beautiful plant; ornamental. Used to expel worms, and as a bitter tonic; hardy. Pkt (500 seeds) \$2.00

YARROW #HB114

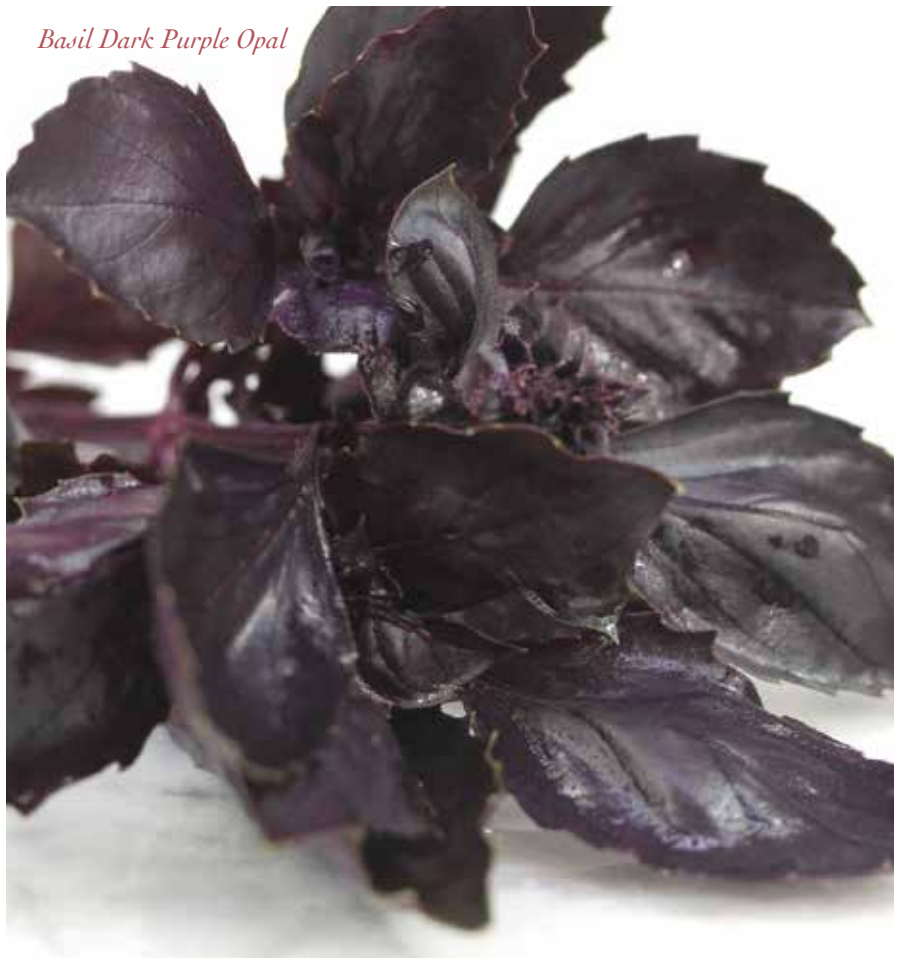
(*Achillea millefolium*) Beautiful when used as a dried flower. Also popular as an herb; used for colds, fevers, and for healing wounds. Pkt (800 seeds) \$1.50

“No other human occupation opens so wide a field for the profitable and agreeable combination of labor with cultivated thought, as agriculture.”

—ABRAHAM LINCOLN



Thai Basil Siam Queen



Basil Dark Purple Opal

Flower Seed

We are glad to be able to offer a good selection of old cottage garden flower varieties. Flowers bring so much joy and beauty to any garden. The old flowers seem to have disappeared even faster than their vegetable cousins. Today we can only dream about many of the superbly beautiful and fragrant flower varieties the Victorians grew. **Warning: some are very poisonous. Do not use for food unless you are sure they are edible.**

FLOWERS: Should all be grown in full sun, in moderately rich, moist soil except as noted.

ANNUALS: Seed should be started in spring. Most can be started indoors and plants set out after danger of frost is past. Or sow in place after frost season.

BIENNIAL: Plants usually grow one year to flower in the second year. Many occasionally live over as short-lived perennials.

HARDY ANNUALS: Seed may be started in the spring or sown outdoors or in cold frames the previous autumn.

HARDY PERENNIALS: May be sown spring or fall. Many will bloom from the second year on.

TENDER PERENNIALS: True perennials in their mild native climates; not winter hardy in temperate zone climates and therefore usually grown like annuals. Preferably started very early in the spring for transplanting after warm spring weather has arrived.

ABUTILON (FLOWERING MAPLE)

BELLVUE MIXED #FL904

(*Abutilon X*) South American native often called "Flowering Maple" for the shape of the delicate-looking leaves. Ours flowers in shades of muted orange, red and yellow; the large, crepe-like blooms look like miniature hibiscus flowers, to which it is related. Charming pot or container plant. An old-fashioned favorite! Pkt (25 seeds) \$2.25

ASTERS-CHINA

(*Callistephus chinensis*) Asters originated in China. Annual. (200 seeds per Pkt)

ANDRELLA SUPER MIX #FL104

Large, open, single flowers are daisy-like and come in a myriad of bright colors. Great for a cutting or bedding flower. Blooms summer to first frost. Grows 24" tall. A real beauty. Pkt \$2.00

CREGO MIX #FL103

This heirloom was introduced around 1900. Large, 4" flowers really stand out in their many brilliant colors; very handsome and vigorous. Pkt \$2.50

DOUBLE RAINBOW MIX #FL102

Colorful, double blooms come in a large variety of colors. Strong stems make this one of the top choices for cut flower growers nationwide. Pkt \$1.50



Andrella Super Mix



Bellvue Mixed Abutilon



Giants of California Mix Asters



Balsam Camelia Flowered Mix

GIANT PERFECTION MIX #FL101

Beautiful, long-lasting cut flowers, an old-fashioned favorite. Peony-type, extra-large flowers that are great for cutting. This formula mix has all the best colors. This variety is popular with home and market growers. Pkt \$1.50

GIANTS OF CALIFORNIA MIX #FL105

A long-stemmed ostrich-feathered type that has unique curled petals. These come in a variety of typical aster colors. Attractive and unique. Pkt \$2.00

BABY'S BREATH

Annual. Succession plant to prolong season, well-limed soils. (700 seeds per pkt)

COVENT GARDEN #FL110

(Gypsophila elegans) A lovely annual, single-flowered type that produces clouds of small pure white flowers on each stem. A cottage garden favorite that is perfect for fresh or dried floral arrangements. Pkt \$1.50

BACHELOR'S BUTTON

(Centaurea cyanus) Hardy annual. Often self-sows. Bachelor's Buttons were brought to America in the 17th century. (150 seeds per pkt)

BLACK BOY #FL162

Lovely, nearly black flowers are perfect for the old-fashioned cottage garden. This rare heirloom was listed in Buist's 1942 catalog. Colorful and unique. Pkt \$2.00

BLUE BOY #FL160

Colorful blue, double flowers on tall 3' plants, bloom all season. Very easy to grow. It is a self-seeding annual, so you will not have to replant. Pkt \$2.50

FROSTED QUEEN MIX #FL164

Amazing, extra-select flowers come in yummy-looking colors, with each very double flower being frosted with white, creating a stunning effect. Pkt \$2.50

POLKA DOT MIX #FL163

A semi-dwarf mixture of many brilliant colors: plum, red, blue, lavender, pink, and white. Easy to grow, with a long blooming period. Pkt \$1.75

RED BOY #FL166

The old-fashioned red variety that was popular with generations of American gardeners. Many of the carmine rose-colored blooms are double, and the hardy plants are quite tall. Very attractive and quite bright! Pkt \$2.00

TALL MIXED COLORS #FL161

An old-fashioned mix of tall types. Many beautiful colors: purple, violet, light and dark blue, rose, white, lavender, pink, and more! Very easy to grow. Pkt \$1.75

BALSAM

(Impatiens balsamina) Annual. Thrives in heat. (65 seeds)

CAMELIA FLOWERED MIX #FL120

Pre-1870 heirloom. Beautiful rose-shaped blooms in many colors: Pink, Lavender, Red, Rose, White, and more. Short bushy plants have large bright green leaves. Very easy to grow. A must for Victorian gardeners. Pkt \$2.00 or 1 oz \$7.00

BELLS OF IRELAND

Hardy annual.

BELLS OF IRELAND #FL140

(Moluccella laevis) Tiny white flowers in large green bell-shaped calyxes. Great as a cut flower, fresh or dried. This old-time plant has been cultivated since 1570. Very easy to grow. Pkt (125 seeds) \$2.50

BLACK-EYED SUSAN VINE

BLACK-EYED SUSAN VINE MIX #FL917

New! (Thunbergia alata) Tender perennial grown as an annual. Trumpet-shaped, 5-petaled tubular flowers in a warm mix of yellows, oranges and golds. Bearing 2-inch flowers with dark purple-black throats, this East African native is showy trained up a trellis, in hanging baskets, or in pots. Mature plants grown in a frost-free environment may climb 20 feet; expect 6- to 8-foot plants when grown as an annual. Pkt (25 seeds) \$3.00

BROWALLIA

Annual.

BROWALLIA BLUE LADY #FL168

(Browallia americana) Lovely blue flowering annual with attractive, deep green leaves. This plant bears numerous 1"- wide clear blue flowers with a cream center. Native of South America, it is easy to grow in full sun or partial shade. Plants reach 2' in height and bloom till frost. A must for those that love blue flowers. Pkt (250 seeds) \$2.50

BRUGMANSIA OR ANGEL'S TRUMPET

Tender perennial. Grow like eggplant or peppers. Overwinter in frost-free location.

PINK ANGEL'S TRUMPET #FL171

(Brugmansia suaveolens) Amazing, fragrant, trumpet-shaped flowers can grow up to 1 foot long! This variety is a beautiful blushing pink color and makes a really eye-popping display that will give the whole area a sweet aroma. One of my favorite flowers that is somewhat frost hardy. It will bloom nearly all year long in warm coastal climates, with temperatures between 50-80 degrees being perfect for this plant. Can be grown in sunlight or semi-shade. In cooler climates this plant can be grown in a large pot or directly in the ground as long as the plants are brought in before winter. *Warning: the seeds and plants are very poisonous.* Pkt (10 seeds) \$4.00



Red Boy Bachelor's Button



Blue Boy Bachelor's Button



Bells of Ireland



Browallia Blue Lady



Pink Angel's Trumpet Brugmansia

"Thou shalt not kill."

— EXODUS 20:13

CACTUS

CACTI MIXED #FL909 *New!*

Formula mix featuring diverse plant habits, flower forms and colors. Fascinating subjects for houseplant or greenhouse. Cacti are usually slow growers and very long-lived in suitable conditions. Pkt (25 seeds) \$2.75

CALENDULA

(Calendula officinalis) Hardy annual.
Often self-sows. (125 seeds per pkt)

BALL'S IMPROVED ORANGE #FL205

Pretty, double, 3" flowers are a deep orange color. They are great as cut flowers or as a tasty garnish in salads and add color to many dishes. Pkt \$1.75

INDIAN PRINCE #FL207

This traditional variety had become very popular by the 1930's. Tall plants produce stunning two-tone flowers. Deep orange petals are backed by crimson, making this a stunning cut flower. Pkt \$2.00

KABLOONA #FL204

Lavish display of flowers in tones from cream to gold and yellow to orange, with the centers of the daisy-like flower often in contrasting shades and textures. Fine for cut flowers. Calendula petals have been used as a substitute for saffron. A care-free plant blooming in late spring to early summer; excellent in cottage gardens. Pkt \$2.25

ORANGE KING #FL208

Massive, double calendula flowers in a beautiful shade of brilliant orange make this variety a true king of calendulas. Pkt \$1.75

ORANGE PORCUPINE #FL202

A beautiful selection of the old "Radio" variety, this one has beautiful quilled petals, bright orange in color. Unique. Pkt \$2.50

PACIFIC BEAUTY MIX #FL200

Lovely flowers up to 4" in colors of orange, apricot, yellow, peach, and cream. A historic heirloom garden plant that was known as "Pot Marigold." A colorful addition to any garden. Pkt \$1.75 or 1 oz \$6.00

PINK SURPRISE #FL201

A lovely calendula with apricot flowers tinged with pink; truly something new and exciting. Frilly flowers bloom over a long season. Pkt \$2.25

RADIO #FL206

This 1930's introduction celebrated the invention of the radio. The glowing orange flowers have pointed, quilled petals. Blooms over a long season and can easily be grown in pots. Pkt \$2.00

RESINA #FL210 *New!*

Bright yellow medium-sized daisies, with an occasional orange bloom just to keep things lively! This variety has the highest concentration of resins of any known type, which makes it the most potent for any of Calendula's many herbal uses! The yellow flowers also make a renowned yellow traditional dye. Pkt (50 seeds) \$2.75

YELLOW GEM #FL209

Annual—Dwarf Calendula reaches only about a

Pink Surprise



Yellow Gem



Indian Prince



Candytuft Fairyland Dwarf Mix



foot in height. Perky, clear yellow semi-double blooms. Adds a cheerful touch in late spring-early summer. Pkt \$2.25

CANDYTUFT

Hardy perennial. (125 seeds per pkt)

CANDYTUFT TALL #FL001

(Iberis umbellata) This is a lovely, taller type which produces that simple, charming look that has been lost in modern gardens. Having lovely pastel shades, it is easy to grow, as it even grows in rather poor soil. Pkt \$1.75

FAIRYLAND DWARF MIX #FL002

(Iberis umbellata) This dwarf plant adds an old-fashioned charm to the garden, with its lovely flowers in candy-colored shades of red, pink, lavender and white. This plant flowers quickly and makes pretty dried seed heads. Pkt \$1.75

CANTERBURY BELLS

CANTERBURY BELLS MIXED #FL100

(Campanula) Tall spikes of long-lasting, bell-shaped flowers, in rich tones of purple, lavender, reds, pinks, yellows and white to cream. A cottage-garden staple for centuries. Makes a fine cut flower. It was offered by Comstock, Ferre & Co. in 1856. Pkt (500 seeds) \$2.00

CASTOR BEAN

(Ricinus communis) Annual. Persists as a shrub in very mild-winter climates. (20 seeds per pkt)

GARDEN MIX #FL280

Castor Beans were introduced in the 16th century. We offer a mix of reds, pinks, greens, and burgundy. Tall, 8'-12' plants are tropical looking, have colored flower pods, and are easy to grow. **Warning: the seeds and plants are very poisonous.** Pkt \$2.50

GIANT ZANZIBARIENSIS #FL281

This giant castor bean will take center stage in any garden. Magnificent plants can grow over 15' in the first season, and the leaves can reach 3' across! A true monster that gets big in most climates and really huge in warm climates. Provides a quick, tropical-like shade. **Warning: the seeds and plants are very poisonous.** Pkt \$3.50

GIBSONII #FL282

This old-favorite type produces lovely reddish-bronze leaves and stunning scarlet seed heads. One of the most colorful, it adds a tropical touch to gardens anywhere. **Warning: the seeds and plants are very poisonous.** Pkt \$2.75

Cacti Mixed



Castor Bean Gibsonii



*“Hatred stirs up strife,
but love covers all
offenses.”* PROVERBS 10:12

CELOSIA & COCKSCOMB

Annual.

CELOSIA, PAMPAS PLUME MIX #FL905

(*Celosia plumosa*) To 28-48 inches. Full-sized plume-type celosia. The soft, feathery plumes come in the range of colors. Arresting at the back of the border; sensational in arrangements. Holds color well as a dried flower. Summer garden workhorse thrives in heat and dry conditions. Pkt (125 seeds) \$2.00

CELOSIA, ORANGE PEACH #FL269 *New!*

Annual, to 48". Stunning, large, very deeply folded crested-type cockscombs in shades from apricot to coral pink. Gorgeous at the back of a mixed border; also makes a nice dried flower. Pkt (100 seeds) \$2.75

COCKSCOMB, AMISH #FL262

Orral and Joan Craig discovered this variety growing in an Amish garden near Arthur, Illinois. Beautiful, large red heads on compact 1'-tall plants. I first saw this variety growing at Seed Savers in Iowa and was taken aback by its color and beauty. Pkt (100 seeds) \$2.50

COCKSCOMB, DWARF CORAL GARDEN MIX #FL266

Beautiful color on short, dwarf plants, these can produce large heads that sometimes reach 8" across, although they vary. A perfect bedding plant that adds vibrant colors to any garden; even the smallest can fit in a few of these. Pkt (125 seeds) \$2.00

COCKSCOMB, TALL MIXED #FL267

These tall cockscombs are hard to find, but offer a gorgeous display of flashy color in shades of pink, red, and yellow. The extra-tall plants are great for borders and group plantings for massive displays of color. Great as cut flowers, they sell well at market. Pkt (125 seeds) \$2.75

COLEUS

Tender perennial. Overwinter indoors, or grow as an annual, starting indoors in early spring.

RAINBOW FLORIST STRAIN MIX #FL225

This old-fashioned plant is perfect for any shady spot. The heart-shaped leaves come in many bright colors, great for containers and borders. This plant evokes the spirit of Victorian gardens. Start inside and don't cover seeds. Pkt (100 seeds) \$2.00

*"Starting wars because
someday somebody
might do something
to us. That is not part
of the American tradition."
—RON PAUL*



Dwarf Coral Garden Mix Cockscomb



Rainbow Florist Strain Coleus



Art, Our Horticulturist with Tall Mixed Cockscomb

Sea Shells Cosmos



Coltness Mix Dahlia



Unwins Mix Dahlia



Bright Lights Cosmos



Showpiece Double Mix Dahlia



Opera Orange Dahlia



COSMOS

Hardy annual. Often self-sows.

BRIGHT LIGHTS #FL241

(*Cosmos sulphureus*) Brilliant flowers in shades of orange, yellow, and flame-red, the plants are early to bloom and produce profusely. Colorful and easy to grow. Pkt (100 seeds) \$1.50

INDONESIAN KENNIKURA #FL243

(*C. sulphureus*) Beautiful and tasty. Popular in Indonesian cuisine and is used as a garnish. The lovely 3" flowers are bright yellow and orange; this variety blooms over a long season and is very colorful. Pkt (40 seeds) \$2.75

REDCREST #FL244

(*C. sulphureus*) An exciting new cosmos that is loaded down with amazing flame-colored flowers. A flashy, retro-looking variety that will bring real "flower power" to your garden. Pkt (50 seeds) \$2.50

SEA SHELLS #FL247 New!

(*Cosmos bipinnatus*) Here's something unusual for cottage gardens or for cut-flowers: the ray flowers of this charming cosmos are tubular or cone-shaped rather than flat, giving the blooms an intricate look. Three-inch flowers are produced abundantly all summer until frost, in the usual cosmos shades of deep rose, shell pink and pure, snowy white. Plants reach 3-4 feet; like most cosmos, tolerates poor and dry soils, hot conditions. Pkt (50 seeds) \$2.50

SENSATION CANDY STRIPE #FL246

(*C. bipinnatus*) Bushy border plant with ferny foliage and stunning large flowers of white with rose petal edges. Colorful, unique selection. Traditional cottage garden subject. Pkt \$2.00

SENSATION MIX #FL240

(*C. bipinnatus*) Beautiful shades of pink, crimson, white, and rose. Tall bush plants are very easy to grow, providing colorful blooms all summer. Pkt (100 seeds) \$2.50

DAHLIA

Annual. Tubers may be lifted and stored for planting the following spring.

CACTUS FLOWERED MIX #FL301 New!

(*Dahlia variabilis*) Full-sized Dahlia plants, reaching 4 ft tall, cover themselves in sumptuous, large, quilled, fully double flowers spanning the range that Dahlia has to offer—jewel tones of scarlet, lemon yellow and pinks. Gorgeous at the back of the border, or a fine candidate for the cutting garden. Enormous blooms to 4 inches in diameter. Pkt (30 seeds) \$2.50

COLTNESS MIX #FL305 New!

(*Dahlia variabilis*) Single flowers of this variety make a charming counterpoint to the exuberance of the more popular double types. Color range is a bit unusual, running from yellow and orange, through pink and to rather somber maroons, but with a twist: a few of the flowers are two-tone or picotee. Compact plants reach just two feet. Pkt (30 seeds) \$2.50

OPERA ORANGE #FL304 New!

(*D. variabilis*) Super dwarf dahlia for bedding or edging! Double flowers are a most beautiful shade of bright orange and are surprisingly large for the compact plants on which they are borne. Pkt (30 seeds) \$3.00

RED SKIN MIX #FL302 New!

(*Dahlia variabilis*) Rich bronze-red foliage makes this a standout! Semi-to fully double flowers, petals very wide and full, in hues of crimson, scarlet, orange, yellow and cream. Compact plants reaching 20 inches or so. All-America Award winner for 1975. Pkt (30 seeds) \$2.50

SHOWPIECE DOUBLE MIX #FL303

New! (*Dahlia variabilis*) Very uniform classic Dahlia-type flowers in pale yellow, red, carmine, lavender and salmon. Flowers are full-sized; form is very double. Vigorous, carefree plants reach to 4 feet in height. Fine for cutting or in the border—wherever a riot of color is wanted. Very choice! Pkt (30 seeds) \$3.00

STARLIGHT MIX #FL306 New!

(*Dahlia variabilis*) Single, star-like flowers are held above plants seldom reaching 18 inches in height. The recurved petals create a stunning effect. Pkt (30 seeds) \$3.00

UNWINS MIX #FL300

(*Dahlia hybrida*) Colorful mix of rose, orange, yellow, crimson, purple, and brick red. Single and semi-double flowers; a popular garden flower. Pkt (50 seeds) \$2.25

DATURA

Tender perennial: Grow like eggplant or peppers. Overwinter in frost-free location.

BALLERINA MIX #FL310

(*Datura metel*) A wonderful dwarf version of this lovely plant, growing to about 20" tall if grown in containers. The beautiful, large trumpet-shaped flowers can be creamy yellow and purple, bi-color or pure white. Truly a show stopper! Rare and hard-to-find. **Caution: all parts of these plants are very poisonous.** Pkt (10 seeds) \$4.00

DOUBLE GOLDEN QUEEN #FL312

(*D. metel*) Gorgeous pale lemon-yellow blooms are ruffled, double and large. Plants set flowers earlier than many varieties; the 4' plants are perfect for borders or large pots. Beautiful and stunning in the garden, these are among my favorites. **Caution: all parts of these plants are very poisonous!** Pkt (10 seeds) \$3.00

DAISY

MIXED AFRICAN DAISY #FL295 New!

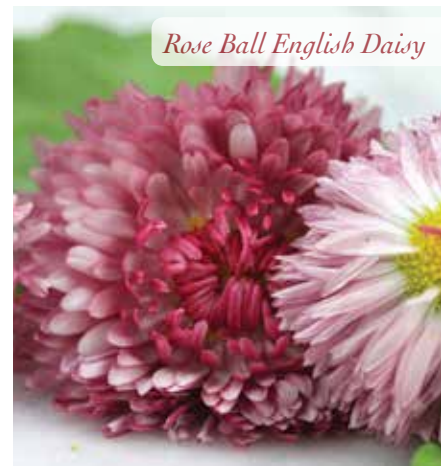
(*Dimorphotheca sinuata*) Annual. To 12 inches. Also called Cape Marigold, Namaqualand Daisy—South African native that's well-known in California and other mild-winter climates, not so much elsewhere. African Daisy is scrumptious in mass plantings, along driveways or as filler between larger border plants or shrubs. Summer-long color in warm shades of yellow, orange, and salmon, down to true white! The brilliant flowers run about 2 inches in diameter, close demurely at night and on cloudy days. Thrives in heat. Perennial where winters are very mild. Pkt (300 seeds) \$2.25

DOUBLE FLOWERED MIX, ENGLISH DAISY #FL296 New!

(*Bellis perennis*) Biennial or perennial. To 6". Petite, double daisy flowers, about an inch across, atop 5-6-inch stems, in reds, pinks and pure white. Was often planted to add a pop of color in old-



Ballerina Mix Datura



Rose Ball English Daisy



Chabaud La France Carnation



Dianthus, Sweet William, Tall Single Mix



Dianthus, Black and White Minstrals



Swan River Daisy

fashioned lawns. Often naturalizes or grows as a perennial in lawns. A quaint, nostalgic reminder of the gardens of yesteryear. Pkt (300 seeds) \$2.25

ROSE BALL ENGLISH DAISY #FL297

New! (*Bellis perennis*) Biennial or perennial. To 6". Super-double pompons in a delicate carnation pink. Very large flowers for an English Daisy; look just like miniature dahlias or chrysanthemums. Pkt (300 seeds) \$2.25

SWAN RIVER DAISY MIXED #FL298

New! (*Brachycome iberidifolia*) Annual. Single, one-inch daisies in shades of violet, lavender-pink and white add a much-needed cool note in the late spring or summer landscape. Small stature of these carefree plants makes them ideal for pots, rock gardens, or at the front of summer borders. Blooms over a long period; tolerant to hot conditions and dry soils. Native of western Australia, but widely grown and appreciated outside the Land of Oz. Pkt (300 seeds) \$2.25

DIANTHUS (CARNATIONS AND PINKS)

Perennial. Direct sow in spring. (100 seeds per Pkt)

BABY DOLL #FL320

(*Dianthus chinensis*) A lovely compact plant that produces an array of bright pink, white, and crimson flowers; good for pots. A popular old-time garden plant. Pkt \$1.75

BLACK AND WHITE MINSTRALS #FL329

New! Hardy annual. Dainty, fully double blooms in deepest maroon, almost black, edged in brilliant white. The margins of the petals are heavily frilled, and the overall effect is one of great dignity and refinement, yet stunning beauty. The one-inch blooms are sweetly fragrant. Makes a fine cut flower but really shines in a massed planting. Compact plants, the flowers are held above the grass-like foliage, reaching about a foot in height. Pkt (50 seeds) \$3.00

CHABAUD LA FRANCE CARNATION #FL324

(*Dianthus caryophyllus*) True florist's strain for cut-flower use. Frilly, fully double blooms, in a chaste shell pink, are held aloft on sturdy, wiry stems. Light clove fragrance completes the picture of floral perfection. Pkt \$2.00

CHABAUD ORANGE SHERBET #FL906

Large double flowers are borne on strong, long stems. Fragrant, fringed blooms are pale orange splashed liberally with much more intense reddish-orange. Excellent cut-flower strain. Perennial in warmer climates. Pkt \$2.75

CHABAUD PICOTEE FANTASY MIX CARNATION #FL327

(*Dianthus caryophyllus*) A wide mix of carnation colors—cardinal red, pinks, violets, crimson, salmon, whites and yellows—all "fantastically" striped or edged in brilliant contrasting tones. Large, fully double, sweetly scented blooms make great cut flowers. Reaches about 2 feet in height. Pkt \$2.75

DWARF PERSIAN CARPET MIXED #FL325

(*Dianthus chinensis*) Cheerful single blooms in many different shades from white to pale pink to carmine red. Blooms are steadily produced until

frost. Pkt \$1.75

**GRENADIN KING OF THE BLACKS
CARNATION #FL326**

(*Dianthus caryophyllus*) Rich, dark burgundy-red, double flowers are lavishly produced, contrasting smartly with blue-green, mounded foliage. Border-type carnation that nevertheless makes a wonderful cut flower. Lightly fragrant blooms reach 15 inches tall atop wiry stems; the clove-like scent comes as a bonus. A real show-stopper! Pkt \$2.25

**SWEET WILLIAM, TALL SINGLE MIXED
#FL322**

(*D. barbatus*) Biennial. Plant spring or summer for blooms the following year. A colorful garden flower that is fragrant. The 4 inch flower heads cover 18" tall plants. A native of Europe that is often grown as an annual cut flower. Pkt \$1.50

CHABAUD LEGION OF HONOUR #FL328

New! Perennial. Large, double blooms in clear warm red shades. Wiry stems make Chabaud types great for cutting, but they are just as effective in the border. May be grown as an annual if started very early indoors. Plants reach to 2 feet or a bit more. Pkt (100 seeds) \$2.50

CHABAUD ENFANT DE NICE #FL330

New! Perennial. Very full double flowers in tones from burgundy red through to white. Somewhat shorter and more compact than Chabaud types, with plants reaching not quite 2 ft in height. Makes an equally fine cut flower or border specimen. May be grown as an annual if started early indoors. Pkt (100 seeds) \$2.50

FOXGLOVE

Biennial. Direct sow spring or autumn. Self-sows freely where contented.

APRICOT BEAUTY #FL340

(*Digitalis purpurea*) Lovely, peachy apricot flower spikes. These grow to 30" and are quite lovely. **Please remember that the seeds and all parts of this plant are poisonous.** Pkt (800 seeds) \$2.25

HOLLYHOCK

(*Alcea rosea* except as noted) Biennial. (35 seeds per pkt)

BLACK CURRANT WHIRL #FL422

Attractive, big, double flowers in shades of blackberry, and whirled with a touch of cream! One of the most attractive hollyhocks you can grow. Tall stalks are loaded with these delicious-looking blooms, perfect for growing along a fence, your mailbox or the old "out-house". Pkt \$2.75

DWARF QUEENY MIXED #FL429

Compact form, 2-3 feet high, is ideal for bedding use, small enough to grow in pots! Huge, fully double blooms held all along the stems. Contains the full range of hollyhock colors: purple, red, rose, pink, salmon, yellow and white. Pkt \$2.50

FIG-LEAFED HOLLYHOCK #FL428

(*A. ficifolia*) Species form of the common hollyhock, that is not bothered by rust. Deeply indented leaves, 5-petaled, single flowers, mixed



Dwarf Queeny Mixed Hollyhock



Queeny Lilac-Rose

colors. Old-fashioned plant cultivated since at least the 1600's and known for its beautiful flowers that add a certain Victorian charm to any fence row. Pkt \$2.25

INDIAN SPRING #FL420

Wonderful shades of soft to bright pink flowers. Tall plants produce old-fashioned single flowers. Hardy and easy to grow, this variety blooms the first year. Beautiful! Pkt \$2.25

JET BLACK OR NIGRA #FL421

This variety was mentioned in 1629 and was planted in the gardens at Monticello by Thomas Jefferson. This traditional variety is shockingly beautiful with its near-black flowers and just a hint of red. Gorgeous planted out by the old white outhouse or in the back of your flower bed. A must for historical gardens. You'll love this richly-colored variety. Pkt \$2.75

MAJORETTE DOUBLE CHAMPAGNE #FL423

Romantic, soft, blushing pink flowers with darker pink centers, this dwarf variety produces fully double, large "powderpuff" type flowers. Such a lovely color and easy to grow as an annual or biennial. Pkt (30 seeds) \$2.75

MAJORETTE DOUBLE YELLOW #FL424

A hard-to-find variety with pretty, canary-yellow blooms. This dwarf variety produces fully double, large "powderpuff" type flowers. Add some "Sunshine" with this easy to grow annual or biennial. Pkt \$2.50

QUEENY LILAC-ROSE #FL425

A beautiful dwarf variety in the "Queeny" series developed by Dr. Zoltan Kovacs of Budapest, Hungary. Compact stalks produce loads of lilac-rose colored, double blooms that are so cute! Now you can even grow annual hollyhocks in pots or small spaces for a wonderful old-fashioned look. Pkt \$2.50

SUMMER CARNIVAL, MIXED #FL426

This All-America Winner is sure to add color to even the most faded outhouse or border. Big, brilliant, double blooms in many shades. The tall stems make this perfect as a cut flower, and it is easy to grow as an annual or biennial. A great mix of tall Carnival colors. Pkt \$2.00

ZEBRINA #FL427

(*Malva sylvestris*) Not a true hollyhock, but growing much the same, this Malva was widely planted in Victorian cottage gardens. It is one of the most beautiful plants we offer and one of the most popular heirloom plants at historic gardens. The flower spikes bloom profusely with lovely lavender flowers that have stunning deep purple stripes. Looks like a small, single hollyhock. Pkt \$2.00

"A highwayman is as much a robber when he plunders in a gang as when single; and a nation that makes an unjust war is only a great gang"

—BENJAMIN FRANKLIN



Zebrina Hollyhock



Majorette Double Yellow

ICEPLANT

SUCCULENT ICEPLANT #FL919 *New!*

(*Mesembryanthemum crystallinum*) (Also known as Hottentot Fig) Annual or biennial, to 10 inches - Prolific production of daisy-like white to pink flowers in summer. A bed of Iceplant is oddly reminiscent of an undersea stand of sea anemones! The glistening, succulent leaves are tinged with bronze, making a delicious, slightly tart spinach substitute. At one time the leaves were used to treat scurvy on long voyages, which explains its occurrence worldwide, seeds being present in soil dropped by ships in ballast dumps. Has naturalized along the California coast where it is something of a trademark, even though it's native to southern and western Africa. Pkt (100 seeds) \$2.50

KISS-ME-OVER-THE-GARDEN-GATE

Perennial. Direct sow in spring. Slow germinator.

KISS-ME-OVER-THE-GARDEN-GATE #FL360

(*Polygonum orientale*) Exotic, long, flowing flower heads are a cerise-pink in color. Plants are over 6' tall and produce many hanging, rope-like flowers. We are happy to offer this rare and colorful heirloom from the gardens of yesteryear. Freeze seeds for a week before planting, and plant very early in the spring or late winter. A nice cut or dried flower. Pkt (25 seeds) \$2.50

LARKSPUR AND DELPHINIUM

APPLE BLOSSOM LARKSPUR #FL373

(*D. ajacis*) Lovely pale pink, almost white blossoms on beautiful flower spikes. A lovely variety that is quite fashionable. Pkt (300 seeds) \$2.50

GIANT IMPERIAL MIXED LARKSPUR #FL371

(*C. ambigua*) Beautiful flower spikes on plants that can grow to 4' tall, covered with lovely flowers in shades of pink, lilac, white, blue and rose. This old favorite is also called *Annual delphinium*, and is perfect to grow along a fence. Pkt (300 seeds) \$2.00

LUPINE

PIXIE DELIGHT MIX LUPINE #WF124

New! (*Lupinus hartwigii*) Annual. Diminutive plants with flower spikes barely exceeding a foot tall. Charming mix in dark blue, medium-pale blues, lavender, pinks, rose and white. Bees love the mildly fragrant blooms. Makes a fine cut flower, small enough for a ground cover or massed planting in sun or part shade. Summer flowers from a spring sowing. Native to Mexico and the American Southwest. Pkt (100 seeds) \$2.00

"Permanent good can never be the outcome of untruth and violence."

—MAHATMA GANDHI

Kiss-Me-Over-The-Garden-Gate



LOVE-IN-A-MIST

Hardy annual. Direct sow early spring or late autumn. Often self-sows. (200 seeds/pkt)

MIXED COLORS #FL400

(*Nigella hispanica*) HHA. A splendid mix of colors with wispy, feathery foliage surrounding the beautiful blue, white, pink, and purplish-blue blooms. Love-in-a-mist dates back to English gardens of the 1570's. A very attractive flowering plant. Pkt \$2.50

MALLOW & MALOPE

Start indoors 3-4 weeks before setting out after frost, or sow seeds in place at about the last frost date of spring. In either case, sow in fine, moist soil and cover lightly.

PINK MUSK MALLOW #FL914 **New!**

(*Malva moschata*) Hardy perennial. Its name comes from the mild, musky aroma that fills the air when the plants are brushed or bruised. Clouds of pretty, one-inch wide, pink blooms are produced all season. Easy from seed, blooms first year from an early sowing. Deeply cut leaves on plants that reach 30 inches on this Mediterranean native. Pkt (75 seeds) \$2.25

CARMINE ROSE #FL915 **New!**

(*Malope trifida*) Annual. To 3 feet. Old-time favorite, beloved by the gardeners of yesteryear. Plants grow quickly to about three feet in height, clothing themselves with satiny flowers of intense carmine to cerise, with darker veining. Five-petaled blooms reach about 3" in diameter and are reminiscent of Rose of Sharon, hollyhock and hibiscus, all close relatives to Malope. Pkt (75 seeds) \$2.25

MALOPE MIX #FL916 **New!**

(*Malope trifida*) Annual. To 3 feet. Trumpet-shaped flowers in violet, pink or white, the petals often heavily veined in purple. The satiny-textured flowers contrast handsomely with the fuzzy leaves. Formerly, Malope was widely grown as a cottage garden plant but it has become very rare. Well grown, flowers in only six weeks from sowing. Pkt (75 seeds) \$2.25

MARIGOLDS

(*Tagetes patula*) Annual. Thrives in heat.

BROCADE MIX #FL471

This lovely variety produces large 2" flowers on dwarf plants. A brilliant mix of red, gold and orange, it is very pretty and helps repel some insects and nematodes. Pkt (200 seeds) \$1.75

COURT JESTER #FL476

This little marigold has stunning, yellow and burgundy striped single blooms. Very fancy and attractive looking on the dwarf plants. Pkt \$2.00

CRACKERJACK MIX #FL470

The giant African type that is popular with gardeners coast-to-coast; the big double blooms come in shades of lemon yellow to deep orange, and the 30" plants are profuse. Pkt \$2.50 or 1 oz \$10.00

ESKIMO #FL477

(*T. erecta nana*) Knee-high plants bear graceful, large, fully double flowers. The soft cream-colored petals make an arresting contrast to the dark green foliage. Blooms late spring until frost if spent flowers are removed. Spectacular in a massed planting! One of the best white selections. Pkt (30 seeds) \$3.00

GYPSY SUNSHINE #FL472

Dwarf, bushy plants are loaded with pretty golden-yellow, double flowers. A great all-yellow variety for pots or

Malope Mix



Love-In-A-Mist Mixed Colors



flower beds. Pkt (150 seeds) \$1.75

HARLEQUIN #FL464

This antique variety dates back to 1870 and has recently become popular again. It is quite unique with its yellow-and-red-striped flowers that are both charming and flashy. It makes a good cut flower, too! Pkt (75 seeds) \$2.50

KILIMANJARO WHITE #FL473

We finally have added a unique white marigold; this variety has lovely 2" creamy-white blooms that really stand out in a crowd. White marigolds were long in the making; in fact, Burpee Seed Company spent 56 years of searching and breeding before finding success. After years of trying, David Burpee offered \$10,000 to the first home gardener who sent in the right seeds to help make a real white variety; thousands of gardeners responded for years. One lady, Alice Vonk of Sully, Iowa, sent seeds for 21 years, and in 1975, Burpee awarded her the coveted prize for her work—after the company had spent 56 years and \$250,000 testing during the contest years. Now there are several white varieties, including this beauty. Pkt (30 seeds) \$3.00

LEGION OF HONOR #FL908 New!

Dwarf charmer reaches only 12"; ideal for the front of the bed or border! Single flowers of clear sunny gold with clean lines present a very neat appearance, accentuated by the restrained brown to maroon blotch that embellishes each ray petal near the flowers' centers. Introduced about 150 years ago. Different and very pretty! Pkt (150 seeds) \$2.25

MARY HELEN MARIGOLD #FL467 New!

Tall plants reach 3 feet. Large, bright yellow blooms are produced in profusion. Blooms are very double—spectacular in arrangements or at the back of the border. Carefree plants flower all summer. Pkt (200 seeds) \$2.25

ORANGE HAWAII #FL462

Large, deep-orange flowers are 4" across, very striking and beautiful. Plants grow to 3'. Orange Hawaii is used as a natural feed additive to brighten the yolks of eggs. Pkt (150 seeds) \$2.25

PETITE MIX #FL474

Very dwarf mixture of the crested French Marigolds; plants only grow to 10"-12" tall. Bright colors. Easy to grow, even in small pots. Pkt (200 seeds) \$1.75

RED CHERRY #FL475

This dwarf variety produces distinctive mahogany-red flowers, which are large in size and fully double. A great variety that flowers very early, making them among the first flowers of summer. Pkt (100 seeds) \$2.00

SPUN GOLD #FL469

Outstanding strain of Mexican Marigold boasts fully-double pale gold flowers. The petals are quilled and look just like chrysanthemums! Blooms all summer long on 16 inch plants. Superb border plant, great for cut flowers! Pkt \$2.50

SPUN ORANGE #FL920 New!

Extra large, attractive, super-double flowers with tubular petals. The color is a pleasing, clear orange rather than the harsh orange-brown so often seen in African marigolds. Plants are rather compact, seldom exceeding 20 inches. Very uniform series is ideal for cutting, yet earns its keep in the border. Pkt (100 seeds) \$2.50

SWEET MACE OR MEXICAN MINT #FL465

(*Tagetes lucida*) Enjoy this late-blooming marigold in



Spun Gold



Legion of Honor



Kilimanjaro White



Marbels Mixed

teas and other drinks; a great flavoring for many dishes. This old Hispanic heirloom is hard to find nowadays, but is still a great garden plant that is easy to grow and quite flavorful. Pkt (50 seeds) \$2.50

MARVEL OF PERU or FOUR O'CLOCK

(Mirabilis jalapa) Annual. Tubers may be lifted and stored for planting the following spring. Discovered in the 16th century, the flowers open at approximately 4:00 PM. Fragrant flowers come in a wide range of colors, such as pink, magenta, yellow, white, and more. Very bright and attractive. Makes another great flower for night gardens.

MARBLES MIXED #FL448

Extravagant mixture contains all of the various colors and patterns of the "Marbles" series! Yellows, reds, oranges and whites, each flower uniquely striped and splashed with contrasting hues. Pkt (25 seeds) \$2.50

MARBLES WHITE-YELLOW #FL445

The mellow member of the "Marbles" clan. The plants are smothered in sunny yellow and white blooms. Pkt (25 seeds) \$2.50

MARBLES YELLOW-RED #FL446

Various markings of scarlet and lemon yellow, ranging from stripes to solids, and sometimes showing a subtle star around the center of the flower. From a distance the colors seem to merge into a pleasing tangerine color. Pkt \$2.50

SALMON SUNSET #FL447

True salmon-colored trumpets with a pale pink star at the center of each flower. A sophisticated addition to the garden. Pkt (25 seeds) \$2.50

STARS AND STRIPES #FL440

Here is a glorious mix of bi-colored and splashed flowers in the colors of yellow, white, rose, red, and blue. Very unique and colorful. Pkt (35 seeds) \$2.00

SWEET FOUR O'CLOCK #FL443

(Mirabilis longiflora) This unique species of Four O'Clock is quite striking with 4" long trumpet like flowers that are creamy white; but the amazing part is the delightful, exotic fragrance that fills the air as these flowers open each afternoon. Easy to grow and can be left in the ground to regrow each year in warm areas or can be grown as an attractive annual in cold climates. This attractive plant comes from the American Southwest and Mexico. Pkt (25 seeds) \$2.25

TALL MIXED #FL444

A colorful old-fashioned mix of colors, this is a lovely garden favorite. Pkt (50 seeds) \$2.50



Salmon Sunset



Marbles White-Yellow

"And God said, Behold, I have given you every herb bearing seed, which is upon the face of all the earth, and every tree, in the which is the fruit of a tree yielding seed; to you it shall be for meat."

—GENESIS 1:29



Chocolate



Split Second



Carnevale di Venezia

MORNING GLORY, IPOMOEA

Annual, Easy to grow vine, this is an amazing plant that was refined in 9th century Japan. Jere's favorite vine, colorful and so easy to grow! (35 seeds per Pkt)

BLUE PICOTEE #FL498

(*Ipomoea nil*) Vigorous climber with heart-shaped foliage scrambles over fences, gazebos, or outbuildings. We are so excited to offer this lovely, deep-blue Kikyozaki variety with stunning star-shaped blooms that carry a thin white picotee (edging). Pkt (10 seeds) \$3.00

CARDINAL CLIMBER #FL480

(*Ipomoea x multifida*) Beautiful, small, bright red flowers; the vines have lovely foliage. Long vines are excellent for ornamental covering. Pkt \$1.75

CARNEVALE DI VENEZIA #FL496

(*Ipomoea purpurea*) A truly stunning mix of two types of flowers. They come white with rose-pink or with purple-blue stripes! Amazing looking and sure to be the highlight of any garden. A hard to find variety from Europe. Pkt \$2.75

CHOCOLATE #FL490

(*Ipomoea nil*) The Japanese started selecting morning glories in the 9th century, and this selection is one of their most stunning. Huge, 5"-6" blooms are in the loveliest creamy, chocolate-pink color. Large plants produce loads of these beauties that are so rare and unique. Imperial Japanese morning glories were quite popular in America during Victorian times, and we plan to make them popular here once again. Pkt (10 seeds) \$3.00

CHOCOLATE WHITE EDGE #FL854 New!

Soft red-brown with a delicate white edge to the flowers. Very large flowered Imperial Japanese type. Very showy even before it flowers, as the leaves are often splashed with pale green to nearly white variegations. Very unusual and choice! Pkt (10 seeds) \$3.00

CLARK'S HEAVENLY BLUE #FL481

(*Ipomoea purpurea*) Lovely, 4" pale-blue flowers; this heirloom dates to the 1920s. Produces long 12' vines, and flowers the full season. Pkt \$2.50

CRIMSON RAMBLER #FL482

(*Ipomoea purpurea*) Beautiful, deep rose color, with white throats, marked with a deep red star running through them. Excellent. Pkt \$1.75

DACAPO LIGHT BLUE #FL491

(*Ipomoea purpurea*) A new variety of this well-known and easy-to-grow climber has eye-catching clear blue flowers with a darker purple-blue star. This stunning variety is early to bloom and is sure to stand out on any garden fence. Pkt \$2.50

FEATHER MIX #FL922 New!

(Cypress Vine) Annual. To 10 feet. Feathery foliage crowned by brilliant-hued small flowers that look like 5-pointed stars! The blooms span a stunning range from white through pink to deep, oxblood red. Attracts hummingbirds. Very unusual and very choice! Pkt \$2.25

FERINGA #FL497

(*Ipomoea purpurea*) Gorgeous burgundy-colored flowers make an electrifying contrast with the dark-green, angular, lobed leaves.



Vigorous vines bloom all summer until frost. You'll love this easy to grow and stunning variety. Pkt \$2.25

FLYING SAUCERS #FL485

(*Ipomoea purpurea*) Huge 6" blooms are pure white with bright blue stripes! Too beautiful to describe; very spectacular looking. One of our favorite varieties. Introduced in 1960. Pkt \$2.00

GRANDPA OTT'S #FL486

(*Ipomoea purpurea*) Small, deep-purple blooms, with a bright red star in their throats; very colorful and unique. This Bavarian heirloom was one of the original varieties that gave the Whealys the idea to start Seed Savers Exchange. We were really impressed by its beauty. Pkt \$2.50

HAZELWOOD BLUES #FL492

(*Ipomoea purpurea*) A lovely mixture of many delightful shades of blue, from creamy pale blue to almost as dark as night. These also have attractive star-like markings. A must for the cottage garden and perfect for any fence or trellis that needs to be covered in pure beauty. Pkt \$2.50

KIKYOZAKI, MIXED #FL493

(*Ipomoea nil*) Kikyo-zaki morning glories are popular in Japan, and this is a cool mix of many colors. These are star-shaped and many will be semi-double. Fantastic looking and much sought after, this is a true botanic treasure that we are proud to offer. Pkt (10 seeds) \$3.00

LA VIE EN ROSE #FL494

(*Ipomoea purpurea*) This mixture is loaded with many pretty shades of red and pink, from crimson to rose, and even cotton candy-colored blooms that make this selection a favorite in the best gardens of Europe and now America. I love morning glories, and pink shades are always a favorite. Pkt \$2.50

MOONFLOWER #FL483

(*Ipomoea alba*) Long, vigorous vines grow to 20'; giant fragrant white "Glory"-type flowers. Excellent for planting in night gardens. Pkt (20 seeds) \$2.50

RED PICOTEE #FL495

(*Ipomoea nil*) This stunning Japanese Kikyo-zaki variety offers a whole new dimension. Imagine star-shaped morning glories in shades of carmine-red and trimmed in creamy white. The lovely vines also have heart-shaped leaves. A must for those who like unique beauty. We were so excited to find seed for several of these priceless Japanese selections. Pkt (10 seeds) \$3.00

ROSE FEATHER #FL488

(*Ipomoea quamoclit*) Here is a stunning new variety with lovely pink, star-shaped flowers that are so unique! The vines have feathery, cut-leaf foliage that is quite beautiful. This is an excellent variety that is hard to find. Pkt \$2.50

JAPANESE RUFFLED PINK #FL499 New!

(*Ipomoea nil*) Annual. Large blooms in brilliant

magenta to cerise pink. Flowers run from single to fully double in form, on vines reaching to about 10 feet. Yet another glorious Japanese Imperial sort, the end result of centuries of painstaking selection. Truly magnificent! Pkt (10 seeds) \$3.50

SCARLET O'HARA #FL484

(*Ipomoea purpurea*) A beautiful rose-and-red heirloom, the vines produce loads of large blooms. Perfect to grow on a fence or trellis. Pkt \$2.00

SPLIT SECOND #FL902 New!

(*Ipomoea purpurea*) Shell-pink to almost coral, fully double flowers have individual petals—gone is the trumpet form of regular morning glories! The margins of these individual petals are notched and frilled; the overall effect is that of a peony, or parrot-tulip, yet the vigorous vines easily climb 4-6 feet! Pkt (10 seeds) \$3.00

SUNRISE SERENADE #FL489

(*Ipomoea purpurea*) Our most asked-for flower in our 2008 trial gardens. A few vines covered the arbor over our garden gate. The flowers are so unique and stunning: they're true, double morning glories! They are fully double and uniquely shaped, plus they come in the most lovely shades of ruby-rose. This historic heirloom has long been out of catalogs due to the introduction of modern varieties, but this variety proves that some things can't be improved! Pkt (25 seeds) \$2.75

MASK FLOWER

CORAL BEAUTY #FL479

(*Alonsoa meridionalis*) Tall, annual plants produce loads of color; I mean amazing color! With blossoms in brilliant shades of melon-orange, so attractive and perfect when planted in tall borders, as plants can reach over 4'. This Central American plant keeps growing and producing great color till frost. Pkt (250 seeds) \$2.50

NASTURTIUM

(*Tropaeolum majus*) Annual. Sow where plants are to grow. (25 seeds per Pkt)

ALASKA MIX #FL500

Beautiful, variegated, green-and-white foliage, with stunning red, yellow and orange flowers. Superbly unique and colorful. Pkt \$2.50

DWARF JEWEL MIX #FL503

Bright, sunny colors: yellow, pink, red, and orange. The edible flowers are popular for salads and as a garnish; the peppery leaves are also very flavorful. A colorful garden favorite. Pkt \$2.50 or 1 oz \$6.00

EMPRESS OF INDIA #FL508

A very unique old heirloom with dark foliage and brilliant fire-red blossoms that are delicious in salads. It was popular in Victorian times. Pkt \$2.50

JEWEL PEACH MELBA #FL507

This jewel of nasturtium breeding produces blossoms in a lovely shade of primrose-cream with pearly-red spots. Dwarf plants are great for pots and superb in salads. Pkt \$2.50

KING THEODORE #FL514

Fashionable, dark green plants have mahogany-red blooms with chocolate overtones. Stunning and flashy. You'll love this heirloom from the 1890's with its compact, beautiful plants. Pkt \$2.00

MILKMAID #FL505

Here is a most unique nasturtium that is a pale, creamy color that is quite beautiful; hard-to-find seeds from Europe. Pkt \$3.00

MOONLIGHT #FL509

Wonderful trailing vines can grow to 7' and makes a great ground cover or is stunning in large hanging baskets. The flowers are a glowing creamy-yellow, pale and beautiful. Quite tasty. Pkt \$2.50

SPITFIRE #FL510

Long, trailing vines produce a cascade of fiery, red-orange blooms. Great for growing over a garden wall or in a window box. A stunning color of the great vining types that have become hard to find in recent years. Still has that American cottage garden charm. Pkt \$2.00

TALL TRAILING MIX #FL511

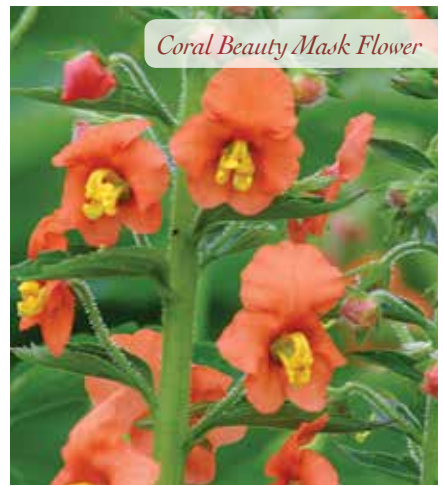
This heirloom favorite grows up to 10' in a season and is perfect for covering walls, arbors and tall fences. Bright and cheery flowers come in shades of yellow, orange and red. The flowers are spicy and flavorful, making the most beautiful salad. Pkt \$2.50

YELLOW CANARY CREEPER #FL515

(*Topaeolum peregrinum*) Exotic South American



Milk Maid



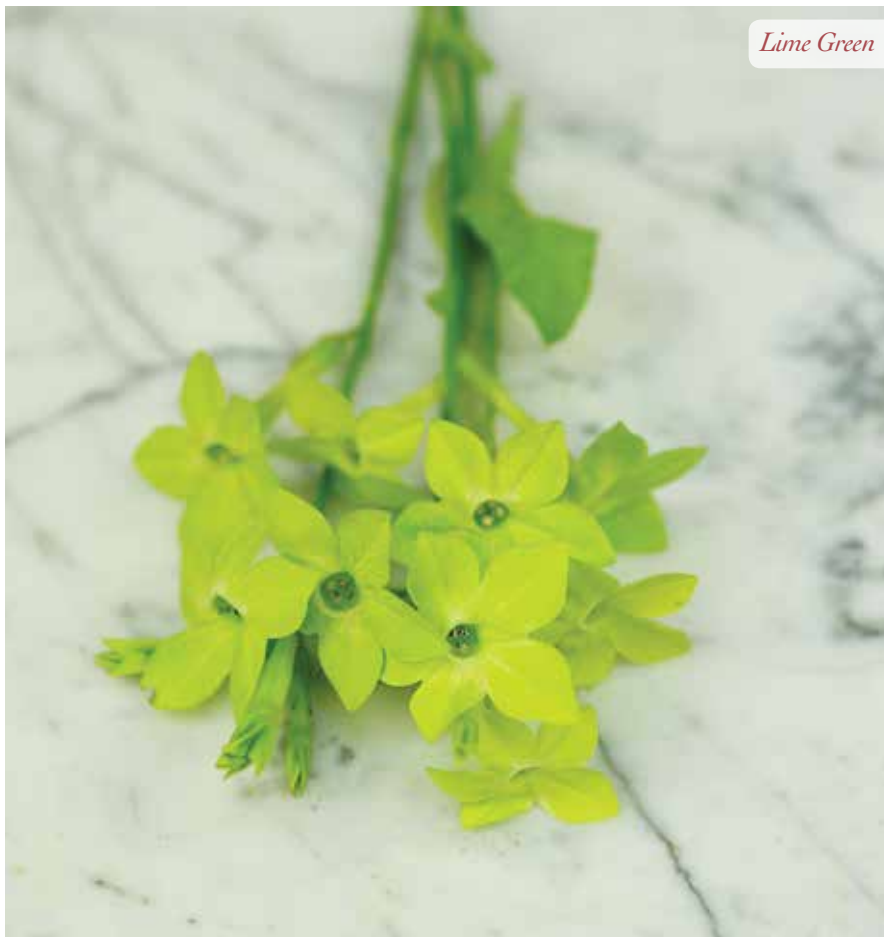
Coral Beauty Mask Flower



King Theodore



Dwarf Jewel Mix



Lime Green

native vine reaches 15 feet, yet is no harder to grow than its cousin, the garden nasturtium. Round, deeply lobed leaves are edible; bizarre, bright yellow orchid-like flowers are produced all summer long; must be seen to be believed. Pkt \$2.75

YETI #FL513

Named after the ape-like rare creature that legend says inhabits the Himalayas, these white nasturtiums are rare indeed. Not just things of folklore, here is a creamy-white flowering variety that blooms on long trailing vines that have large leaves. Pkt \$3.00

NICOTIANA and TOBACCO

(Nicotiana glauca except as noted)

Annual. Container-sowing indoors in early spring preferred. **Caution: Poisonous.**

DELAWARE INDIAN SACRED

#FL525

(N. rustica) Dwarf 15" plants produce clusters of light-green flowers. A cute little plant for borders; this is a ceremonial tobacco to the Delaware Lenape tribe of Indians. A rare Native American heirloom that is pretty and unique. Caution: poisonous. Pkt (100 seeds) \$2.50

HOPITOBACCO #FL527

(N. rustica) Traditional ceremonial variety used for centuries by the gentle people of the Four Corners country. A typical Indian type tobacco, reaching to 24 inches in height. Fragrant green flowers in perhaps more compact spikes than some. Pkt (100 seeds) \$2.50

LANGSDORF #FL526

(Nicotiana langsdorffii) Well-known green flowering Nicotiana for high borders. This tall species from Brazil and Chile produces lovely apple-green blooms that add a unique splash of color to any garden. Perfect great for arranging. Pkt (400 seeds) \$2.25

LIME GREEN #FL521

A truly amazing and wonderful shade of bright lime-green, these are a standout in the cottage garden. Lovely and hard to find. Pkt (600 seeds) \$2.50

LOUISIANA PIROQUE #FL524

(N. tabacum) Named for the traditional flat-bottom boat that is used by the Cajuns in the swamps of Louisiana. This old heirloom was given by the Indians to the Cajuns and passed down through the years. Given by a Creole man to Kurt Bridges, who then supplied us with some seed. We grow the plants for their beauty, as they grow 4' tall, have big, wide leaves and produce loads of gorgeous sunset-pink flowers. Traditionally used by the Cajuns, but it is poisonous along with all tobacco. Pkt (100 seeds) \$3.00

SCENTSACTION MIXED #FL522

Nicotianas were popular in early America and were planted by Thomas Jefferson. This tall variety produces flowers that open in the day; color range: pink, red, lavender, rose, and white. These are easy to grow and cause a splash of color. Pkt (800 seeds) \$2.50



Scentstation Mixed

PANSY

(Viola) Annual. Spring-plant for summer bloom in cool-summer climates; plant late summer for autumn bloom in warmer zones. Grows and blooms best when cooler conditions prevail.

HISTORIC FLORIST MIXED PANSY

#FL543 *New!*

These remind me of 1880s catalog covers. This mixture was selected by a Dutch seedsman, the late Kees Sahin, for its old-fashioned colors and forms, with their unique and smiling faces. This is the only mix available that so closely resembles the early varieties that gardeners enjoyed for over 100 years.

Pkt (100 seeds) \$2.50

LAURA #FL546

Jewel-tone rosy-lilac blooms to 3 inches have a velvety texture and deep, nearly black splotches. One of the Swiss Giants that were bred around the beginning of the 20th Century. Pkt \$1.75

ORANGE SUN #FL547

Fancy, tangerine-orange colored blossoms are really stunning on the bright green plants. A very pretty, large variety of the Swiss Giants family. Pkt \$1.75

SWISS GIANTS #FL541

An old standard in pansies, large flowers come in many bright and attractive colors. The flowers have long stems and add an old-fashioned touch to any garden. Pkt (350 seeds) \$2.50

VIOLET, BOWLES' BLACK #FL545

This old-fashioned garden favorite has small flowers that are nearly black in color with a pale yellow eye. It blooms all summer long and will come back every year in your garden. Pkt (200 seeds) \$2.50

PETUNIA

Annual. Early start indoors recommended.

BALCONY MIX #FL562

This old petunia was popular with gardeners throughout much of the first part of the twentieth century, but has nearly been lost to cultivation because of seed companies' interests in selling newer varieties. This variety has delightfully fragrant blooms in shades of rose, lavender and purple. Trailing plants are perfect for adding color and fragrance to window boxes and hanging baskets. Pkt (800 seeds) \$2.50

DWARF BEDDING MIX #FL561

Here is the old standard petunia that graced American gardens in the 1950s. Dwarf plants produce loads of brightly-colored flowers in shades of mostly, lavender, purple and cream. A must for all who want to re-create a vintage American garden. Pkt (800 seeds) \$2.50

FIRE CHIEF #FL563

An All-America Selections Winner in 1950, but this old winner has nearly suffered the sad fate of all the 50 or so other petunia varieties that were once so popular in the 1950's. Bred by Bodger Seed Company of Lompoc, California, this variety set the standard in the 1950's for red petunias, being rich red and fading to a soft red color; unlike modern petunias, these are

Louisiana Piroque Nicotiana



fragrant. These come from a time when people watched "I Love Lucy" and every family had a cottage garden. Pkt (200 seeds) \$2.50

OLD HOMESTEAD #FL565

Lovely old-fashioned type in shades from pink through dark purple. Similar to our old fashioned vining petunia, but this strain appears to make stockier, more upright plants. Sent to us by a customer who found them growing in a dirt road, near an old, abandoned homestead. Very pretty! Pkt (300 seeds) \$2.50

ROSE OF HEAVEN #FL564

This is a lovely variety with flowers that are a beautiful shade of delicate rose. Compact plants are covered with small blooms. Popular in the 1930's but is now very rare. Pkt \$2.00

STELLARIS MIXED #FL907

Diminutive plants produce tons of two-inch petunia blooms—all in tones of red, purple and pink, and many with a superimposed five-pointed white star. Different and outstanding! Pkt (400 seeds) \$2.25

PHLOX

BEAUTY FORMULA MIX PHLOX #FL570

(*P. drummondii*) A formula mix of crimson, lavender, white, scarlet and yellow. Dwarf compact, annual plants, selected for beautiful flowers. Pkt (200 seeds) \$2.50

POPPY

ORIENTAL SCARLET: Perennial.

SOMNIFERUM TYPES: Hardy annual.

AMERICAN LEGION #FL585

(*Papaver rhoeas*) This Flanders poppy grew in Europe in World War II, and the name "American Legion" honors the soldiers who died. Bright red blooms cover plants; grows and blooms very easily. Annual. Pkt (600 seeds) \$2.25

BALLERINA DOUBLE MIX CALIFORNIA POPPY #FL593

(*Eschscholzia californica*) A graceful mixture of the colors available in California Poppies—warm orange, of course, but also sulfur yellow, white, carmine rose, lilac and scarlet. Double to semi-double, crepe-like flowers reaching about 14 inches in height. Such a cheery mix for naturalizing or the border! Pkt (600 seeds) \$2.25

BLACK PEONY #FL582

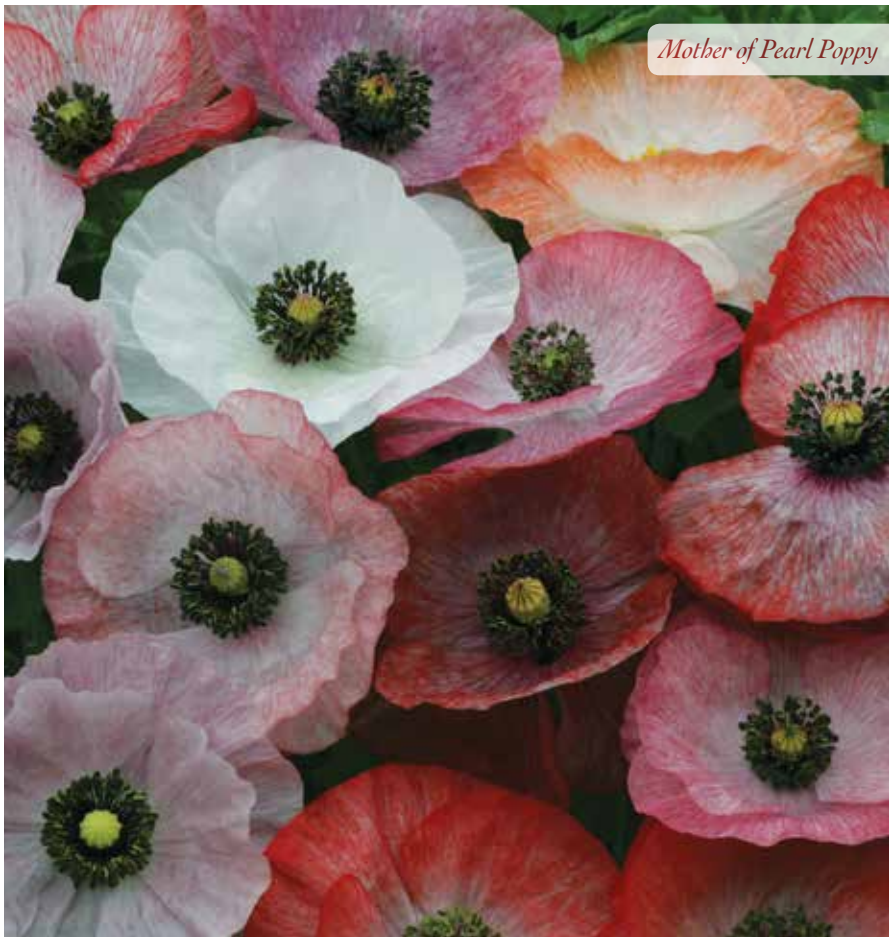
(*Papaver somniferum*) We offer pure seed for this truly amazing, deep purple-black colored poppy. The flowers are fully double, ruffled and so large! This elegant beauty will be the winner in any garden. The seedpods make a wonderful addition to dried flower arrangements. This poppy is very easy to grow but does better in cooler regions. Pkt (600 seeds) \$3.00

BLACK SWAN #FL591

(*Papaver somniferum*) Gorgeous double flowers have exotic, frilly cut petals of burgundy to almost black. One of the most unique and stunning varieties you can grow! Pkt (600 seeds) \$3.00

EASTERN HORNED #FL588

(*Dicranostigma franchetianum*) A rare, yellow-flowering member of the Poppy family. Upright growing plant with decorative grey-green



Mother of Pearl Poppy



Black Swan Poppy

Lilac Pompom Poppy



leaves and deep yellow half-nodding flowers. Like most other poppies, best when direct seeded on a light soil with sufficient moisture in full sun or partial shade. Hardy annual and even may be biennial in the right conditions. This native brightens the hills of southwest China. Pkt (300 seeds) \$3.00

FROSTED SALMON #FL586

(*Papaver somniferum*) Giant 4-5" flowers are fully double, and bright salmon-pink in color, with creamy, frosted edges that make this variety simply stunning and magnificent in the garden. This variety also produces unique seed pods that are popular in dried arrangements. An annual that really makes a bold statement with its richly colored blooms. Pkt (600 seeds) \$2.50

HUNGARIAN BLUE BREADSEED #FL581

(*Papaver somniferum*) Beautiful, 3"-4" purple-blue blooms make this variety very unique and wonderful. After the flowers, there are the attractive, large seed pods that are great for crafts and are traditionally used for their delicious, culinary seeds that are great in bread and cakes. This fantastic variety is easy to grow. Self-seeding annual. Pkt (200 seeds) \$3.00

LILAC POMPOM #FL590

(*P. somniferum*) Amazing double and semi-double lanciniata-type flowers in delicate lilac color. The large, frilly blooms are truly eye-catching when they contrast to the blue-grey foliage of the plants. Just scatter the seeds of this hardy annual in early spring and wait for the colorful blooms. One of the most unique and beautiful poppies you can grow. Pkt (600 seeds) \$3.00

Mission Bells California Poppy



MISSION BELLS CALIFORNIA POPPY #FL584

(*Eschsholzia californica*) Lovely semi-double and double flowers in shades of yellow, gold, salmon, red, pink and cherry. This annual adds a space of color to any sunny spot! So pretty. Pkt (600 seeds) \$2.00

MOTHER OF PEARL #FL589

(*Papaver rhoeas*) A lovely mixture of misty and subtle shades. The late Sir Cedric Morris, painter and gardener, presumably years ago selected and named this mixture of pale and smoky colors as grey, lilac, mauve, pink, soft orange and white. Various flowers have flecking in the same tones and some delightful picotees. This refined mixture has a good balance of pastel colors. It is one of the most subtle poppy mixtures to grow in the garden. Easy, direct seeding on almost any soil, full sun or partial shade. Stunning! Pkt (600 seeds) \$3.00

ORIENTAL SCARLET #FL580

(*Papaver orientale*) A charming Asian variety, with large, glowing red-orange flowers—attractive and old-fashioned. This type of poppy has been popular in the Orient for centuries. Perennial. Pkt (600 seeds) \$2.25

ROSE PEONY #FL587

(*Papaver somniferum*) Brilliant rose-colored blooms are among the largest of all poppies. They are double and 4-5" across. A unique color in poppies so pretty that makes this variety's blooms look like massive rose blossoms. A sturdy annual plant that often self-seeds. Pkt (500 seeds) \$2.50

PORTULACA

MOSS ROSE DOUBLE FLOWERED MIX

#FL918 New! Trailing or sprawling annual to 5 inches in height. Super-dwarf plants are ideal for xeriscaping, edging the front of borders, or nestled into cracks between stones in rock gardens. Completely unfazed by heat and drought that wither most plants; the small, succulent leaves always look fresh and healthy! Provides an endless succession of large (2-inch), fully double cup-shaped flowers in vibrant jewel tones. A care-free, old-fashioned favorite that deserves to be rediscovered by modern gardeners! Pkt (600 seeds) \$2.00

SALVIA

Annual. (150 seeds per Pkt)

BLUE MONDAY SAGE #FL700

(Salvia horminum) Wow, these produce long-lasting blue flower spikes over a long period! A lovely 2' plant that is becoming all the rage in cottage gardens. Pkt \$2.00

PINK SUNDAY SAGE #FL701

(Salvia horminum) Lovely, romantic, bright-pink flower spikes that shine in any heritage garden! The 2' plants are covered in pink all summer and are very easy to grow. Pkt \$2.00

SCABIOSA OR PINCUSHION

PAPER MOON #FL610

(Scabiosa stellata) Attractive pale blue flowers are followed by cool, everlasting seed heads that are perfect for dried arrangements. This pest-tolerant, annual plant is native to Southern Europe. Pkt (200 seeds) \$2.00

TALL DOUBLE FLOWERED MIX #FL611

New! *(Scabiosa atropurpurea)* Annual. Also known as Sweet Scabious or Pin-cushion Flower. Free-flowering annual with large, intricate flowers on long branching stems to 30 inches. Sweetly fragrant blooms appear about midsummer, continuing until frost. Butterflies love the flowers at least as much as you will! Colors range from pure white through carnation pink, rose to a very rich maroon. Makes a superb cut flower. Liberty Hyde Bailey in 1917 wrote in *The Standard Cyclopedia of Horticulture* that Sweet Scabious "...are among the most popular of flower-garden annuals," and they should be much more widely grown today! Pkt (200 seeds) \$2.00

SCENTED STOCKS

Hardy annual. Often self-sows.

STARLIGHT SCENTATION #FL680

(Matthiola longipetala ssp. bicornis) Now you can grow this fragrant old-fashioned favorite in a whole mix of pastel colors. Lovely 18" plants are so beautiful when in bloom. Great for containers on the patio. Pkt (250 seeds) \$2.00

"Force may make hypocrites, but it can never make converts."

—WILLIAM PENN



Tall Double Flowered Mixed Scabiosa



Blue Monday and Pink Sunday Salvia

Black Prince Snapdragon



SNAPDRAGON (*Antirrhinum majus*)

APPLE BLOSSOM #FL911

Lavish, full-sized old-fashioned snapdragons reaching 36 inches. Heavy trusses of large, velvety-textured blooms in true apple-blossom pink, contrasting with pale gold. Stunning massed at the back of the border or as an accent plant. Yields a commendable cut-flower as well. Snapdragons were cherished in the gardens of yesteryear! Pkt (600 seeds) \$2.50

BLACK PRINCE #FL621

One of the best, this variety has beautiful dark leaves and stunning, very dark crimson flowers. This plant is so attractive when planted with light-colored plants. All parts of the plant are poisonous. So pretty! Pkt (600 seeds) \$2.50

TALL DELUXE #FL620

Beautiful, 30"-36" flower spikes in a brilliant range of colors: pink, red, yellow, lavender, and rose shades. Native to southern Europe. Pkt (800 seeds) \$1.75

STATICE

Annual. Occasionally self-sows.

BLUE SEAS #FL662

(*L. perezii*) This variety produces large clusters of deep blue flowers over a long season, perfect for using in both dried and fresh flower arrangements. Pkt (150 seeds) \$1.75

APRICOT BEAUTY #FL663 New!

(*Limonium sinuatum*) Annual. Classic statice long used in dried floral arrangements. Flowers in warm shades of apricot to salmon. Robust plants reach about 30" in height, yielding very large stems for drying. Very sophisticated employed in wreaths, centerpieces and more!

Pkt (150 Seeds) \$2.25

PACIFIC MIX #FL664 New!

(*Limonium sinuatum*) Annual. This mix runs the widest possible range of rich jewel tones—purple, rose, and sunny lemon yellow. Plants reach about 30 inches, and do double duty in borders, being lovely when in bloom, before the flowers are cut for drying. An old fashioned favorite that is once again receiving the appreciation it deserves. Pkt (150 seeds) \$2.00

PASTEL MIX #FL665 New!

(*Limonium sinuatum*) Annual. Charming pastel mix in cool shades of soft rose, pink and lavender.

Pkt(150 seeds) \$2.25

STRAWFLOWER

Annual. Sow where plants are to grow.

TALL DOUBLE MIX #FL640

(*Helichrysum bracteatum*) The popular everlasting flower that is easy and fun to grow. These come in red, pink, salmon, lemon, white, lilac, and more! Pkt (250 seeds) \$2.50

SUNFLOWER

(*Helianthus annuus except as noted*) Annual.
(35 seeds per pkt)

AUTUMN BEAUTY #FL720

A beautiful sunflower! Many 6" flowers in brilliant red, gold, yellow, rust, and burgundy. Blooms over a long period. Makes a wonderful display. Tall, 7' plants are a favorite. Pkt \$2.00 or 1 oz \$6.00



Pacific Mix Statice



Paper Moon Scabiosa

Taiyo Sunflower



ARIKARA #FL736

This native variety produces 10-foot tall plants with many beautiful large, bright yellow flowers with black centers. The seeds are edible and were used by the Arikara nation in North Dakota. This heirloom produces flowers over a long period; it was a real winner in our garden! Pkt \$3.00

CRIMSON QUEEN #FL751 *New!*

Velvety, deep burgundy flowers with dark centers. Multiflora type produces many small flowers, 3-5 inches across, on bushy, six-foot plants. Splendid at the back of the border; stunning in a mass planting! Pkt \$2.50

EVENING SUN #FL733

This beautiful variety has medium-large blooms in shades of burgundy, rust, bronze, bright yellow, and crimson, with many being bi-colored. The 7' plants produce many flowers over a long season. This is one of my favorite varieties. Gorgeous! Pkt \$2.00

GIANT PRIMROSE #FL734

Tall plants grow 8' to 12' and produce multiple blooms that are a soft, creamy yellow in color with a chocolate center. A striking variety for the garden's edge. Pkt \$2.25

GIANT WHITE-SEEDED #FL744

This classic giant variety produces large, yellow heads and big, delicious white seeds perfect for roasting. It also grows very tall, 10'-12'! Fun to grow and eat. Pkt (20 seeds) \$2.25

HENRY WILDE #FL745

The classic-looking heirloom sunflower with pure yellow petals and dark centers is perfect for using as a cut flower and perfect for planting along a fence or barn. Pkt \$2.00

HIDATSA #1 #FL822

Plants running about 8 feet tall produce a large central flower head and numerous smaller heads on side-shoots. Seeds are large enough to be processed for food, although smaller than the mammoth types favored today. Originally a staple crop of the Hidatsa people, who grew this variety in their floodplain gardens along the Missouri River. Pkt (15 seeds) \$2.25

ITALIAN WHITE #FL723

This heirloom produces white and creamy-yellow, 4" flowers with dark chocolate-brown centers and many blooms. Tiny seed. Pkt \$2.25

LEMON QUEEN #FL722 *-best seller!*

Beautiful, lemon-yellow blooms with chocolate centers. This one is very unique; tall plants produce many brilliant blooms that are a favorite of many bees. Pkt \$2.50 or 1 oz \$6.00

MAMMOTH GREY STRIPED #FL735

The standard giant variety that produces delicious seeds. The 10' plants produce heads that average 12" across. A stately garden plant. Pkt (25 seeds) \$1.50

MEXICAN SUNFLOWER, GOLDFINGER #FL746

(*Tithonia rotundifolia*) Lovely soft-orange-colored flowers on a more compact, yet profusely flowering plant makes this variety stand out in the crowd. Pkt \$2.50

MEXICAN SUNFLOWER, RED TORCH #FL729

(*Tithonia rotundifolia*) (GOLDEN FLOWER OF THE AZTECS) Brilliant, red-orange, 2"- 3" flowers; an excellent butterfly plant. These bloom over a very long season, and the plants produce masses of blooms. The large 5' plants are very beautiful. I enjoyed these as I traveled along the roadsides in the high mountains in central Mexico. Pkt \$2.25

Lemon Queen Sunflower



MEXICAN SUNFLOWER, YELLOW TORCH

#FL747 (*Tithonia rotundifolia*) Here is a yellow version of this most popular plant with delightful apricot-yellow flowers that really cast a glow. This plant produces loads of flowers till frost. Superbly easy to grow. Pkt \$2.50

RED SUN #FL912 New!

Stately branching plants reaching 5-6 feet tall are covered with dozens of ornamental blooms. Red to red-orange single flowers are highlighted with a hint of yellow around the centers. Blooms over a very long season, attracting bees and butterflies. Later, the tiny seeds attract birds. Pkt \$2.50

SHORT STUFF #FL739 New!

Selected by Merlyn and Mary Ann Niedens of Illinois, this variety produces beautiful yellow flowers up to 8 inches in diameter, all on uniform, 3-foot stalks. Very pretty in borders and flower gardens; resists lodging; excellent variety for bird seed. Pkt \$2.75

TAIYO #FL929 New!

Annual. To 6-7 feet. An old Japanese variety, non-branching and grown for cut-flower use. Equally attractive in arrangements or in mass plantings in the garden. The tall, non-branching plants produce a single large flower in tones of yellow-orange, chocolate and sable. Florists adore the 8- to 10-inch flowers! Pkt \$2.75

TALL ORANGE SUN #FL825

Clear yellow-orange, six-inch, fully double flowers look for all the world like super-sized chrysanthemums, perched atop plants reaching 4-5 feet in height. Pkt \$2.50

TARAHUMARA WHITE SEEDED #FL741

Grown by the Tarahumara tribe for their mostly white seeds, plants produce beautiful 8"-10" golden yellow flowers on tall plants. We are proud to offer this rare heirloom that may have originally been brought to Canada by Russian Mennonite farmers. Pkt \$2.75

TEDDY BEAR #FL724

Beautiful 3"-6" double, deep yellow blooms. Plants grow to only 18"-24" tall, and the double blooms are very unique! This is a superb variety. Pkt \$2.50 or 1 oz \$6.00

TIGER EYE MIX #FL743

This mix is a stunning assortment of bronze, red, brown and yellow, and many are multicolored with an "eye" look. Medium to large flowers. Many blooms per plant make these some of the showiest flowers in the garden. Pkt \$2.75

TITAN #FL749

Massive, record-setting flower heads have reached a fantastic 24" across in some areas. One of the largest you can grow, it also produces lots of really big seeds. Fun for the kids and adults as well. Pkt (10 seeds) \$2.50

SWEET SULTAN**IMPERIALIS MIX #WF125 New!**

(*Centaurea moschata*) Hardy annual. To 2 feet. Fragrant, thistle-like blooms look like large, silky powder puffs! The flowers run from deep, dusky rose purple through pink to white, and so fragrant! Makes a lovely addition to the

Red Torch Mexican Sunflower*Teddy Bear Sunflower**Crimson Queen Sunflower*



Chocolate Streamer Sweet Pea



Azureus Blue Sweet Pea

border, and the 2-inch flowers are wonderful for cutting. Bees and butterflies adore them, as did the cottage gardeners of a bygone era. Often listed by seedsmen as *Ambroea moschata*. Pkt (300 seeds) \$2.25

YARROW

Hardy Perennial. Sow fall or spring.

PARKER'S VARIETY #FL795

(*Achillea filipendulina*) This hardy yarrow has beautiful, feathery gray-green foliage and lovely flower clusters with many tiny yellow flowers. Makes a beautiful and long-lasting cut flower. An easy perennial to grow almost anywhere! Pkt (900 seeds) \$1.75

SWEET PEAS

(*Lathyrus odoratus*) We offer a wonderful collection of old heirlooms and many are very fragrant. Plant in early spring, or whenever the weather is cool and moderate. Annual except as noted. Soak seeds 24 hours before planting. Sow in place in early spring into rich, moist soil. Plants thrive in the moderate conditions of spring, and tolerate some low temperatures. In most climates, hot summer weather will put a stop to the blooming season. (25 seeds per Pkt) (Warning: The seeds, pods and plants are poisonous!)



Butterfly Sweet Pea

AZUREUS BLUE #SW160

(*L. sativus azureus*) Brilliant azure-blue flowers about 1 inch across, borne on semi-trailing or bush plants reaching about 2 feet in height. Really distinctive accent or container plant! This Chinese native tolerates heat much better than ordinary sweet peas. Pkt (10 seeds) \$2.75

BEAUJOLAIS #SW134

Gorgeous, large, fragrant blossoms are a rich, burgundy wine color, truly stunning. Pkt \$2.50

BLACK KNIGHT #SW103

Dark purplish-maroon blossoms are nearly black! Introduced in 1898 by Henry Eckford, a pioneering sweet pea breeder. Very fragrant. Pkt \$2.50

BLANCHE FERRY #SW104

Beautiful rose-red blossoms are blushed with white. Very profuse bloomer, sweet fragrance. The oldest American introduction, from 1889, was by D.M. Ferry & Co. and named after his daughter. Pkt \$2.50

BLUE REFLECTIONS MIX #SW147

Superb blend of fragrant Reflection sweet peas in all shades of blue and white. Truly a market winner. Bred by Keith Hammelt! Pkt \$2.50

BUTTERFLY OLD SPICE #SW105

The Old Spice types carry intense fragrance, and Butterfly is no exception. White blooms are tinged with lavender toward the petals' edges. Introduced in 1878, by Suttons of England. Pkt \$2.50

CHOCOLATE STREAMER #SW150

Gorgeous, chocolate-speckled blossoms are fragrant. Rare and unusual. These will steal the show in your home or market garden. Pkt \$3.00



Flora Norton Sweet Pea



Blanche Ferry Sweet Pea



Black Knight Sweet Pea

COUNTESS CADOGAN #SW169 *New!*

Fragrant Old Spice selection in blues. Bluish-purple standard with clear blue wings. As the flowers open and mature, the color seems to change, running through a lovely series of soft blues. Delicate and very pretty! Another Eckford introduction, dating to 1899. Pkt \$2.50

CUPANI ORIGINAL #SW131

The original strain of sweet pea, sent to England in 1699 by Franciscus Cupani, a Sicilian monk. Colorful burgundy and purple bi-color blossoms with a very strong fragrance. Pkt \$2.50

FLORA NORTON #SW111

Lovely clear-light-blue flowers, that have a powerful fragrance. Introduced by Morse-Vaughan in 1904. Delightful. Pkt \$2.50

HENRY ECKFORD #SW158

Named after Mr. Eckford himself. The vines produce loads of spectacular bright orange flowers! One of the most beautiful we sell. Pkt \$2.50

LATE SPENCER CHOICE MIX #SW133

The mix includes selections from the entire range of the Spencer types: pure white, dainty bicolor pinks and salmons, scarlet, burgundy and midnight purple. The Spencers were among the earliest large-flowered types; all are heavily ruffled; fine for cutting. They tend to carry a moderate fragrance. Pkt \$2.50

MELODY MIX #SW154

A new series of sweet peas bred in Australia by Keith Hammelt. Gorgeous bi-colors that are perfect for your flower sales! Truly stunning. All seven stupendous bi-colors are in this mix, and these fragrant flowers are sure to please! Pkt \$2.50

OLD SPICE MIX #SW122

A gorgeous and fragrant mix of the finest sweet peas. Selected from varieties dating 1901-1907, has many brilliant shades of colors. Great heat resistance. Modern varieties are just not the same. Pkt \$2.00

PAINTED LADY #SW135

One of the most fragrant sweet peas, the flowers are striking bi-colored deep pink and white. This variety is quite old, dating to the 1730's. It is becoming very popular with seed savers and is a very good producer of flowers with rich, old-time sweet scent. Pkt \$2.50

PERENNIAL SWEET PEA MIX #SW156

(*L. latifolius*) Hardy perennial. Sow in place fall or spring. Here is the wild sweet pea that comes in pink, red and white. Long blooming vines are very drought and winter hardy. Slow to germinate; soak 24 hours before planting in early spring. Beautiful clusters of blooms but are not fragrant like annual sweet peas. Pkt \$2.50

PRINCE EDWARD OF YORK #SW168

New! Brilliant-hued Old Spice selection. The large, wondrously perfumed flowers are subtly two-toned, in cerise and a soft carmine, almost salmon. Very striking! Extremely fragrant, like all the Old Spice series. Bred by Henry Eckford in 1897. The flowers may not last well when cut, so enjoy this one in the garden. Robust plants climb up to 8 feet, are relatively tolerant of hot weather. Pkt \$2.50



PRINCE OF ORANGE SPENCER #SW164

Late-flowering "multiflora" type, producing large, many-flowered trusses. This one is pure, clear orange, having flowers of excellent substance. Pkt \$2.50

QUEEN ALEXANDRA #SW125 *New!*

Startling, bold scarlet blossoms; this variety was bred by Eckford in 1906, and named after the Queen. One of the finest varieties Eckford ever developed, far excelling other scarlet varieties of his time. Fragrant. Pkt \$2.50

ROSE PINK MAMMOTH #SW165 *New!*

Very large, mildly fragrant blooms on long stems, but with a difference: these are shaded white towards the center of each precious, deeply ruffled bloom. Pkt \$2.50

ROYAL FAMILY MIX #SW155

A standard old selection; needs to be grown in cool spring weather. The flowers are very large and solid colored. Sweet fragrance and very beautiful. Many stunning colors. Pkt \$2.50

TASSEL FLOWER**IRISH POET #FL790**

(*Emilia javanica*) Beautiful bright orange variety for naturalistic gardens. This annual has long stems and small, bright orange flowers in clusters. These flowers were once described as the windswept hair of an Irish poet. Suitable as a specialty cut flower, it is a colorful filler for summer bouquets. Grow in full sun in a soil with good drainage. Tassel Flower was introduced to England from Asia in 1799 and was also known as "Flora's Paintbrush" in Victorian times. Pkt (150 seeds) \$2.50

ZINNIAS

(*Zinnia elegans*) Introduced from Mexico in 1800 and have been very popular ever since. They have huge flowers in many striking colors and are so easy to grow. (100 seeds per pkt.)

BONBON MIX #FL827

Dahlia-flowered variety in a range of zinnia colors. The petals are exquisitely colored, often having two colors running the length of each petal. Height is about 30 inches. Great for cutting or for a veritable splash of color right in the garden. Pkt \$2.50

BRIGHT JEWELS CACTUS FLOWERED

#FL807 Unique flowers have pointed petals. Large and attractive, these come in many colors; really popular in the 1950s. Pkt \$2.50

BURPEE ROSE GIANT CACTUS #FL812

Lovely, big blooms in shades of rose to "bubble gum" pink; they have the unique pointed "cactus" type petals that make giant zinnias so unusual! Easy to grow and perfect for stunning bouquets. A hard to find variety that was introduced by Burpee's. Pkt \$2.00

BUTTON BOX MIX #FL837

Compact plants to only a foot or so, producing lots of colorful blooms from early summer to frost. Petal-packed pompon blooms reach about 1.5 inches in diameter. Captivating at the front of a bed or border! A real favorite in our trials! Pkt \$2.50

*Orange King**Lilac Emperor**Envy*

CANARY BIRD #FL805

Large dahlia-type blooms are a beautiful yellow, 4"-5" across. Great cut flowers for home or farm markets; an old favorite. Pkt \$1.75 or 1 oz \$8.00

CHIPPENDALE DAISY ZINNIA #FL913

Petite bedding zinnia, the same species and proportions as the well-known 'Persian Carpet.' However, Chippendale Daisy is much more sedate in color, the flowers being a fairly uniform deep burgundy with the outer tips of the petals picoteed in very intense golden yellow. Excels in more formal settings. Pkt \$2.00

DREAM #FL814

Dreamy looking, lavender-rose blooms are good sized and add a wonderful effect to the garden. Provides great color all summer and into the fall. Pkt \$1.50

ENVY #FL800

Exciting chartreuse-green blooms that are very unique. The beautiful flowers are 3" across. A wonderful variety that is a very popular color for marketing. These always are a favorite here! Pkt \$2.50 or 1 oz \$8.00

GIANTS OF CALIFORNIA #FL801

Very large, 4"- 5" double flowers. This California heirloom dates back to 1919. The plants bloom all season and make superb cut flowers. This mix contains cherry, orange, pink, purple, scarlet, yellow, and white. Pkt \$2.00

ILLUMINATION #FL808

A lovely Dahlia-type zinnia with large, double blooms that are a blushing, soft rose color. Great cut flowers. Pkt \$1.75

LAVENDER QUEEN #FL809

Very large blooms are a lovely lavender color. This is an attractive "California Giant" type; causes a sensation when planted in large groups. Pkt \$2.00

LILAC EMPEROR #FL816

Cactus-flowered type to 36 inches boasts quilled petals of unusually heavy substance. Extra-large flowers are a lovely lilac-purple and make a bold statement in any garden. Pkt \$2.50

LILLIPUT MIX #FL803

Cute 1½" beehive-shaped double flowers, in colors of white, yellow, pink, scarlet, purple, orange, and more. This mix is blended by formula. Plants grow 18" tall. Lovely! Pkt \$1.75 or 1 oz \$8.00

METEOR #FL817

The big, bright red zinnia—truly majestic—grows up to 5" across, being double and rich red in color. This giant beauty is hard to beat and great as a cut flower. Pkt \$2.00

MISS WILLMOTT #FL811

Huge, soft pink flowers can be as large as 6" across. An unusual but very attractive pastel shade, these have long stems and are perfect for bouquets. Pkt \$2.50

ORANGE KING #FL818

Tall plants produce big, double, bright mandarin-orange flowers. A stunning color that really makes a bold statement. Pkt \$2.00

ORIOLE #FL819

Stunning, giant double flowers in shades of gold

Peppermint Stick*Illumination**Meteor*

and orange, this beauty really gets attention. Lovely in the garden or the vase. Pkt \$2.00

PEPPERMINT STICK #FL830

30 inches. Dahlia-flowered mix is splashed in crimson, similar to Candy Stripe except that the spangles are smaller, more uniform, and overall a bit more refined. A lovely variety. Pkt \$2.25

PERSIAN CARPET #FL802

Stunning gold, red, chocolate, orange, and cream. Many of the 2" double flowers are bi-colored. This brilliant heirloom is still a favorite of many. Was a 1952 AAS winner. Plants produce loads of stunning flowers. Pkt \$2.50 or 1 oz \$9.00

PINK SENORITA #FL831 -best seller!

Enormous, mostly fully double cactus-type flowers are superb for cut flower use. Their color is confined to a sophisticated range of the best pinks the zinnia clan has to offer, coming as they do in near salmon through cerise. Pkt \$2.50

POLAR BEAR #FL810

The white dahlia-type zinnia with very large blooms that are quite magnificent looking. Pkt \$1.75

REDMAN SUPER CACTUS #FL820 New!

A magnificent, huge red-flowered variety of the giant cactus family. These flowers are stately, being a deep red and having the pointed cactus-type petals. An old favorite that has now become rare. Pkt \$2.50

ROYAL PURPLE #FL806

These lovely, large, light purple, dahlia-type flowers are perfect by themselves or in mixed bouquets. A real show stopper. Pkt \$2.50

WILL ROGERS #FL821

This variety was named after the famous American, Will Rogers, and produces stunning, big, red flowers that really stand out. Pkt \$1.50

“There seem to be but three ways for a nation to acquire wealth. The first is by war, as the Romans did, in plundering their conquered neighbors. This is robbery. The second by commerce, which is generally cheating. The third by agriculture, the only honest way, wherein man receives a real increase of the seed thrown into the ground, in a kind of continual miracle, wrought by the hand of God in his favor, as a reward for his innocent life and his virtuous industry.” –BEN FRANKLIN



Redman



Royal Purple



Pink Senorita

WILD FLOWERS

(100-300 seeds)

ALASKA SHASTA DAISY #WF117

(*Chrysanthemum maximum*) Hardy perennial. This easy to grow daisy has large white daisy flowers with bright yellow centers, great for your cottage garden and perfect for a cut flower. Pkt \$1.50

AUREUS YELLOW LUPINE #WF110

(*Lupinus densiflorus*) Perennial. Soak seeds 24 hours before planting. A stunning, yellow Lupine; 30" stalks are covered with brilliant flowers. Pkt \$1.50

BIRD'S EYES #WF107

(*Gila tricolor*) Hardy annual. Often self-sows. Attractive tricolored flowers, white with edges blushed in lilac—centers are purplish black! Very unique-looking annual that likes a dry, sunny area. Pkt \$1.50

BLACK-EYED SUSAN #WF101

(*Rudbeckia hirta*) Hardy annual. Often self-sows. A popular native variety from the Great Plains of North America. Large yellow daisies with dark brown centers. Good in heat and drought. Beautiful. Pkt \$1.50 or 1 oz \$6.50

BLUE FLAX #WF120

(*Linum perenne*) This perennial flower was discovered on the Lewis & Clark Expedition, and hence the species was named "lewisii". Lovely blue flowers on 24" plants, beautiful and easy to grow. Pkt \$1.50

CALIFORNIA POPPY #WF106

(*Eschscholzia californica*) Hardy annual. Often self-sows. Early. The brilliant orange, small poppy from parts of California. This easy-to-grow, spring bloomer makes a splash of color. Pkt \$1.25 or 1 oz \$6.50

CALIFORNIA POPPY, PURPLE GLEAM #WF122

(*Eschscholzia californica*) Light purple-pink to dusky rose, single version of the state flower of the Golden State. Blooms in spring from a fall sowing, or in summer from a spring sowing. Superb in meadows or native gardens. Pkt \$1.75

EVENING DAME'S ROCKET #WF118

(*Hesperis matronalis*) This plant has naturalized in many parts of the US since it was introduced in the 1700s. Pretty, large, flower spikes of lilac-colored blooms that are fragrant at night. Pkt \$1.75

FAREWELL-TO-SPRING #WF109

(*Clarkia amoena*) Hardy annual. Often self-sows. Lovely salmon-pink blossoms. This 16"-18" annual blooms in the summer; very attractive! Pkt \$1.50

GAILLARDIA INDIAN BLANKET #WF111

(*Gaillardia*) Hardy annual. Often self-sows. Lovely, yellow, daisy-like flowers with red centers, this annual is easy to grow. Great for sunny, dry areas. Pkt \$1.50

MALTESE CROSS #WF119

(*Lychnis chalconica*) Large 3'-4' tall spikes produce stunning neon flame-red colored clusters



California Poppy



California Poppy, Purple Gleam

of blooms. This perennial often blooms the first year, if started very early. Was grown by Thomas Jefferson in 1807, and it still is one of the showiest flowers of early summer! Pkt \$2.00

MOUNTAIN PHLOX #WF108

(*Linanthus Grandiflorus*) Hardy annual. Often self-sows. Pastel lavender-pink flowers. This native annual is a very beautiful favorite! Pkt \$1.50

PLAINS COREOPSIS #WF104

(*Coreopsis tinctoria*) Hardy annual. Occasionally self-sows. Prefers a drier soil. Lovely red and yellow daisy-like flower, this prairie annual blooms in the summer or fall; brilliant color. Pkt \$1.50 or 1 oz \$6.50

EVENING PRIMROSE #WF102

(*Oenothera lamarckiana*) Biennial. Beautiful, yellow native flower. Pkt \$1.50

RED MEXICAN HAT #WF121

(*Ratibida columnifera*) Perennial. This flower is colorful with its red flowers that look like Mexican hats. Pkt \$1.50

RUSSELL MIX LUPINE #WF105

(*Lupinus polyphyllus*) Hardy perennial. Best in cooler climates. Soak seeds 24 hours before planting. Tall stems are covered with beautiful flowers in colors of pink, red, peach, blue, burgundy, and brown. This fine flower will naturalize. Pkt \$1.50

SCARLET FLAX #WF115

(*Linum grandiflorum rubrum*) Often self-sows. This species can be grown in hot and dry conditions. The plants produce loads of lovely, scarlet-red flowers. This plant is native to southern Europe and northern Africa. A hardy annual. Pkt \$1.50

SIBERIAN WALLFLOWER #WF113

(*Cherianthus allionii*) Hardy perennial. Vibrant yellow-orange, phlox-like flower clusters are very fragrant and colorful. The 18" perennial plants bloom early in the season; adds a great splash of color to your meadow. Pkt \$1.50

ROCK SOAPWORT #WF123

(*Saponaria ocymoides*) Vigorous, low, trailing perennial plant—so beautiful used as a groundcover, in the rock garden or atop a stone wall. A carpet of deep pink, 5-petaled flowers is a bonus in late spring, nearly covering the plants. Fine for edging the border, and charming in containers as well. Evergreen plants are drought-tolerant once established. Another old-fashioned favorite. Pkt \$2.00

TEXAS BLUEBONNET #WF103

(*Lupinus texensis*) Perennial. Soak seeds 24 hours before planting. This popular, bright-blue wild flower is the Texas State Flower. An easy annual to grow. Pkt \$1.50

YELLOW PRAIRIE CONEFLOWER #WF112

(*Ratibida columnaris*) Hardy perennial. A lovely, perennial flower that is a common sight in the great prairies of the West. Lovely, yellow, daisy-like flowers have a tall seed cone; easy to grow. Pkt \$1.50

THE GENERAL STORE

BOOKS & GIFTS FOR HEIRLOOM GARDENERS

We sell only select books that we ourselves enjoy! Having the right info is so important. Learning how to grow and save seed and reading the history of heirlooms is really exciting.

NO EXTRA POSTAGE CHARGED FOR BOOKS SHIPPED WITHIN THE USA!

ALL NEW SQUARE FOOT GARDENING:

***Grow More in Less Space* #BK146**

by Mel Bartholomew

This beautiful, full-color book offers instructions and plans for Mel's square foot gardening methods. Great tips and ideas throughout. It's definitely one of the best books we've seen on growing a lot in a small space. In this new version the author unveils 10 new improvements that save you time and money, all with a lot less work. Mel was a speaker at our 2007 Spring Planting Festival. 271 pages. \$19.95

CARROTS LOVE TOMATOES: *Secrets of Companion Planting for Successful Gardening* #BK135

—Customer Favorite!

By Louise Riotte

This classic has now taught generations of gardeners how to use the natural benefits of plants to protect and support each other. Here is a reader's complete reference to which plants nourish the soil, which keep away bugs and pests, and which plants just don't get along. 224 pages. \$14.95

GOOD BUG, BAD BUG #BK180

—Customer Favorite!

By Jessica Walliser

The best book we have ever seen about insects in the garden. Learn to recognize the good bugs from the bad ones, how to prevent attacks, what plants they damage, organic products that control each insect and more. Very easy to use; spiral-bound and full color photos of each insect make this the funnest guide to garden insects ever! We found ourselves using this multiple times over the summer, as it is so easy to find what to use for each problem. 91 pages. \$17.95



GOOD MUSHROOM, BAD MUSHROOM #BK234

By John Plischke III

A guide to some of the more common edible wild mushrooms and their poisonous look-alikes. A useful tool to use in identification, most of the photos in the book show different aspects of the mushroom: the cap and how



it is attached, interior of the mushroom, or its habitat. The book's spiral-bound small size makes it fun and easy to use. Semi-hardcover. 87 pages \$17.95

GOOD WEED, BAD WEED #BK230

By Nancy Gift

A full-color weed identification guide that is designed to provide you with a quick and easy reference tool. The book's spiral-bound small size with its up-close photos makes it easy and fun to use. Categorized into Good Weeds, Bad Weeds, or Not-so-bad Weeds, each weed is described along with its benefits or drawbacks and the best methods of control. Full color. Semi-hardcover. 95 pages. \$17.95

GREAT HERB MIXES YOU CAN MAKE

#BK139

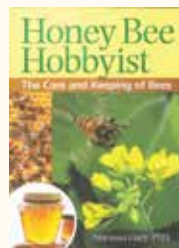
By Jim Long

With this book you can start your own herb business, make herb products to sell, or make lots of gifts for your friends. It includes over 100 herb seasonings, dream blends, bath herb mixes, allergy eye pillows, relaxing aromatherapy pillows, body care products, patterns, tips for selling and a very helpful resource list. 102 pages. \$10.95

HONEY BEE HOBBYIST: *The Care & Keeping of Bees* #BK216

By Norman Gary, PhD

A practical, easy-to-use, fundamental guide to the hobby of honey bee keeping. Learn everything from how to start your own hive, how to have fun with bees, and how to harvest your honey. Its large size and colorful photographs will be a good addition to any bee hobbyist's library. Full color. Soft cover 176 pages. \$14.95



HOW TO STORE YOUR GARDEN PRODUCE:

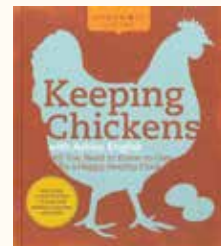
***The Key to Self-Sufficiency* #BK182**

By Piers Warren

This book has been completely revised and is the modern guide to storing and preserving your garden produce, enabling you to eat home-grown goodness all year round. The easy-to-use reference section provides applicable storage and preservation techniques for the majority of plant produce grown commonly in home gardens. A must for budding gardeners and homesteaders. 143 pages. \$14.95

KEEPING CHICKENS: *All You Need to Know to Care for a Happy, Healthy Flock* #BK243
by Ashley English

A great source for the DIYer joining the movement to start and maintain a flock of chickens: everything from choosing breeds suitable for various needs to how to feed, clean, house and care for chickens. The text portraits of chicken owners make the book a pleasurable, as well as a practical, guide. Also included are plans for making nesting boxes and a mobile chicken housing structure, followed by practical and delectable egg recipes. Hardcover. 136 pages. \$19.95.



SEED TO SEED

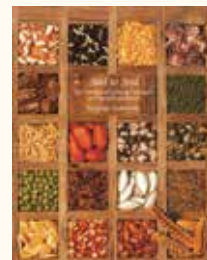
***(2nd Edition)* #BK113**

—Customer Favorite!

By Suzanne Ashworth

The expanded 2nd edition now includes seed starting info, too!

Complete seed-saving guide for 160 vegetable crops, with detailed information on each vegetable: pollination methods, isolation distances, caging and hand-pollination techniques, proper methods for harvesting, drying, cleaning and storing the seeds. This is the best book ever written on seed saving. Easy to read, it is a must for all seed savers & is our best seller! 228 large pages. \$24.95



SEEDS OF DECEPTION #BK121

By Jeffrey M. Smith

Genetically Engineered Food Endangers Health; Political Corruption Exposed. An explosive exposé shows that the foods are, in fact, unsafe. The book, Seeds of Deception, presents overwhelming evidence documenting serious potential health risks. We love this book! 289 pages. \$17.95

THE BEGINNER'S GUIDE TO GROWING HEIRLOOM VEGETABLES #BK269

By Marie Iannotti

Longtime Master Gardener and heirloom expert, the author gives more than just a list of the 100 easiest-to-grow, tastiest vegetables for your garden. The book is filled not only with



fascinating stories about the heirlooms but also tells which varieties to grow for the best flavor and how to cultivate each one successfully. Learn how to plant, grow, harvest, and save seeds. Paperback. 250 pages. \$19.95

THE VEGETABLE GARDENER'S BIBLE

#BK166

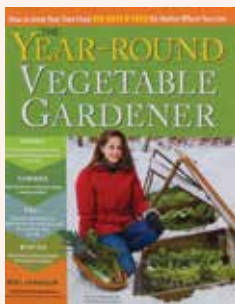
By Edward C. Smith

If you could only have one gardening book, this might be the one to pick. Well-written and nicely illustrated with lovely color photographs, this extremely comprehensive guide covers everything you want to know about sowing, harvesting, composting, soil testing, raised beds, no-till, vertical gardening, water, soil, mulch, fertilizer, cover crops, natural methods for disease and pests, AND includes an awesome 118-page A-Z Plant directory. 309 pages. \$35.00

THE YEAR-ROUND VEGETABLE GARDENER #BK268

By Niki Jabbour

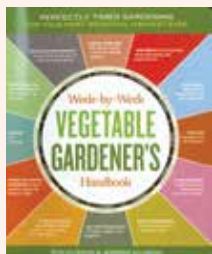
Proven techniques for year-round growing and harvesting. Read all the tips to get the timing right and grow the right crops. Learn Niki's intensive gardening methods and some affordable and easy-to-assemble protective structures that will help you to enjoy fresh and delicious produce throughout the entire year. Hard cover. 246 pages. \$29.95



WEEK-BY-WEEK VEGETABLE GARDENER'S HANDBOOK #BK245

By R. Kujawski & J. Kujawski

The key to gardening success is having a plan. Beginning and experienced gardeners will benefit from this week-by-week plan for the growing season. Because the timing of gardening activities is largely determined by temperatures, this book bases the plan on the average date of last frost, which differs according to location. Intended to be used as a work book, it is spiral bound with pages for notes interspersed. 200 pages. \$14.95



THE ORGANIC SEED GROWER

#BK537 *New!* By Dr John Navazio

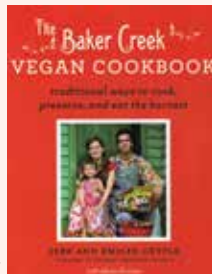
A must-have, comprehensive manual on producing quality organic seed crops on the homestead or small commercial farm. Plant breeder and organic seed expert has filled the book with practical techniques and theory for home seed savers, commercial seed growers, and small scale farmers. 390 pages. Hardcover \$49.95

Our very own books...

THE BAKER CREEK VEGAN COOKBOOK: Traditional Ways to Cook, Preserve, & Eat the Harvest #BK267 *New!*

By Jere and Emilee Gettle

The cofounders of Baker Creek Heirloom Seed Company take you through more than 125 vegan recipes that are healthy and easy to make. They share tips and tricks on canning and preserving, as well provide a list of pantry staples to have on hand. Paperback, 194 pages.

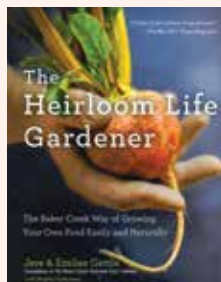


Includes 3 packets of culinary herbs! \$19.99

THE HEIRLOOM LIFE GARDENER: The Baker Creek Way of Growing Your Own Food Easily & Naturally #HG114

By Jere & Emilee Gettle, with Meghan Sutherland

A book for heirloom gardeners and want-to-be gardeners, a book that covers all the basics, from seed starting, growing, organic methods, harvest, storage, seed saving, as well as stories of our life in the soil, growing and eating from the land. Learn about our seed collecting trips and stories from our seed's history. We wrote this book as a colorful and simple guide book that will inspire you to garden the easy and heirloom way, the way our ancestors gardened! Full color, hardcover. 228 pages. Customers in the U.S. who order *The Heirloom Life Gardener* will also receive a one-year new or extended subscription to *Heirloom Gardener* magazine—all for only \$29.95!



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COBRAHEAD HAND HOE #CDT101

The CobraHead® precision weeder and cultivator is the closest thing to a universal garden hand tool. It weeds, cultivates, scalps, edges, digs, furrows, plants, transplants, de-thatches, and harvests with ease. Jere's favorite tool ever! He uses this tool for nearly all his planting. The best tool we have

seen; the shape of the head really makes this tool easy to use, fun and perfect for nearly every garden project. It can even dig 12" holes in even the hardest Ozark garden soil. A new favorite! Made in the USA. *Caution: these are sharp and must be kept out of reach of children.* \$24.95

Handy products for your garden



BOSMERE 5" WHITE PLANT LABELS. #WPL101 *New!*

Economical to use, the plastic plant labels come in a resealable plastic bag and can be reused in either the garden or containers. Package of 50. \$6.00



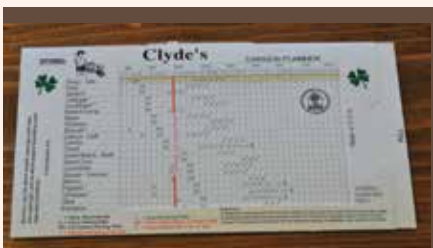
NUTSCENE GARDEN TWINE #NGT101 *New!*

All purpose garden twine is made of 3-ply all natural jute from sustainable sources. Soft, pliable, and strong. Made in Scotland since 1922. Approximately 26 meters total on 2 spools. \$4.50



BOSMERE TWINE TIES #BTT101 *New!*

All purpose garden ties made from soft foam with a galvanized steel wire core is ideal for tying and training most plants without damaging the stems. The 30-foot by 3/8-inch roll can be cut into any length required. \$10.50



CLYDE'S GARDEN PLANNER #CGP101

This unique chart presents gardening events in a "time-phased" format so that it is possible to see at a glance the entire planting, growing and harvesting period. It shows proper indoor and outdoor planting times relative to spring and fall frost dates for 22 common garden vegetables. Since frost dates vary from region to region, the chart will slide, making it useful in most parts of the Northern Hemisphere where frost is a critical gardening factor. The front of the chart shows the spring season, and the flip side acts as a guide for fall gardeners. Frost dates are included in the directions. Developed by a friend and customer, this handy chart is a favorite of our staff and customers to our store. A must for new gardeners. Just \$3.00!



ORGANIC BAKER CREEK T-SHIRTS

100% pre-shrunk organic cotton shirts with an original tomato print on the back by Ginger Irwin of Petaluma, CA. Sport our cool shirt in the garden, farmers' market or anywhere that persons of high class assemble. Available in:

Men's Sizes: Small, Med, Large, XL, XXL

Ladies Sizes: Small, Med, Large, XL

Your Choice, \$16.95 each



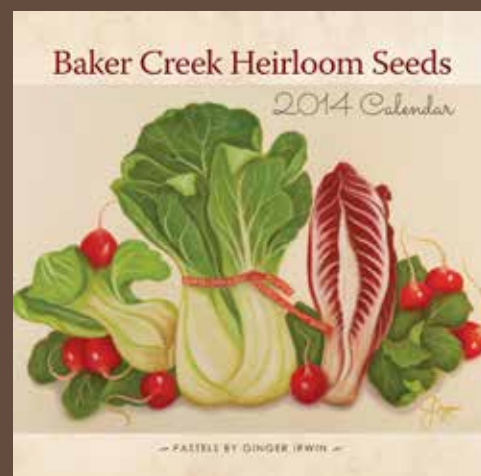
COPPER WATERING CAN #CWC101

This beautiful indoor watering can is a must-have for the serious indoor horticulturist. Made of beautiful polished copper, its functional design with its tall neck allows for precision watering of indoor plants without spillage from the tipped can. The removable watering rose lets you choose a fine spray or a steady stream of water. One liter capacity. Made in England by the Haws company. \$112



COPPER PLANT MARKERS #CPM101

Durable and attractive plant markers made of beautiful copper-plated metal. These permanent plant markers are rustproof, weatherproof, won't fade in direct sunlight, and can be used year after year to record plant name, date of planting and plant origin. These easy-to-use copper markers can be etched with a ball point pen or similar smooth pointed instrument. Face size is 3½ x 1⅞ inches. Sold in packages of 10 tags with stakes. \$10.00



BAKER CREEK HEIRLOOM SEEDS 2014 CALENDAR #CL101

Inside this beautiful 12-month calendar, artist Ginger Irwin brings to life the glories of traditional varieties of vegetables, fruits and flowers in her pastels. Dates for all of the 2014 Heritage Festivals are noted, as well as moon phases and traditional and garden holidays. Order quickly as these make great gifts and we have a limited supply. \$9.95

Looking for the perfect gift for the gardener in your life—or a special something for yourself? Here are a few of our favorite items, including Baker Creek exclusives.



SEED COLLECTIONS

We offer several packages containing some of our best seeds. This is the perfect way to save money and acquire a safe, secure food supply. Most of the seeds in these packages will store 4-10 years if kept cool and dry. What a great way to try many of our best varieties!

LARGE HEIRLOOM PACKAGE

Our Large Heirloom Package is a great package for a medium to large garden. It contains 50 full-sized packets of at least 30 varieties. Also included is Clyde's Garden Planner. It comes packaged in a metal container for long-lasting storage. This collection is packaged for either Southern or Northern climate.

#HPN101 Northern LARGE Package \$99

#HPS102 Southern LARGE Package \$99

JUMBO HEIRLOOM PACKAGE

A giant package great for large groups, schools and families; selected seeds for a sure supply of delicious home-grown produce. Contains 250 full-sized packets of more than 30 varieties of vegetables, specially chosen for either the Northern or Southern climate. Both *The Heirloom Life Gardener* and *The Baker Creek Vegan Cookbook* are included in this collection.

#JPN121 Northern JUMBO Package \$395

#JPS122 Southern JUMBO Package \$395

HOME GARDENER'S COLLECTION

This collection is perfect for the home gardener or container gardener. It contains 20 full-sized packets of seeds and *A Clyde's Garden Planner*—all packaged in an attractive burlap bag with a drawstring closure. Varieties in this package are chosen to be productive in both Northern and Southern climates. #HGC Home Gardener's Collection \$40.00

OUR VERY OWN BOOKS...

THE BAKER CREEK VEGAN COOKBOOK: *Traditional Ways to Cook, Preserve, & Eat the Harvest* #BK267

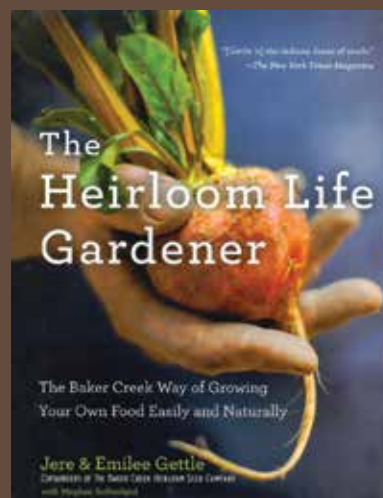
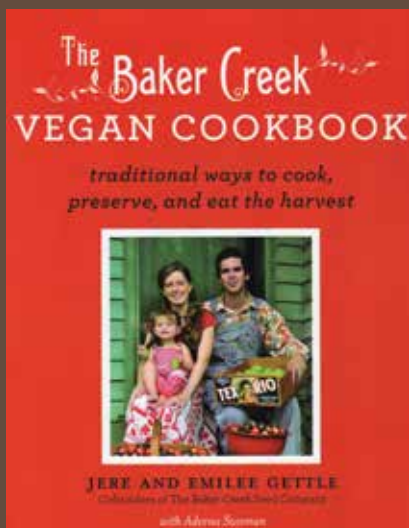
By Jere and Emilee Gettle

The cofounders of Baker Creek Heirloom Seed Company take you through more than 125 vegan recipes that are healthy and easy to make. They share tips and tricks on canning and preserving, as well provide a list of pantry staples to have on hand. Paperback, 194 pages. Includes 3 packets of culinary herbs! \$19.99

THE HEIRLOOM LIFE GARDENER: *The Baker Creek Way of Growing Your Own Food Easily & Naturally* #HG114

By Jere & Emilee Gettle, with Meghan Sutherland

A book for heirloom gardeners and want-to-be gardeners, a book that covers all the basics, from seed starting, growing, organic methods, harvest, storage, seed saving, as well as stories of our life in the soil, growing and eating from the land. Learn about our seed collecting trips and stories from our seed's history. We wrote this book as a colorful and simple guide book that will inspire you to garden the easy and heirloom way, the way our ancestors gardened! Full color, hardcover. 228 pages. Customers in the U.S. who order *The Heirloom Life Gardener* will also receive a one-year new or extended subscription to *Heirloom Gardener* magazine—all for only \$29.95!



GMO Food Action Other Resources

Genetically Modified Organisms, or GMOs, are unsafe. Yet GMOs appear in over 70 percent of all foods consumed in America, and the number of GMO crops increases each year, with GMO beets and GMO alfalfa, as well as GMO salmon, recently winning regulatory approval.

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 methods and between genera, families or kingdoms, poses great biological risks as well as economic, political, and cultural threats..."

This pledge was signed by us & other companies that are concerned about this issue. For more information on this project, contact:

THE SAFE SEED INITIATIVE
c/o Council for Responsible Genetics
5 Upland Road, Suite 3 • Cambridge, MA 02140
www.gene-watch.org

OUR COMPANY WORKS TO FIGHT GMO FRANKENFOOD!

SEND A LETTER to your US House Representative and Senator, asking what he or she is doing to support truth in labeling and a pure food supply. Also, please write:

SECRETARY OF AGRICULTURE, USDA
200-A Whitten Building
1400 Independence Ave. SW
Washington, DC 20250

BUY LOCAL FOODS & GROW YOUR OWN:

Buying local supports small farmers and organic production and keeps money in the local area, growing your local economy. Find farmers' markets & natural food stores. Find local producers at www.localharvest.org. Go to www.greenpeace.org/usa for a great list of brands that are GMO-free. Also, read the Non-GMO Report: www.non-gmoreport.com.

WE SUPPORT:

ORGANIC CONSUMERS ASSOCIATION
www.organicconsumers.org

INSTITUTE FOR RESPONSIBLE TECHNOLOGY
www.responsibletechnology.org

FOOD DEMOCRACY NOW
www.fooddemocracynow.org

"Back in Europe we have that choice. Our food is labeled and it hasn't increased any costs to the consumer or the farmer."

—SIR PAUL MCCARTNEY

Here are other great sources for information, plants, and seed. You may be able to find what you are looking for at the following sources:

SEED SAVERS EXCHANGE
www.seedsavers.org

SAND HILL PRESERVATION CENTER
SEEDS & POULTRY
www.sandhillpreservation.com

THE GREAT PUMPKIN PATCH
www.the200acres.com

SEEDS OF DIVERSITY CANADA
www.seeds.ca

ABUNDANT ACRES Heirloom Plants
www.abundantacres.net

MARIANNA'S SEEDS
www.mariseeds.com

RAINTREE NURSERY
www.raintreenursery.com

SLOWFOOD USA
www.slowfoodusa.org

SMALL FARM TODAY MAGAZINE
www.smallfarmtoday.com

MOTHER EARTH NEWS
www.motherearthnews.com

HOBBY FARMS MAGAZINE
www.hobbyfarms.com

IDIGMYGARDEN FORUMS
www.idigmygarden.com

RODALE INSTITUTE
www.rodaleinstitute.org

NATIVE SEEDS/SEARCH
www.nativeseeds.org

CAROLINA GOLD RICE FOUNDATION
www.carolinagoldricefoundation.org

INSTITUTE FOR RESPONSIBLE
TECHNOLOGY
www.responsibletechnology.org

NAVDANYA
www.navdanya.org

MODERN FARMER
www.modernfarmer.com

COMSTOCK, FERRE and COMPANY
www.comstockferre.com

SOUTHERN EXPOSURE SEED EX-
CHANGE
www.southernexposure.com

ORGANIC GARDENING
www.organicgardening.com

**Please support these
'Pure Food' advocates!**

ORDERING INFO

Send orders to:

BAKER CREEK HEIRLOOM SEEDS
2278 BAKER CREEK ROAD
MANSFIELD, MO 65704

Online orders: (The quickest way!)

WWW.RARESEEDS.COM

FAX ORDERS TO: **417-924-8887**

TELEPHONE ORDERS ARE NOW LIMITED:

We now only take phone orders with expedited shipping. (Additional shipping costs will apply.) We have limited phone lines. 417-924-8917. Please mail, fax or place your order online, if possible; it keeps your postage costs down. You're welcome to call if you have questions or need help.

We accept checks, money orders, cash and all major credit cards! (If paying by credit card, please write number, expiration date and CVV on order form.)

PLEASE INCLUDE ITEM NUMBERS ON SEED ORDERS!

They are listed right after the variety name (e.g. *ROMA* #*TM110*). This will help us get your order to you quickly.

YOU MAY USE OUR ENCLOSED ORDER FORM,

OR JUST WRITE CLEARLY ON A SHEET OF PAPER.

Please include your name, address and phone number!

POSTAGE & HANDLING: (USA, CANADA AND

MEXICO) Just \$3.50 per order! (INTERNATIONAL POSTAGE & HANDLING: (All other countries) 20% of the total of your order, Min. \$5.00)

SALES TAX:

California customers, please add 8% for all products except vegetable and herb seeds, which are non-taxable.

Connecticut customers, please add 6% for all products except vegetable and herb seeds, which are non-taxable.

Missouri customers, please add 5.225% on all products, except for vegetable and herb seeds; for these add 2.225%.

Other areas are not subject to sales tax.

TERMS AND CONDITIONS:

All orders are shipped by the U.S. Postal Service or FedEx. Estimated time until fulfillment is usually 3 to 5 business days. It is our goal to ship all orders in 48 hours.

Seeds are guaranteed to germinate at reasonable rates for one year from the date of purchase. Seeds are also guaranteed to grow true to type. Seed packets may be returned for only these reasons, and are only eligible for an exchange or refund up to the purchase price of the item. We are not responsible for return shipping costs. We are in no way responsible for crop failures, insects, disease, floods, drought, terrorism and acts of God.

Merchandise is guaranteed to be free of defects. Any faulty or broken merchandise may be returned for a full refund or exchange up to 10 days from time of arrival. We are not responsible for return shipping costs. We will never sell or give away your information. However, we may contact you at any time in the future.



America's Only Magazine Devoted to the

heirloom GARDENER

We have expanded our quarterly publication to 84 pages! Each issue is filled with mouth-watering, lavish photos and articles tailored to the heirloom food enthusiast. Home gardeners, market growers, chefs, and homesteaders have been subscribing to our publication since 2003. Each issue is filled with interesting articles surrounding heirloom gardening, GMOs, vegetarian cooking, homesteading, and more. Learn how to grow organically, eat locally, save your own seed, preserve the harvest, homestead, and live self-sufficiently!

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KANSAS
TBD

★
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PENNSYLVANIA
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★
ASHEVILLE,
NORTH CAROLINA
APRIL 12-13, 2014

— A FEW OF OUR PAST KEYNOTES —



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*Author, Lecturer,
American Farmer*



BARBARA PLEASANT
*Author, Organic
Garden Expert*



ED BEGLEY, JR.
*Author, Environmentalist
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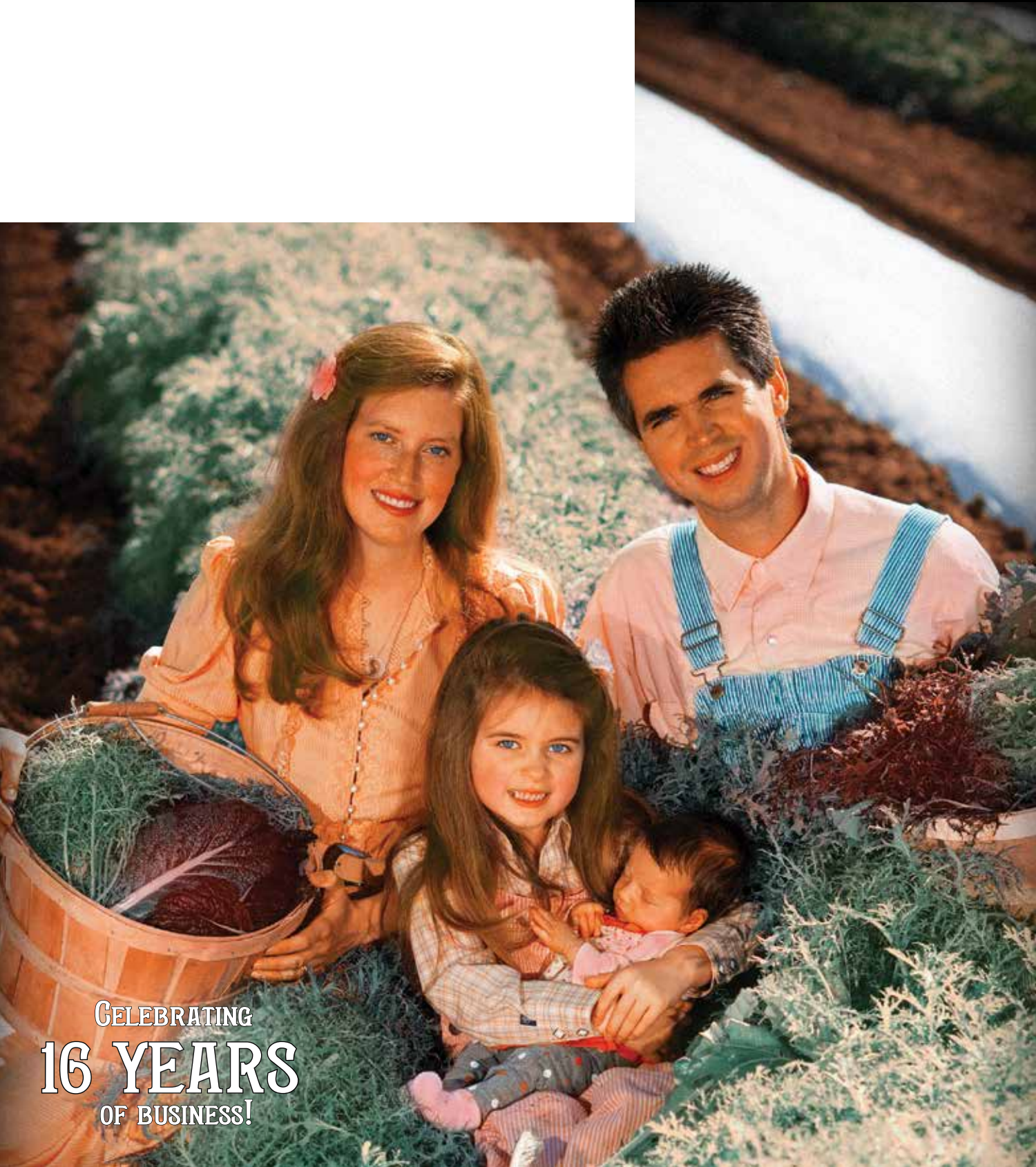
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Mansfield MO 65704

Or Current Resident

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**“...the Indiana
Jones of seeds.”**

—*The New York Times Magazine*



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