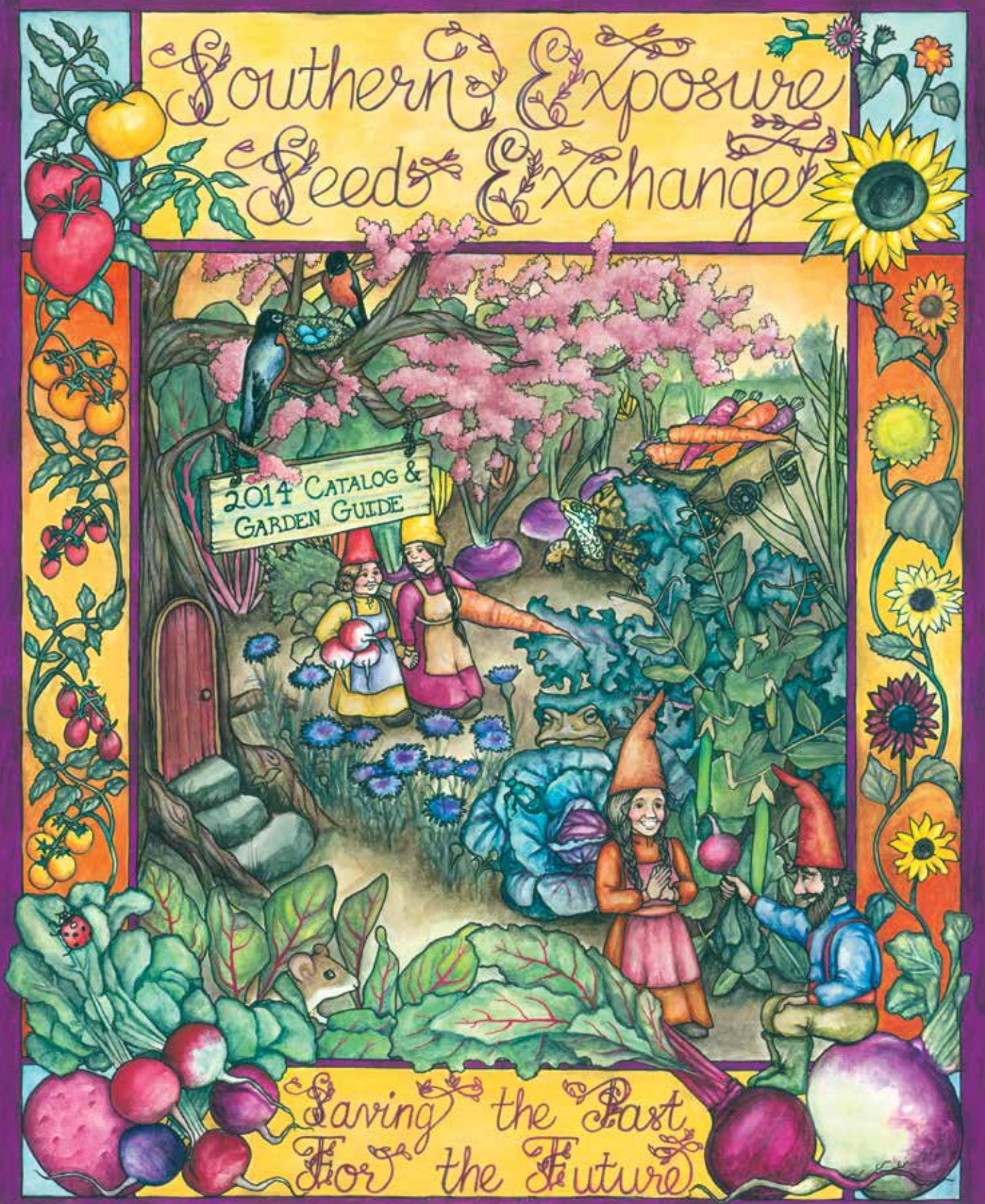


Southern Exposure Seed Exchange

2014 CATALOG &
GARDEN GUIDE

Saving the Past
For the Future



Dear Valued Customers and Gardening Friends,

Welcome to the Southern Exposure Seed Exchange 2014 catalog. This year we welcome 20 new heirloom and organic varieties, in addition to our tried and true favorites. Costoluto Fiorentino tomato, Maxibel filet bean, Cherokee Gourdseed corn, Spelt, and Sesame are a few of our new arrivals. Sweet potato slips were so enthusiastically embraced by customers in 2013 that we ran out of many varieties early, so for 2014 our certified organic growers Clif Slade and Living Energy Farm are doubling (and sometimes quadrupling!) their plantings.

2013 brought unusual weather to the Southeast: a cool spring, a cool and wet summer, and finally a cool fall with early hard frosts. Beans, cowpeas, cotton, and tomatoes had it hardest, and many other heat-loving crops were also challenged. It was (mostly) a good corn year, so we're happy to be offering some bumper crops. While most of our seed growers are in the Southeast, we



Photo fun – find the following: 3 dogs, 1 chicken, 1 goat, 1 goat impersonator, 4 gourds, 1 accordion, Frances's Choice marigolds, Red Metamorph marigolds, and our new Seed Office!

have some growers in the Midwest and Northwest (see facing page). Thanks to this geographic diversity, many of our growers were fortunate to have had better weather for their seed crops.

Great new books this year include *The Timber Press Guide to Vegetable Gardening in the Southeast* by our own Ira Wallace. We will have an open house this winter to launch Ira's book and share our new seed office. Later in the year we plan to open the farm to the public for tomato tastings and book launches for *Grow a Sustainable Diet* by Cindy Conner and the new edition of *Growing and Marketing Ginseng, Goldenseal and Other Woodland Medicinals* by Jeanine Davis.

Hundreds of you have signed up for our new online Southern Exposure Garden Planner to make your garden layout, plant spacing, crop rotation, planting time, and seed ordering easier. We've enjoyed adding tips and links to go out with your twice monthly planting reminders.

We had a great time at 2013's Heritage Harvest Festival at Monticello. We hope you'll join us at next year's festival, September 12–13, 2014. See page 3 to learn about this family-friendly, educational celebration of our gardening heritage.

Follow us on Facebook or on our blog at www.SouthernExposure.com for upcoming events, guest posts from our authors, and tips on gardening and eating fresh from the garden. You can also follow our ongoing battle to protect seed from GMO contamination with the court case OSGATA et al. v. Monsanto (see page 88).

On our farm in Central Virginia 2013 was a challenging year, with two fires in addition to the unusual weather. The early March snowstorm knocked out power for two days, and when the electricity returned a power surge caused a fire in one of our storage buildings. Besides tools and seed cleaning equipment, we lost about 5% of our seed inventory. A second fire in October damaged the kitchen in our main building and caused considerable smoke damage (thankfully, almost no seed damage). We are deeply grateful for all the support and encouragement from our seed growers, customers, and friends. We are relieved and excited to be moving in to our new eco-friendly office building in December, and we look forward to a better year in 2014!

We wish you an abundant harvest.

5 Easy Ways to Order

Online www.SouthernExposure.com

Enter your member number (located on the back of your catalog) to receive a 5% discount online. Our online store contains everything in our catalog and more!

Phone (540) 894-9480

Our phone hours are 9 am–5 pm, M–F, January 1–April 30, and 11 am–3 pm, M–F, May 1–December 31 (Eastern Time). Please have your order and credit card ready.

Voicemail (540) 894-9480

Leave an order on our voicemail outside of phone hours.

Fax (540) 894-9481

Fax your order anytime 24/7. Please use the order form on page 85 or download one at www.SouthernExposure.com

Mail P.O. Box 460, Mineral, VA, 23117

Please use the order form on page 85.

Complete ordering instructions and conditions can be found on page 84.

Our Guarantee

We guarantee that you will be 100% satisfied with our seeds, nursery stock, and accessories, or we will replace the dissatisfactory item or refund the purchase price according to your choice. We do not sell, rent, or exchange any customer names, phone numbers, e-mail addresses or other information from our mailing list. See Ordering Information on page 84 for complete details.

Vegetables.....	6–60
Cotton	18
Garlic	22–24
Perennial Onions.....	37
Herbs	61–66
Flowers	67–74
Sweet Potatoes	74
Potatoes	75
Grains & Cover Crops.....	75–78
Books & DVDs	78–81
Mixes & Sampler Packs....	81
Supplies	82–83

Complete index on page 89.

The Safe Seed Pledge

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

Our Featured Seed Growers



Millberg Farm

Texas farmer Tim Miller has been gardening since childhood. A Wisconsin transplant, he learned seed saving and local organic gardening methods from the low-income gardeners he worked with in Austin's community gardens. Tim uses dryland farming techniques rather than further deplete Texas's aquifers. Hardy heirloom varieties are central to minimizing his water needs: "You need something that can survive in bone dry conditions through September, only then to be hit by heavy rains and even hurricanes." He times plantings to the weather, uses trench composting, and collects rainwater. His results have been impressive, with better yields the last four years than neighboring farmers who irrigate.

5-acre Millberg Farm is a one-man operation. Tim keeps it small to avoid having to maintain a tractor – he uses an old-fashioned bicycle plow instead! Tim grows for his very popular CSA and some for market. For SESE, he grows multiplier onions, perennial leeks, and mustard seed crops.



Appalachian Heirloom Plant Farm

Tony West is passionate about tracking down and preserving rare heirloom seed varieties. One of his successes is Cherokee White Flour corn, for which he found seed from an elderly Cherokee woman living in North Carolina's Great Smoky Mountains. Himself a Cherokee descendant, Tony saves seed for many Native American corn, bean, and squash varieties, many of them available through the website for his farm, Appalachian Heirloom Plant Farm.

Tony and his wife Mary moved to their south central Ohio farm in 2007. They fit farming work around their off-farm jobs. Besides growing seed and market crops, they keep busy restoring their hundred-year old barn.

A current project is finding seed for Rotten Clarage dent corn and related Clarage varieties from Ohio. If anyone has any leads, Tony would love to hear from you!



Brightwood Vineyard and Farm

Susan Vidal and her husband Dean operate Brightwood Vineyard and Farm in north central Virginia. Their diversified income comes from their winery, growing for market and restaurants, and a lovely bed and breakfast cottage.

Growing organic wine grapes in humid Virginia is a challenge and running grape variety trials takes many years. For now, their principle wines are elderberry and elderflower. The farm is home to a variety of heritage animal breeds, including rare Spanish meat goats, colonial-era Tunis sheep, and old-time chicken breeds like Speckled Sussex and Buff Orpington, all guarded by Great Pyrenees dogs to keep coyotes and other predators away.

Seed income has become a part of the mix. Susan likes the hardiness of heirloom varieties and being able to grow seed that works well on their farm. Susan has been growing tomato, pepper, and flower seeds for SESE. Last year she trialed Costoluto Fiorentino tomato for us, and thanks to her enthusiastic review she grew our seed crop this year.



Dancing Bear Farm

When he was in his mid-40s, Steve Florin and his wife Patricia moved to their 18-acre farm in Williams in southern Oregon, and Steve started weaning himself from his day job. Finally, thanks to the income from Social Security's "retirement," Steve is full time on the farm. Steve has been growing commercial seed for more than 10 years now, and seed money is now more than half of Dancing Bear Farm's income, with CSA shares and market and restaurant sales providing the rest. Oregon's dry summers allow for good seed growing (though this last summer dry weather led to nearby wildfires keeping his farm smoky for more than a month).

Steve has grown lettuce, basil, sweet corn, tomato, squash, and other seed crops for SESE for many years now, and "retirement" isn't going to slow him down any time soon!

Seed Storage

Most seeds can be stored for more than a year if kept clean, cool, dry, and out of light. Some seeds (onions, parsnips, salsify, spinach, supersweet corn) are only good for a year unless stored well. For long-term storage, store packets in a larger container (such as an airtight tupperware or a mason jar with a two-piece lid) and tightly seal for storage in your fridge or freezer. (Be careful to let the container warm to room temperature before opening.)

Metric Madness!

We indicate weight in grams for most sizes. You may find these conversions helpful.

28 g = 1 oz
114 g = 4 oz = ¼ lb
227 g = 8 oz = ½ lb
454 g = 16 oz = 1 lb

☀ Especially Well-Suited to the Southeast: These varieties thrive in the conditions particular to the southeastern United States. All our varieties are well-adapted to the mid-Atlantic, but varieties with this symbol are particularly well suited to hot, humid summers.

🕒 Heirloom: We define heirlooms as varieties introduced before 1940. Our definition is stricter than that used by many others.

🌱 Ecologically Grown: Varieties grown by small, ecological farmers who use environmentally friendly practices, but aren't certified organic.

🌿 USDA Certified Organic: by Quality Certification Services. Our current organic certificate is online at SouthernExposure.com.



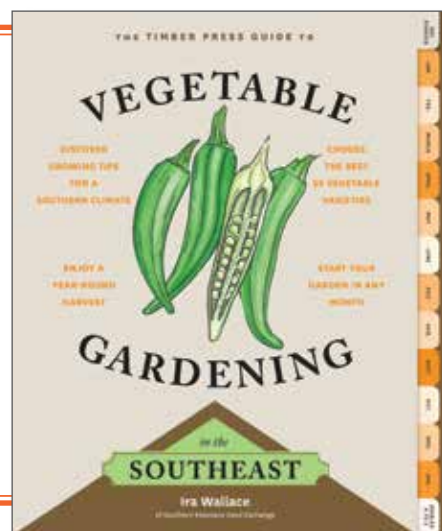
The Timber Press Guide to Vegetable Gardening in the Southeast by Ira Wallace

The Timber Press Guide to Vegetable Gardening in the Southeast gives home gardeners the regionally specific information needed to succeed in our hot, humid climate. The Southeast region includes Alabama, Arkansas, northern Florida, Georgia, Kentucky, Louisiana, Maryland, Mississippi, North Carolina, South Carolina, Tennessee, Virginia, West Virginia, and a slice of northeast Texas.

Monthly planting guides give you the tools to plan your year-round garden. "Skill Sets" go beyond the basics with tutorials on seed saving, worm bins, and much more. A comprehensive gardening primer and an Edible A-to-Z will have you gardening like the pros.

216 pages. Paperback. \$19.95 from Timber Press, Southern Exposure, and booksellers. See page 82 for purchase details. Orders from SESE will be inscribed by the author, our own Ira Wallace.

- Ira blogs at www.MotherEarthNews.com/OrganicGardening and www.SouthernExposure.com
- Follow Ira on Facebook www.Facebook.com/IraWallaceAuthor



Recommended Planting Dates

We've found the dates below to be the best times to plant in the **inland plains of the mid-Atlantic**, based on our experience in central Virginia (zone 7a, average last spring frost April 15, average first fall frost October 15). Adjust according to your own frost dates. Row cover can allow for planting 1–2 weeks earlier in the spring and 1–2 weeks later for fall harvest in all regions. We consider the mid-Atlantic to be divided into 3 distinct gardening regions: inland plains, coastal, and mountain. Use these guidelines to adjust dates for your region:

Coastal Gardens: Mild winters allow for planting spring crops up to 2–4 weeks earlier in late winter and early spring. Continue to plant cool-season fall crops up to 2–4 weeks later in summer and fall.

Mountain Gardens: You may need to delay plantings up to 2–4 weeks later in the late winter and early spring to allow the soil to warm and dry out. Take advantage of long springs by planting cool-season spring crops up to 2–4 weeks later. Discontinue fall plantings up to 2–4 weeks earlier to ensure adequate time before frosts. Hot-season crops should be planted early enough to ensure adequate heat and time for maturation, but be sure to allow the soil to adequately warm. Choose faster-maturing varieties for hot-season crops.

Artichoke	sow indoors Feb 21–Mar 21, transplant out Apr 21–May 21	Collards	direct sow Mar 10–Sept 1	Southern Peas	direct sow May 7–Jul 25
Beans, Bush	direct sow Apr 15–Aug 1	Corn	direct sow Apr 21–Jul 15	Peppers	sow indoors Mar 7–Apr 21 transplant out May 7–Jun 21
Beans, Pole	direct sow Apr 15–Jul 15	Cucumbers	direct sow May 1–Jul 21	Potatoes	transplant out Mar 15–Apr 15, Jun 1–25 (mulch)
Beans, Lima	direct sow May 7–Jul 25	Eggplants	sow indoors Mar 7–Apr 21 transplant out May 7–Jun 21	Radishes	direct sow Mar 10–Jun 1, Aug 1–Nov 1
Beets	direct sow Mar 15–Jun 15, Aug 15–Sept 15	Endive	direct sow Mar 15–Apr 15, Jul 21–Sept 15	Rutabaga	direct sow Aug 1–Aug 21
Broccoli	direct sow Mar 10–Jul 1	Garlic	plant bulbs Oct 15–Nov 15	Spinach	direct sow Mar 1–Apr 21, Sept 1–Oct 1
Brussels Sprouts	direct sow May 1–Jun 1	Kale	direct sow Mar 10–Apr 15, Jul 21–Sept 15	Summer Squash & Zucchini	direct sow Apr 21–Jul 21
Cabbage	direct sow Mar 10–Jul 15	Kohlrabi	direct sow Mar 10–Apr 15, Jul 15–Aug 21	Winter Squash & Pumpkins	direct sow May 1–Jun 10
Cabbage, Chinese	sow indoors Jan 31–Jul 1, transplant out Mar 15–Aug 1	Lettuce	direct sow Mar 10–Jun 1, Aug 7–Sept 21	Sunflowers	direct sow Apr 15–Jul 7
Carrots	direct sow Mar 10–Apr 7, Jul 15–Aug 15	Muskmelon	direct sow Mar 10–May 1, Jul 25–Oct 1	Sweet Potatoes	transplant out May 15–Jun 21
Cauliflower (spring)	direct sow Mar 10–May 1, Jul 25–Aug 15	Mustards	direct sow May 1–Jul 1	Swiss Chard	direct sow Mar 15–Aug 1
Cauliflower (fall)	sow indoors Jan 31–Mar 7 transplant out Mar 15–Apr 7	Okra	sow in cold frame Nov 10– Dec 1 (or indoors Jan 1–Jan 21), transplant out Mar 1–Mar 21	Tomatoes	sow indoors Feb 21–May 7 transplant out Apr 21–Jun 21
Celery & Celeriac	direct sow Jun 1–Jul 1	Onion, Multiplier	plant bulbs Oct 15–Nov 15	Turnips	direct sow Mar 10–Apr 15, Aug 7–Oct 1
	sow indoors Jan 21–Feb 15 move to cold frame Mar 1–Mar 15, transplant out May 1–Jun 1.	Parsnips	direct sow Mar 1–May 1	Watermelon	direct sow May 1–Jun 10
		Peas	direct sow Mar 1–Apr 15, Jul 15–Aug 1		

..... 8TH ANNUAL

HERITAGE HARVEST FESTIVAL

AT MONTICELLO

SEPTEMBER 12-13, 2014
HERITAGEHARVESTFESTIVAL.COM



Join us September 12-13, 2014, for the 8th Annual Heritage Harvest Festival at Monticello, Thomas Jefferson's magnificent mountaintop home in Charlottesville, Virginia.

Learn with dozens of experts at workshops & demonstrations on sustainable agriculture, heirloom gardening, & traditional skills. Presenters include:

Barbara Pleasant, author and contributing editor of *Mother Earth News*

Peter Hatch, author of *Thomas Jefferson's Revolutionary Garden*

Jeanine Davis, author of *Ginseng, Goldenseal & Other Woodland Medicinals*

Richard "Dr McBug" McDonald of Symbiotic Biological Pest Control

Kathleen Maier of Sacred Plant Traditions • *Ira Wallace* of Southern Exposure Seed Exchange

Old Timey Seed Swap • Heirloom Tomatoes, Peppers, Melons, & More at the Tasting Tent
Local Musicians • Chef Demonstrations • Tours of the Gardens and Grounds of Monticello
Kids Activities with the Master Gardeners & the Backyard Revolution

Learn more at www.HeritageHarvestFestival.com



Southern Exposure
Seed Exchange



Monticello
MONTICELLO



Southern Exposure Seed Exchange

Our Story

Southern Exposure grew out of Dr. Jeff H. McCormack's love of heirloom vegetables and the tradition of seed saving. What began in a family garden and kitchen in 1982 has expanded into a network of farms and gardens, a modern germination testing facility, and environmentally controlled seed storage.

Our first catalog offered 65 varieties; now we feature over 700, with an emphasis on heritage, flavor, disease resistance and other qualities of interest to market and home gardeners. Although we specialize in seeds adapted to the Mid-Atlantic and Southeast, we have loyal customers throughout the U.S. and Canada.

Since 1999, Southern Exposure has been cooperatively owned and operated by Acorn Community Farm, an egalitarian income-sharing community in rural Louisa County, Virginia.

Our Mission

We encourage cooperative self-reliance in agriculture. We promote and participate in seed saving and exchange, ecological agriculture, reducing energy use, providing locally adapted varieties, and regional food production.

To further these aims, Southern Exposure offers: heirloom varieties to conserve and distribute rare and endangered varieties; open-pollinated varieties to encourage seed saving and exchange among gardeners; disease- and insect-tolerant varieties to reduce pesticide use; and varieties for local and small-scale growers to encourage regional food production.

Our Seeds

UNTREATED SEEDS We do not sell chemically treated seeds. To help give your seeds the proper start in life we provide detailed cultural instructions in our

catalog. We especially urge you to pay close attention to recommended germination temperatures and moisture requirements.

GERMINATION TESTING Our seed is germination tested to ensure it meets both federal and Southern Exposure standards (our standards are higher than federal standards for some crops.) Please note that germination tests are often conducted under optimum conditions and that field results may vary. Test results are printed on the packet to help you determine planting density and quantity needed.

On rare occasions we find it necessary to package seed below federal standard. In those cases we add more seed to compensate and the packet is labeled, "Below Standard: More Seed Added."

REGIONAL VARIETY PERFORMANCE Our detailed variety descriptions help you decide which seed is suited to your region and your needs. Some varieties are best adapted to specific soils, climate, or other cultural conditions. Others are widely adapted and will generally perform well under many conditions.

We emphasize the Mid-Atlantic region. This area is generally characterized by high summer heat, humidity, numerous plant diseases, uneven precipitation and occasional high temperatures in the early spring and late fall. Soils are predominantly clay except in sandy coastal areas.

Varieties that do well in the Mid-Atlantic often do well in regions sharing similar characteristics. We are often told that varieties we offer do well in the Pacific Northwest. Many varieties will perform fine in warmer and cooler regions if planting and harvesting dates are adjusted accordingly. We also offer a number of varieties suited for early production and short season northern climates. Information about specific regional adaptability is given in our catalog descriptions and cultural notes.

MATURITY DATES Maturity dates provide a guideline for comparing relative maturation times of dif-

ferent varieties. These dates represent the average dates for our location, our grower's location, or the average of several locations. Actual maturity dates depend on climate, soil, season, exposure, and local conditions.

SEED SAVER PACKETS™ Heirloom and rare varieties are sometimes sold in Seed Saver Packets™, our trademark used to indicate varieties in need of preservation and distribution. Seed Saver Packets™ often contain fewer seeds than most commercial-size packets. They are intended for seed savers and gardeners who would like to experiment with heirloom and rare varieties.

PVP VARIETIES PVP designates protected varieties regulated by the Plant Variety Protection Act which prohibits unauthorized marketing.

GENETICALLY MODIFIED VARIETIES (GMOs) We will not knowingly offer seed of genetically modified varieties. Some studies suggest that avoiding genetically modified pollen may require isolation distances up to four times greater than those required by natural pollen, so we have increased the isolation distances for producing our seed. See our website for more information.

HEIRLOOM AND FAMILY HEIRLOOM VARIETIES Non-hybrid varieties introduced prior to 1940 are defined as heirloom varieties. After 1940 hybrids began to displace these traditional varieties, and many became scarce or lost. We define a special class of heirlooms as "family heirloom varieties." These have been handed down within families for generations. As far as we can tell, family heirlooms are unique and have not previously been in seed catalogs until their recent introduction. Some of these are old commercial varieties that have been modified by environment, cross pollination, selection, and random mutation. Determining the uniqueness of a variety is not easy and we would rather risk duplication than lose a valuable variety forever. To help in identification, synonyms of variety names are indicated in parentheses after the most common name.

Seed Saving – Open-Pollination

CONSERVATION OF GENETIC RESOURCES We are concerned about the erosion of our genetic resources and the trend toward replacement of standard or open-pollinated varieties by F1 hybrids. Unless we have genetic diversity in our food crops, our food supply is vulnerable to epidemics. This has been a repeated lesson of agricultural history. The Irish potato famine of the mid-1840s and the U.S. corn blight epidemic of 1970 were both examples of the dangers of lack of genetic diversity. In 1970, nearly 80% of the U.S. corn crop was planted in hybrids containing a genetic trait that made the crop vulnerable to blight. Our country came close to losing our entire hybrid corn crop, but all the open-pollinated varieties resisted the blight.

We offer a diverse selection of open-pollinated varieties. This helps to ensure a genetic reservoir of disease-resistant varieties, regionally adapted vari-

eties, and varieties which are diverse in flavor, color, and culinary uses. What a shame it would be if we lost varieties such as Country Gentleman corn or Brandywine tomato. We would lose not only unique taste and quality, but also part of our agricultural and cultural heritage.

SEED SAVING Seed saving promotes self-reliance, conserves agricultural resources, saves money and connects us with our agricultural roots. By selecting seed from the plants that do best for you, you are creating your own locally adapted strains. You can learn to look for interesting mutations and begin playing with breeding new varieties (we recommend Carol Deppe's excellent book *Breed Your Own Vegetable Varieties*). You can select for appearance, flavor, vigor, maturation time, stress resistance, keeping quality, and tolerance to insects and disease.

If you save seed from hybrids, the second and subsequent crops (the F2, F3, F4, etc., generations) will be unlike the parent generation. There will be a tremendous amount of genetic variability. So saving seeds from hybrids can be the first step toward stabilizing new open-pollinated varieties – you simply isolate and save seed from the interesting plants in the F2 generation and over the following

years use selection to stabilize the new strain.

This is easier done for some types of plants than others. Out-crossing plants (like corn and broccoli) require large isolation distances and you may need to save seeds from a large number of plants each year in order to prevent inbreeding depression (lack of genetic diversity). However, mostly self-pollinating plants (like tomatoes, peppers, beans and peas) are easy for the home gardener to experiment with.

Hybrids may have an advantage in terms of yield and uniformity, but these may only be advantages to commercial farmers. To have all your tomatoes mature at once may be a disadvantage for a gardener who wants an extended harvest. The “hybrid vigor” effect is strongest in outcrossing varieties and has little impact in our beloved tomatoes. Many hybrids have been bred primarily for shipping quality – often at the expense of flavor.

Hybrids are often bred for the low-stress conditions, high fertilizer levels, and intensive cultivation of modern conventional agriculture. Open-pollinated heirlooms, on the other hand, are the tried and true survivors. They often perform better under adverse conditions, like drought and heat stress. Hybrids may better tolerate the absence of trace minerals – which can mean a less nutritious

food product, with lower trace mineral content.

Open-pollinated seeds offer less of a one-size-fits-all approach than do hybrids. We recommend reading the descriptions carefully to determine what variety best suits your needs. We are available if you need more information. Many of our open-pollinated varieties have endured the test of time, some for several hundred years.

We carry almost all open-pollinated seeds, which means you can save your own seeds and they will stay true to type. We only offer four select hybrid varieties: Granex onion, Premium Crop broccoli, and Early Sunglow and Silver Queen sweet corns. We think these varieties can be a valuable supplement to the home or market gardener not concerned with saving their own seed.

We began carrying seed saving supplies in order to make them available in the small quantities required for small-scale seed savers. We particularly recommend Suzanne Ashworth's book *Seed to Seed* for detailed seed saving instructions.

The “Growing Guides and Library” section of our website has specific information on how to save seed from a variety of common crops. 🌱

Seed Exchange & Preservation Programs

SUSTAINABLE MOUNTAIN AGRICULTURE CENTER Dr. Bill Best of Sustainable Mountain says, “The heirloom market is a flower in the bud stage, just waiting to blossom.” The Center provides training in identifying, collecting and maintaining family and community heirloom seeds and plants. It also coordinates the activities of growers of heirloom fruits and vegetables. It maintains many heirloom beans and tomatoes and offers some for sale. The center facilitates a Kentucky heirloom seed exchange the first Saturday in October every year. See www.heirlooms.org

ONE SEED AT A TIME With fewer people saving seeds, hundreds of heirloom varieties may be lost forever. According to the United Nations Food and Agriculture Organization, varieties are disappearing at the rate of 1–2% per year. As part of our mission, Southern Exposure supports One Seed At A Time, which is building a seed bank here in the Southeast. This organization saves samples of heirloom varieties and grows out all varieties every five years to ensure their viability today and for generations to come. To get involved or to make a donation, go to www.SavingOurSeed.org

UNITED PLANT SAVERS is a non-profit dedicated to replanting endangered medicinal plant species. The wild plant resources of the North American continent currently face serious depletion and possible extinction in the wild. United Plant Savers works to research, educate, and protect the interests of plants and habitats. www.unitedplantsavers.org

ORGANIC SEED ALLIANCE “Seed is both our common cultural heritage and a living natural resource fundamental to the sustainability of food production.” Through research, education, and advocacy, Organic Seed Alliance (OSA) works to protect this heritage for future generations.

The integrity of organic food starts with seed, yet unhealthy trends in the seed industry (consolidation, contamination by genetically modified organisms and the erosion of farmers' rights) threaten this integrity. OSA confronts these threats while building decentralized, regional, farmer-oriented seed production models. Learn more at www.Seed-Alliance.org. **10% of our sales at events this winter will go to benefit the Organic Seed Alliance. You can find our event schedule on page 87.**

LOCAL HARVEST Locally grown food is often fresher, tastier, and more nutritious than what you find in the supermarket. It is also good for your local economy. Buying directly from family farmers keeps them in business. Local Harvest helps small farms develop relationships with local consumers and other market channels. This supports the local community, helps the environment, and ensures the availability of safer, tastier, more varied, and better quality foods for all of us. The best organic food is what's grown closest to you. Log onto LocalHarvest.org to find farmers' markets, family farms, and other sources of sustainably grown food in your area.



We're proud to help sponsor the Charlottesville area **Buy Fresh Buy Local Guide**. The **Piedmont Environmental Council** launched Virginia's first BFBL chapter. Their work has inspired us to be more active in support of local food and farms. We hope you will be inspired as well. The website and guides explain why and how to buy from local growers, food artisans, farmers' markets, institutions, and restaurants. To learn more, visit: www.BuyLocalVirginia.org and www.pcvva.org

This year we're donating 30% of your purchase of our Rainbow Starter's Mix (pg. 81) and Virginia Heritage Seed Sampler (pg. 81) to the Piedmont Environmental Council.

SEED SHARES™ is Southern Exposure's program to collect seed of varieties that are not in general circulation, but have some special point of interest or usefulness. Email or call us if you have a variety that you would like to exchange! As best you can, give the variety name, its county and state of origin, growth habit, hardiness, cultural requirements, how long you've grown it, by whom it was saved, and how it was used. Family stories are of special interest. If the seed is not in our seed bank, we will send mailing instructions and a gift certificate redeemable for items in our catalog. 🌱

Artichokes

Cynara scolymus

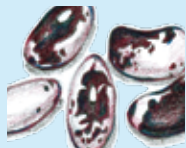


Culture: In the mid-Atlantic region it can be difficult to over-winter artichokes. We only offer annual artichokes that are able to produce in one season. Sow indoors 2 months before last frost, ½ in. apart and ¼ in. deep. Germinate at 70–80°F, then transplant to 2–4 in. pots at 60–70°F day and 50–60°F at night; by two months transplant outdoors, 2–3 ft. apart and protect from frost.

TAVOR **OG** 95 days. An Imperial Star-type bred to produce in one season. #09102 Pkt (1 g, 24 seeds) \$3.50

Drying Beans (Bush Plants)

Harvest dried pods before rains so seeds won't mold inside pods. Continue drying pods for 2–4 weeks under cover before shelling and storing.



Jacob's Cattle



Black Turtle

BLACK TURTLE **OG** 100 days. Great soup bean. Small, black beans, 4–5 per pod. Seeds have a very delicate skin, and when cooked, make a creamy soup. Good drought tolerance, some bean beetle resistance. #13407 Pkt (175 seeds) \$2.95

JACOB'S CATTLE **OG** 86 days. [Popular northern heirloom, though it was likely developed in VA by Jacob Trout.] Beautiful and distinctive seeds. Large, kidney-shaped beans are spotted with maroon markings on a white coat. Excellent for baking and soups. #13402 Pkt (45 seeds) \$2.15; #13402F (¼ lb) \$4.50; #13402G (½ lb) \$6.75; #13402H (1 lb) \$9.25

KEBARIKA Unavailable for 2014.

PINTO Unavailable for 2014.

SMALL RED **OG** 75 days. 14 in. tall semi-bush plants tend to sprawl a bit, and produce small, dark-red beans. Very productive. 4–6 beans/pod. #13409 Pkt (97 seeds) \$2.95 **BACK!**

SULPHUR (Golden Cranberry, China Yellow) **OG** 55/85 days. [–1839. First known as 'China Yellow.'] Known for its short cooking time, distinctive flavor and its ability to form a thick gravy when baked or boiled. Though not very productive it is an old favorite, highly respected and much in demand by the mountain folks of North Carolina, Virginia, and Tennessee. Plants are well branched and spreading with phlox-pink colored flowers. 5 in. long pods, 5 beans/pod. Yellow-tan seeds. #13451 Seed Saver Pkt (14 g, 38 seeds) \$2.25 **BACK!**

Beans *Phaseolus vulgaris*

Culture: Beans grow well in any well-drained garden soil, but do best in soils with pH above 6.0. After the last frost, plant seeds 1 in. deep and 2 in. apart in rows 12–18 in. apart, thinning to 4 in. apart. Beans may benefit from a source of soluble nitrogen (if your soil is low in nitrogen) during the first 3 weeks until nitrogen-fixing nodules develop, but do not apply nitrogen after this period. **Dark- and Light-Seeded Beans:** Dark-seeded beans are more resistant to rotting in cool soil than light-seeded beans. Beans need a minimum soil temperature of 65°F to germinate well, otherwise seeds may rot. **Succession:** Plant every 3 weeks for a steady supply. Hot weather: in deep summer heat, flowers may not set pods; southern peas and asparagus beans are more reliable producers at these times. **Harvest:** Pick when pods are small, before seeds fill the pods. Keep well picked so that plants continue to bear. **Storage:** Keep dry – wet beans will mold in storage. **Diseases:** Rotate on a 3-year cycle if disease is a problem. Don't cultivate or harvest when foliage is wet since anthracnose, bacterial blight, and rust diseases may be spread. Avoid watering plants in the evening. Mulch plants to prevent rain from splashing dirt on beans. **Insect Pests:** Use rotenone, or introduce the Pedio Wasp (*Pediobus foveolatus*) to give excellent biological control of Mexican bean beetles. **Seed Savers:** Isolate bean varieties a minimum of 25 ft. for home use. For pure seed an isolation distance of 100–150 ft. is required. **Packet:** 1 oz (28 g) unless otherwise indicated (about 50–105 seeds depending on variety) sows 10–18 ft.

Snap Beans (Bush Plants)

BLUE LAKE BUSH (Blue Lake 274) **OG** 52 days. A vigorous bush producing round straight pods with a fine flavor. Prolific. Resistant to bean mosaic. 15–18 in. plant with 6–8 in. pods. An excellent freezer. #13104 Pkt (76 seeds) \$2.50; #13104F (¼ lb) \$4.50; #13104G (½ lb) \$6.75

CONTENDER (Buff Valentine) **OG** 42 days. [1949, SC/AES. Possibly derived from pre-1855 Early Valentine.] The best early green bean for gardeners who desire a combination of good flavor, disease resistance, and high yield. 5½ in. long pods. Fairly hardy under adverse conditions and well suited to greenhouse use. Resistant to common bean mosaic virus (race 1) and tolerant of powdery mildew. #13103 Pkt (50 seeds) \$2.50; #13103F (¼ lb) \$4.50; #13103G (½ lb) \$6.75; #13103H (1 lb) \$10.25

FOWLER Unavailable for 2014.

MAXIBEL **OG** 55 days. One of the best gourmet French "haricot vert" beans. Sturdy bush plants produce abundant yields of dark green, pencil thin, flavorful 7" pods in a concentrated set for easy picking. The stringless beans hold well. Folks have been asking us for years for this one, we're happy to finally have a good supply to offer! #13201 Pkt (14 g, 60 seeds) \$2.50; #13201F (¼ lb) \$5.50; #13201G (½ lb) \$8.25 **New!**

PENCIL POD BLACK WAX 52 days. [1900] Stringless, curved, round pods, 5½–6 in. long. Excellent for fresh eating or canning. Black-seeded, comes in early and produces for a long time. Not as productive as modern wax beans, but dependable in high heat. Widely adapted. #13301 Pkt (70 seeds) \$2.25; #13301F (¼ lb) \$4.25; #13301G (½ lb) \$6.25

PROVIDER **OG** 50 days. [Introduced by Dr. Hoffman of South Carolina in 1965.] A favorite of many market growers, this widely adapted snap bean offers heavy early yields. Virus resistant and slow to wilt. 16–18 in. plants with 5–8 in. green beans. #13110 Pkt (82 seeds) \$2.50; #13110F (¼ lb) \$4.50; #13110G (½ lb) \$6.75



Royalty Purple Pod

Contender

ROMANO 14 54 days. Distinctive flavor. Good for canning, freezing, and fresh eating. An Arkansas customer tells us he prefers the mature seed to pintos! Stringless flat, thick pods, ¾ × 6 in. Low, spreading plants. Excellent resistance to rust makes this variety high yielding for fall crops. #13105 Pkt (60 seeds) \$2.25; #13105F (¼ lb) \$4.25; #13105G (½ lb) \$6.25

TANYA'S PINK POD Unavailable for 2014.

WHITE HALF-RUNNER (Mississippi Skip Bean) 60 days. A Southern favorite. Excellent flavor and outstanding heat- and drought-tolerance. Heavy-yielding plants are bushy at the base with 24–36 in. runners and bear fleshy 4 in. pods. Used traditionally as a shell bean for winter baking, or as a stringless snap bean when harvested young for fresh, frozen, or canned use. #13106 Pkt (105 seeds) \$2.25; #13106F (¼ lb) \$4.25; #13106G (½ lb) \$6.25

Purple-Podded Bush Beans

ROYALTY PURPLE POD **OG** 52 days. [1957] Has a natural blanching indicator. When prepared for freezing, the purple pods blanch to green after 2 minutes of boiling. Easy to pick – purple pods are easily visible against the green foliage. Plants have short runners and need either wide row spacing or a fence for climbing. 5 in. pods are slightly curved. Very meaty and flavorful, great for vegetable soup. Buff-colored seeds germinate well in cool soil. #13351 Pkt (79 seeds) \$2.50; #13351F (¼ lb) \$4.50; #13351G (½ lb) \$6.75; #13351H (1 lb) \$9.75



Blue Lake Bush (pg. 6)



Pencil Pod Black Wax (pg. 6)



Rattlesnake

Snap Beans (Pole & Cornfield)

Culture: Pole beans usually bear later than bush beans and generally give higher yields, usually bearing for six or more weeks. Poles or other means of support should be at least 8 ft. high. Sow seeds 1 in. deep. Along a trellis, sow seeds 2 in. apart, thinning to 4 in. apart. With a bean teepee, sow 6–8 seeds around the base of each pole. Corn plants may be used as bean poles. We recommend using tall, sturdy dent corns like Tennessee Red Cob, Pungo Creek Butcher, and Hickory King. **Note:** Only certain varieties of beans are shade tolerant and adapted to growing in corn, though most grow well along the outside of rows. **Packet:** 1 oz (28 g) unless stated (about 75–115 seeds depending on variety) sows 12–18 poles.

BLACK-SEEDED KENTUCKY WONDER 🌞 ⌚ 🌱 84 days. [Central Ohio heirloom. Original seed from Tom Knoche's Aunt Marge, who kept this variety alive for 60 years.] Germinates well in cool soil. Good flavor and texture. 6–8 in. pods are stringless, fleshy, and fiberless. **#13511 Pkt (90 seeds) \$3.25**

CHEROKEE CORNFIELD 🌞 ⌚ 🌱 Heirloom with pretty earthtone shades and markings. Yields well, especially when grown up corn stalks. The story goes that the different color varieties should not be separated out or else they will barely flower – that much like a family, they are stronger when kept together. Traditionally eaten as a shelly bean – boil the pods like one would with edamame, then pop the small beans out of their pods. **#13513 Seed Saver Pkt (14 g, avg 42 seeds) \$2.50 Back!**

GENUINE CORNFIELD Unavailable for 2014.

GRANDMA NELLIE'S YELLOW MUSHROOM Unavailable for 2014.

KENTUCKY WONDER (Old Homestead) 🌞 ⌚ 🌱 **OG** 65 days. [Pre-1864, first known as "Texas Pole."] Popular since its introduction, though it has undergone some change over the years. Resistant to bean rust. 8 in. pods, stringless and tender when small. Use fresh, for canning and freezing, or as a dry bean. **#13503 Pkt (75 seeds) \$2.50; #13503F (¼ lb) \$4.50; #13503G (½ lb) \$6.75; #13503H (1 lb) \$9.75**

LOGAN GIANT 🌞 ⌚ 🌱 [Appalachian heirloom, seedstock courtesy John Woodworth. Customer Bill Meade says his family has been growing this one for over 100 years!] 6–8 ft tall cornfield bean, large medium-brown seeds. Good for snapping, shelling, or drying for leather britches. **#13514 Pkt (52 seeds) \$3.25 Back!**



Logan Giant, photo: Kimberly Handy Todd

MCCASLAN 🌞 ⌚ 65 days. [Introduced 1912, though it was grown well before 1900 by the McCasland family in GA.] Southern favorite with delicious flavor. Good as a stringless snap bean, and as a green or dry shell (white-seeded) bean. Productive vines bear slightly flattened 7 in. dark-green pods. Pods are finely-grained, fleshy, and brittle. Drought tolerant vines produce all season if closely picked. **#13505 Pkt (78 seeds) \$2.25; #13505F (¼ lb) \$4.35; #13505G (½ lb) \$6.50**

POTOMAC 🌞 ⌚ **OG** 67 days [Introduced 1990 by SESE. Dates from the VA side of the Potomac River before 1860. After the Civil War it was carried west by the Barley family to Tehama County, CA, where it has been grown for over 125 years.] A vigorous climber and heavy producer of 6½ in. long, slightly curved, stringless snap beans of excellent quality. Black seeds. South Carolina grower Rodger Winn calls this one of the best beans for hot weather. **#13507 Pkt (115 seeds) \$3.25**

RATTLESNAKE 🌞 73 days. A heavy producer in the hot, humid areas of the coastal Mid-Atlantic and South coastal areas where sandy soil prevails. Steamed snaps are sweet, rich, and full flavored. Stringless when pods are small to medium size. Vigorous vines bear 7 in. round purple-streaked pods containing buff-colored seeds splashed with brown. **#13508 Pkt (77 seeds) \$2.25; #13508F (¼ lb) \$4.35; #13508G (½ lb) \$6.50; #13508H (1 lb) \$9.25**



Dean's Purple

Purple-Podded Pole Beans

BLUE COCO 🌞 ⌚ **OG** 59 days. [Pre-1775 French heirloom.] The name refers to the bluish-purple color of the pods and the chocolate (coco) color of the seeds. Purple-tinged leaves. Fleshy, slightly curved flattened pods range from 6 to 7½ in. long, and have a nice meaty flavor. Produces under hot, dry conditions. **#13752 Pkt (74 seeds) \$3.25**

DEAN'S PURPLE 🌞 ⌚ 🌱 75 days. [Family heirloom from TN. Supplied to us courtesy seed savers Mark Schonbeck, Valerie Lyle, and Dean Turley. Dean received the beans as a gift from a student whose family brought it to Frost Bottom, TN, where they settled 150 years ago.] Plants form a gorgeous purple and green screen loaded with vivid 5–6 in. purple beans. Save both light and dark seeds to replant for more tender pods and a finer taste. Good bean beetle resistance. **#13602 Seed Saver Packet™ (14 g, 46 seeds) \$2.50**

LOUISIANA PURPLE POD 🌞 ⌚ **OG** 75 days. Beautiful Southern heirloom. Prolific, drought-resistant vines. The entire plant is purple-green. 7 in. pods are bright purple and turn green when cooked (blanch indicator). Flavor very good, especially when minimally cooked and used in a cold marinade. Harvest when young and stringless. Light to medium brown seeds. **#13753 Pkt (98 seeds) \$3.25**

RUTH BIBLE Unavailable for 2014.

SELMA ZESTA Unavailable for 2014.

TURKEY CRAW 🌞 ⌚ **OG** [Heirloom from VA, NC, and TN. According to folklore, a hunter shot a turkey and removed a bean from its craw; the bean was later planted and saved, hence the name Turkey Craw.] Often used as a cornfield bean. Excellent fresh flavor. Good canned. Similar to other beans for freezing and drying quality ("leather britches on a shuck"). Pods grow 3½–4 in. long and cling to the vines. Seeds are buff, frosted with brown on one end. **#13510 Pkt (104 seeds) \$3.25**

Greasy Beans (Pole Beans)

Greasy beans are a southern Appalachian specialty, mostly found in SE Kentucky and western North Carolina. The pods have a shiny/hairless look to them, hence “greasy”; the hairless pods keep fresh longer. Old-timers love them for their great texture and flavor, and will tell you that any bean that doesn't have to be stringed isn't worth eating!

CHEROKEE GREASY 🌞 ⏳ **E** 75 days. [Cherokee heirloom via Sustainable Mountain Agriculture Center.] 4 in. pods, 7–10 seeds/pod, best as shelly or dried beans. This prolific white-seeded greasy is still grown on the reservation at Cherokee, NC. **#13605 Seed Saver Packet™ (14 g, 50 seeds) \$2.50**

GRADY BAILLY GREASY Unavailable for 2014.

GREASY POD (White Greasy) Unavailable for 2014.

LAZY WIFE GREASY Unavailable for 2014.

RED-STRIPED GREASY 🌞 ⏳ **E** [Appalachian heirloom. Also known as Striped Greasy Cut Short, although the seed is not squared off like a true cut short bean.] 5 in. green pods with faint striping, mottled brown seed, great fresh or dried. **#13606 Pkt (115 seeds) \$3.25; #13606F (¼ lb) \$5.75**



Lanco

Moon Cake

Asparagus Beans *Vigna unguiculata ssp. sesquipedalis*

Culture: Asparagus or “yard-long” beans originated in Southern Asia and are now grown extensively in Asia, Europe and more recently the U.S. Although they resemble pole snap beans, they are more closely related to southern peas (cowpeas). Asparagus beans are called “Dow Gauk” in China and “Sasage” in Japan. Asparagus beans are easily grown, produce heavily, harvest easily, thrive in hot weather, when snap beans may not produce, are slightly more resistant to drought than snap beans, are much more resistant to bean beetles, and are tolerant of a wide range of soils. Needs warm soil to germinate – sow a month after last frost. Grow in the same manner as pole beans or along a trellis, sow seeds ¾ in. deep, 4 in. apart, thinning to 8 in. One planting along a tall trellis will produce well all season. **Harvest:** Harvest when pods reach 12–15 in., before the seeds fill the pods. The mature beans may be threshed or shelled from the pods and cooked in the same fashion as regular dried beans. Their flavor is like southern peas but with a drier, nutty quality. Young leaves and stems are also edible. **Flavor:** Sweet and mild resembling the combined flavor of asparagus, mushrooms, and beans. **Serving suggestion:** Braid or tie into knots before cooking. **Seed Savers:** Isolate from cowpeas and other varieties of asparagus beans by 150 ft. **Packet:** (4–7 g) (24–48 seeds, depending on variety) sows 6–10 ft.

CHINESE RED NOODLE 🌞 **E** 95 days. Beans up to 18 in. long. Similar to Purple Podded, but with superior flavor and texture. Pods are purple when fresh, turning reddish-purple when dry. Dark red seeds. **#11104 Pkt (4 g, 24 seeds) \$3.00**

GREEN POD RED SEED 🌞 ⏳ **OG** 75 days. [Pre-1860] Light green pods, seeds maroon-brown with darker brown streaks. Always a reliable, trouble-free variety that is excellent for the home garden. **#11102 Pkt (7 g, 48 seeds) \$3.25**

LIANA 🌞 **OG** 72 days One of the earliest bearing asparagus beans. Vines are 10–12 ft. Like most black-seeded varieties it does well in the North and the South. Since it is day-neutral, in the South it can be planted for early market sales, late for a fall harvest, or year-round in the greenhouse. Medium green pods up to 23 in. long, but are best picked at 18 in. or smaller (less than pencil-width). A market favorite. **#11105 Pkt (7 g, 39 seeds) \$3.25**

PURPLE PODDED YARD LONG BEAN 🌞 **E** 90 days. Beautiful dark purple pods that retain color when stir-fried. Red-brown seeds. Reliable and prolific, takes heat well, 10 ft. plants. **#11103 Pkt (7 g, 44 seeds) \$3.25**



Chinese Red Noodle

Purple Podded

STICKLESS WONDER 🌞 **OG** 54 days. A rare dwarf type – think of it as being like an edible-podded Southern pea! Early harvests of 12 in. light green pods (best harvested at 10 in. or less). Bushy 30 in. plants don't require any sticks (i.e., trellises) for support, though they don't bear as long as tall varieties. **#11106 Pkt (5 g, 44 seeds) \$2.75**

Edamame (Soybeans) *Glycine max*

Culture: Edamame is very easy to grow—as easy as growing any bush bean. It's planted the same way as bush beans, and a mature soybean plant (edamame plant) is 2–5 ft. tall. After the soil has warmed to 65°F, sow seeds 1 in. deep and 2+ in. apart, in rows 15–30 in. apart. Don't rush planting; if the soil isn't warm enough, seeds will not germinate. Do succession plantings for an extended harvest. **Harvest:** Manually pick the immature green pods when 80–90% filled out. If pods are allowed to turn yellow much of the quality is lost. Beans reach their maximum sweetness about a month after flowering. Quality is best when the pod is plump and bright green, similar to snow peas in color. **Preparation:** Most often served steamed in the shell – but don't eat the shell. **Seed Savers:** Isolate varieties a minimum of 25 ft. for home use.

LANCO 🌞 ⏳ **OG** 120 days. [Grown in Pennsylvania for many years, “Lanco” is thought to stand for Lancaster County. May have come from Asia in the early 1900s.] Large green seeds, mild nutty sweet flavor. Harvest beans when the tops of the plants start to lose their deep green color, but before the leaves start to turn yellow on top. (There will always be a few yellow leaves at the very bottom of the plants, that's natural.) Don't wait until the beans fill out all the way to the end of the pods, this variety won't do that. Hardy plants may grow 3–4 ft. tall if seeded early. Early group V maturity. **#11503 Pkt (28 g, 80 seeds) \$2.75; #11503F (¼ lb) \$4.95; #11503G (½ lb) \$8.50; #11503H (1 lb) \$12.75; #11503K (4 lbs) \$44.00**

MOON CAKE^{PVP} 🌞 **OG** 120 days. [Bred by Thomas E. Devine, Beltsville/ARS & USDA] Unusually tall stalks (5–6') help plants outgrow the weeds! Large-seeded pods, bred for taste, flavor, and nutrition. Soybean maturity group VI. **#11601 Pkt (28 g, 102 seeds) \$2.75; #11601F (¼ lb) \$4.95; #11601G (½ lb) \$8.50; #11601H (1 lb) \$12.75; #11601K (4 lbs) \$44.00**

Fava Beans *Vicia faba*

Culture: Favas have approximately the same cultural requirements as peas. Sow seeds 4–6 in. apart in rows 18–36 in. apart. Use as a frost-tolerant, spring-planted lima bean substitute from Virginia northward. Fava beans thrive in cool rainy areas and are planted as early as March/April so that plants are flowering when daytime temperatures average less than 70°F. From Virginia northward, favas are planted in the spring, whereas in Gulf Coast states and warm coastal areas they may be planted from October to December for harvest in March. Favas have a flavor that is similar to a blend of limas and peas, but are more nutritious than limas. For use as a snap bean, harvest the pods at 2–3 in. For use as a green shelled bean, harvest when pods are 4–7 in. long. Prepare in the same manner as peas or beans. **Caution:** A small percentage of people of Mediterranean descent may experience a hereditary reaction to fava beans. **Packet:** 1–2 oz. sows 12–18 ft. **Cannot ship to Canada.**

BROAD WINDSOR 🌞 ⏳ **OG** 85 days. 2–3 ft. tall plants produce 1 in. wide, 6–8 in. long pods containing 5–6 large beans. We love to substitute this bean for chickpeas in hummus. #11201 Pkt (57 g, 40 seeds) \$2.95; #11201F (¼ lb) \$4.75; #11201G (½ lb) \$7.25 **Cannot ship to Canada.**

SWEET LORANE **OG** 95 days. [Bred by Steve Solomon.] Glossy seeds in pretty earth tone shades are half the size of Broad Windsor and cook faster. Very cold hardy (to 10°F), an excellent nitrogen fixer, works well as a winter cover crop in mild winter areas. #11203 Pkt (28 g, 50 seeds) \$2.75; #11203F (¼ lb) \$5.25; #11203G (½ lb) \$8.75 **Cannot ship to Canada.**



Broad Windsor

Lima Beans *Phaseolus lunatus*

Culture: Limas need a warmer soil than snap beans, wait to direct sow until at least 2 weeks after last frost. Plant seeds 2–3 in. apart, thinning to 4–6 in. Be sure the soil is well drained. **Harvest:** Limas can be used fresh when beans fill the pod, or they can be left to dry in the pod to be used as dried beans. **Seed Savers:** Isolate lima bean varieties by 125 ft. **Packet:** Seed size varies considerably: 1 oz (28 g) unless stated (20–85 seeds depending on variety), sows 6–20 ft.



Fordhook 242



Black Knight



Violet's Multi-Colored



Worchester Indian Red Pole

Bush Limas

FORDHOOK 242 🌞 72 days. [1945, USDA Beltsville, IN. AAS winner.] The standard lima for middle and northern latitudes where it bears well in warm years. Plants have dense foliage and are heat- and drought-resistant. Thick 4 in. pods have 3–5 large, flat greenish-white seeds with a nut-like flavor. #14102 Pkt (57 g, 45 seeds) \$2.25; #14102F (¼ lb) \$4.25; #14102G (½ lb) \$6.25

HENDERSON BUSH 🌞 ⏳ **OG** 72 days. [1885, originally found growing along a Virginia roadside.] Bushy 2 ft. plants bear loads of pods, 3–4 small creamy white seeds per pod. Early maturity. Widely adapted. An old favorite, good fresh, canned, or frozen. #14104 Pkt (65 seeds) \$3.25

JACKSON WONDER Unavailable for 2014.

THOROGREEN Unavailable for 2014.



Henderson Bush

Pole Limas

AUBREY DEANE Unavailable for 2014.

BLACK KNIGHT BUTTERBEAN 🌞 **OG** 83 days. [Family heirloom from Myron Bullock.] Small maroon-black seeds, good flavor, 3–4 seeds/pod. Tall, vigorous plants bear profusely. Thick 3 in. pods. #14512 Pkt (85 seeds) \$2.95

CHRISTMAS (Large Speckled Calico) 🌞 84 days. Dependable, flavorful, heat-resistant. Seeds are about the size of a quarter, 5–6 in. long pods. Full-flavored seed is an attractive cream color with irregular red stripes. Use fresh or dry. #14502 Pkt (57 g, 40 seeds) \$2.50; #14502F (¼ lb) \$4.50; #14502G (½ lb) \$6.75

HOPI YELLOW Unavailable for 2014.

ILLINOIS GIANT™ Unavailable for 2014.

KING OF THE GARDEN 🌞 ⏳ 88 days. [Introduced 1883 by Frank Platt after selecting bigger pods of Large White pole lima.] 4–7 pods, contain 4–6 large creamy-white seeds with honey-like flavor. Vines grow to 9½ ft. and bear heavily over an extended season. An old favorite of excellent quality. #14506 Pkt (57 g, 45 seeds) \$2.25; #14506F (¼ lb); \$4.25 #14506G (½ lb) \$6.25

SPECKLED MIX 🌞 **OG** 75 days. Mystery seed! While this colorful mix of small-sized limas is tasty, it's certainly not the bush strain of Jackson Wonder that the wholesaler sold it to us as. Pole limas in a mix of tan, red, and brown speckled seeds. #14517 (65 seeds) \$2.05; #14517F (¼ lb) \$4.05; #14517G (½ lb) \$6.05; #14517H (1 lb) \$9.05

VIOLET'S MULTI-COLORED BUTTERBEAN 🌞 ⏳ **OG** 80–90 days [Banks County, GA, saved by 4 generations of Violet Brady Westbrook's family.] A rainbow of seed colors – cream, beige, red-brown, and violet-purple, with speckles and swirls. Small seeds have great flavor, good fresh or dried. 3–5 in. pods. Good disease- and drought-resistance. #14301 Seed Saver Pkt (14 g, 38 seeds) \$2.95 **Limited supply – order early!**

WHITE CHRISTMAS Unavailable for 2014.

WILLOW-LEAF WHITE Unavailable for 2014.

WORCHESTER INDIAN RED POLE 🌞 ⏳ **OG** 85 days. [Reported to be of Native American origin, pre-1868. Introduced 1990 by SESE.] Our hardest lima. Produces medium-sized limas on heat- and drought-resistant plants. Seeds are a beautiful dark maroon-red. This variety still exhibits a wild trait: a few pods spring open (shatter) when the pods are completely dry. 2–4 beans per pod. #14507 Pkt (50 seeds) \$3.50

Runner Beans

Phaseolus coccineus

Perennial beans that originate from Central America. They are tolerant of heat, drought, and cool nights. Unlike other beans the vine turns counterclockwise instead of clockwise. A bulbous root is produced which in mild climates can be dug up in the fall and replanted in the spring. **History:** Many runner varieties can be traced back to the Hopi Indians before the arrival of the Spanish, and may have been previously cultivated by the Aztecs. **Culture:** See pole beans. High temperatures over 90°F may prevent pod set; if grown for food, expect pod production only during late summer or early fall in the Mid-Atlantic and southward. **Harvest:** Runner beans are eaten as snap beans when pods are small, and can be used as green shell or dried shell beans. **Seed Savers:** Runner beans readily cross-pollinate. For home use isolate from other runner beans by a minimum of 75–150 ft. For pure seed, isolate by 1/8 to 1/4 mile. **Packet:** 1.5 oz (42 g, about 42 seeds) sows approximately 7 poles.



SCARLET RUNNER 🌞 ⏳ **OG** 68 days to snap stage, 115 days to dry shell stage. [Pre-1750. Grown by early colonists who obtained seed from Native Americans.] The most popular green bean grown in England. In the U.S. it's grown mostly for its brilliant scarlet flowers, which are highly attractive to hummingbirds. Grown widely in northern gardens for use as a snap bean or dried bean that has a nut-like flavor. In Virginia, pod set occurs in the fall. Mature pods are 8–12 in. long with mottled reddish-purple beans. **#11301 Pkt \$3.65**



Chioggia



Bull's Blood



Cylindra



Early Wonder Tall Top

Beets *Beta vulgaris*

History: Until the 1800s, beets were referred to as blood turnips because of their red turnip-like roots. The round and flat-bottomed beets of today are an improved form. **Culture:** Beets should be grown in a light loam of pH 6.5–7.0. If soil pH is below 6, sprinkle limestone or wood ashes in the row as you plant; otherwise, yield will be seriously impaired. An even supply of moisture and absence of extended periods of hot weather is necessary for development of fine-quality roots. In dry, hot weather beets can become tough and stringy and must be harvested at an earlier stage. Sow seeds 1/2 in. deep directly in the garden from March through early June and again in early September. Late spring and early fall sowings should be 3/4 in. deep. Sowing beets in deep summer heat is difficult – young seedlings wilt and disappear, and even thick sowings may have only spotty survival. Thin to 6 plants per foot for fresh beets, 3 plants per foot for beets used for winter storage, in rows 12 in. apart. **Seed Savers:** Plants are biennial. Isolate by 1/4 mile. For pure seed isolate by a minimum of 1/2–1 mile. Crosses with chard. **Packet:** Seed size varies considerably: 5 g (unless noted, average 385 seeds) sows 31 ft.

BULL'S BLOOD ⏳ **OG** 35 days for baby leaves, 60 days for roots. [1840, French variety.] Famous for its mild, dark leaves – usually harvested young for salad mix before the roots have even matured. Flattened round roots, but the leaves are the real attraction – their reddish-purple color comes out most strongly in cool weather. **#31106 Pkt \$2.50; #31106E (28 g) \$5.50**

CHIOGGIA (Dolce Di Chioggia) 🌞 ⏳ **OG** 52 days. [Pre-1840, Italian variety.] Beautiful scarlet-red garden beet with interior rings of reddish-pink and white. Green leaves. Notable for its earliness, attractive color, relative absence of bleeding, and vigor. Good storage variety. **#31101 Pkt (3 g) \$2.50; #31101E (28 g) \$5.50**

CROSBY EGYPTIAN (Early Crosby Egyptian) 🌞 ⏳ **OG** 60 days. [1880. The parent strain of the Egyptian beet was introduced from Germany in 1865.] This variety has been selected and refined over the years. 3–5 in. roots are very flattened in shape, and grow virtually on the surface of the soil. Roots have a dull red skin and dark red interior. **#31102 Pkt \$2.35; #31102E (28 g) \$5.50**

CYLINDRA 🌞 ⏳ **OG** 55 days. [Danish heirloom] Rich red beets are tender sweets. 6 × 2 in. carrot-shaped beets are easier to peel and slice than regular beets. **#31107 Pkt \$2.35**



Detroit Dark Red

DETROIT DARK RED 🌞 ⏳ **OG** 60 days. [1892. Developed from the popular variety Early Blood Turnip.] Widely adapted, very popular dark red beet. Dark green foliage has some red coloration. Use fresh or canned. Resistant to downy mildew. Excellent flavor. **#31103 Pkt \$2.25; #31103E (28 g) \$5.50**

EARLY WONDER TALL TOP ⏳ **OG** 50 days. [1911] Used for early spring sowings, this versatile beet has choice tall tops for greens and small- to medium-size dark red roots for salads, pickles, borscht, or sliced for cooking. Plant spring or fall. **#31104 Pkt \$2.25; #31104E (28 g) \$5.50**

LUTZ GREEN LEAF 🌞 ⏳ **OG** 76 days. One of the sweeter varieties available. An excellent keeper, a beet developed before the days of refrigerators. Retains its sweetness and texture even when large. Spring-sown beets are harvested in the fall. Fall leaves are tender enough to use in salads. **#31105 Pkt \$2.25; #31105E (28 g) \$5.50**



Nutri-Bud

Broccoli Sprouting: *Brassica oleracea* var. *italica*; Heading: *B. oleracea* var. *botrytis*

Culture: Culture of broccoli is similar to cabbage, but broccoli is more sensitive to hot weather. (See Cabbage section for detailed cultural notes.) Start seeds indoors 4–5 weeks before transplanting out. Transplants should have at least 4 leaves. Transplant starting 1 month before last spring frost. (If seedlings experience 20°F or lower they may “button up” and only make tiny heads, because the plants will think that they’ve gone through a winter and that it’s time to flower.) Broccoli does best in cooler weather – avoid maturing heads in deep summer heat. For fall crops start seed 10–12 weeks before the first hard freeze date, and transplant to garden after seedlings are well developed. Broccoli requires a steady supply of moisture in a well-drained fertile soil. Any temporary arrest of growth will adversely affect production and taste. Keep a deep layer of mulch on the soil during hot weather. Side-sprouting varieties have smaller central heads with many side sprouts, a feature that is useful for extended harvest. Plant in raised beds or rows 12–16 in. apart. **Maturity Dates:** Days to maturity are from transplanting. Add 25 days if from seed. **Seed Savers:** Broccoli will cross with Brussels sprouts, cabbage, cauliflower, kale, collards, and kohlrabi. Isolate by ½ mile for home use. For pure seed of small plantings isolate by ¼ to ½ mile. **Packet:** Open-pollinated varieties, 2 g (about 625 seeds) sows 50 ft. direct seeded or 350 ft. as transplants. Hybrids, 0.3 g (about 58 seeds).

CALABRESE (Italian Green Sprouting) 🌞 ⏳ **OG** 58 days. [Brought to U.S. by Italian gardeners, introduced to seed trade 1914–18.] Produces central head (3–6 in. diameter) plus many side shoots. **#21101 Pkt \$2.25**

DE CICCIO 🌞 ⏳ **OG** 49–78 days. [-1890.] Produces a 3–6 in. diameter central head and side sprouts which extend the harvest period. Use the young leaves like collard greens once the head is a quarter developed. Plants are light green and of medium height. May be planted in the early spring, late summer, or early fall. **#21102 Pkt \$2.25; #21102E (28 g) \$5.50**

GREEN GOLIATH 🌞 **OG** 55 days. Produces a large central head plus numerous side shoots after the first harvest. Developed for home gardens, it matures over a three-week period. The blue-green central head has tight buds. Plant for spring or fall use. Good fresh or frozen. One of our favorites. **#21106 Pkt \$2.50; #21106E (28 g) \$9.50 BACK!**

NUTRI-BUD **OG** 55–70 days. [Developed by Alan Kapuler.] Vigorous 24 in. plants produce 4–6 in. heads over a long period with moderate side shoot production. The plants are high in free glutamines, one of the building blocks of protein. Good for spring or fall planting. **#21108 Pkt \$2.50**



De Ciccio

PREMIUM CROP HYBRID 🌞 62 days. [1975. AAS winner.] Large, compact, 6–9 in. heads. A reliable performer, resistant to heat and fusarium wilt. Often planted as a spring crop, but best for fall. When planted for fall it often produces side shoots. **#21901 Pkt (0.3 g) \$2.50 Limited supply – order early!**

THOMPSON 🌞 **OG** 70–92 days. [From OP broccoli breeder Tim Peters.] Medium to large dark green heads, vigorous with fine flavor. Extended harvest period thanks to variable maturity. Generally planted in mid-summer for fall harvest, but we’ve had success planting it in early spring. **#21109 Pkt \$2.50; #21109E (28 g) \$9.50**

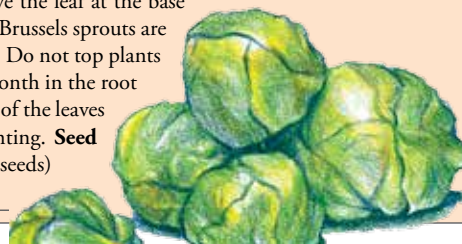
UMPQUA **OG** 95 days. [Tim Peters, 1990] Great fall variety. Dark green heads average 5–6 in. with good side shoot production. **#21110 Pkt \$2.50**

WALTHAM 29 🌞 **OG** 74 days. [1954] Widely adapted, drought-tolerant variety for fall crops. 4–8 in. diameter head holds for a long time. Also produces sideshoots for 6–8 weeks after harvest of the main head. Low, compact plant has a distinctive slate-green color. Good freezing variety. **#21105 Pkt \$2.25**

Broccoli Raab, see next page.

Brussels Sprouts *Brassica oleracea* var. *gemnifera*

Culture: Culture of Brussels sprouts is similar to cabbage. (See Cabbage section.) Sow seed ¼–½ in. deep in flats or pots in early June. Then transplant to the garden as soon as several sets of leaves have developed. Northern gardeners can sow seeds indoors in mid-May for transplanting in mid June. **Harvest:** As soon as the lower sprouts are harvested, break off the leaf below each sprout. Upper sprouts will continue to form. To produce a uniform harvest and to hasten maturity, top the plants when the lower sprouts are ¾ in. in diameter. For a non-uniform extended harvest, remove the leaf at the base of each sprout as soon it reaches ¾–½ in. in diameter. Brussels sprouts are cold-hardy to 0°F and their flavor is enhanced by frost. Do not top plants to be overwintered. **Storage:** May be stored about a month in the root cellar if the plants are pulled out by the roots and most of the leaves removed. **Note:** Days to maturity are from transplanting. **Seed Savers:** See Broccoli section. **Packet:** 2 g (about 625 seeds) sows 50 ft. direct seeded or 290 ft. as transplants.



CATSKILL (Long Island Improved) 🌞 90 days. [1941] Still the best garden variety for sustained production. Compact plants, about 20 in. tall. Produces large sprouts 1¼–1½ in. diameter, closely packed on the stem. Widely adapted variety. **#20101 Pkt \$2.25**

MEZZO NANO 🌞 **OG** [Italy.] 110 days. Upright 36 in. plants with many small tender sprouts. **#20102 Pkt \$2.75**


Broccoli Raab *Brassica rapa*

Culture: A spicier relative of broccoli, used in Italian cooking, quicker to mature. Best planted in spring and for fall. Space closer than regular broccoli, 4–6 in. apart. **Harvesting:** For multiple harvests, just as the flower buds are starting to open, use knife or hand pruners to harvest the buds and several leaves below it. **Seed Savers:** Will cross with Chinese cabbage, turnips, and some rapeseed (canola). **Packet:** 2 g (about 625 seeds) unless otherwise noted.

ICE-BRED RAPINI

OG A broccoli raab that's fall planted for early spring harvests of sweet and tender

flowers and leaves. Plants will grow best in cool fall temperatures of 26–40°F, then slow down for winter (plants are hardy to 6°F), before putting on fresh growth and flower buds in early spring. Space plants at least 8–12 in. apart for best growth. **#21502 Pkt (1 g) \$2.75**

SORRENTO BROCCOLI RAAB  45 days. One of the earliest broccoli raab to mature. Its uniform 3–4 in. florets, leaves, and stems can be harvested well into winter. **#21501 Pkt \$2.50**



Sorrento



Early Jersey Wakefield



Early Flat Dutch





Red Acre

Cabbage *Brassica oleracea var. capitata*



Culture: All members of the cabbage family grow best on a rich, moist, well-drained loam of high fertility. Early varieties require a higher soil fertility than mid- or late-season varieties. Since members of the cabbage family are shallow-rooted, irrigation may be necessary to provide adequate moisture. Cabbage needs a steady supply of water and full sun throughout the growing season. Heads may split if a heavy rain follows a long dry spell without irrigation. A thick layer of organic mulch conserves moisture and reduces the tendency to bolt in hot weather, as root temperature is more important than air temperature. **Early Crops:** Use early varieties that will mature before heavy summer heat settles in, and start seed 4–6 weeks before transplanting to the garden. Sow seed ¼ in. deep. Seedlings need a soil temperature of 75°F, and strong, direct light. Soil temperature can be reduced to 60°F once the seeds have germinated. Maintain good air circulation around plants during all growth stages. Harden plants before transplanting starting a month before last frost. When plants have become properly hardened they can stand a temperature as low as 20°F without buttoning up. Space small head varieties 10–12 in. apart, large head varieties 16–18 in. apart. **Late Crops:** For fall crops, either transplant to desired spacing when plants have 3 true leaves or direct sow 6–12 seeds/ft at a depth of ¼–½ in. and thin as needed. Maintain adequate soil moisture during germination. **Note:** The tendency to bolt is decreased by applying a thick layer of mulch, and by twisting the head slightly to check the plant's growth when the head is fully grown. **Harvest:** After harvest, select the strongest side sprout and allow it to develop into a second, smaller head. **Solar Greenhouse Notes:** Use early and midseason varieties. Avoid varieties with savoyed leaves. **Diseases:** Where fusarium yellows may be a problem in the Mid-Atlantic region, use resistant varieties. A number of other diseases may affect cabbage. To reduce disease problems, maintain good air circulation, practice good sanitation, and follow a 3-year crop rotation. **Insect Pests:** Control cabbage worms and loopers with bT, flea beetles with spinosad, cutworms with paper cylinders around seedlings, and aphids with insecticidal soap. Introducing ladybugs helps control aphids in greenhouses, but they may "fly away home" when introduced into gardens. **Note:** Days to maturity are from transplanting. **Seed Savers:** See Broccoli section. **Packet:** 2 g (about 625 seeds) sows 70 ft. direct seeded or 350 ft. as transplants.

Late & Winter Cabbage


EARLY FLAT DUTCH  ⌚ 85 days. [Pre-1875, possibly pre-1855.] Does well in southern and coastal areas thanks to its heat resistance. Excellent sauerkraut variety and the best variety for storage. Large, flat heads, 6–10 lbs, average 11 in. with medium core and few outside leaves. **#22101 Pkt \$2.25**

PREMIUM LATE FLAT DUTCH  ⌚ 100 days. [Introduced by German immigrants ~1840.] In the early 1900s, Virginia gardeners used to sow seeds of this variety and use it as a source of cut greens while the heads were forming. Large, flat heads weigh 10–15 lbs and measure 7 × 14 in. Low-growing heads have a short core and excellent wrapper leaves. May grow poorly in hot weather, but revives quickly in cool, wet weather. Very good keeper. **#22103 Pkt \$2.25**

Red Cabbage

RED ACRE   76 days. Round, 5–7 in. reddish-purple heads weigh about 3 lbs. Adds a festive color to cole slaw. An excellent storage variety with resistance to cabbage yellows. Heads may sunburn in hot weather, so best for early spring and fall crops. **#22104 Pkt \$2.50; #22104E (28 g) \$5.50**

Savoy Cabbage

SAVOY PERFECTION  ⌚ 89 days. Flattened, round 6–8 lb heads are white inside, wrapped on the outside with well-savoyed, blue-green leaves. Good heat tolerance, makes especially beautiful heads in the fall. **#22107 Pkt \$2.25**






Savoy Perfection



Premium Late Flat Dutch

Early Cabbage

EARLY JERSEY WAKEFIELD  ⌚ 64 days. [1840] Dark-green, sweet, conical heads average 5 in. in diameter and weigh 2–3 lbs. Has a small core and good wrapper leaves. Good resistance to frost and cabbage yellows. For home, storage, or fresh-market. **#22102 Pkt \$2.25; #21102E (28 g) \$5.50**

GOLDEN ACRE  ⌚  62 days. Small, 5–7 in. heads can be spaced closer than larger, later varieties. 3–4 lb green heads don't store for long, but it's one of the fastest to mature. Resistant to cabbage yellows. **#22106 Pkt \$2.35; #22106E (28 g) \$5.50**



Scarlet Nantes



Chantenay Red Core



Cosmic Purple



Danvers 126

Carrots *Daucus carota*

Culture: For best results, carrots need a loose sandy loam, free of rocks. Clay soils require loosening and lightening to a depth of 9 in. with organic matter such as leaf mold or peat moss to provide good drainage, loose structure, and adequate moisture-holding capacity. Do not add fresh manure before planting – too much nitrogen favors top growth and causes roots to become rough and highly branched. Maintain high levels of phosphorus and potassium. Plant seed ¼ in. deep, 3 seeds/in., and thin to 1–2 in. apart in rows 12 in. apart. Cover seeds with a fine light soil, and keep soil moist. For planting in blocks, mix seed with dry sand or fine soil, and add some radish seeds to prevent soil crusting and broadcast seeds over a prepared bed. Seeds take 5 days to germinate – longer in cool weather. After foliage is several inches high, add mulch to conserve moisture. Extreme fluctuations of soil moisture between dry and wet conditions may cause cracking of the roots. Carrots maturing in cool weather have the sweetest roots. **Diseases:** Follow a 2- to 3-year rotation to help prevent disease. **Pests:** Avoid planting in previously sodded ground and sprinkle wood ash along the row to prevent wireworm damage. Carrot rust flies can be controlled by skipping the spring planting for a year to break the life cycle by starving the spring generation of rust fly. Interplanting carrots with onions in a ratio of 1:2 reduces carrot fly damage by 70%. Sow seed 2–3 times as thick in late summer plantings to help carrots survive grasshoppers. **Harvest:** Best quality roots are no larger than 1 in. in diameter. **Storage:** Cut off the tops, leaving ¼ in. Store in the refrigerator or overwinter the roots in the garden by covering with a thick, loose mulch such as straw. **Seed Savers:** Isolate from other carrot varieties and Queen Anne's lace by a distance of 330 ft. for home use. For pure seed, isolate by ½ to ¼ mile. **Packet:** 3 g unless stated (about 1500–1950 seeds, depending on variety) sows 84–110 ft.

CHANTENAY RED CORE 🌞 ⏳ **OG** 65 days. [Introduced from France in the late 1800s.] Blocky, broad-shouldered variety with blunt tip, 5½ in. long and 2½ in. at the shoulder. Deep-orange interior. Adaptable to clay and a wide range of soils. **#35101 Pkt \$2.50; #35101E (28 g) \$5.50**

COSMIC PURPLE 🌞 **OG** 70 days. [Yellow and purple carrots were first recorded in Asia Minor in the 10th c. For the first few hundred years of managed cultivation, carrots were predominantly purple.] Purple-skinned 7 in. carrots, orange and yellow flesh. Spicier than regular carrots; great for adding color to salads and stir fries. **#35113 Pkt (1 g) \$2.50**

DANVERS 126 🌞 **OG** 75 days. [1947] Widely adapted, productive, and heat-tolerant. Dark-orange roots 6–7 in. long, 2 in. at the shoulder, tapering to a blunt point. Especially suited to growing in clay soil, and the strong tops aid harvesting. Good storage variety. **#35103 Pkt \$2.25; #35103E (28 g) \$5.50**

IMPERATOR (Tendersweet) 74 days. [AAS winner.] Sweet, crisp, and tender. 7–9 in. orange-red roots are coreless, have semi-blunt ends and narrow shoulders. Requires loose, deep soil to achieve its full potential. **#35108 Pkt \$2.25**

OXHEART Unavailable for 2014.

SCARLET NANTES (Coreless, Nantes Half Long) 🌞 **OG** 70 days. [1870] A garden favorite appreciated for its fine texture, mild flavor, and very small core. Cylindrical roots 6½ in. long, 1–1½ in. at the shoulder. Can be grown for winter storage, but best flavor is from spring-grown carrots. **#35106 Pkt \$2.50; #35106E (28 g) \$5.50**

ST. VALERY ⏳ **OG** 70 days. [French heirloom mentioned in Vilmorin 1885. Popular market variety in the early 1900s.] Deep orange roots are 8–10" with sweet, tender flesh and excellent storage quality. **#35110 Pkt \$3.25 BACK!**

Cauliflower *Brassica oleracea* var. *botrytis*

Culture: Culture of cauliflower is similar to broccoli and cabbage. (See Cabbage section.) **Blanching the Curd:** When the white head or curd begins to form, tie the top leaves together over it to protect the curd from sunlight that causes the curd to yellow. **Harvest:** Harvest while the curd is in the tight bud stage. Don't harvest for storage when heads are wet – the curds will mold in storage. **Maturity Dates:** Days to maturity are from transplant date. Add 25 days if direct seeded. **Seed Savers:** See Broccoli section. **Packet:** 2 g (about 600 seeds) sows 72 ft. direct-seeded or 360 ft. as transplants.

Spring Cauliflower

EARLY SNOWBALL 🌞 50 days. Highly recommended for the Mid-Atlantic. The best in our trials of spring-planted cauliflower. Good coverage of the curd by wrapper leaves. Head denser than other early snowball varieties. Compact plants. Can also be used for fall crops. **#23101 Pkt \$2.25**



Fall Cauliflower

Fall varieties are larger than spring varieties. However, fall varieties are daylength-sensitive, and should not be planted for spring harvest.

SNOWBALL SELF-BLANCHING 🌞 **OG** 68 days. [Developed by Dr. Homna at MSU.] Self-wrapping leaves protect the white curds from heat and sunlight during late summer or early fall. No tying of the leaves is necessary unless heads grow larger than 6 in. in diameter. During hot weather growth slows until cooler weather, thus preventing formation of undersized heads. **#23102 Pkt \$2.50**

SNOWBALL Y 🌞 **OG** 80 days. [1947] Large, smooth, white heads are uniform, solid, and smooth. Widely adapted, well suited for fall crops. **#23103 Pkt \$2.50**

Celery & Celeriac

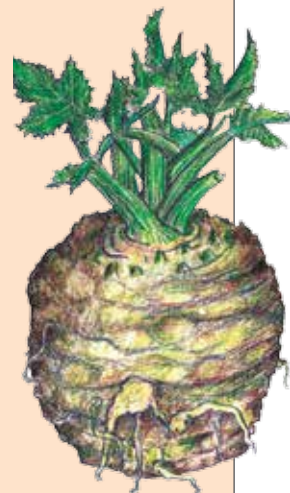
Celery: *Apium graveolens* var. *dulce*
Celeriac: *A. graveolens* var. *rapaceum*

Culture: Celery and celeriac are moisture-loving, cool-season crops that have similar cultural requirements. They do well in muck soils and well-drained soils high in organic matter. Both crops do best in areas free of temperature extremes. Virginia temperatures are sometimes too hot to grow celery and celeriac well. Roots of celery rarely extend more than 8 in. in any direction and so must be kept well watered and fertilized during the growing season. Use a thick mulch to retain moisture. During the summer, partial shade at mid-day may be helpful. In the fall, dig up and transplant mature plants to a greenhouse; protected plants can keep producing stalks all winter that are milder than summer harvests. **Sowing Instructions:** Sow seed no more than 1/8 in. deep in sterile seed starting mix. Keep temperature between 70–75°F. Transplant when plants are 2½–3 in. tall. Germination is slow, typically 14–21 days at 65–75°F. **Planting Times:** In Virginia, sow seed in late January or early February for transplanting into a cold frame in March. Then transplant to the garden from May 1st to June 1st. **Premature Bolting:** If plants are exposed to night temperatures below 55°F for more than 8–10 days the plants will go to seed. **Spacing:** Space 8 in. apart in rows 2½ ft. apart. **Packet:** Celery, 0.5 g (about 1230 seeds); Celeriac, 0.25 g (about 660 seeds).



Tall Utah

LARGE SMOOTH PRAGUE CELERIAC ⌘ 110 days from transplant. [Pre-1870] Also called “turnip-rooted celery,” celeriac is grown for its globe-shaped roots. Flavor is starchier and sweeter than celery with overtones of parsley flavor. Harvest roots when 2–4 in. in diameter and use in vegetable soups and stews, boiled and served in cheese dishes or mashed with potatoes, fried in butter until almost brown, or grated or peeled into salads. To make peeling easier, cut into quarters. Culture is the same as for celery though the leaves are not eaten. Roots may be stored for winter. **#36501 Pkt (0.25 g) \$2.35**



Large Smooth Prague

GOLDEN SELF-BLANCHING CELERY ⌘ 85 days from transplant. [1886] Compact celery with thick, tender, stringless stalks blanching to yellow. Thick hearts of good quality. **#36101 Pkt (0.5 g) \$2.25**

TALL UTAH CELERY OG 110 days from transplant. [1953] 30 in. plants are medium dark green, with 12 in. crisp, tender and tasty stalks. **#36102 Pkt (0.5 g) \$2.50**

Sweet Corn *Zea mays*

Culture: Sweet corn seed requires a soil temperature of 65°F to germinate well, otherwise seed may rot easily due to its high sugar content. Don't rush your first planting, wait until after the first average frost-free date. An old saying is to plant corn when oak leaves are the size of squirrel ears. Succession plantings can then be made 2–3 weeks apart. Sow seed 1 in. deep in rows 36 in. apart and thin to 6–12 in. apart within rows. Later, taller varieties need wider spacing than early, shorter varieties. For good pollination and well-filled ears, plant in blocks at least 5 rows wide. **Harvest:** After silk has dried and turned brown, puncture the skin of a kernel with your thumbnail. If a sweet, milky juice is released (milk stage) the corn is ready for harvest. Prepare corn for eating quickly after harvest. At room temperature, harvested ears lose 50% of their sugar in 24 hours. **Pests:** Corn earworm can be suffocated by inserting a medicine dropper half filled with mineral oil into the silk after it has wilted and browned at the tip (4–5 days after silk appears). Corn borers can be prevented by composting corn refuse and stubble as soon as possible. **Disease:** Corn smut forms large puffy, gray, irregular masses of fungus during dry hot weather. Corn smut is a delicacy in Mexico, but if you want corn rather than corn smut, remove and destroy the fungus; otherwise the black spores will re-infest your corn for several years. **Seed Savers:** Corn is wind pollinated. Separate varieties by 600 ft. for home use, or 1/2 to 1 mile for absolute purity. Save at least 500 seeds from at least 10% of the plants to maintain vigor and genetic diversity of the variety. **Packet:** 1 oz (28 g) (about 115–210 seeds, depending on variety) sows 30–45 ft.

Hybrid Sweet Corn Which is better: open-pollinated or hybrid sweet corn?

The answer depends on what is important to you. Old-fashioned, open-pollinated corn is not as uniform in size and maturity as hybrid corn. For the home gardener, this means the convenience of an extended harvest from one planting. Hybrid corn tends to mature all at once, an advantage to some farmers. The new supersweet and extrasweet hybrid corns are sugary sweet and hold their sweetness in storage, but they may have weak seedling vigor, are more susceptible to ear damage by insects, and the seeds rot readily in cool soil. Standard, open-pollinated sweet corn is still preferred by many gardeners because of its old-fashioned corn flavor. When pigs, chickens, horses, and cows are given a choice between open-pollinated and hybrid corn the animals invariably prefer the old open-pollinated varieties, possibly because of the higher protein content. For good pollination and ear development, open-pollinated corn should be planted in blocks at least 5–6 rows wide, whereas hybrid corn should be planted in blocks at least 4 rows wide. Note: If open-pollinated corn is new to you we suggest planting less than 1/4 lb. until you are familiar with its characteristics.

EARLY SUNGLOW – “NORMAL SUGARY” HYBRID ☀ (yellow) 64 days. The best extra-early hybrid corn. Widely adapted variety noted for exceptional resistance to cold and frost. One customer reported that Early Sunglow survived 28°F when coated with ice from a sprinkler left on during the night. 4½ ft. stalks bear 7 in. ears with 12 rows of yellow kernels. Planting early helps avoid earworm damage. **#41902 Pkt \$2.75**

SILVER QUEEN – “NORMAL SUGARY” HYBRID ☀ (white) 90 days. One of the most popular and dependable hybrid sweet corns developed. Ears are 8½ in. long, filled with 14–16 rows of sweet white kernels. Stalks average 7½ ft. Tolerant of the majority of leaf blights and of Stewart's wilt. Has some drought tolerance and better insect-resistance than other hybrids. Seeds germinate poorly in cold soil, so don't rush the season! Early plantings can be started by setting out transplants or by pre-sprouting seeds. Wide adaptability and well suited for the Mid-Atlantic. **#41901 Pkt \$2.95; #41901F (1/4 lb) \$6.25**

Open-Pollinated Sweet Corn

ASHWORTH ☀ OG (yellow) 69 days. An early maturing, widely adapted sweet corn with good flavor and dependability. Stalks average 5 ft. with 1–2 ears (6–7 in. long) containing 12 rows of yellow kernels per ear. **#41101 Pkt \$3.25**



Ashworth

AUNT MARY'S Unavailable for 2014.

BLACK MEXICAN (Mexican Sweet, Black Iroquois) 🌞 **OG** (white at edible stage) 76 days. [1864. Despite its name, it appears to have originated in upper NY, and was probably derived from Iroquois Black Puckers. The name may have been given by a seed company trying to give novelty to its seed offerings, a practice not uncommon in the late 1800s.] The kernels, white at milk stage, change to bluish-black in the late milk stage. Exceptional flavor. 5½ ft. plants. 7½ × 1½ in. ears, typically with 8 rows of kernels. Harvest several days before kernels show color to several days afterwards. Though adapted to New England, it does well as a second early variety in the South. **#41103 Pkt \$3.25; #41103F (¼ lb) \$6.25**

BUHL Unavailable for 2014.

CHIRES BABY SWEET CORN Unavailable for 2014.

COUNTRY GENTLEMAN (Shoepog) 🌞 **OG** (white) 93 days. [1891] The dense, round kernels are irregularly arranged instead of in rows, giving these ears a striking appearance. The sweet 8 in. ears remain in the milk stage longer than many varieties. 2 ears per stalk. A favorite for freezing and creamed corn. Well known throughout the Hudson Valley, well adapted to the northern Mid-Atlantic. More resistant to corn smut than earlier, smaller varieties. **#41104 Pkt \$3.50**



Country Gentleman

GOLDEN BANTAM 8 ROW 🌞 **OG** (yellow) 78 days. [Introduced 1902 by Burpee. Originated in MA.] 5–6 ft. stalks can be planted more closely than other varieties. Ears 6½ in. long with 8 rows of golden-yellow kernels. The milk stage is short, and the ears must be picked without delay. **#41105 Pkt \$2.50; #41105F (¼ lb) \$5.25; #41105G (½ lb) \$8.25**

LUTHER HILL Unavailable for 2014.

PAINTED HILL 🌞 **OG** (rainbow) 75–80 days. [Alan Kapuler, from a stabilized cross of Painted Mountain flour corn and Luther Hill sweet corn.] This beautiful, widely adapted super hardy sweet corn is mostly white in its fresh stage, with some other colors, before drying to its full range of colors. Not very sweet, and the milk stage is short: “real old-timey corn taste” is the polite way of saying that it’s mild compared to modern sweet corn. Taller (6–7 ft.) and with much better cold soil tolerance than Luther Hill. 2+ ears per stalk, 7–8 in. ears with tight husks. **#41112 Pkt \$3.50**

STOWELL'S EVERGREEN 🌞 🌞 **OG** (white) 98 days. [1848 One of the oldest white sweet corns, tracing back to Native American stock. Developed by Nathan Stowell of NJ.] Ears are large, 8–9 in., with deep, wide kernels in 16–18 rows. Remains in the milk stage a long time, hence the name “evergreen.” Dependable variety in the Mid-Atlantic. 8 ft. stalks. **#41107 Pkt \$3.75**

TEXAS HONEY JUNE Unavailable for 2014.

Dent, Flint & Flour Corn *Zea mays*

Culture: Plant these grain (field) type corns when the soil is at least 55°F, or when the dogwood leaves are the size of squirrel’s ears. Space plants 12–24 in. apart, leaving more room for taller varieties, in 36 in. rows. Harvest for roasting when ears have just reached full size, or for dry corn when the husks have fully yellowed. In other respects, grow like sweet corn. Two maturity dates may be given: the first is for use as roasting ears, the second is for drying and grinding. **Dent, Flint, and Flour Types:** The three broad categories of grain corn differ in climatic adaptation, kernel structure, kernel shape, and best culinary use. Flint corns tend to do well in cold, wet climates; they are commonly grown in the Northeast. Their pointy kernels are primarily hard-type endosperm and they are especially good when boiled, as in polenta, grits and johnnycakes. Flour corns are most common in the Southwest, but have traditionally been grown in many areas. The rounded kernels of flour corns are primarily soft-type endosperm. They can be ground into flour fine enough to use like wheat flour for baking. Dent corns result from crosses between flour and flint corns. Most heirloom corns from the Southeast and Midwest are dent corns, as are most modern hybrid field corns, although these hybrids have much less flavor. A dent corn kernel typically has a hard-type ring around a soft-type center. As the kernel dries the center contracts more than the outside, creating a dent at the top. Heirloom dent corns make great cornbread, hominy, and roasting ears. All our field corns are dents unless otherwise stated. Some old timers eat starchy field corns in the same manner as sweet corns. **Disease Resistance:** The tight husks of many dent corns gives them improved insect resistance. **Cooking:** To roast corn preheat oven to 375–400°F, or prepare a good bed of coals. Husk young ears, remove silk, replace husk, fill husk with water, drain, twist husk closed, and bake about 25 minutes. Alternately: husk completely, rub with butter, salt and pepper, foil wrap, and roast. **Packet:** 1½ oz (42 g) unless otherwise stated (78–150 seeds, depending on variety) sows 30–45 ft.



Bloody Butcher



Blue Clarage

BLOODY BUTCHER 🌞 🌞 **E** (red) 120 days. [1845. Originally from Virginia.] Stalks grow 10–12 ft. tall producing 2 ears per stalk. Kernels are blood-red with darker red stripes, and occasional white or blue kernels. For flour, cereal, or roasting ears. **#41302 Pkt (170 seeds) \$2.75; #41302G (½ lb) \$8.50; #41302H (1 lb) \$12.75; #41302K (4 lbs) \$44.00**

BLUE CLARAGE (Ohio Blue Clarage) 🌞 🌞 **E** (blue) 100 days. [Developed west of the Appalachians in the Ohio and W. Virginia area ~1830–’50.] A highly uniform, semi-dent corn. Solid blue, medium-sized ears on 7 ft. stalks, 1 ear/stalk. Originally developed as a meal and feed corn, it has a higher sugar content than most dent corns, and may be used as a table corn when harvested in the milk stage. When used for corn meal it has a sweet flavor. It mills easily and makes speckled blue and white flour, but if the bran is sifted out, a white flour is obtained. Older farmers who use this corn to feed chickens claim that the chickens will eat more, lay more eggs, and put on more meat. Resists lodging, and tolerates crowding and smut better than many other open pollinated corns. **#41303 Pkt (136 seeds) \$2.50; #41303G (½ lb) \$8.50; #41303H (1 lb) \$12.75**



Cherokee White Flour



Floriani Red Flint



Jelllicorse Twin



Daymon Morgan's Kentucky Butcher,

Dent, Flint, & Flour Corn *Continued.*

CHEROKEE WHITE EAGLE Unavailable for 2014.

CHEROKEE WHITE FLOUR, ORIGINAL 🌞 ⏳ **e** (white) 120 days. [Seed collected by grower Tony West from an elderly Cherokee woman in the Tuckasegee area of North Carolina. Longer ears and taller stalks than the Brown and Robinson reselection of the 1980s.] 11–12 in. long ears on sturdy 15 ft. tall stalks. White kernels, 8–10 rows/ear, 50 seeds/row, white cobs. Makes great flour. Important historical variety. **#41320 Pkt (127 seeds) \$2.75; #41320G (½ lb) \$9.25**

DAYMON MORGAN'S KENTUCKY BUTCHER 🌞 ⏳ **e** (rainbow) 110 days. [Late 1800s Appalachian family heirloom] Beautiful, multicolored, huge ears (up to 14 in. long!) on sturdy 12–18 ft. stalks, 1–2 ears per stalk, 10–14 rows per ear. Grown by generations of Daymon Morgan's family in Leslie Co., eastern KY; selected since 2001 by Susana Lein of Salamander Springs Farm in Berea, KY. Some all-red and all-blue ears along with an array of purple, white, and painted orange kernels. Bloody Butcher parentage crossed over the decades to produce an immensely productive, drought tolerant, hardy dent corn good for sweet roasting ears and gorgeous, delicious cornmeal. **#41317 Pkt (78 seeds) \$2.75; #41317G (½ lb) \$8.50; #41317H (1 lb) \$12.75; #41317K (4 lbs) \$44.00**

FLORIANI RED FLINT ⏳ **OG** (red) 100 days. [Family heirloom from the Valsugana valley of Italy near Trento, via William Rubel. Originally brought to Italy from America, it evolved over hundreds of years to become the staple polenta corn of the valley.] Beautiful medium- to deep-red kernels are slightly pointed. Cornmeal has a pink cast, and makes a polenta with a remarkably rich, complex flavor. Plants grow 7–10 ft. tall – slightly smaller and faster maturing than other varieties we offer. Some tendency to lodge. **#41318 Pkt (150 seeds) \$2.75; #41318G (½ lb) \$8.50; #41318H (1 lb) \$12.75; #41318K (4 lbs) \$44.00**

HICKORY KING 🌞 ⏳ (white) 85/110 days. [Pre-1875] In the hills and hollows of Virginia this corn is still appreciated as a roasting and hominy corn. Considered the best variety for hominy because the skin of the kernel is easily removed by soaking. Also good for grits, corn meal, and flour. Makes a nice roasting corn. Extremely tall 12 ft. stalks provide good support for pole beans. 2 ears per stalk. Ears have very large flat white kernels. Husks are tighter than most varieties and give excellent protection from beetles and earworm. Has good tolerance to northern leaf blight (*H. turicum*) and southern leaf blight (*H. maydis*). **#41304 Pkt (85 seeds) \$2.50; #41304G (½ lb) \$7.75; #41304H (1 lb) \$10.75**

JELLICORSE TWIN 🌞 ⏳ **e** (white) 120 days. [Pre-1920] Tennessee variety, similar to Neal's Paymaster but with a white cob. Extremely heat tolerant, has set seed even during 107°F temperatures! **Pkt #41315 Pkt (97 seeds) \$2.75; #41315G (½ lb) \$8.50**

LEAMING (Leaming's Yellow) 🌞 ⏳ **e** (yellow) 95 days. [1850s, bred by Jacob Leaming of Clinton County, Ohio. Rare now, this famous variety won a prize at the World's Fair in Paris, and has been used in breeding much of the U.S.'s corn.] 8½–10 in. ears with deep yellow kernels, 14–22 rows/ear, red cobs. 7–8 ft. stalks. Widely adapted, though not recommended for Deep South. **#41321 Pkt (170 seeds) \$2.75 #41321G (½ lb) \$8.50**



Leaming

MCCORMACK'S BLUE GIANT 🌞 **e** (blue) 85/100 days. [Introduced 1994 by SESE. Bred by Dr. Jeff McCormack from a cross between Hickory King and an unnamed heirloom blue dent.] The large, wide, smoky blue kernels can be ground into a light blue flour, suited for blue tortillas and blue corn chips. Also good as a roasting ear corn (old fashioned corn on the cob). Especially suited to the eastern U.S., clay soils, and drought-prone areas. The tall 10–12 ft. stalks are not recommended for loose soils or high wind areas. One or two 7–8½ in. ears per stalk. Good tolerance to leaf blights. **#41307 Pkt (95 seeds) \$2.75; #41307G (½ lb) \$8.50**

NEAL'S PAYMASTER 🌞 ⏳ **e** (white) 100/120 days. [Pre-1915. The first reliable two-eared dent corn. Bred from Tennessee Red Cob by William H. Neal. In 1935, a third of Tennessee's corn crop came from this variety. Said to be a favorite of moonshiners. Thanks to Jim Culpepper for seedstock!] White seed with red cobs, tolerant of sub-optimum soil and heat. Yields better than most open pollinated single-ear dent corns on moderately fertile Southern soils. **#41316 Pkt (110 seeds) \$2.75; #41316G (½ lb) \$8.50; #41316H (1 lb) \$12.75**



Painted Mountain

PAINTED MOUNTAIN 🌞🌱 **OG** (rainbow) 85–90 days. [Dave Christensen has been breeding this variety in Montana for 30+ years, working with 70+ early, cold hardy Native American varieties. Our strain is grown by the Moyer family in SW Virginia.] Widely adapted, this amazingly super hardy corn is early maturing with great cold soil tolerance. Slim, 6–8 in. ears, 1–2 ears per 4–5 ft. stalk. Beautiful multicolor ears, “Husking each ear is like opening presents,” says grower Richard Moyer. Fresh ears can be roasted; dried, the corn works great for flour or parching. Critters share our love for this corn, so be vigilant, or plan to harvest early for fresh eating if you want to get any! **#41322 Pkt (165 seeds) \$3.75; #41322G (½ lb) \$15.75**

PUNGO CREEK BUTCHER 🌞 ⌚ **OG** (rainbow) [Eastern Shore heirloom from Bill Savage, grown for 165 years by Pungo Creek, VA farmers. Genetic analysis shows it to be descended from Bloody Butcher.] A tall, hardy corn with sturdy stalks up to 11 ft. Ears are a mixed rainbow of red, brown, yellow, and sometimes purple. 9–12 in. ears in tightly wrapped husks. Rough milled this is a nutritious feed for your flock, or the corn can be ground into a meal with rich flavor and unusual color. Pretty enough to grow just for looks, this corn is delicious baked into muffins or cornbread. **#41319 Pkt (146 seeds) \$2.75**



Reid's Yellow Dent



Tennessee Red Cob

REID'S YELLOW DENT 🌞 ⌚ (yellow) 85/110 days. [1840s. A prize winner at the 1893 World's Fair and progenitor of a number of yellow dent lines.] One of the most productive, hardy corns ever developed. This old-timer is well known in the Mid-Atlantic region, where it is revered for its adaptability and dependability in Southern heat and soils. 7 ft. stalks with 9 in. double ears well-filled with 16 rows of deep, close-set, moderately flat seed. **#41308 Pkt (130 seeds) \$2.50; #41308G (½ lb) \$7.75**

TENNESSEE RED COB 🌞 ⌚ **OG** (white) 120 days. [Pre-1900. Original seedstock supplied by Harold Jerrell. For the last several years maintained and selected by Debbie Piesen and Edmund Frost at Living Energy Farm and Twin Oaks Seeds Farm.] High yielding, up to 150 bushels/acre here in Virginia. 10–13 ft. sturdy stalks are often used to support pole beans. 6–9 in. ears, 12–18 rows/ear, 1–2 ears/stalk. Mr. Jerrell reported that in 1995 this variety produced a good crop on only 2 in. of rain from mid-June until the first of September. It was one of the driest years on record in his growing area in Virginia, and was the only variety that produced. Makes great corn bread and polenta as well as attractive corn cob pipes. **#41311 Pkt (135 seeds) \$2.75; #41311G (½ lb) \$8.50; #41311H (1 lb) \$12.75; #41311K (4 lbs) \$44.00 Seed grown and stewarded by Twin Oaks Seed Farm in Louisa, VA.**

Gourseed Corn *Zea mays*

Gourseed corns are one of our oldest corns, and were commonly grown in southern Virginia. The plants of gourseed corn are heavily stalked and bear ears having a large number of rows of thin, deep kernels. These valuable corns originated from Indian gourseed corn dating back to at least 1700. They were used for roasting ears, and for feed and flour. At maturity the kernels of some varieties are easily shelled by a light touch to the ear. Gourseed corns were grown until about 1940, before hybrids became popular. In 1889, gourseed corn won the Great Corn Contest sponsored by the American Agriculturist, yielding 255 bushels per acre. Because of interest in hybrid corn, gourseed corns were virtually extinct by the 1960s, but recently they have been found to be valuable because of their resistance to some diseases, notably southern leaf blight. Dr. Brown, former president of Pioneer Hi-Bred rediscovered gourseed corn on a Texas farm, after a year-long search. **Packet: 2 oz. (57 g) (about 200 seeds) sows 50 ft.**

CHEROKEE GOURDSEED 🌞 ⌚ **E** (white) [From the Qualls family in Virginia via Sand Hill Preservation Center.] Similar to Virginia White Gourseed, vigorous 10–12 ft. stalks bear 1–2 big, fat ears with long, white kernels that shell easily. 2½ in. wide ears average 6–8 in. long, 22 rows/ear. **#41505 Pkt (170 seeds) \$2.75; #41505G (1/2 lb) \$8.50 **New!****

TEXAS GOURDSEED Unavailable for 2014.

VIRGINIA WHITE GOURDSEED Unavailable for 2014.



Cherokee Gourseed
photo: Kimberly Handy Todd

Popcorn

We tend to think of popcorns for popping only, but some Native Americans also grind popcorn to make bread. Grown and dried in the same manner as dent corn or flint corn. Popcorns are resistant to ear damage by birds. **Packet:** 1 oz (28 g) (about 460–565 seeds, depending on variety) sows 125 ft. See Sweet Corn for cultural info.



Cherokee Long Ear Small



Strawberry



Dakota Black; Pennsylvania Butter-Flavored

CHEROKEE LONG EAR SMALL 🌞🕒 **OG** (rainbow) (100 days) [Seedstock from Merlyn Niedens, combining several strains of long ear Cherokee popcorn sent by Carl Barnes of Turpin, OK. Carl has helped save many of the Cherokee corns that came west over the Trail of Tears.] Small kernelled variety makes surprisingly large pops, yielding for a low hull/corn ratio. Great flavor. Highly ornamental, 5–7 in. ears have many shiny colors including red, blue, orange, white, and yellow. 6–8 ft. plants. **#41609 Pkt \$2.95**

CHOCOLATE CHERRY Unavailable for 2014.

DAKOTA BLACK 🌞🕒 **OG** (maroon-black) 90 days. Beautiful 4½ in. ears, great flavor. 15 rows per ear. 6 ft. stalks, 1 ear per stalk, above-average pest resistance. **#41605 Pkt \$2.95**

DYNAMITE (South American Yellow) 🌞🕒 **OG** (yellow) 110 days. High yields and great buttery flavor makes this a farmer's market best seller for grower William Hale. Sturdy 5 ft. stalks produce 2–3 ears with 12–14 rows of big kernels for easy popping. **#41610 Pkt \$2.95; #41610F (¼ lb) \$4.95; #41610G (½ lb) \$8.50; #41610H (1 lb) \$12.75; #41610K (4 lbs) \$44.00**

PENNSYLVANIA BUTTER-FLAVORED 🌞🕒 **OG** (white) 102 days. [Pre-1885 heirloom popcorn maintained by the Pennsylvania Dutch. Introduced 1988 by SESE.] Flavor is superior to commercial popcorn. Produces white-kerneled ears, averaging 2 per 8 ft. stalk. 4–6 in. ears with 26–28 rows of kernels, 1½–1¾ in. at the butt, tapering to 1 in. at the tip. **#41602 Pkt \$2.95; #41602F (¼ lb) \$4.95; #41602G (½ lb) \$8.50; #41602H (1 lb) \$12.75**

STRAWBERRY (Two Inch Strawberry) 🌞🕒 **OG** (red) 98 days. One of the best ornamental popcorns. Popular variety with ears shaped like big, dark red strawberries. Mahogany-red kernels. Ears are 2" long by 1-1/2" wide, averaging 3 per stalk on 4-5' plants. Has high resistance to corn earworm due to "maysin," a naturally occurring antifungal. **#41603 Pkt. \$2.95; #41603F (¼ lb) \$5.50 BACK!**

WISCONSIN BLACK Unavailable for 2014.

Cotton, Natural Colors *Gossypium hirsutum*

We cannot ship cotton to Georgia, South Carolina, or California.

History: Naturally colored cottons were grown by slaves prior to the Civil War. In many instances, slaves on plantations were not permitted to grow the white cotton of their masters. Brown cotton was the most commonly grown, but there are other naturally colored cottons such as green, blue, yellow, and pink, and they all have their own subtle beauty. These heirloom cottons are now difficult to find. They have fallen out of favor because the fibers are shorter and not as suitable for spinning and dyeing as modern white cotton. With naturally colored cottons now quite rare, we are attempting to locate and preserve other authentic heirloom varieties. **Note:** Everyone should grow and harvest a long row of cotton at least once in their lifetime so as to understand what slaves had to endure while harvesting cotton. The bolls are borne on the plant at a back-bending level, and they are sharp. Plucking cotton from numerous bolls hurts the hands. Imagine doing this all day. **Culture:** Cotton is an annual plant that requires a long, warm growing season to mature properly. Needs full sun. In zones 8–10 it can be sown directly after the last frost. In zones 5–7, treat like tomatoes, start seed indoors and transplant out 4–8 week-old seedlings after last frost. Seed germinates in 7–21 days at 70°F. Plant 18–30 in. apart in rows 5 ft. apart. Plants start flowering in mid-summer. Bolls take a few more months to mature; warm late summer weather is necessary for a good crop. Plants grow to 3–7 ft. tall. **Harvest:** wait for bolls to split open before harvesting. **Seed Savers:** Isolate varieties by ¼ mile for home use, or ¼ to ½ mile or greater for pure seed. **Virginia gardeners must acquire a permit to grow cotton.** For more information, contact your nearest extension agent.

ARKANSAS GREEN LINT Unavailable for 2014.

ERLENE'S GREEN 🌞🕒 **OG** 130 days. [Family heirloom from Erlene Melancon in east Texas. Erlene said that she has been spinning green cotton for years and that her grandmother loved using colored cotton in her quilts.] The fibers are light olive green and can be spun off the seed. Harvest the bolls shortly after they open so that the fiber does not fade in the sunlight. Once it is spun and washed it turns yellowish-green. 5 ft. tall plants. **#72202 Pkt (16–20 seeds) \$4.80**

MISSISSIPPI BROWN 🌞🕒 **e** 130 days. [Pre-1860. Once grown by slaves, this seed came from a plantation near Natchez, Mississippi via seed saver John Coykendall.] Drought-tolerant 5 ft. tall plants produce an abundance of light tan to golden brown cotton. Some plants have deeply lobed leaves like Nankeen. **#72204 Pkt (16–20 seeds) \$4.80**

NANKEEN Unavailable for 2014.



Red Foliated White

RED FOLIATED WHITE 🌞🕒 **OG** 120 days [From SSE member Alice Gamewel via Charles Hoehnle.] A beautiful plant with dark red stems and leaves. 3–5 ft. tall, grows well in a container or in a flower bed. Green when it first emerges but soon develops its red coloring. The cotton is a short staple white. **#72205 Pkt (16–20 seeds) \$4.80 Limited supply – order early!**

SEA ISLAND BROWN 🌞🕒 **OG** 135 days. [Likely cross of Sea Island White and an unknown brown cotton.] "Naked seeds" are easily removed from the lint, has a longer fiber than other browns. The tall (5–6 ft.) plants and some shine to the spun cotton both point to a Sea Island heritage. **#72206 Pkt (16–20 seeds) \$4.80**

SEA ISLAND WHITE Unavailable for 2014.



Spacemaster



Poona Kheera



White Wonder



Marketmore 76



Lemon

Cucumbers *Cucumis sativus*

Culture: Cucumbers require a rich, well-drained soil in pH range 6–7. Avoid too much nitrogen or fruits may be bitter. Water plants regularly to get the mildest fruits. Seeds require a temperature of at least 68°F to germinate. Plant out starting 1–2 weeks after last frost. **Seed Watering Notes:** Be careful not to over-water germinating seeds or they may rot. It's best to soak the ground or the potting soil heavily when first planting, then avoid watering again if possible until seedlings emerge. (For seeds in potting soil, keep them warm but out of direct sunlight so that they don't dry out so fast.) Cucumber seeds emerge in 5+ days; very lightly water ground or potting soil around day 3 or 4 to keep soil from crusting so that seeds can emerge more easily. **Direct Seeding:** Sow seeds ½–¾ in. deep. Final spacing should be 6–12 in. apart in rows 3–5 ft. apart. **Transplants:** Sow seeds ½ in. deep, 2–3 seeds per pot. Cut off weak seedlings at the base to avoid disturbing roots. Seeds germinate best at 85–90°F. Maintain seedlings at 75°F or higher. Harden plants before setting out, and take care not to disturb fragile roots when transplanting. Since cucumber transplants are fussy, hold back a few seedlings for filling in any gaps in the row as they appear. **Harvest:** To maintain good production, harvest fruit every 1–3 days. **Greenhouse Notes:** Grow cucumbers on a trellis to make use of vertical space. Use mildew-resistant varieties, and hand-pollinate. **Diseases:** Although scab is not usually a problem in the Mid-Atlantic region, two fungus diseases, powdery mildew and downy mildew, are common. Powdery mildew occurs during hot, dry spells, whereas downy mildew occurs during wet, cool spells near the end of the growing season. Mosaic virus causes a yellow and green mottling of the leaves and reduces plant vigor. Anthracnose, a fungus disease, is most common during mid- and late- season and during dry weather. Dark brown spots on the leaves and round sunken spots on the fruit are evidence of Anthracnose. Another fungus, angular leaf spot, is common during cool, wet weather. Symptoms of angular leaf spot include interveinal browning and small circular spots on the fruit. Bacterial wilt causes sudden dramatic wilting and death of the vines. Use resistant or tolerant varieties, practice good sanitation and crop rotation, and pay attention to proper growth requirements. **Insect Pests:** Early season cucumber beetles can kill young seedlings. For about a month starting ~2–3 weeks after last spring frost, cucumber beetles are much hungrier than usual, and will kill young seedlings. Dust young seedlings with pyrethrins or rotenone, or cover with row cover until the feeding frenzy has passed. Cucumber beetles can also spread bacterial wilt. Control cucumber beetles with chickens and an Amaranth trap crop. **Seed Savers:** Isolate varieties by 1/8 mile for home use. Isolate a minimum of ¼ to 1 mile for pure seed. **Packet:** 2 g unless stated (about 59–78 seeds, depending on variety) sows 20 ft.

Slicing Cucumbers

ASHLEY 🌞 🌱 {als, dm, pm} 66 days. [1956, Clemson/AES.] Recommended for hot, humid areas where disease resistance is important. Good downy mildew resistance. Productive vines produce 7–8 in. dark-green fruits, tapered on the stem end. A popular variety in the Southeast. #51101 Pkt \$2.75; #51101E (28 g) \$8.50

EMPEREUR ALEXANDRE Unavailable for 2014.

LEMON 🌞 ⌚ 🌱 67 days {an, cub} 7 ft. vines are covered with crunchy round yellow fruits. Harvest at 1½ in. for pickling, 2 in. for salads. Excellent, never-bitter, old-fashioned cucumber flavor with a hint of nuttiness. #51505 Pkt \$2.35

MARKETMORE 76 🌱 {cmv, pm, dm, als, an} A great high-yielding 8 in. bitter-resistant cucumber. Grows well in the Mid-Atlantic region as well as the North. A good dependable market variety. Dark green fruits are white-spined. #51108 Pkt \$2.35; #51108E (28 g) \$5.50

MARKETMORE 80 🌱 {cmv, dm, pm, scab, cub} 61 days. [Developed by Dr. Munger of Cornell.] Rare variety. Fruits are bitter-free, dark green, and average 8–9 in. long and 2¼ in. in diameter. Less resistance to spider mites in our trials, but increased resistance to cucumber beetles. Recommended as a cool season main crop variety for the North and for fall planting in the South. Has multiple disease-resistance. #51102 Pkt \$2.75

POINSETT 76 🌞 🌱 {als, an, dm, pm, spm} 67 days. [Developed by Clemson and Cornell.] An improved version of Poinsett having multiple disease-tolerance. Produces dark green cukes 7–8 in. long and 2½ in. in diameter. The best open-pollinated slicer for the Southeast and Mid-Atlantic coastal areas as a disease-resistant main crop garden variety. #51103 Pkt \$2.35

POONA KHEERA 🌞 ⌚ 🌱 60 days. [Indian heirloom] Golden-brown netted skin at maturity. 4 × 2 in. fruits start out white, turn yellow, then finally brown, resembling a potato. Crisp and delicious at all stages, never bitter. #51111 Pkt \$2.50

Key to Disease & Pest Tolerance

Known disease or pest tolerance is indicated in brackets after the variety name. Since many factors affect disease and pest tolerance, results may vary from region to region. Resistance is only partial.

als Angular Leaf Spot **dm** Downy Mildew
an Anthracnose **pm** Powdery Mildew
bw Bacterial Wilt **scab** Cucumber Scab
cmv Cucumber Mosaic Virus **spm** Spider mites
cub Cucumber beetles **tls** Target Leaf Spot



Suyo Long

Slicing Cucumbers Continued.

SPACEMASTER OG {cmv, scab} 60 days. [Developed by Dr. Munger at Cornell.] Bush-type plant with 2–3 ft. vines and 7½ in. long cukes. Use for salads or pickles. Widely adapted. Plant early to avoid late-season diseases. Ideal for containers and small gardens. **#51104 Pkt \$2.35**

STRAIGHT EIGHTS OG 57 days. {als, an, pm, spm} Highly dependable, high yielding cucumber. Very uniform deep green 8 in. fruits about 2½ in. in diameter with an exceptional flavor. **#51107 Pkt \$2.35; #51107E (28 g) \$5.50**



Straight Eights

SUYO LONG OG {pm} 61 days. Sweet-flavored, “burpless” cucumber from China, hot weather tolerant and widely adapted. Exceptionally hardy, productive, and fine-flavored even under adverse conditions. One of the best varieties in Twin Oaks Seeds’ 2013 downy mildew trail. Recommended as an early, main season, and late season variety for the Southeast. 15–18 in. long fruits, use for pickling or slicing. **#51701 Pkt \$2.75; #51701E (28 g) \$9.50 Seed grown and stewarded by Twin Oaks Seed Farm in Louisa, VA.**

WHITE WONDER 58 days. [Southern heirloom, pre-1925?] For pickles or slicing. The 7 × 2½ in. fruits are ivory-white even when mature for edible harvest. Productive in hot weather. **#51106 Pkt \$2.25**

YAMATO Unavailable for 2014.



MEXICAN SOUR GHERKIN (Mouse Melon, Sandi-ta) OG (Melothria scabra) 73 days. Thin but tenacious vines bear many ⅝ in. × ⅞ in. fruits with skin like tiny watermelons. Immature, they taste like cucumbers; when fully mature, they taste like pickled cucumbers. Always popular at tastings! Plant them along your garden path for convenient snacking. Bears until frost. Trellising recommended. **#51301 Pkt (0.2 g, 70 seeds) \$2.50 New!**



Arkansas Little Leaf

Pickling Cucumbers

Pickling cucumbers can be sliced for eating fresh, and slicing cucumbers can be pickled. Pickling cucumbers are usually blocky in shape and tend to have thicker, bumpier skin, sometimes with soft spines.

ARKANSAS LITTLE LEAF OG {als, an, bw, cmv, pm, scab} 55 days. [U. of Arkansas, 1991.] Popular and reliable, this white-spined pickler has multiple disease-resistance. Compact vines have multiple branch points and will climb a fence or trellis with ease. Small leaf size makes finding fruit easier, and the parthenocarpic flowers produce fruit under stress and without pollinators. Medium-sized, blocky fruits good for slicing and pickling. Downy mildew resistant in years past, these fared poorly in 2013’s cold, wet summer. This variety may have lost downy mildew resistance with the development of new strains of the fungus. **#51503 Pkt \$2.75; #51503E (28 g) \$8.50**

BOSTON PICKLING OG 58 days. {cmv} [1880] Medium-green, blunt-shaped fruits are crisp and mild, and just the right size for pickling. Not as rampant as some, but still very productive. **#51506 Pkt \$2.25**



Edmonson

EDMONSON OG 70 days. {als, an, cmv, scab} [Family heirloom from Kansas since 1913. Introduced by SESE 1987.] One of our hardiest cucumbers. Has good resistance to disease, insects, and drought. Flavor is buttery and texture is crisp and tender even when past prime. 4 in. long whitish-green fruits. Best for pickles, but used for slicing too. **#51502 Pkt \$2.75**

ELLEN’S FAMILY WHITE OG [Family heirloom from the Connelly Springs, Ellen Stethens, NC, area.] Small, white pickling cucumber. Skin is tender enough that the fruits are good quartered for a raw salads. Compact vine, just full of cute little white fruits. When people say they’re looking for a small white cucumber like their grandparents had, this is the one we point them to! **#51109 Pkt \$2.50**

HOMEMADE PICKLES OG 55 days. Specially developed for home gardeners. Vigorous plants with good disease resistance, including downy mildew resistance. Medium green fruits with small white spines are solid and crisp. Harvest cukes at 1½ in. or larger, up to 6 in. long. Makes robust bite-sized pickles, slices, or large spears. **#51504 Pkt \$2.35**

RICHMOND GREEN APPLE OG 70 days. [Australian heirloom] Lemon-size fruits are oval green with crispy white flesh. Light, refreshing flavor is very mild, sweet and juicy. Compact plants are nice for small gardens. Best in cooler climates. **#51507 Pkt \$2.75**



Rosa Bianca



Black Beauty



Blush



Ping Tung Long



Listada de Gandia



Rosita



Early Black Egg

Eggplant *Solanum melongena*

Culture: Culture of eggplant is similar to peppers. (See Pepper section.) Start seeds 8–10 weeks before setting outside, set out 1–2 weeks after last frost. Don't rush the season because cold-shock can stunt the seedlings. Plants are spaced 24 in. in equidistant spacing, or 20 in. apart in rows 36 in. apart. **Fruit-Set:** Flowers may not set fruit during exceptionally hot weather. Mature plants have good vigor in fall, so cover plants on frosty nights for 1–2 weeks to extend the harvest season. **Harvest:** Keep well picked to keep plants producing. Small fruits have the best eating quality. Fruits are ripe when the skin appears glossy and fruit is resilient to thumb pressure. **Cooking:** Steamed and pureed eggplant is a great tomato paste substitute (really!). **Pests:** Control of flea beetles on young seedlings is essential. Pyrethrum and rotenone are effective organic controls, or use the following method: Harden off seedlings on a table at least 3 ft. off the ground. (Very little flea beetle damage occurs at this height.) After the seedlings have been hardened off, transplant seedlings under 1 gallon plastic milk bottles and leave off the lid. Leave the plants under the bottles as long as possible. Young seedlings may also be grown under row cover for a month or until flowering starts. **Diseases:** Avoid growing on soil that has previously grown tomatoes, potatoes, peppers, or especially eggplants for the past three years. **Note:** Days to maturity are from transplant date. **Seed Savers:** Isolate varieties by a minimum of 150 ft. for home use. For pure seed isolate a minimum of 1/8 mile. **Packet:** 0.25 g unless otherwise stated (about 54–88 seeds, depending on variety) sows 60–100 ft. of transplants.

Purple & Bi-Color Eggplant

BLACK BEAUTY 🌞 ⌚ OG 74 days. [1902] Fruits are dark purple, high-quality, and of fine flavor. Dependable, well adapted to the Mid-Atlantic and the South. Produces up to 15 fruits per plant. Fruits are 6½ × 5 in. and may weigh up to 3 lbs, but best harvested when smaller. #45101 Pkt \$2.35; #45101B (3 g) \$5.50

BLUSH EGGPLANT 🌿 85 days. Fruits are creamy-white inside and out, with a lavender blush when ripe. Fine-flavored flesh and long cylindrical shape make it perfect for slicing and stuffing. #45403 Pkt \$2.50

EARLY BLACK EGG 🌞 OG 65 days. An early Japanese variety of good flavor with small, tender, egg-shaped fruits about 5 in. long. Sets well in the Mid-Atlantic, including cool, short-season areas. Vigorous plants, more tolerant of flea beetles than other varieties. #45102 Pkt \$2.75

LISTADA DE GANDIA 🌞 ⌚ OG 75 days. [Heirloom from France about 1850.] This egg-shaped Italian beauty has 5–7 in. fruits, purple with irregular white stripes. A unique eggplant pleasing to both the eye and the palate. Drought-tolerant, sets fruit well under high heat, though not as well in cold summers. Thin skin does not need to be peeled for cooking. #45401 Pkt \$2.75

LONG PURPLE 🌞 OG 75 days. Long, slender fruits (2 × 10 in.) are slightly bulbous on the blossom end. Best harvested when 1 in. in diameter. The dark-purple fruits can be sliced like a cucumber. #45103 Pkt \$2.35

MORDEN MIDGET Unavailable for 2014.

PING TUNG LONG 🌞 OG 62 days. [Taiwanese variety] Shiny deep lavender fruits can grow to 2 × 11 in. and longer. If plants are kept upright the fruits can be kept straight for over ¾ of the length, making for impressive filets. Disease-resistant variety and high yielding, producing over 20 fruits per plant in our garden. Excellent flavor. #45104 Pkt \$2.75; #45104B Pkt (3 g) \$6.50

ROSA BIANCA 🌞 ⌚ OG 83 days. A beautiful Italian heirloom, somewhat similar to Listada de Gandia with creamy white base color and pink-purple irregular stripes radiating from the top. One of our best-tasting eggplants. #45402 Pkt \$2.50; #45402B (3 g) \$7.50

ROSITA 🌞 ⌚ OG 70–80 days. [Heirloom from Puerto Rico] 4 ft. tall plants produce excellent yields of lavender-pink, teardrop-shaped fruits with white shoulders. The skin is tender without a trace of bitterness, and the white flesh is mild and sweet, because the seeds are so late to develop in the fruits. Our favorite eggplant, this is the one we always make sure to plant every year. #45203 Pkt \$2.75; #45203B (3 g) \$6.50



Thai Long Green



Applegreen



White Beauty



Turkish Italian Orange



Chesnok Red



Killarney Red

Red, Green & White Eggplant

APPLEGREEN **OG** 65 days. [1964] Early maturing, apple-green fruits with tender skin that doesn't require peeling. Choice variety for cool-season areas. Apple-sized fruits average 3 x 2½ in. **#45303 Pkt \$2.50**

LOUISIANA LONG GREEN (Green Banana) **OG** 75 days. Attractive 7–10 in. light green, banana-shaped fruits. Spineless plants average 42 in. tall. **#45301 Pkt \$2.50; #45301B (3 g) \$5.50**

THAI LONG GREEN (Thai Green) **OG** 80 days. [Thai heirloom] Long, light green fruits (1½ x 10 in.) of good quality. Short 2 ft. plants are mostly spineless or soft-spined. **#45302 Pkt \$2.50**

TURKISH ITALIAN ORANGE **OG** (*S. integrifolium*) [Introduced 1990 by SESE. Heirloom originally from Turkey, more recently from Italy.] Miniature orange-red fruits (2–3 oz) look like tomatoes. 4 ft. tall plants are spineless and very attractive when laden with fruit. At edible harvest, the fruits are green-striped and sweet flavored. Harvest before fruits turn red, else the skins will be bitter. Bite-sized, smaller fruits can simply be cut in half for cooking. **#45601 Pkt (0.13 g) \$2.50**

WHITE BEAUTY **OG** 70 days. 6 in. long fruits, 2–3 in. diameter, good flavor. Hardy and productive for the South and other hot, humid areas. 3 ft. plants. Some variability in fruit shape. **#45201 Pkt \$2.50**

Garlic

Check our website in July/August, as we usually add a few varieties after harvests are in.

All garlic ships in the fall: September – November. We ship to northern-most areas first. Shipping surcharges apply – \$2 for one item, \$4 total for any two or more fall shipped items (including onion bulbs and woodland medicinals). **U.S. shipping addresses only.**

Hardneck (Rocambole, Topsetting)

Allium sativum var. *ophioscorodon*

Culture: Cultural instructions are included with your shipment of bulbs. **Culinary Notes:** Rocambole garlics are enjoying a renaissance: gardeners and gourmet restaurants are discovering the merits of many varieties previously unavailable. We especially enjoy using the fresh green tops as an ingredient in salads. The cloves of rocambole are large and easy to peel, and as a rule they are more diverse in flavor than those of softneck garlics. **Characteristics:** Rocambole garlics do not yield as heavily as softneck garlics and they require better soil and slightly more care to maximize yields. They do best from Virginia northward (north of latitude 37°), but some widely adapted varieties can be successfully grown in southern areas. Rocambole garlic produces bulbs that divide underground to produce cloves in the same manner as softneck garlic, but unlike softneck garlic, rocambole sends up a scape (flower stalk) which coils into a 360° turn, then straightens out to produce a cluster of bulblets (topsets) at the top of the stalk. Coiled stalks can be removed and dried for use in flower arrangements. The bulblets emerge under the cover of a paper-thin “night cap.” Though the bulblets can be planted it can take 2 years to produce mature bulbs. Best results are obtained by planting large cloves. **Harvest and Yield Notes:** Yields (by weight) may range from a low of 3:1 to a high of 8:1 depending on growing conditions. For highest yields, remove the scape (or “seed stalk”) at the junction of the highest leaf as soon as the scape has uncoiled from its 360° turn. Each week the scape remains after this stage causes a yield reduction of approximately 5%. Bulbs are harvested about 4 weeks after the 360° turn stage, when leaves begin to yellow but while 6–8 green leaves remain. Most varieties store well for 3–6 months. **Hardiness Zones:** Widely adapted varieties are recommended for zones 3–8, otherwise zones 3–6. **Starter Package:** Rocambole garlic is sold by weight rather than clove count. Bulb size varies according to crop conditions. **Your starter package includes a free 4-page growing guide that covers perennial onions and garlic.**

GROWING GREAT GARLIC [Ron England] The definitive sourcebook for growing garlic organically. Written for gardeners and small farmers, it covers site preparation through planting, fertilizing, harvesting, storing, and marketing. Also includes chapters on the history and evolution of garlic. Based on the author's experience with over 200 garlic strains. Softcover, 226 pp. **#91111 \$16.95**

APPALACHIAN RED **OG** (Rocambole) [Selected from German Red over many years in Floyd County, VA, by Mark Schoenbeck] Large, easy-to-peel cloves have unusually good flavor, full-bodied and moderately hot. Good keeper. **#6328 Starter Package (8 oz) \$12.50 BACK!**

CHESNOK RED **OG** (Purple-striped) [Republic of Georgia, near Shvelisi.] Nicely-colored, large bulbs. Cloves are more numerous and elongated than most hardneck types. Chesnok Red is the best baking garlic, very aromatic with an abiding flavor. **#65306 Starter Package (8 oz) \$12.50**

GERMAN EXTRA-HARDY **OG** (Porcelain) Very winter-hardy. Large cloves with a purplish blush, 6–8 per bulb, having when raw a very strong flavor, which mellows when cooked. Easy to prepare and stores well. **#65307 Starter Package (8 oz) \$12.50**

KILLARNEY RED **OG** (Purple striped) [Originally from Idaho.] Better adapted to wet conditions than most rocamboles – one of the best producing, year after year. Bulbs up to 2½ in., average 8–9 easily peeled cloves. Thin pink wrapper with lots of purple and brown. **#65334 Starter Package (8 oz) \$12.50**

MUSIC **OG** (Porcelain) Extremely large cloves, about 4–6 per bulb, sized over 2 in. Music is vigorous and productive, with a nice rich, pungent flavor. **#65314 Starter Package (8 oz) \$12.50**

PIT RIVER PASSION **OG** (Rocambole) [Found growing wild near the Pit River in n. California, brought across the border for cultivation at Big John's Garden in s. Oregon, soon becoming one of the farm's largest and tastiest varieties.] As its name suggests, an extremely hardy garlic that will grow beautifully in cooler and mountainous areas. 10–14 cloves/head. **#65344 Starter Package (8 oz) \$12.50 NEW!**

TURKISH RED **OG** (Purple striped) Very beautiful, large striped bulbs with red wrappers. The flavor is robust raw and adds zest to cooked dishes. The bulbs store longer than most hardneck varieties. **#65330 Starter Package (8 oz) \$12.50**



Lorz Italian



Nootka Rose

Softneck (Braiding) Garlic *Allium sativum* var. *sativum*

Culture: Cultural instructions are included with your shipment of bulbs. **Characteristics:** Softneck garlics are more domesticated and have evolved from hardneck garlics. They have lost the ability to produce topsets, hence the center of the bulb has a soft braidable neck. Softneck garlics are more productive, more widely adapted, have better storage quality, and are easier to grow than hardneck garlics, but they are slightly less cold-hardy in extreme northern areas. Clove count per bulb is much higher but many varieties have small interior cloves. We have had yields (by weight) as high as 16:1, but 5 or 8:1 is more typical. There are two horticultural groups of softneck garlics: The artichoke type and the silverskin type. Artichoke types are the largest, most widely adapted, and most productive, typically with 3–5 layers of cloves that give the bulb a lumpy appearance. Silverskin types have smooth, usually white bulb scales. They produce the most uniform and attractive bulbs, and are therefore popular for braiding. Cloves tend to be held tightly in the bulb and do not separate as easily as those of the artichoke type. Silverskin types are popular in western and southern states, but they also perform well in eastern states. **Hardiness Zones:** Recommended for zones 3–9. **Starter Package:** Softneck garlic is sold by weight rather than clove count. Bulb size varies according to crop conditions. Bulbs usually weigh an ounce or more. Your starter package includes a free 4-page growing guide that covers perennial onions and garlic.

CALIFORNIA EARLY 🌞 🌱 OG (Artichoke) This large, easy to grow softneck is probably the most widely grown garlic in the U.S. Mild flavor, Excellent storage. 8–10 cloves per bulb. #65120 Starter Package (8 oz) \$11.50

INCHELIUM RED 🌞 🌱 OG (Artichoke) [Originally from the Colville Indian Reservation, Inchelium, WA.] Higher in soluble solids than other garlic varieties we offer, in 1991 it won first place among 20 varieties evaluated for flavor at the Rodale Food Center. Clove count averages 15 per bulb with a wide variation in clove count. Inchelium Red has out-produced Chet's Italian Purple, formerly our most productive variety. Produces bulbs in excess of 3 in. in diameter under good conditions. #65102 Starter Package (8 oz) \$11.95

ITALIAN SOFTNECK 🌞 🌱 OG (Artichoke) [From grower David Piedmont, who got it from his Italian grandfather. In 1882 it came to Oswego, NY from River Baton.] Produces large flavorful bulbs that store well for up to 10 months under ideal conditions. #65109 Starter Package (8 oz) \$12.50

LORZ ITALIAN SOFTNECK 🌞 🌱 OG (Artichoke) [Pre-1900 heirloom from Italy.] Spicy Italian garlic is hotter than most varieties and is a natural for Italian cuisine. Bulbs average 16 squarish cloves with few small interior cloves. Sizes up well in Virginia. #65111 Starter Package (8 oz) \$11.95

NOOKKA ROSE 🌞 🌱 OG (Silverskin) [Originally from Nootka Rose Farm in WA.] Thick, creamy white wrappers cover red-streaked clove wrappers. Medium-sized bulbs with 15–24 cloves. This is one of our longest storing silverskin garlics. #65114 Starter Package (8 oz) \$12.50

RED TOCH 🌞 🌱 OG (Artichoke) [Originates from the Republic of Georgia, near Tochliavri.] Produces large bulbs with attractively colored cloves, streaked in shades of pink and red. For those who prefer their garlic raw, Red Toch has a multidimensional quality, a spicy fragrance, and consummate flavor. #65106 Starter Package (8 oz) \$11.95

S&H SILVERSKIN 🌞 🌱 OG (Silverskin) [Originally from S&H Organic Acres.] Large white bulbs have 15–20 mostly large cloves. Clove wrappers are off-white to tan with a pink tip. Taste is mild and sweet, with a lingering hint of hotness when eaten raw. #65112 Starter Package (8 oz) \$12.50

SILVERWHITE SILVERSKIN 🌞 🌱 OG (Silverskin) Beautiful large cloves, mild flavor. [Original stock from Harmony Farms in California.] This is the garlic often seen in grocery stores. Good for braiding, long storage (12 months if well grown and cured). #65103 Starter Package (8 oz) \$11.95

Garlic & Perennial Onion Mixes

BEGINNER'S MIXED STARTER PACKAGE 🌱 OG This is a garlic starter package appropriate for very small gardens and beginners. It can yield up to 4 lbs in favorable conditions. Included are ¼ lb of an easy softneck type, plus ¼ lb of a more challenging hardneck, as well as SESE's garlic growing guide. #92501 \$12.95

SMALL GARDEN SAMPLER 🌱 OG This sampler is for the small gardener who wants to try several varieties of garlic. It includes ¼ lb of an artichoke-type softneck, ¼ lb of a silverskin-type softneck, ¼ lb of a rocambole-type hardneck, and ¼ lb of a purple-striped hardneck. Yields up to 8 lbs. Also included is SESE's garlic growing guide. #92502 \$23.50

ASIATIC AND TURBAN GARLIC SAMPLER 🌱 OG These will be the earliest garlics ready to harvest in your garden. They grow big and mature early all at once like onions. The flavors are strong and hot raw, but smooth and mellow baked. A must try for Southern gardeners. This sampler includes ½ lb each of 3 different labeled varieties from our Asiatic trials. Also included is SESE's garlic growing guide. #92506 \$29.95

BEST SELLING SAMPLER 🌱 OG This 2 lb garlic sampler includes ½ lb each of some of our favorite varieties: Inchelium Red, Elephant Garlic, a long storing Silverskin, and Music. Also included is SESE's garlic growing guide. #92503 \$45.00

HEIRLOOM ALLIUM SAMPLER 🌱 This allium collection includes 3 varieties of garlic and 2 varieties of perennial onions: ½ lb of softneck garlic, ½ lb of a purple-striped hardneck garlic, ½ lb of a rocambole garlic, 1 oz of Egyptian Walking Onions, and 8 oz of Yellow Potato Onions. Also included is SESE's garlic and perennial onion growing guide. #92504 \$55.00

Elephant Garlic *Allium ampeloprasum*

Culture: Cultural directions are described in our 4-page growing guide that is enclosed with bulb shipments. **Culinary Uses:** Elephant garlic is mild and sweet enough to be sliced raw and served in salads or steamed as a vegetable with butter and bread crumbs. Use it to impart garlic flavor to meats, vegetables, and salads without concern about excessive garlic flavor. The large cloves are easy to peel, grate, dry, and prepare. **Storage:** Withstands temperatures well below freezing and has a shelf life of at least 10 months when properly stored.

ELEPHANT GARLIC 🌞 🌱 OG Individual cloves grow to produce large bulbs weighing ½ lb or more (as large as a grapefruit). This garlic is more closely related to leeks, and the flavor is mild and sweet. Serve alone as a steamed vegetable with butter and bread crumbs, or bake it in the oven. Yield by weight is 8:1 under good conditions. Includes informative growing guide. #65801 Starter Package (16 oz) \$18.50 #65801A (40 oz) \$39.00

Asiatic and Turban Garlic *Allium sativum*

Culture: Cultural instructions are included with your shipment of bulbs. **Characteristics:** Asiatic and Asiatic Turban garlic are tentatively identified as an artichoke subtype. Unlike most artichokes types, the stems are hardneck; however, in warm climates, they may revert to softneck. Very early maturing, they size well even without the removal of scapes (flowers). *Asiatic* garlic often has a striped skin. It matures suddenly and should be harvested as soon as the first leaves begin to turn brown, otherwise the bulbs may split open before harvest. Long scapes. Stores 4–6 months. The flavor is rich and creamy when lightly baked, and very hot and spicy when raw. *Asiatic Turban* is the earliest maturing garlic. Doesn't store for long – usually starts to sprout before fall planting. Pretty purple-striped wrappers, turban-shaped bulbs, very short scape. Hardiness: recommended for zones 3–9. **Starter packages:** Asiatic garlic is sold by weight rather than clove count. Bulb size varies according to crop conditions. Your starter package includes a free 4-page growing guide that covers perennial onions and garlic.

MAISKIJ 🌞🌱 (Turban) [Originated in Turkmenistan] Beautiful purple striped bulbs average 6 fat cloves. Large, early and vigorous with a rich garlicy flavor. Our growers at Forever Jong farm say it is consistently the first garlic to emerge in fall, and the first to harvest in May. **#65345 Starter Package (8oz) \$12.95 New!**

RUSSIAN INFERNO 🌞🌱 (Turban) [Originally from Spokane, Washington via Filaree Farm.] Averages 5 cloves per large bulb. Hot when raw, mellow and full-flavored when roasted. **#65346 Starter Package (8 oz) \$12.95 New!**



Russian Inferno

SHILLA 🌞🌱 (Turban) [Korean variety] Vigorous, good sized bulbs have mostly white wrappers, unlike most other Asiatic and Turban varieties. Bulbs average 8 fat brownish-purple cloves. Medium-hot flavor with pleasant Dijon mustard overtones. **#65347 Starter Package (8 oz) \$12.95 New!**

Gourds *Lagenaria siceraria*

Cultural and Handling Notes: See Cultural Notes for winter squash. Gourd seeds are a few days longer to germinate than squash. Gourds have many fewer insect problems than squash. If not grown on trellis, space plants 18 in. apart, rows 10 ft. apart, to let vigorous vines sprawl! Small gourds are best grown on a trellis to obtain best quality fruits. Harvest when the fruit stem changes from green to yellow or yellow-brown. Leave 4 in. of stem attached. Wash fruits gently with soapy water, and dry in well-ventilated area. Turn often for 3–4 weeks, scrub off discolored areas. If desired, wax and shine to a luster.



Bradshaw's Birdhouse Gourd

Ornamental Gourds

APPLE GOURD 🌞 Unusual apple-shaped gourds. The 4 lb fruit is medium green with darker green specks. Very attractive for fall decorating, and popular dried and painted. (Not to be confused with edible Tinda gourds, also sometimes called Apple gourds.) **#54108 Pkt (3 g, 15 seeds) \$2.75**

BIRDHOUSE GOURD, BRADSHAW'S 🌞🌱 **OG** 95 days. For over 50 years, Dr. David Bradshaw has been selecting the strongest and best-shaped gourds for Purple Martin (*Progne subis subis*) birdhouses. This species, the largest American swallow, suffered a population crash in the 20th Century due to the spread of European Starlings, and the birds now rely on humans for nesting houses. It is thought that without our assistance, Purple Martins would be in danger of extinction. Monitor your birdhouses to prevent take-over by aggressive, non-native birds. Purple Martins eat mosquitoes and many other insect pests. The sprawling plants produce up to 12 gourds each. Packets come with Dr. Bradshaw's instructions for building birdhouse condominiums. **#54109 Pkt (3 g, 22 seeds) \$2.95**

BUSHEL GOURD 🌞 130 days. Largest gourd we offer. It is not unusual for them to grow to over the size of a bushel, especially if you trim them to 1 fruit per plant. Needs a long season to mature – plant as early as possible. Slate gray gourds make excellent baskets when dried, as their shells are stronger than other gourds. **#54107 Pkt (3 g, 8 seeds) \$2.75**

CORSICA FLAT Unavailable for 2014.

EGG 🌱 **OG** (*Cucurbita pepo*) Old-timers put these small egg-shaped gourds in nests to encourage hens to lay their own. Gourds are goose-egg size and smaller (space plants closer together for smaller fruits). **#54106 Pkt (0.75 g, 24 seeds) \$2.50**

ORNAMENTAL GOURDS, LARGE MIXED 🌞🌱 **OG** Attractive and useful mixture of large gourds separately grown from seed to maintain purity, then blended to include varieties such as Bottle, Powder Horn, Long-Handled Dipper, Hercules Club, and Italian Edible. **#54302 Pkt (3 g, 18 seeds) \$2.40**



Luffa

Edible Gourds

LUFFA (Chinese Vining Okra, Vegetable Sponge, Dishcloth Gourd) 🌞🌱 **OG** (*Luffa cylindrica*) 65 days for edible fruits, 150 days for sponges. The young gourds are edible and are eaten like okra, especially throughout parts of the South. Best eaten at 1 in. diameter or less. (The bug-resistant plants are a great zucchini substitute!) Dark green 14–24 in. fruits. These may be retted (soaked in water to soften while the soft tissue breaks down). Once retting is complete, they are cleaned and ready to use as sponges or filters. Vines grow pretty, bright yellow flowers. **#54501 Pkt (3 g, 20 seeds) \$2.75**

CUCUZZI (Zuchetta, Guinea Bean) 🌞🌱 **OG** (*Lagenaria siceraria*) 60 days. [Italian heirloom, grown by Jefferson at Monticello.] Pale green fruits up to 36 in. long, for best tenderness harvest at 6–12 in. Fruits milder than luffa. Bug-resistant plants are a great zucchini substitute. Normally very vigorous, but had a shorter season during 2013's cold, wet summer. Big sprawling vines up to 20 feet long, best planted on the edge of the garden; at Monticello they're grown up a sturdy 10-ft. tall wooden arbor. **#54503 Pkt (3 g) \$2.75 New!**

ORNAMENTAL GOURDS, SMALL MIXED **OG** (*Cucurbita pepo*) Attractive mixture of small gourds separately grown from seed to maintain purity, then blended. Includes varieties such as Apple, Pear, Small Orange, Yellow-Warted, Flat-Striped, and Crown of Thorns. **#54301 Pkt (3 g, 57 seeds) \$2.40**

Greens

raw in salads. Amaranths vary in taste: we recommend Mayo Indian grain amaranth for raw and cooked greens. Many herbs work well in salads, including roselle, salad burnet, anise-hyssop, sorrel, chives, cilantro, dill, borage, & basil.

Alternative Greens & Dual Crops In addition to the greens listed here, sweet potatoes, amaranth, asparagus beans, southern peas (cowpeas), and all squash have leaves can be cooked and eaten. We recommend using young leaves and shoot tips of squash plants. Buckwheat (cover crop) leaves can be eaten



Catalogna Chicory; Verona Red Radicchio



Even' Star Winter Arugula

Arugula (Roquette) *Eruca sativa*

Culture: Arugula is a cool-weather crop that requires loose, rich, moist soil. Sow seeds in the spring as soon as the soil can be worked, with successive sowings 3–4 weeks apart. Sow ¼ in. deep, 1 in. apart, in rows 8–12 in. apart, thinning to 4–6 in. apart. **Packet:** 1.5 g unless stated (about 750 seeds, sows 30').

ARUGULA **OG** 40 days. Distinctive, sharp, peppery leaves are best harvested when 2–3 in. long. A nice accent for mixed salads. Greens past their prime may be lightly steamed with other greens such as mustard or turnip greens, or used in creamed soups. **#64101 Pkt \$2.25; #64101C (7 g) \$4.50; #64101E (28 g) \$5.50**

EVEN' STAR WINTER ARUGULA **OG** Freeze-hardy to about 6°F. Bred at Even' Star Farm for more than 10 years to grow fast and vigorously with little rain, soil fertility, or coddling. Excellent in open fields, greenhouses, or hoophouses. Dislikes poorly drained or flooded soils. **#64102 Pkt (1 g) \$2.75**

Chicory & Radicchio *Cichorium intybus*

Culture: See Endive (Escarole) on page 27.

CATALOGNA CHICORY **OG** 55 days. This well-known Italian chicory has green, deeply cut dandelion-like leaves with light green mid-ribs. More upright than the frillier varieties, it grows up to 16 in. tall, but is best harvested when smaller. **#61501 Pkt (1 g, 750 seeds) \$2.25**

VERONA RED RADICCHIO **OG** 85 days. [Named for the Italian region where it originated.] Beautiful red leaves and white stalks. Zesty flavor develops best in cool weather. Normally planted in mid-summer for fall harvest, can withstand light frosts. **#61602 Pkt (1 g, 450 seeds) \$2.25**

Chinese Cabbage *Brassica rapa*

Culture: *B. rapa pekinensis* is grown similarly to cabbage: if grown in spring, plant as early as possible as mature heads will rot in summer heat. *B. rapa chinensis* is grown similarly to collards or kale.

Seed Savers: Crosses with mustard greens, broccoli raab, turnips, and some rapeseed (canola). Isolate by a minimum of 600 ft. to ½ mile for home use, or by ¼–½ mile for pure seed.



Michihili; White-Stemmed Pak Choi

Pekinensis-type

MICHIHILI (*B. rapa pekinensis*) 73 days. [1948] Popular variety. Large, upright, well-blanching heads (4 × 18 in.) wrapped with dark-green leaves. Flavor is sweet and mild. Sow in early July for fall harvest. **#22502 Pkt \$2.25**

WONG BOK **OG** (*B. rapa pekinensis*) 75 days. [Mandarin heirloom] Upright broad heads average 9 in. high × 6½ in. in diameter. Shorter and more compact than Michihili with a slight mustard flavor. Keeps well. Leaves are light-green with a white heart. Sow in July for fall harvest. Makes a good cole slaw. **#22503 Pkt \$2.75**

Chinensis-type

TOKYO BEKANA **OG** (*B. rapa chinensis*) 44 days. Great salad green – fast-growing plants make enormous loose heads of light green, ruffled leaves. Very mild – almost lettuce-like in flavor – with good frost tolerance. **#22505 Pkt \$2.50**

WHITE-STEMMED PAK CHOI **OG** (*B. rapa chinensis*) 45 days. Tender, light green, spoon-shaped leaves with thick, white ribs. 14–18 in. tall. Crisp and mild, great for Asian cooking. Stems make a good celery substitute. Cold-resistant, extended harvests. **#22504 Pkt \$2.25**



Champion Collards

Collards *Brassica oleracea* var. *acephala*

Culture: Kale and collards are members of the cabbage family, and have similar cultural requirements (See Cabbage section). They are both forms of non-heading cabbage and are among the earliest forms of cultivated cabbage. Both are exceptionally high in iron and in vitamins A and C. Collards are more heat-tolerant than cabbage and are usually winter-hardy from Virginia southward. Kale is best grown as a spring, fall, or winter vegetable. The taste of both kale and collards is sweetened and enhanced by frosts and cool temperatures. Kale and collards are best cooked, but young greens grown in cool weather are good in salads. **Harvest:** Clip individual leaves before they are 12 in. long. Old leaves become tough and stringy. **Diseases and Pests:** See cabbage section. Cabbage worms can be controlled with bT. Pick harlequin bugs off spring-sown crops or start new crops in late summer. **Seed Savers:** See Broccoli section. **Packet:** 2 g unless otherwise stated (about 625 seeds) sows 55 ft. direct seeded or 230 ft. as transplants.

CASCADE GLAZE Unavailable for 2014.

CHAMPION **OG** 75 days. [VA/AES] A Vates type collard with increased bolt-resistance, darker blue-green foliage, and enhanced winter hardiness. Non-heading and productive. **#24105 Pkt \$2.50; #24105E (28 g) \$8.50**

EVEN' STAR LAND RACE COLLARDS **OG** Vigorous, winter-hardy collards selected for tender, mild flavor; small leaves are sweet enough for mesclun. No susceptibility to autumn powdery mildew, and tolerant of a wide range of soils. Best for fall planting. **#24110 Pkt (1 g) \$2.75**

Collards continue on the next page.



Variegated Collards

Cress

Culture: A quick growing cool-weather vegetable, cress has many forms. Plant upland cress and curly cress in late summer or early fall in moist but well-drained soil with plenty of organic matter. Broadcast seed (or plant in rows 7 in. apart) and cover very lightly with soil or compost. Seed can take 2 weeks to emerge.



Belle Isle



Creasy Greens

BELLE ISLE (Upland Cress) 🌞 ⏳ **OG** (*Barbarea verna*) 50 days. [17th c. Portuguese sailors shipwrecked on Canada's Belle Isle survived the winter thanks to these greens.] A traditional winter green across the Mountain South. Dark green leaves are high in vitamin C. Transplant or sow anytime, but best sown in late summer for winter greens. The yellow blossoms help nourish ladybugs, syrphids, and other beneficial insects. #71307 Pkt (2 g, 1250 seeds) \$2.50

CREASY GREENS (Upland Cress, Winter Cress) 🌞 ⏳ (*Barbarea verna*) 50 days. An old favorite. As easy to grow as spinach indoors or out. #71217 Pkt (2 g, 1250 seeds) \$2.25

CURLY CRESS (Garden Cress) 🌞 ⏳ (*Lepidium sativum*) 30 days. Use the young leaves of this mustard family member for adding zing to salads. #71218 Pkt (2 g, 1330 seeds) \$2.25

WATERCRESS 🌞 ⏳ (*Nasturtium officinale*) Best sown spring through mid-summer. Rich in vitamins and used in salads for mustard-like flavor. Transplant to a cool stream of pure clean water or grow in pots and add fresh water daily. Can also be grown in trays with just enough water to float the crowns. Needs partial shade in hot weather. #71219 Pkt (0.5 g, 2740 seeds) \$2.25

Collards Continued.

GEORGIA GREEN (Georgia Southern, Creole) 🌞 ⏳ **OG** [Pre-1880] Especially valuable variety for the sandy soil of the Atlantic coast and in places where it is difficult to grow cabbage successfully. It is resistant to heat and frost, and grows well on poor soil. The open, loose heads are best harvested after frost when they are sweet and tender. 36 in. tall plants. #24101 Pkt \$2.50; #24101E (28 g) \$8.50

GREEN GLAZE 🌞 ⏳ **OG** 79 days. [Introduced 1820 by David Landreth.] Old-fashioned and unique variety with smooth, bright green leaves. Heat- and frost-resistant, slow-bolting and non-heading. 30–34 in. tall. Excellent resistance to cabbage worm and cabbage looper. Recommended especially for Southern and warm coastal states. Thin out any dull-leaved off-type plants. #24102 Pkt \$2.50

MORRIS HEADING 70 days. Loose heavy heads with dark green, slightly savoyed leaves. Slow-bolting plants range from 18–24 in. An old favorite with excellent flavor. #24103 Pkt \$2.25

VARIEGATED 🌞 ⏳ **E** 80 days. [1910, Florida family heirloom. Seed originally from a friend of Walt Childs. Introduced 1999 by SESE.] More tender than Green Glaze. Unusually, in about half the plants, the green leaves become variegated when the plants begin to flower. Plants turn green again as the seeds mature. In Southern states where the winter temperatures remain above 20°F, plants may live five years or more and develop stems 3 in. thick. #24106 Pkt \$2.75

VATES 🌞 68 days. [VA/AES.] Slow-bolting collard with large blue-green leaves on 32 in. tall plants. Produces high-quality frost-resistant greens especially suited to the Mid-Atlantic and the South. #24104 Pkt \$2.25

WHITE MOUNTAIN CABBAGE Unavailable for 2014.

Kale *Brassica oleracea* var. *acephala* and *Brassica napus*

Culture: A member of the cabbage family with similar cultural requirements to collards and cabbage (see Collards section). **Seed Savers:** *Brassica napus* crosses with rutabaga and some rapeseed (canola). For *Brassica oleracea*, see Broccoli section. **Packet:** 2 g unless otherwise stated (about 625 seeds) sows 55 ft. direct seeded or 230 ft. as transplants.

EVEN' STAR SMOOTH KALE Unavailable for 2014.

HANOVER SALAD (Spring) 🌞 **OG** (*Brassica napus*) 30 days. Extra early, fast-growing Siberian variety with large, smooth leaves. Used fresh it has a strong but good flavor, mild when steamed. Harvest leaves when small and tender. Best for early spring before other varieties mature. #25104 Pkt \$2.50

LACINATO 🌞 ⏳ **OG** 60 days. Dark green heirloom kale from Tuscany that dates back to the 1700s. Sometimes called "dinosaur kale," Italians call it "cavolo lacinato," or curly kale. It is sweet and delicious and so hardy it can be harvested under a foot of snow. #25106 Pkt \$2.75; #25106E (28 g) \$9.25

LACINATO RAINBOW MIX 🌞 **OG** [Frank Morton of Wild Garden Seed] Lacinato crossed with a red kale looks like Red Russian with Lacinato's narrower leaves, and other variations! Color is most vivid in cool weather. Even more winter hardy than the original. #25109 Pkt \$2.75

LARK'S TONGUE Unavailable for 2014.

PREMIER 🌞 60 days. When over-wintered, the vigorous plants remain compact while developing new growing points on the main stem. This results in higher leaf production for spring harvest. Plants resist bolting 3–4 weeks longer. Smooth, dark green leaves have scalloped edges. #25105 Pkt \$2.25

RED RUSSIAN 🌞 **OG** (*Brassica napus*) 40 days. Beautiful plants grow 2 ft. tall. Mild, tender leaves have purple-pink veins lightly tinged with purple on the margins. In cold weather the leaves turn reddish-purple and are very attractive. Less cold-hardy (15°F) than most kales. #25102 Pkt \$2.25; #25102E (28 g) \$5.50

SIBERIAN 🌞 **OG** (*Brassica napus* var. *pabularia*) 55 days. Good basic kale, 24–30 in. tall, tender leaves are light green and ruffled, thick white stems. #25108 Pkt \$2.50

SQUIRE Unavailable for 2014.

VATES 🌞 **OG** 55 days. [Selected from 'Dwarf Blue Curled Scotch' by the VA/AES.] Planted spring or fall. Overwinters well in the Mid-Atlantic. Resistant to yellowing due to frost or heat. Very flavorful, best when steamed, and fresh salads. #25101 Pkt \$2.50



Vates



Lacinato Rainbow Mix

Endive (Escarole)

Cichorium endiva

Culture: Endive is grown like lettuce and is sensitive to hot weather. Thin plants to 8–12 in. apart in rows 18 in. apart. May be blanched in 3 weeks by tying up the outer wrapper leaves, but must remain dry inside the wrapper. Blanching increases crispness, tenderness, and removes bitterness caused by hot weather. For prolonged harvest, dig plants in late fall with root ball intact and store at about 50°F in a root cellar.



BROAD-LEAVED BATAVIAN (Full Heart Escarole)

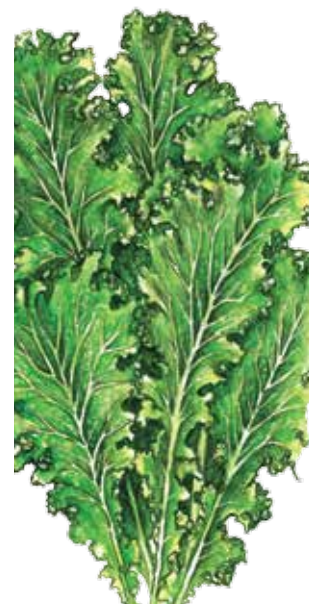
OG 90 days. [1934. AAS winner.] Large, broad, dark-green outer leaves enclose round, deep 12–16 in. heads which are well-blanched, creamy-white, and buttery. #61101 Pkt (1 g, 600 seeds) \$2.25



Early Mizuna



Red Giant



Southern Giant Curled

Mustard Greens *Brassica juncea* and *Brassica rapa*

Culture: This nutritious cool weather crop shares cultural requirements with members of the cabbage family. (See Cabbage section.) Direct sow ¼ in. deep in spring, summer, and early fall. Thin to 8–12 in. apart in rows 10–12 in. apart. Keep well watered. **Seed Savers:** *Brassica rapa* crosses with Chinese cabbage, broccoli raab, turnips, and some rapeseed (canola). Isolate by a minimum of 600 ft. to ½ mile for home use. For pure seed isolate varieties by ¼–½ mile. **Packet:** 2 g unless otherwise stated (1050 seeds) sows 90'.

CHINESE THICK-STEM MUSTARD **OG** Superb winter-hardy mustard from Even' Star Farm. Succulent, mild mustard with an enlarged midrib. Great flavor raw or cooked. Hardy to 6°F. Good tolerance of poor soil drainage. Best for fall planting. #27105 Pkt (1 g) \$2.75

EARLY MIZUNA **OG** (*B. rapa japonica*) 37 days. Extremely mild, yet definitely a mustard flavor. Tastes great in salads even for those that dislike the spiciness often associated with raw mustards. Also an excellent cooking green. Delicate, frilly greens are frost tender, so not recommended for late fall crops. #27104 Pkt \$2.25; #27104E (28 g) \$5.50

EVEN' STAR TENDER TAT Unavailable for 2014.

HORNED MUSTARD **OG** 41 days. As the lightly-frilled, bright green leaves grow, a small horn emerges from the stem. The tender leaves are spicy when raw but mild when cooked. Texas grower Tim Miller grows this mustard fall through spring in his hot climate. #27110 Pkt \$2.35

NEW STAR MUSTARD **OG** Cold hardy Even' Star mustard, best planted for fall. Lovely, unique, fern-leaved mustard. Very pungent raw, milder when cooked. Heavy leaves and petioles grow to 24 in. most falls and winters; plants can grow 36 in. if spaced wide and left to grow until April. Leaves will get damaged below 12°F, but plants are hardy to at least 6°F. #27107 Pkt (1 g) \$2.75

OLD FASHIONED RAGGED EDGE **OG** 42 days. An old favorite that produces fine quality salad greens. Leaves are long, narrow, deeply cut, and ruffled. A popular mustard in Virginia and the Carolinas. Though it bolts early it has the best flavor. #27101 Pkt \$2.25

RED GIANT **OG** (*B. juncea*) 43 days. A beautiful mustard from Japan, Red Giant has well-savoyed leaves, predominately reddish-purple with an undercoat of deep green. Good cold tolerance and strong mustard flavor. More insect-resistant than other varieties. #27102 Pkt \$2.25; #27102E (28 g) \$5.50

RUBY STREAKS **OG** 40 days. Beautiful, lacy, deeply serrated leaves are purple in cold weather, purple and green in warm weather. They have just the right kind of spiciness and add a great touch to salads. Good in stir-fries as well. #27111 Pkt (2 g) \$2.75 **NEW!**

SOUTHERN GIANT CURLED **OG** (*B. juncea*) 45 days. [Pre-1880] An old Southern favorite. Leaves are large, bright green, with attractively curled leaf edges. This variety is used for late sowings, has cold tolerance, and good bolting resistance. #27103 Pkt \$2.25



Tatsoi




Chinese Thick Stem Mustard

TATSOI **OG** (*B. rapa narinosa*) 43 days. Rosettes of thick, dark green, oval-shaped leaves with mild mustard flavor. The most cold-hardy (22°F) commonly available mustard. Very attractive, good for all seasons, and long-lasting. Excellent for stir-fry or salads. #22601 Pkt \$2.25; #22601E (28 g) \$5.50


Orach *Atriplex hortensis*

Culture: Direct seed at 2 in. spacing after frost for summer and fall harvest. Thin to 9 in., harvesting thinnings.

MAGENTA MAGIC  **OG** The deepest, darkest red of all the orach varieties available, a lively addition to any salad. Picked young it is tender, and many growers use it in their mesclun mixes. Slightly spicy upright growing plant holds its flavor even as the plants mature in summer heat. **#59101 Pkt (0.5 g, 60 seeds) \$2.50**

Rapa *Brassica oleracea*



Culture: See collards section.



EVEN' STAR AMERICAN RAPA  **OG** Mild cousin to kale and collards. Smooth, wide, blue-green leaves can be harvested young for salads or larger for cooking. Sweet, delicate flavor. An Even' Star variety bred for fall planting, hardy plants can handle to 6°F. Vigorous and disease resistant. **Pkt #25501 (1 g, 300 seeds) \$2.75**



Red Malabar Spinach

Summer Spinach


NEW ZEALAND   **(Tetragonia expansa)** 62 days. [Introduced from New Zealand in 1772.] A heat- and drought-tolerant spinach substitute with soil requirements similar to spinach. Greens are best cooked. Seed should be soaked 4–24 hours before planting to speed germination. **#68601 Pkt (6 g, 66 seeds) \$2.50**

RED MALABAR   **OG (Basella alba var. rubra)** 70 days. These Asian greens are a great summer substitute for spinach. The fleshy leaves and stems are high in vitamins A and C. Excellent for salads, stir fries, and thickening summer soups. Germination is slow (10+ days at 80°F) so plant extra, or start indoors 3–6 weeks before transplanting. Grows best with trellising: a good technique is to plant next to pea trellises and let them take over as the peas finish. Thin to 12–18 in. apart. Will re-grow even if severely cut back. Self-sows readily. **#68301 Pkt (1 g, 36 seeds) \$3.25**

Parsley *Petroselinum crispum*



Culture: Parsley seed germinates very slowly, requiring 3–4 weeks, and so is best started indoors. It can be sown directly outside in early spring before weeds are growing fast: sow seeds ¼ in. deep, and thin to 6–12 in. Keep well watered. Soaking seed in water for 24 hours will speed germination. Mark location with radish seed. (Fast germination procedure: Plant seed in a small flat of soil or planting medium. Place flat in a zip-lock bag, and freeze for 12–24 hours. Remove from freezer and keep moist until seed begins to germinate.) **Seed Savers:** Isolate by a minimum of ¼ mile for home use. For pure seed isolate by ½ to 1 mile. **Packet:** 2 g (approx. 900–1350 seeds, depending on variety) sows 35–70 ft.

DARK GREEN ITALIAN (Plain Leaf)   **OG (var. neapolitanum)** 78 days. [Introduced by 1807.] Plain in appearance but fancy in taste, this celery-leaf variety is the best-flavored variety. Excellent for dried parsley. Good greenhouse variety, as aphid control is easier due to its wide straight leaves. Less cold-hardy than curly types **#37101 Pkt \$2.25; #37101E (28 g) \$5.50**

FOREST GREEN  **OG** 75 days. Leaves are deeply and closely curled. Flavor is better than most curled varieties. Upright foliage helps keep leaves clean. Bunches well. Holds well in heat and drought without discoloration. Use for garnishes and flavoring. **#37102 Pkt \$2.25**







Dark Green Italian

MOSS CURLED PARSLEY   **OG** 70–85 days. [Pre-1865] Vigorous, high-yielding, and very uniform. Dark green leaves are so thickly curled that the plant resembles moss. **#37103 Pkt \$2.25; #37103E (28 g) \$5.50**

Spinach *Spinacea oleracea*



Culture: Spinach does well with a combination of cool weather, short days, high soil fertility, ample water, and neutral pH (6.5–7.5). Sprinkle some limestone in the row as you plant if you think the soil is too acidic. Sow seed ½ in. deep directly into the garden as soon as the ground can be worked, and thin to 4–6 in. apart in rows 8–10 in. apart. Succession plantings can be made every 2 weeks. Temperatures above 60°F for the first 6 weeks of growth may increase the tendency to bolt. Mulch the soil to reduce bolting by keeping the roots cool. As spring heats up plants get smaller and less sweet and bolt faster. **Fall Planting:** High summer temperatures can kill small seedlings, so wait until a month before first fall frost to sow. Fall plantings give a more sustained harvest than spring plantings. Spinach grown in frosty weather has the largest and sweetest leaves. Some varieties tolerate 0°F and overwinter to produce excellent spring crops. **Pests:** For fall crops, sow seed 2–3 times as thick to help spinach survive grasshoppers. **Seed Savers:** Grow only one variety or isolate by ¼ mile for home use. For pure seed isolate by ½–1 mile. **Packet:** 5 g (about 475 seeds) sows 40 ft.

BLOOMSDALE   **OG** 47 days. [Pre-1908] One of the most popular spinach varieties, favored by chefs. Crinkled glossy dark-green leaves. Withstands heat or cold and is slow to bolt. **#67105 Pkt \$2.25; #67105E (28 g) \$5.50**

LONG STANDING BLOOMSDALE   **OG** 42 days. [Pre-1915] A fully-savoyed or crinkled variety with dark green leaves. Most heat-tolerant variety we offer, very dependable, and the most full-flavored variety for salad use. Has withstood winter lows to 0°F. **#67102 Pkt \$2.75; #67102E (28 g) \$7.25**

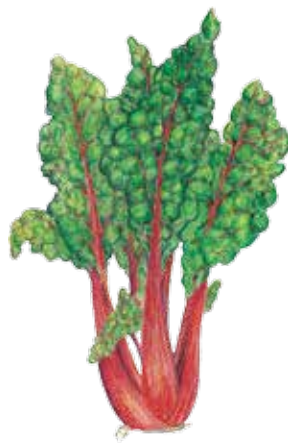


Bloomsdale Spinach

WINTER BLOOMSDALE   **OG** 47 days. Adapted for late summer and early fall plantings and overwintering. The slow-bolting plants are resistant to blue mold, blight, and mosaic. Dark green, well-savoyed leaves. **#67103 Pkt \$2.50; #67103E (28 g) \$6.25**

Swiss Chard *Beta vulgaris* var. *cicla*

A few plants of Swiss chard will provide a large supply of greens throughout the spring, summer, and fall. Can withstand light frosts; mulching around plants may help plants overwinter in areas with mild winters. Planted from early to late spring, or again in the fall. **Culture:** Sow seeds ½ to ¾ in. deep and thin to 12–16 in. apart. **Harvest:** Clip off leaves near the base of the plant. **Preparation:** Excellent when stir-fried, or used in creamed soups or quiche. Freezes well. **Greenhouse Notes:** Swiss chard is an ideal plant for greenhouses, where it may be grown as a perennial. **Pests:** In the Southeast, blister beetles may attack chard in mid-summer. Pick off beetles (wear gloves!), or pull up plants and wait to replant for fall. **Seed Savers:** Isolate varieties by a minimum of ¼ mile for home use. For pure seed isolate by ½–1 mile. Will cross readily with beets. **Packet:** 4 g (about 200 seeds) sows 25 ft.



Ruby Red Chard



Rainbow Chard

LUCULLUS ☀️ ⌚ 50 days. [-1914. Named after the Roman general Lucius Lucullus (pronounced “lu-kul-us”) who was renowned for his splendid banquets.] Large, pale green leaves with thick white stems and heavily crumpled leaves. #32101 Pkt \$2.25; #32101E (28 g) \$5.50

RAINBOW (Five Color Silverbeet) ☀️ OG 60 days. Originally from Australia, a multicolored rainbow of plants in shades of red, orange, pink, yellow, and creamy white. #32951 Pkt \$2.75; #32951E (28 g) \$7.50

RUBY RED (Rhubarb Chard) ☀️ OG 55 days. A beautiful addition to any garden, worth growing for the color alone. Foliage is dark green on ruby-red stalks. More frost tolerant than other chards, plants are especially striking in cold weather. #32102 Pkt \$2.50; #32102E (28 g) \$5.50

Turnip Greens See page 59.

Kohlrabi *Brassica oleracea* var. *gongylodes*

Kohlrabi is grown for its bulbous stem and its leaves which can be eaten raw in salads, or cooked. Kohlrabi stores very well when refrigerated. **Culture:** Grow kohlrabi in the spring or fall since it does best in cool weather. Sow seed ¼ in. deep to be thinned to 5 in. apart in rows 12 in. apart. See Cabbage section for additional cultural notes. **Harvest:** When roots are 2 in. in diameter or smaller except as noted. **Solar Greenhouse Notes:** Any variety of kohlrabi does well in the solar greenhouse in the spring, fall, and winter. Purple varieties have more flavor, are less susceptible to cracking of the bulb, and are more insect tolerant, but grow more slowly. **Insects and Disease:** Fairly resistant to insects and disease. Cabbage worms can be controlled with Bt. **Seed Savers:** See Broccoli section. **Packet:** 4 g unless stated (about 1275 seeds) sows 135 ft.

EARLY PURPLE VIENNA ☀️ ⌚ OG 60 days. [Pre-1860 (from Austria?)] More flavorful and slightly larger than White Vienna, and our garden trials have shown it to be slightly more resistant to the cabbage worm. #26101 Pkt \$2.35; #26101E (28 g) \$5.50



Gigant Winter

GIGANT WINTER ☀️ ⌚ 130 days. [Czechoslovakian heirloom reselected by E. M. Meader at UNH. Introduced 1989 by SESE.] Excellent for winter storage, and can remain in the garden all winter in warmer areas, especially if protected with mulch. Typically grows 8–10 in. in diameter, yet remains tender. Has grown up to 62 lbs, but 15–20 lbs is more normal. Used fresh or cooked at any size from small to large. Leaves of large plants can be eaten like kale. Resistant to root maggots. #26201 Pkt \$2.95



Early Purple Vienna



American Flag

Leeks *Allium ampeloprasum*

Leeks are biennial members of the onion family grown for their delicate onion flavor in soups and salads. **Cultural Notes:** Culture of leeks is similar to that of onions, but leeks are easier to grow. (See Onion cultural notes.) Sow seed indoors in flats 6–12 weeks before setting out transplants 2–6 in. apart in rows 18 in. apart. Leeks require loose, fertile soil kept well watered through the growing season. Blanch stalks by hilling up soil around the stalks as they grow. **Packet:** 3 g (about 1100 seeds) sows 40 ft. direct-seeded or 120 ft. as transplants.

AMERICAN FLAG (Broad London) OG 130 days. The standard variety for home gardens. Stems average 1½ × 8–10 in., well-blanching from the base upward. Good variety for overwintering, hardy to at least 10°F. #66401 Pkt \$2.35

KING RICHARD OG 75 days. Early leek – slender and tall (1 × 12 in.). Best for summer and early fall – harvest before frosts drop below 20°F. #66402 Pkt \$2.50

KING SIEG OG 84 days. [Stable cross of King Richard and Siegfried, from grower Beth Rathgorshek.] Short, thick shanks (3 × 6 in.) with blue-green leaves. Good variety for overwintering. #66403 Pkt \$2.50; #66403D (14 g) \$6.75

PERENNIAL LEEKS – See page 37.

Lettuce *Lactuca sativa*

Culture: Lettuce is a cool-weather crop that thrives in the temperature range 60–65°F, and if thoroughly hardened, most varieties survive temperatures as low as 20°F. Cold-adapted varieties survive even lower temperatures. Seed germinates best at about 75°F. Lettuce seed will germinate at temperatures as low as 40°F. Early spring plantings should be made as hardened transplants from seed started one month before setting outdoors. Later plantings can be direct-seeded. Sow seed ¼ in. deep and thin to 10–16 in. apart depending on the variety. Loose-leaf varieties may be planted more closely but good air circulation should be maintained around the plants. Soil should be cool and moist during germination. **Germination Notes:** At temperature over 80°F lettuce will often fail to germinate. Lettuce can be planted during hot weather if the seeds are germinated in the refrigerator for 4–6 days. Another method is to soak seed in 10% bleach for 2 hours at 40–60°F followed by 4 water rinses. This enhances germination speed and quality. One more method is to keep soil cool with burlap or boards; remove cover promptly after germination (3–4 days) to keep grasshoppers and other pests from enjoying the tender sprouts! **Bolt Resistance:** Resistance to bolting is highest with loose-leaf lettuce, followed in order by romaine, butterhead, bibb, and crisphead. Lettuce bolts more readily if exposed to temperatures below 50°F during the 2- to 3-leaf stage (the first 3 weeks after germination). Thus, early spring lettuce is best started indoors and transplanted out at least 3 weeks after sowing. Before the days become hot, mulch the plants to keep the root temperature cool. In deep summer heat it's difficult to mature quality lettuce – heads become smaller and less sweet – at that time of year, cucumber and tomato salads are the easiest! **Harvest and Flavor Notes:** The glucose content of lettuce harvested in the morning may be 2½ times greater than lettuce harvested in the early afternoon. For best quality and maximum sweetness harvest by 7–8 a.m., especially in summer. **Greenhouse Note:** Use heat-tolerant loose leaf or bibb types. **Insect Pests and Diseases:** In the greenhouse, control aphids by means of ladybugs, sticky yellow traps or by insecticidal soap. Maintain good air circulation around plants to reduce disease. **Maturity Dates:** Dates are from direct seeding. Subtract 15–20 days for dates from transplanting. **Seed Savers:** Isolate varieties by a minimum of 12 ft. for home use. For pure seed isolate varieties a minimum of 25–50 ft. **Packet:** 0.5 g unless stated (about 400–625 seeds, depending on variety) sows 30 ft. direct-seeded or 175 ft. as transplants.

Bibb (Butterhead) Lettuce

Bibb lettuce is more tolerant of hot weather than crisphead lettuce. As a group it is best for cooler regions, with some notable exceptions. Intermediate in nutritional value, it has small loose green heads with blanched yellow interiors and thin, soft-textured leaves.

BUTTERCRUNCH 🌞🌱 55 days. [1963, AAS winner.] A reliable variety for garden, market, and greenhouse use. Dark green leaves and compact heads. Holds well under heat and stress, good bolt resistance. #62302 Pkt \$2.25; #62302C (7 g) \$5.50

CAPITAN 🌞🌱 62 days. This Dutch variety was judged the best Boston-type lettuce in the 1983 Rodale Research Center trials. Excellent heat and cold tolerance plus resistance to lettuce mosaic virus. 5 oz loose, light green heads. Nice buttery flavor. Recommended with consistent high praise from our customers, one of our personal favorites. #62303 Pkt \$2.50



Capitan



Speckled Bibb

SCHWEITZER'S MESCHER BIBB ⌚🌱 50 days. [1700s. Introduced 1986 by SESE. Brought to the U.S. from Austria in the early 1900s and since maintained as a Schweitzer family heirloom.] Best grown in cool weather, forms small tight crisp heads of green leaves ringed with red. Excellent flavor and appearance. #62305 Pkt \$2.50

SPECKLED BIBB 🌞🌱🌱 43 days. A great-tasting lettuce for any season. Holds longer in the heat than Slobolt or Buttercrunch, yet still grows quickly in cool weather. Attractive light green leaves are spotted with red dots. Crispy heads often self-blanch in the center. #62309 Pkt \$2.50

SUSAN'S RED BIBB ⌚🌱 60 days. The most attractive variety in our heirloom lettuce trials. Ruffled, bitter-free red bibb has large tender leaves with rosy-red margins. Color is beautiful in salads. #62306 Pkt \$2.50

TOM THUMB ⌚🌱 48 days. [Pre-1850] Space-saving miniature butterhead. Apple-sized head can be used whole in individual salads. Tender leaves are medium-green and crumpled. Popular in some restaurants. #62307 Pkt \$2.50

YUGOSLAVIAN RED BUTTERHEAD ⌚🌱 58 days. [Heirloom from a peasant family in Marburg, Yugoslavia (now Slovenia). Introduced 1987 by SESE.] Red-tinged leaves form heads 10 in. across. The interior leaves are quite pretty: creamy yellow-green dappled with red. Succulent with a buttery flavor. #62308 Pkt \$2.50

Lettuce Mix

WILD GARDEN LETTUCE MIX 🌞🌱🌱 More than 60 different varieties of lettuce from Wild Garden Seeds – a huge variety of colors, shapes, sizes, and textures, all together in one packet! Instant diversity for salad mixes or for gardeners wanting to try it all. #62951 Pkt \$2.50; #62951C (7 g) \$6.25



Extend Your Lettuce Season: Begin lettuce production early and keep it going later in the season by covering plants with a row cover blanket (p. 82). Extend your harvest into early summer with this technique: plant tall vegetables in east-west rows and plant heat-resistant lettuce in the shade of the north side of the rows. Corn planted in rows 4 ft. apart or pole beans on a fence or trellis is ideal. Interplanting lettuce with bush squash also gives good results. Mulch the lettuce well, keep well watered, and enjoy!



Tom Thumb

Buttercos Lettuce

Buttercos lettuce has the characteristics of both bibb and romaine.

WINTER DENSITY 🌞🌱 58 days. [English variety] 8 in. heads are compact, dense, and upright. A high-quality lettuce with excellent cold tolerance. Does well for us in greenhouse or garden. #62802 Pkt \$2.50; #62802C (7 g) \$5.50

Crisphead & Batavian Lettuce

Crisphead lettuce is the most popular type, appreciated for its tightly folded blanched crisp leaves, though it's less nutritious than other types. Because it is harder to grow to perfection, we offer varieties that are more adapted for hot regions. Crisphead lettuce should be set out early in the season since it requires a long cool season. If heads have not formed by late spring, shading with cheesecloth or screening is recommended.

ANUENUE **OG** 50 days. [1987, U. of Hawaii. Anuenue is Hawaiian for “rainbow” (pronounced “ah-nu-ee-nu-ee”).] Seed is able to germinate at higher soil temperatures (above 80°F). Resembles a crisphead lettuce with bright glossy green leaves. Heat-tolerant and bolt-resistant. Recommended for all lettuce growing seasons. #62506 Pkt \$2.50; #62506C (7 g) \$5.50

LOMA **OG** 49 days. Small, dense heads with good heat resistance. The crisp, crunchy leaves are apple green and frilly. A favorite of many market growers. #62509 Pkt \$2.50; #62509C (7 g) \$5.50

PABLO BATAVIAN Wine-red lettuce with hints of deep green, beautiful enough to use as an ornamental. Loose heads, sweet flavor. #62111 Pkt \$2.25

SIERRA **OG** 54 days. An open-headed batavian crisphead lettuce with excellent resistance to bottom rot and tip-burn. Leaves are glossy green with reddish veins. Grows in open fashion at first, forming a compact head at maturity. Very tasty, crisp, and juicy. Holds well under high heat. #62503 Pkt \$2.50



Sierra



Tennis Ball

TENNIS BALL **OG** 55 days. [Pre-1804. Grown by Jefferson at Monticello.] Medium-sized Boston-type heads with light green leaves, yellow-green at the base. Black-seeded. Best grown as a spring lettuce. #62505 Pkt \$2.50

Loose-Leaf Lettuce

Loose-leaf lettuce is a non-heading type of lettuce, second to romaine in nutritional value, and generally the easiest type for gardeners to grow. As a group it is the most forgiving of poor soil, is generally more heat-tolerant, and contains the largest diversity of attractive heirlooms.

AUSTRALIAN YELLOW **OG** 54 days. Beautiful, light yellow-green leaves grow rapidly to form large crinkled leaves on plants, 12–16 in. in diameter. Moderate bolt resistance. Tender texture with slightly sweet, good flavor. Highly recommended spring lettuce. #62101 Pkt \$2.50

BLACK-SEEDED SIMPSON **OG** 49 days. [-1850] An old standard and one of the earliest loose-leaf types. Good for early spring planting for the first lettuce of the season but quality declines in heat or late plantings. Still a popular variety. #62102 Pkt \$2.25; #62102C (7 g) \$5.50

BRONZE ARROW **OG** 60 days. [California Heirloom] Very attractive large oakleaf-shaped leaves with a reddish-brown tips. High yields, cut and come again, slow to bolt, delicious flavor. #62803 Pkt \$2.50

CRACOVIENSIS **OG** 65 days. [Eastern European heirloom. The fat flower stalks were traditionally peeled and eaten as “red celtuce.”] Fast-growing open heads of buttery, maroon-tipped green leaves. Best planted in spring or fall. #62113 Pkt \$2.50

DEER TONGUE (Matchless) **OG** 54 days. Upright, loose heads with excellent sweet flavor and crisp texture. Has slightly savoyed, triangular, round-tipped leaves with a succulent mid-rib. Moderate bolt resistance. One of our favorites. #62103 Pkt \$2.50; #62103C (7 g) \$5.50

DEVIL'S TONGUE **OG** [Bred by Frank Morton of Wild Garden Seed. Black and white seeds from the multiple breeding lines.] Loose heads with tapering leaves. Thick leaves with buttery texture. Intense dark red/purple color comes out best in spring and fall during cold weather. #62105 Pkt \$2.50

DRUNKEN WOMAN **OG** 55 days. Gorgeous bright green leaves with ruffled – almost fringed – edges in deep bronze. Crisp texture, very beautiful with sweet taste. Slow to bolt. #62801 Pkt \$2.50; #62801C (7 g) \$5.50

OAKLEAF **OG** 45 days. [-1771] Tight cluster of oakleaf-shaped leaves. Bolt-resistant and bitter-free longer than many other varieties. This old standard is often undervalued but is a proven performer and a good summer variety. #62106 Pkt \$2.25; #62106C (7 g) \$5.50

RED DEER TONGUE **OG** 58 days. Fine Deer Tongue quality with red-tinged leaves. #62104 Pkt \$2.25; #62104C (7 g) \$5.50

RED SAILS **OG** 45 days. [1985. AAS winner.] Early producer. Slow to develop bitterness when compared to red varieties, but average compared to green ones. Crinkled leaves; maroon-red color intensifies as leaves mature. #62107 Pkt \$2.50; #62107C (7 g) \$5.50

RED SALAD BOWL **OG** 55 days. Big, beautiful, wine-red leaves, like Salad Bowl only red. Excellent fall variety. #62301 Pkt \$2.25; #62301C (7 g) \$5.50

SALAD BOWL **OG** 40 days. [1952. AAS winner.] Large looseleaf lettuce with long frilly leaves arranged in a rosette. Tolerant to heat and tip-burn. One head makes a salad. #62502 Pkt \$2.25; #62502C (7 g) \$5.50

SLO-BOLT **OG** 48 days. [1946] “Grand Rapids” type lettuce with good heat tolerance. Excellent choice for Southern gardens or greenhouse use. Leaves are bright green and ruffled. #62109 Pkt \$2.50



Deer Tongue



Oakleaf



Red Sails



Sword Leaf

SWORD LEAF (Yu Mai Tsai) 53 days. [Taiwanese variety] This unusual lettuce has a robust, distinctive flavor with hints of almond and clove. Uniquely long, thin, pointed leaves. Sometimes used in cooking as well as salads. #62114 Pkt \$2.50 **NEW!**

THAI OAKLEAF **OG** 39 days. [Introduced 1988 by SESE from a Thai lettuce breeding program.] Selected to produce excellent quality lettuce under conditions of high heat. A favorite of hydroponics growers. Resembles Oakleaf, but with larger, more tender, and more upright leaves. Moderately slow to bolt. Distinctive, almond-like flavor. #62110 Pkt \$2.50



Jericho



Forellenschluss



Rouge d'Hiver



Sweet Valentine

Romaine (Cos) Lettuce

Romaine lettuce produces upright, elongated tall heads with thick succulent ribs and distinctively flavored long thick crinkled leaves. Moderately tolerant of heat and shade, romaine does best in a loose fertile soil, and is the most nutritious type of lettuce.

COSMO 🌞 **OG** 55 days. 12 in. tall heads have vibrant green, broad, savoyed leaves that are crisp and sweet. Stays bitter-free longer than many other varieties. One of our favorites. #62701 Pkt \$2.50 **BACK!**

FORELLENSCHLUSS ⌚ **OG** 58 days. Translated as "Speckled Trout," this Austrian lettuce has gorgeous green leaves with maroon markings. Crispy leaves with thick midribs. Grows quickly in cold weather but will bolt in heat. Holds its excellent flavor even after it starts to bolt. #62705 Pkt \$2.25

JERICHO 🌞 **OG** 60 days. [Israeli introduction] Bred for desert heat, Jericho thrives in our hot summers. The tall (24 in.), heavy, light-green heads retain their sweetness even when other lettuces have gone bitter. Good tipburn resistance, A favorite among market growers. #62706 Pkt \$2.50; #62706C (7 g) \$5.50

KALURA 🌞 **OG** 57 days. This tall, heavy, open headed romaine has great flavor. Resists heat and tip burn almost as well as Jericho. Pam Dawling, author of Sustainable Market Farming, praises it for its flavor, texture and large heads. #62708 Pkt \$2.50; #62708C (7 g) \$5.50 **NEW!**

PARRIS ISLAND COS 🌞 **OG** 68 days. [1952, named after Parris Island, SC.] Parris Island Cos has steadily gained in popularity since its introduction. It has resistance to tipburn, tolerance to mosaic, and is medium-to-slow-bolting. 10–12 in. heads of slightly savoyed leaves with a creamy white heart. #62702 Pkt \$2.25; #62702C (7 g) \$5.50

ROUGE D'HIVER (Red Winter) 🌞 ⌚ **OG** 62 days. [French heirloom ca. 1840] Red and green leaves with deep red tips, forms semi-open romaine heads with good flavor. Does best in cooler weather. We've had excellent quality overwintering it under row cover here in Virginia. #62707 Pkt \$2.25; #62707C (7 g) \$5.50

SWEET VALENTINE 🌞 **OG** 55 days. Sweetest lettuce we offer. Heads hold long into the heat without bolting. The extremely deep-red leaves are slightly smaller than other cos varieties. #62112 Pkt \$2.50; #62112C (7 g) \$5.50

Muskmelon *Cucumis melo var. reticulatus*

Muskmelons include green-fleshed and orange-fleshed melons. We currently offer no true cantaloupes, often confused with muskmelons. **Culture:** Melons require a loose, warm, sandy loam of pH 7 to reach their full potential. They will not thrive on soil below pH 6, nor will they thrive in peat, muck, or heavy clay soil. An even supply of water is necessary through pollination and early fruit-set, and the soil should be well supplied with nutrient-rich compost. **Seed Watering Notes:** See Cucumbers section. **Direct Seeding:** Once soil temperature averages 70°F sow seeds ½–¾ in. deep, 1–2 in. apart, in rows 5–6 ft. apart, thinning to 12–18 in. apart. **Transplanting:** See Cucumbers section. **Harvest:** When ripe, most varieties of melon slip from the vine in response to thumb pressure at the base of the stem. Ripe melons also develop a sweet aroma. **Flavor:** Flavor development begins in the last two weeks before peak ripeness; knowledge of proper harvest time is important. Cool, wet, cloudy conditions may cause melons to lose flavor. **Diseases:** Controlling or preventing disease is not a problem in every area or in every year, but if you have problems with diseases it is best to rely on disease-resistant or -tolerant varieties. **Insect Pests:** See Cucumbers section. **Animal Pests:** Raccoons, groundhogs, and other critters love melons. Fence off melons, or buy a supermarket melon and set out a trap in the melon patch before the main crop is ready in order to catch or relocate any critters. **Greenhouse Notes:** Mildew tolerance is important and pollination is necessary for fruit set. Soap sprays can be used to control mealybugs, whiteflies, and aphids, but foliage of the squash and melon family may be injured by soap. Test the spray on a few leaves before spraying the entire plant. **Seed Savers:** Isolate melons by a minimum of ¼ mile for home use, or ½ to 1 mile for pure seed. **Packet:** 2 g unless otherwise stated (about 50–90 seeds, depending on variety) sows 25–50 ft.

ANNE ARUNDEL Unavailable for 2014.

DELICIOUS 51 PMR 🌞 **OG** (Orange flesh) 77 days. [Developed by Dr. Munger at Cornell as an early strain of Bender's Surprise] Creamy orange flesh is sweet and juicy, very flavorful. 2–3 lb. fruits are lightly netted and slightly ribbed. Pick on full slip. Tolerant to fusarium wilt (race 1). #52101 Pkt \$2.75; #52101E (28 g) \$8.50

EDEN GEM (Rocky Ford) 🌞 ⌚ **OG** (Green-orange flesh) 89 days. [1881] Well known for its fine-grained texture and sweet flesh. 4–6 in. fruits average 2–3 lbs, are heavily netted and slightly ribbed. Highly resistant to rust, holds well, suited for garden or market. #52109 Pkt \$2.25



Delicious 51 PMR

EDISTO 47 🌞 **OG** (Salmon-orange flesh) 88 days. [1965, Clemson/AES.] Exceeds disease resistance of many hybrid cantaloupes. Has resistance to Alternaria leaf spot, powdery mildew, and downy mildew. Well adapted to the Mid-Atlantic region and hot, humid areas. The most downy mildew resistant and productive of 38 melon varieties trialed by Twin Oaks Seeds in 2013. Rind is netted, fruits are round-oval, about 6–7 in. in diameter. Keeps well. Pick on full slip. Sweet fruits, even in cool, wet years. Melon grower Edmund Frost's favorite! #52102 Pkt \$2.75; #52102E (28 g) \$9.50 **Seed grown and stewarded by Twin Oaks Seed Farm in Louisa, VA.**


EDISTO MYSTERY 🌞 **OG** (Salmon-orange flesh) 86 days. A mystery that turned up as an off-type in our growouts of Edisto 47 – perhaps it's Edisto 46 or Edisto 48? Very similar to regular Edisto for vigor and great flavor, but fruits are a few days earlier, a bit larger, and slightly ribbed. #52121 Pkt \$2.25






Eden Gem



Ice Cream (Green Machine)

GOLDEN JENNY  (Orange flesh) 85 days. [1997, developed by Merlyn Niedens.] Retains many characteristics of Jenny Lind but is more vigorous, compact, productive, and fruits have better insect resistance. Merlyn's plants produced over 40 fruits from just 2 hills in one of his gardens in Illinois. Fruits weigh up to ¾ lb and have a sweet orange flesh. #52105 Pkt \$2.50

HALES BEST    (Orange flesh) 86 days. [1924] Sweet, juicy, 3–5 lb. oval fruits, one of the favorites at the Twin Oaks 2012 Melon Trials. Netted and moderately ribbed. Very vigorous, drought-resistant plants; powdery mildew resistant. #52104 Pkt \$2.25



Edisto Mystery









Hale's Best






Kansas

ICE CREAM MELON (Green Machine)   (Green flesh) 79 days. [1998. Bred by MerylN Niedens, cross between 'Jenny Lind' and 'Kansas.'] Melons make a perfect bowl for a scoop of ice cream. Sweet 2 lb fruits on compact vines, fruits slip the vine when ripe. Also known as "Green Machine" for the large number of melons it makes! #52113 Pkt \$2.50




KANSAS    (Orange flesh) 90 days. Outstanding features include sweet flavor, fine texture, high production, and hardiness. Ridged, oval-shaped fruits are moderately netted and average 4 lbs. Has good resistance to sap beetles that destroy fruit of other varieties. #52106 Pkt \$2.75; #52106E (28 g) \$8.50




MISSOURI GOLD    (Orange flesh) 85 days [Missouri family heirloom from 1840] Sweet fruits are slightly ribbed, weigh 3–5 lbs. Harvest before full slip, when rind first turns tan. This is a healthy rugged variety with fruit set spaced over many weeks even in the drought of 2007. Good downy mildew resistance. #52115 Pkt \$2.75


OLD TIME TENNESSEE    (Salmon flesh) 95 days. Large, oval-shaped fruits, 12–16 in. long, average 12 lbs! Must be harvested at peak ripeness (before full slip) and not a good keeper, but flavor can be outstanding. Some gardeners say there is no better melon if you harvest at the right time. One gardener reports that the melons are so fragrant he can find them in the dark! Good downy mildew resistance. #52107 Pkt \$2.75



Piel de Sapo

PIEL DE SAPO (Toadskin)    (White-yellow flesh) 100 days. [Spanish heirloom.] Unique storage melon with mottled dark-green and yellow skin like a toad's (hence "Toadskin"). The 5–7 lb. aromatic, sweet fruits with firm rinds store for several months. Include this variety in late melon plantings, then store in a cool place and enjoy as a winter treat. #52119 Pkt \$2.75



PIKE    (Orange flesh) 85 days [1935, Aaron Pike of Pike & Young Seeds; seedstock supplied by Aaron Pike's niece.] Outstanding flavor; a local favorite, for many this is the only muskmelon they'll grow. Bred specially for growing in unirrigated clay soil. Produces 3 lb fruits on unirrigated clay, 7 lb fruits on good irrigated soil. Heavily netted, oblong fruits. Vigorous, high-yielding, disease-resistant plants. #52108 Pkt \$2.75

PLUM GRANNY (Queen Anne Pocket Melon)  (White flesh) 75 days. [Appalachian Heirloom] Small tennis ball sized fruit – so fragrant 2 or 3 can make a whole room smell like melons, however taste is bland. Very prolific, best grown with trellising or support, fruit is yellow with maroon stripes. #52103 Pkt (0.5 g, 48 seeds) \$2.25

SLEEPING BEAUTY Unavailable for 2014.

SWEET PASSION Unavailable for 2014.

TIGGER Unavailable for 2014.

TOP MARK   (Salmon flesh) 80 days. [1963] 2½–3½ lb. fruits, small seed cavities, sweet flesh. Sturdy, heavily netted rinds, popular commercial variety. Resistant to Downy and Powdery Mildew. #52117 Pkt \$2.75

Pike





Alabama Red



Burmese



Bowling Red



Burgundy

Okra *Abelmoschus esculentus*

History: Okra originated in NE Africa and reportedly grows wild in the upper watershed of the Nile. It was brought to the U.S. in the late 1660s by way of the slave trade or via Europe. ["Okra" is derived from "nkru" in the Ashanti language of West Africa, while "gumbo" is derived from "ngombo" in the Bantu language of southern Africa.] **Folk Uses:** The dried pods of okra are used in flower arrangements; the roasted seeds serve as a coffee substitute; the juice has been used to stop bleeding and to clean metal; the stem fibers have been used to make rough cloth or cordage. The raw pods of okra can be applied to the forehead or nose to make a quick Halloween mask. **Culture:** Okra does best on a fertile, loamy soil with lots of added humus. Excess nitrogen will favor leaf production at the expense of pod production. Start seed in pots 2–3 weeks before transplanting outside, or plant directly in the garden once the soil temperature averages 65°F (3–4 weeks after last frost). Sow seed ¾–1 in. deep and thin to 18 in. apart in rows 5–6 ft. apart. Seed may be slow to germinate. To speed germination, soak seed overnight in water, or abrade the seed lightly with sandpaper to break down the hard seed coat. **Pest and Disease Notes:** Observe 4-year rotation for okra, cotton, and roselle (hibiscus). Old varieties of okra tend to have deeper root systems and are more tolerant of root-knot nematode. In years of high grasshopper numbers, grasshoppers may eat lower leaves of plants. **Harvest:** Harvest pods when 2–4 in. long except as noted; pod tenderness varies over the course of the season. We recommend snipping off the pods using hand pruners; young pods may also be snapped off by hand. Wear long-sleeve shirts to harvest – leaves of most varieties irritate the skin of all but a few lucky humans. **Seed Savers:** Isolate varieties by ¼ mile for home use, or ½ to ½ mile or greater for pure seed. **Packet:** 5 g (about 80–108 seeds, depending on variety) sows 42–65 ft.

ALABAMA RED 🌞 ⏳ 🌱 50 days. [Alabama heirloom]. 5–7 ft. tall plants produce abundant fat, 4 in. red-and-green pods. Stems and leaf veins are also red. This okra is delicious fried, and adds color and unique flavor added to salads when young. #69112 Pkt \$2.50; #69112E (28 g) \$6.25

BECK'S BIG BUCK (Snapping Okra) 🌞 ⏳ 🌱 57 days [German heirloom from Malcom Beck of San Antonio, TX.] Vigorous 7–8 ft. plants produce an abundance of large, fat, tender, fluted pods. Uniquely, young pods snap easily off the plant when ready to harvest. #69120 Pkt \$2.50; #69120E (28 g) \$6.50

BOWLING RED 🌞 ⏳ 🌱 57 days. [Grown by the Bowling family of Virginia since the 1920s.] Early, productive, and beautiful – one of the best okras in the Kerr Center's trial of 30 heirloom varieties. Long, slim, tender red pods. 7–8 ft. plants have red stems and red-veined leaves. #69125 Pkt \$2.50

BURGUNDY 🌱 50 days. [1988, AAS winner] Stems, leaf veins, and pods are deep red-maroon. 4–6 ft. plants bear narrow ⅝ in. spineless pods that stay tender nearly to their mature length of 7½ in. Other red okras bear longer and handle disease better but Burgundy is earlier and fine tasting. #69101 Pkt \$2.25

BURMESE 🌞 ⏳ 🌱 53 days. [Burmese heirloom, seedstock courtesy Hap Heilman. Now a favorite in some local restaurants.] Bears when plants are 18 in. tall and continues to bear until frost. Huge leaves, typically 16 in. across. 9–12 in. slender pods are curved and virtually spineless. Pods mature from light green to creamy yellow-green. At 10 in. long they are tender, sweet, and spineless enough to be eaten raw or added to salads. Pods are less goey than other okra. #69109 Pkt \$2.50; #69109E (28 g) \$6.50

CAJUN JEWEL 🌞 ⏳ 🌱 53 days. [Introduced 1989 by SESE. Local favorite in Cajun country since the 1950s.] Dwarf-type, 2½–4 ft. tall spineless plants produce an early crop of tender 1 in. diameter pods up to 8 in. long. Good flavor. Widely adapted. #69102 Pkt \$2.50; #69102E (28 g) \$6.50

CHOPPEE 🌞 ⏳ 🌱 69 days. [~1850, from the Jacobs family of Georgetown, SC. Named for the Choppee Indians native to the area.] High-yielding, 6 ft. plants. Slim, tender pods, great flavor, almost as spineless as Clemson Spineless. #69116 Pkt \$2.50



Beck's Big Buck



Clemson Spineless; Hill Country Heirloom Red

CLEMSON SPINELESS 🌞 ⏳ **OG** 56 days. [1939, Clemson/SC. AAS winner.] 4–7 ft. plants with few side-branches. Ribbed pods (1¼ × 8 in.), harvest when pods are 3 in. or smaller. Spineless characteristic makes this popular variety easy to pick. **#69103 Pkt \$2.25; #69103E (28 g) \$5.50**

COW HORN 🌞 ⏳ **OG** 55 days. [Pre-1865] Impressive 7–8 ft. plants with many side branches. Large, curved 8–14 in. pods, best quality when picked at 5–6 in. Dependable producer. **#69110 Pkt \$2.25; #69110E (28 g) \$5.50**

EVERTENDER 🌞 **OG** 50 days. Spineless variety from India averages 5½ ft. tall. Pods up to 8 in. long, pods remain tender for a long period. The Kerr Center named it the easiest variety to harvest (thanks to unbranched plants) in their trial of 30 heirloom varieties. **#69104 Pkt \$2.50; #69104E (28 g) \$6.50**

FIFE CREEK COW HORN 🌞 ⏳ **OG** 50 days [Kentucky heirloom given to the Fife family by an elderly Creek woman over 100 years ago.] 8 in. light green pods even more curved than Cow Horn, this okra keeps stays tender longer than most open-pollinated varieties. High yielding, 5–6 ft. plants. **#69114 Pkt \$2.50; #69114E (28 g) \$6.50**

GOLD COAST 🌞 **e** 50 days. [1960, Louisiana AES] Sweet, mild, spineless light-green pods up to 6 in. long. 5–6 ft. plants are well-branched with an open growth habit. Thanks to its well-developed root system, has good drought and heat tolerance, as well as tolerance of root-knot nematodes. **#69105 Pkt \$2.50; #69105E (28 g) \$6.25**

HILL COUNTRY HEIRLOOM RED 🌞 ⏳ **OG** 64 days. [Texas Heirloom] Very colorful red and green 6 ft. plants. 6 in. long, thick, green pods with reddish tips and ribs and great flavor. Drought tolerant, produces exceptionally well when picked small, perfect for pickled okra. **#69111 Pkt \$2.50; #69111E (28 g) \$6.50**



Silver Queen

JADE 🌞 **OG** 50 days. [Developed by U. of Arkansas, introduced by SESE 1991.] Early maturing, tender-podded, high-yielding okra. Compared to Clemson Spineless, Jade has darker green pods, fewer side branches, higher yields, and better ability to mature in late plantings. 4½ ft. plants. Dark-green pods remain tender to 5 in. **#69106 Pkt \$2.50; #69106E (28 g) \$6.50**

JIMMY T'S 🌞 ⏳ **OG** 50 days. [Kentucky heirloom grown by Jimmy T. Morris since the 1940s.] 5–6 ft. plants produce abundantly when kept well-picked. 7 in. pods best when picked 4 in. or less. This excellent variety comes from the Appalachian Heirloom Seed Conservancy. **#69113 Pkt \$2.50**

JING ORANGE 🌞 **e** 62 days. [Asian variety] Strikingly ornamental, bright red stems. Thinly lobed leaves have red veins as well. 6–7 in. smooth, slim, dark red pods have great flavor. 5–6 ft. tall plants. **#69126 Pkt \$2.50 NEW!**

LEE 🌞 **OG** [1978, U. of Arkansas] 54 days. Compact, 3–5 ft. plants make this a great okra for container gardens and for gardeners with limited space! Good flavor, harvest the spineless pods at 4–6 in. for best flavor. **#69117 Pkt \$2.50**

SILVER QUEEN 🌞 **OG** 57 days. 7 in. slim, smooth, lovely white-green pods, best harvested at 5 in. or less. Vigorous, productive 7 ft. tall plants. One of our prettiest okras. **#69123 Pkt \$2.50**

STAR OF DAVID (Old Fashioned Okra) 🌞 **OG** 55 days. [Introduced 1987 by SESE. Seedstock courtesy Caroll D. Gibbs, which he had maintained since 1957.] Pods have a distinctive strong flavor, recommended for okra lovers who would like to try something different. 8–10 ft. plants with few side branches. Easy to harvest 5–7 in. pods, 1¼–2 in. diameter with medium spines. Harvest pods when small. Highly productive; tolerant of root-knot nematode. **#69108 Pkt \$2.50**

STEWART'S ZEEBEST 🌞 ⏳ **e** 77 days [Louisiana heirloom] 7 ft. tall plants produce lots of long, slender, curved green pods without ribs. Stays tender up to 7 in. or longer. **#69115 Pkt \$2.75**



Stewart Zeebest



Star of David

WHITE VELVET 🌞 ⏳ 65 days. [Family heirloom of Cheryl and Gary Hughes, collected by Gary's great-uncle in Warrior, Alabama in the 1930s.] Smooth pods remain tender up to 8 in. long. Vigorous 10 ft. plants are spineless for easy picking. **#69124 Pkt \$2.50**

Parsnips *Pastinaca sativa*

This hardy root vegetable develops a sweet, nut-like flavor after it has been heavily frosted. Parsnips were once a common vegetable at the dinner table and they deserve to come back in style. In the 1800s parsnips were often used to make marmalade and wine. **Culture:** Sow seed in spring as soon as soil can be worked; sow within a few weeks of last spring frost at latest. Seeds may take 2–3 weeks to germinate and soil must not dry out. Radishes may be used to prevent soil crusting and to mark the location. Parsnips are even slower to germinate in hot soil and will be overwhelmed by weeds before they can germinate, so plant early! Plant ½ in. deep in raised beds and thin to 4–6 in. each way, or plant in rows 18 in. apart with plants thinned to 4 in. Soil should be well drained and not too rich in nutrients. **Harvest:** A heavy frost is necessary for full flavor development. Roots may be harvested or left in place during the winter for use in the spring. For a winter supply place roots horizontally in small boxes filled with garden soil or sand. Bring a box inside to thaw as needed. **Cooking:** Boil, fry, or roast. **Seed Savers:** Isolate varieties by ¼ mile for home use. For pure seed isolate by a minimum of ½ to 1 mile. **Packet:** 4 g unless otherwise stated (about 1690 seeds) sows 125 ft.

HARRIS MODEL 🌞 **OG** 120 days. Sweet, tender, bright white roots, 10–12 in. long, 3½ in. shoulders. Long a popular favorite. **#38102 Pkt (2 g) Limited quantities – order early! \$2.75**

HOLLOW CROWN (Sugar) 🌞 ⏳ 105 days. [Pre-1850] Wedge-shaped roots, 8–12 in. long, 2¾ in. at the shoulder. Excellent storage variety. **#38101 Pkt \$2.25**

TURGA 🌞 ⏳ **OG** 100 days [Hungarian heirloom] Flavorful, sweet, 5–7 in. stout parsnips with smooth white skin. Short, stout roots are good for heavy clay soils. **#38104 Pkt (2 g) \$2.75 BACK!**





Granex Hybrid



Yellow of Parma



Texas Early Grano

Dry Bulb Onions (seed) *Allium cepa*

Culture: Onions often only have a short window of time to grow before heat and/or lengthening days cause bulbs to stop growing and start drying down. To encourage fast growth, plant large, healthy seedlings into fertile, weed-free soil as early as soil can be worked. Onions require light, fertile, well-drained soil with lots of organic matter. Maintain soil pH 6–7. Soil that is too acid or alkaline will cause slow growth and late maturity. Onions are heavy feeders requiring abundant potassium and phosphorous for good bulb formation. Nitrogen should be abundant during the period of active leaf growth. Onions and weeds do not mix. Experiments have shown yield reductions of 4% per day in the presence of weeds, or 50% reduction of yield in 2 weeks. Cultivation should be shallow since onion roots are near the soil surface. A layer of organic mulch will help suppress weeds and will aid in maintaining moisture and nutrient levels. **Transplanting:** Sow seeds indoors, ¼ in. deep in flats in January through mid-March and transplant outdoors 3–4 in. apart in rows 12–16 in. apart. Do not prune the seedling tops as the harvest will be significantly decreased. To grow the largest bulbs possible, in areas with cold winters onions may be started -mid-November: in a cold frame or in the greenhouse, sow a thick batch of seeds, then transplant to garden around late February or as soon as soil can be planted. **Harvest:** When most of the tops have fallen over, pull onions, cure in partial shade for 2–3 weeks until necks have thoroughly dried. Clip tops to within 1 in. of the bulb. Breaking over the tops by hand to accelerate harvest harms the keeping quality of some varieties and helps the keeping quality of other varieties. **Pests and Diseases:** Practice crop rotation of at least 3 years to control pests and diseases. Compost all onion residues. **Long Day (LD) and Short Day (SD) Types:** LD types begin to form bulbs when day length is 14–16 hours. Plant LD types in spring from Virginia northward. Not all LD types can bulb up as far South as Virginia, but ours can. SD types begin to form bulbs when day length is 10–12 hours. SD types can be spring or fall-planted in Virginia, and fall-planted in the South. If started in a greenhouse, or started in the fall and kept refrigerated as sets, SD onions can be grown to small bulbs in the North. **Seed Savers:** Isolate varieties by a minimum of 150 ft. For pure seed, cage plants or isolate by ¼–½ mile. **Packet:** 3 g (about 700 seeds) sows 50 ft. direct seeded or 245 ft. as transplants.

GRANEX HYBRID (short day) 🌞 80 days. Similar to the Vidalia onion. Bulbs are large, thick, and noted for their exceptionally sweet flavor. Produces high yields and is resistant to pink root. Does especially well in the Mid-Atlantic and South. Widely adapted variety. **#66901 Pkt \$2.50**

NEW YORK EARLY 🌞 ⌚ **OG** 98 days. Intermediate to long day. A dependable and productive open-pollinated version of Early Yellow Globe maintained by commercial growers in Orange County, New York. The 2½–3 in. bulbs are good for early fresh market sales and suitable for medium term storage. **#66106 Pkt \$3.50 NEW!**

RED WETHERSFIELD (long day) ⌚ **OG** 100 days [Developed by farmers in Wethersfield, CT; grown by Jefferson at Monticello.] Large, flattened globes with deep purple-red skin. Fairly firm, pink-tinged white flesh with red concentric circles. Fine pungent flavor, a good keeper. **#66105 Pkt \$3.25**

TEXAS EARLY GRANO (short day) 🌞 ⌚ **OG** [1933, Texas heirloom, “The Mother of All Sweet Onions.”] This Vidalia-type onion is a good choice for the Mid-Atlantic and the South. Best started in the fall or winter and transplanted in early spring. Large top-shaped bulbs, thin skin, soft white flesh, with sweet mild flavor. Good resistance to splitting. Short keeper. **#66104 Pkt \$2.75**

YELLOW OF PARMA (Dorata di Parma) (long day) ⌚ 110 days. [Brought to Parma, Italy in 1896 by a seedsman from nearby Pavia.] Large white globes with golden skin, excellent storage variety. One of the best in our 2011 onion trials. **#66110 Pkt \$3.25**

YELLOW SWEET SPANISH (long day) 110 days. Large, dark yellow, globe-shaped bulbs. Flesh is creamy-white and mild-flavored. Thick necks should dry well before harvest. Use for bunching when young. Tolerates mildew and thrips. Bulbs don't keep long, best used fresh. **#66103 Pkt \$2.25**



Deep Purple



White Spear

Bunching Onions (seed)

Allium fistulosum & *Allium cepa*

Bunching onions are perennial onions which divide at ground level in the same manner as multiplier onions. Unlike potato onions they do not form large bulbs. The bases of bunching onions are slightly enlarged, like scallions. Once established, clumps need only be divided periodically. **Culture:** See Cultural Notes for Dry Bulb Onions. For easiest weeding, space clumps of 10 seedlings 6–12 in. apart. Bunching onions are cold-hardy and may be left in the ground year-round where the ground doesn't freeze. Where the ground does freeze, most varieties should be transplanted into a greenhouse or cold frame and moved out again in the spring. **Packet:** 1 g (about 450 seeds) sows 25 ft.

DEEP PURPLE 🌞 **OG** 60 days. A new development in bunching onions. This reddish-purple variety develops and retains its color throughout its growth period and through high and low temperatures. **#66503 Pkt \$2.75**

EVERGREEN HARDY WHITE 🌞 **OG** 60 days. This hardy white bunching onion is highly resistant to freezing and may be left in the ground year-round. Has resistance to thrips, smut, and pink root. This is a first-class perennial onion which needs only occasional division of clumps once established. **#66501 Pkt \$2.35**

WHITE SPEAR 🌞 60 days. This is the largest, most attractive variety of bunching onion. Produces thick white, cylindrical stalks 5–6 in. long, topped by 6 in. of blue-green leaves. Less winter-hardy than Evergreen, though perennial as far north as USDA zones 4–5. **#66502 Pkt \$2.25**

Perennial Onions: Multiplier & Potato

Allium cepa var. *aggregatum*

Perennial onions ship in the fall: September – November. We ship to northern-most areas first. Shipping surcharges apply – \$2 for one item, \$4 total for any two or more fall shipped items (including garlic and woodland medicinals).

Culture: Multiplier onions are hardy, productive perennials. According to the National Gardening Bureau, multiplier onions can produce a larger yield per area than any other vegetable except staked tomatoes. Multiplier onions produce a cluster of bulbs at ground level from a single planted bulb. The larger bulbs are saved for eating, and the medium and small bulbs are stored and replanted. Both potato onions and shallots can be grown in pots for forcing green onions during the winter. Multiplier onions exist in two horticultural forms: potato onions and shallots. Shallots may be distinguished from potato onions by the shape and division pattern of the bulbs. Shallots vary in their ability to produce seed, but potato onions rarely produce seed. There are several advantages of growing multiplier onions: (1) They are not as readily bothered by the onion fly as are seed onions. (2) Once you have enough potato onions or shallots you need not buy seeds or sets again. (3) Some types of multiplier onions are in demand as gourmet items in restaurants. (4) Potato onions and many shallots store well, and can withstand subfreezing temperatures in every area of the continental U.S. when properly planted. **Multiplier Onions Starter Package:** Multiplier onions are sold by weight rather than bulb count. Bulb size varies according to crop conditions and bulbs are usually supplied as mixed sizes. Your starter package includes a free 4-page growing guide which covers perennial onions and garlic. **U.S. shipping addresses only.**

EGYPTIAN WALKING ONIONS (Tree Onions) (var. *proliferum*) 🌞 ⌚ OG Grows well all through North America. The onion to plant if you always want onions. Egyptian Walking Onions grow perennially in beds. The hardy bulbs set bulblets on stalks. Air-bound bulblets will sprout new smaller stalks, which fall over and replant themselves, hence the name Walking. Bulbs can be harvested over the fall and winter. Green onions can be harvested selectively as they grow. Plant them where you intend to have them for a long time, as they are quite hardy. They tend not to yield very much the first year, but after that they will keep you supplied with onions. Planting instructions included. **#66604 Starter Package (1 oz) \$9.95**



Egyptian Walking Onion

WHITE MULTIPLIER ONION 🌞 ⌚ E Thumb-sized white-skinned bulbs produce 6–14 green onion sprouts. Larger than the Japanese multiplier. Will sprout naturally in the fall. **#66603 Starter Package (4 oz) \$8.50**



Yellow Potato Onion

YELLOW POTATO ONION (Hill, Mother, Pregnant Onion) 🌞 ⌚ OG [In 1982 SESE reintroduced an heirloom strain dating prior to 1790.] Produces onions up to 4 in. in diameter under good conditions, and 3 in. in diameter under average conditions. Flavorful, yet not strong. This has always been a popular variety with our customers. The Yellow Potato onion has good drought resistance, pink root resistance, and is widely adapted for different growing regions, except Florida and southern Texas. Especially valued for the keeping quality of the small and medium-sized bulbs, which keep 8–12 months under good conditions. We've kept small bulbs up to 18 months under ideal conditions. Some old-timers grow this heirloom onion exclusively because it provides all the onions they ever need. **#66601 Starter Package (8 oz) \$11.95**

Shallots *Allium* spp.

Shallots are planted and harvested in essentially the same manner as potato onions. They have a delicate, mild flavor and some varieties are especially valued in gourmet cooking. Our shallots are widely adapted and do not require special day lengths to yield well. **Note:** Shallots are shipped only in September and October.

FRENCH RED SHALLOT 🌞 OG (*A. cepa* var. *aggregatum*) These shallots have reddish-pink bulb scales and a pale, purple-pink flesh. The size of mature bulbs ranges from 1–2 in. in diameter. **Note:** This should not be confused with the gray French shallot which produces a prolific amount of tough-skinned, undersized bulbs in the middle and southern U.S. latitudes. The French Red shallot is more widely adapted and has superior flavor, though it does not keep as well as other shallots. Valued in gourmet cooking and fine restaurants. **#66701 Starter Package (8 oz) \$9.50; #66701A (24 oz) \$22.50**

PERENNIAL ONION SAMPLER 🌞 E Excited about getting started with perennial multiplying onions? Let us pick 4 stars from our trial gardens to begin your exploration. 1 oz topsetting, ¼ lb white shallot, ¼ lb red/brown shallot, and ¼ lb yellow potato onion. Each variety will be labeled. Yields up to 8 lbs in favorable conditions. Also included is SESE's Garlic and Onion Growing Guide. **#92505 \$29.50**

Perennial Leeks

Allium ampeloprasum

PERENNIAL LEEKS (Oepri, Perlzwiebel) 🌞 ⌚ OG Hardy perennial leek. Leaves die back in July/August and resprout in September. Makes loads of little bulbs (~5–20 per plant) that will also resprout. Young greens can be eaten all winter, or left to mature until February and then eaten as a slender sweet leek all spring. Plants may also form small seeds some years, depending on weather and location. (Here in Virginia, so far they've seeded once in 7 years.) Besides being started from seeds, the plants can also be propagated by dividing the bulbs in spring or fall; bulbs should be spaced out every few years to avoid overcrowding. **#66801 Starter package (2 oz, 12–25 bulbs) \$9.95**



GREY GRISELLE SHALLOT 🌞 ⌚ OG (*A. oschaninii*) 180 days. [French heirloom] Prized by French gourmet chefs, these small, teardrop-shaped (1 × 1½ in.) bulbs have a hard, grey skin and tender, pinkish-white flesh. They have a distinctive, rich, earthy smell, and mild, delicious flavor. Grey shallots are considered by many to be the only "true shallot." **#66708 Starter Package (4 oz) \$8.50**



French Red Shallot



Sugar Snap



Sugar Daddy



Green Arrow

Peas *Pisum sativum*

Culture: Peas are a fast-maturing cool-weather crop. In the Mid-Atlantic region spring-planted peas produce a better quality crop than fall-planted peas. Spring planting is also better because the vines are more resistant to freezing than the pods, which are more likely to freeze as they mature in the fall. Sow peas as soon as the soil can be worked. Soil should be well drained with pH in the range of 6.0–6.8. Peas require a soil rich in phosphorus and potassium for good production. Too much nitrogen causes lush vine growth at the expense of pod production. Sow seed 1 in. deep, ½–1 in. apart in double rows 4 in. apart. Thin to 2 in. apart. Single or double rows should be planted 2 ft. apart for dwarf varieties and 2½–3 ft. apart for tall varieties. Support tall varieties on a trellis or fence, or use well-branched brush stuck into the ground. Peas normally do not need to be watered unless the soil is consistently dry at the time of pod production. **Harvest:** Pick as soon as pods are full. The sugar in peas converts to starch soon after harvest, so to keep the sweet flavor, use or process within two hours. **Diseases:** Peas are susceptible to a variety of diseases, most commonly in soils that have grown peas for many years. If disease is a problem, use resistant varieties and follow a 5-year rotation. **Seed Savers:** Isolate varieties by a minimum of 50 ft. for home use. For pure seed isolate by 150 ft. **Packet:** 1 oz (28 g) (90–220 seeds, depending on variety) sows 12–20 ft.

Snap Peas *This class of peas was developed by Dr. Calvin Lamborn at Gallatin Valley Seed Co. Snap peas originated by breeding the sweet pea Mammoth Melting Sugar with a chance mutant of a popular freezing pea called Dark Skinned Perfection. For home gardeners, snap peas represent one of the more significant breeding advances in fifty years (though edible-podded peas can be found in old seed catalogs). Snap peas have many desirable qualities: excellent disease resistance, thick pods that snap like snap beans and remain sweet and tender when mature. Snap peas more than double the amount of food produced by a crop of peas. Culture: Same as other green peas. Germination Note: Because snap pea seeds have a high sugar content, the seed may rot in cold soil before germinating. We recommend pre-sprouting the seeds for early-season plantings in cold soil. Harvest: Harvest when pods are filled out and peas inside are full size. Strings can be removed while picking by holding the vine in one hand and pulling the pod upward and off the vine with the other hand. Preparation: Shelling isn't necessary since pods and peas are eaten together like a snap bean. The small strings along the pod sutures are not noticeable when eaten raw, but they should be stripped off before cooking. Flavor is excellent, but is easily destroyed by overcooking or canning. To cook snap peas, steam or stir-fry about 3 minutes or until pods appear dark green or water-soaked. Snap peas freeze well, but should be thawed before heating, or eaten as is. Thawed snap peas are heated to serving temperature, but are not cooked. The major problem with snap peas is that they are so good that most of them are eaten in the garden, leaving few to bring to the kitchen table! Packet: 1 oz. (28 g) unless otherwise stated (about 100 seeds) sows 12–20 ft.*

AMISH SNAP 🌞 ⌚ **OG** 62 days. [Amish heirloom predates the more recent Sugar Snap varieties.] Tall vines have excellent quality and very sweet flavor. Vigorous vines yield many medium-sized deep-green pods. **#15502 Pkt \$2.50**

CASCADIA **OG** 60 days [Bred by Dr. Jim Baggett at Oregon State U.] 32 in. vines produce a plentiful crop of sweet, succulent 3½ in. pods. Resistant to powdery mildew and pea enation virus. **#15506 Pkt \$2.50; #15506F (¼ lb) \$4.25; #15506G (½ lb) \$6.75; #15506H (1 lb) \$9.25**

SUGAR ANN 🌞 **OG** 56 days [1984, AAS Winner] Extra-early. Crisp, flavorful 3 in. snap peas. Compact 2 ft. vines don't require trellising. Also good for fall crop. Freezes well. **#15507 Pkt \$2.50; #15507F (¼ lb) \$4.25; #15507G (½ lb) \$6.75; #15507H (1 lb) \$9.25**

SUGAR DADDY 🌞 **OG** 65 days. The first modern stringless snap pea to be developed, though not as flavorful as other snap peas. 24–30 in. vines with thick-fleshed double pods. Pod set is concentrated at the top for easy harvest. **#15503 Pkt \$2.35; #15503F (¼ lb) \$4.25**

SUGAR SNAP 🌞 **OG** 70 days. [1979, AAS winner.] The best flavored snap pea. 3 in. pods on 6–8 ft. vines. Tolerant of pea wilt but not Powdery Mildew. Highly recommended. **#15501 Pkt \$2.50; #15501F (¼ lb) \$4.25; #15501G (½ lb) \$6.75; #15501H (1 lb) \$9.25**



Cascadia

Shelling (English) Peas

Wrinkle-seeded peas are sweeter and earlier than smooth-seeded peas and maintain picking quality longer. Use these peas for shelling and eating fresh.

GREEN ARROW 🌞 ⌚ **OG** 68 days. [English heirloom] This favorite variety for home gardeners produces loads of 4–5 in. pods full of plump, sweet, dark green peas on 30 in. plants. Double pods set heavily at the top of the plant for easy picking. Excellent fresh flavor holds well for canning and freezing. Resists wilt and mildew (DM, FW, RR, & LCV). **#15204 Pkt \$2.50; #15204F (¼ lb) \$4.25; #15204G (½ lb) \$6.75; #15204H (1 lb) \$9.25**

LITTLE MARVEL (Improved American Wonder) ⌚ 62 days. [1908] Dwarf, 16 in. vines produce double-borne pods. 3½ in. pods contain 6–7 peas. Resistant to fusarium wilt. An old dependable variety. **#15201 Pkt \$2.25; #15201F (¼ lb) \$3.75; #15201G (½ lb) \$6.25**

WANDO 🌞 68 days. [1943] Popular since its introduction. Heat- and cold-resistant, the most productive pea for late sowings where heat is a problem. Recommended especially for southern and coastal regions. 24–30 in. vines bear 3½ in. pods filled with 7–8 dark-green, medium-sized peas. Use fresh or frozen. **#15202 Pkt \$2.25; #15202F (¼ lb) \$3.75; #15202G (½ lb) \$6.25**



Oregon Giant

Snow Peas

Snow Peas are harvested before the pods fill out. They are eaten along with the pods either raw or cooked. Often cooked in Asian dishes. For best quality, pods should be harvested at least twice a week.

MAMMOTH MELTING SUGAR **OG** 70 Days. Wilt-resistant vines grow to 5 ft. A 35 ft. row can yield as much as a bushel. Sweet, flavorful pods hold their quality even when picked a bit late. **#15301 Pkt \$2.35; #15301F (¼ lb) \$4.25**

OREGON GIANT **OG** 70 days [Improved selection of old favorite Oregon Sugar Pod II.] One of the best yielding snow peas. Giant (5 in.) pods have mild, sweet flavor. 3 ft. vines resist common wilt, mosaic virus, powdery mildew. **#15302 Pkt \$2.50; #15302F (¼ lb) \$4.25; #15302G (½ lb) \$6.75; #15302H (1 lb) \$9.25**

Southern Peas (Cowpeas)

Southern peas, cowpeas, field peas: *Vigna unguiculata*

Black-eyed peas: *Vigna unguiculata unguiculata*

This vegetable seems to have a different name in each section of the country. Southern peas are also called cowpeas, field peas, crowder peas, and black-eyed peas. By whatever name you call them, they're an old favorite in the South and can be grown wherever both days and nights are warm for a period of 60–90 days. **Culture:** Sow seed 1

in. deep, 2 in. apart in rows 3–6 ft. apart, thinning to 4 in. apart. Vining varieties are very vigorous and drought resistant, but they should be given extra room, or trellised, or planted so they can climb stalks of dent corn. Southern peas have cultural requirements similar to beans. They need warmer soil, so wait until 3–4 weeks after last frost to plant. Need full sun and a warm growing season. For best results provide a well-drained soil, with pH in the range of 5.5–6.5. Do not apply nitrogen, which will result in poor yield and lush foliage. The ability of southern peas to grow in poor soil is quite remarkable – many varieties are also used as cover crops – and they are relatively free of insects and disease in the Mid-Atlantic. **Harvest:** For fresh use, harvest when seeds have filled the green pods, but before seeds have hardened. For dried use, make sure to harvest dried pods before rain or else seeds will mold. Let dried pods finish drying under cover in a rodent-proof space. **Preparation and Use:** Can be boiled, frozen, canned, or dried. Green seeds can be roasted like peanuts. Scorched seeds can be used as a coffee substitute. Leaves may be used as a potherb. **Animal Pests:** Deer love them. Fence off crops or cover plants with row cover when pods emerge. **Insect Pests:** Weevils sometimes infest dried seed. To kill weevils, freeze thoroughly-dried seed in sealed containers for 48 hours. **Seed Savers:** Isolate from southern peas and asparagus beans by a minimum of 50 ft. for home use. For pure seed isolate a minimum of 150 ft. **Packet:** 1 oz (28 g) unless stated (about 85–270 seeds, depending on variety) sows 15–45 ft.



Creel Crowder



Queen Ann Blackeye Pea

BIG RED RIPPER 🌞 ⌚ 🌱 70 days. [VA and NC heirloom] Good flavored table pea with 10 in. pods containing as many as 18 large peas per pod! Use fresh or dried. Reddish-green pods are borne high and are easy to see in the foliage. Resistant to very hot, dry summers. Vigorous, sprawling vines. Very popular with our Texas customers. #16107 Pkt (132 seeds) \$2.50

CALICO CROWDER (Hereford Pea, Polecat Pea) 🌞 ⌚ 🌱 79 days. One of the more flavorful southern peas, and one of our favorites. Peas are buff-colored with maroon splashes. Vigorous, sprawling vines. #16101 Pkt (140 seeds) \$2.75

COLOSSUS Unavailable for 2014.



Big Red Ripper

CREEL CROWDER 🌞 ⌚ 🌱 [Family heirloom of Cheryl and Gary Hughes, from Gary's great-uncle R. E. Creel, a truck farmer in Warrior, Alabama in the 1930s.] 6 in. curved pods turn golden yellow when dry, large brown seeds. Semi-vining plants, very productive! #16120 Pkt (125 seeds) \$2.50 **NEW!**

FAST LADY NORTHERN SOUTHERN PEA 🌞 ⌚ 🌱 58 days. Carol Deppe selected this small, white lady pea in Oregon to mature fast in the NW's cool summers, but it handles Southern summers as well! Great for short-season areas. 7–8 in. long, yellow pods are easy to pick and shell. Bushy, semi-erect plants. Tender, tasty seeds cook fast without any soaking. #16124 Pkt (14 g, 125 seeds) \$2.50 **Limited supply – order early!**

HERCULES Unavailable for 2014.

IRON AND CLAY Unavailable for 2014.

KNUCKLE PURPLE HULL Unavailable for 2014.

MACKEY PEA 🌞 ⌚ 🌱 [E. Texas heirloom, seed-stock thanks to Mike Neder.] Similar to pinkeye purple hull, semi-bush plants are drought-resistant and also hold up well in cooler fall temperatures. 6-1/2 in. pods, 8-15 seeds/pod, pods turn beige when dry. Seeds have a flavor between blackeye peas and cream crowders, good fresh or dried. Mike and Lola say they like them best when the seeds are still green, just before the pods turn dry! #16126 Pkt (120 seeds) \$2.50 **NEW!**

MISSISSIPPI SILVER 🌞 🌱 61 days. Widely adapted, excellent performer in hot humid climates. 6–7 in. pods are silver-colored, occasionally streaked with rose. Large, light brown seeds, easy to shell. #16102 Pkt (153 seeds) \$2.50; #16102F (¼ lb) \$5.75

OZARK RAZORBACK 🌞 ⌚ 🌱 65 days. [Developed by Horus Botanicals of Salem, AR.] Very colorful red-and-white calico peas with good flavor. Smaller seeds and shorter (3 ft.) vines than Calico Crowder. 7–8 in. pods. #16115 Pkt (214 seeds) \$2.75 **BACK!**

PEKING BLACK CROWDER 🌞 ⌚ 🌱 69 days. [From the Southern Seed Legacy collection via grower Harry Cooksey.] There is a bit of mystery about this variety's origins. But there is no doubt that it produces an abundance of delicious black crowder-type peas on vigorous disease-free plants. 8–9 in. pods. #16110 Pkt (125 seeds) \$2.50; #16110F (¼ lb) \$5.75

PIGGOTT PEA 🌞 ⌚ 🌱 60 days. [Grown by the Piggott family in Washington Parish, LA since the 1850s. For a long while the family kept this flavorful seed all to themselves!] Early and productive, this great-tasting variety is good fresh or dried. 6 in. pods have medium-size brown seeds with light speckling. Long vines up to 8 ft. are vigorous and drought-resistant. #16127 Pkt (120 seeds) \$2.50; #16127F (¼ lb) \$5.75 **NEW!**

PINKEYE PURPLE HULL 🌞 🌱 65 days. An early, heavy-yielding, semi-bush variety with good disease resistance. Concentrated set of 6–7 in. dark purple pods, buff-colored peas with purple or pink eyes. For canning, freezing, or fresh eating. Very popular. #16108 Pkt (170 seeds) \$2.75; #16108F (¼ lb) \$6.50

QUEEN ANN BLACKEYE PEA 🌞 ⌚ 60 days. [VA/AES.] Dependable and heavy producer. Highly recommended for green shell or dry use, freezing, or canning. Can be grown in most northern states. (Note: this used to be a more compact plant, but the commercial strain has become much more viney, though it's still as early as ever!) 7 in. pods. #16103 Pkt (127 seeds) \$2.25; #16103F (¼ lb) \$4.25; #16103G (½ lb) \$6.25

ROUGE ET NOIR (Red and Black) 🌞 ⌚ 🌱 65 days. [Heirloom from Washington Parrish, LA.] Similar to Peking Black but slightly earlier. Large seeds are red when fresh, drying to black. Vigorous, semi-vining plants. Food historian William Woys Weaver notes that in Louisiana these peas are often cooked with limas and green peanuts. #16118 Pkt (122 seeds) \$2.50

Southern Peas continue on the next page.



Tohono O'odham



White Acre

Southern Peas Continued.

TOHONO O'ODHAM (Papago) 🌞 ⏳ 🌱 85 days. [SW Native American heirloom.] Highly drought- and heat-tolerant variety often used for summer cover crops. 6–7 in. purple-tinged pods. Earthy-flavored seeds have black and white markings like Holstein cows. #16119 Pkt (170 seeds) \$2.50

WASHDAY 🌞 ⏳ 🌱 60 days. [1800s. Quick-cooking seeds made for a faster meal on busy washdays!] Medium-size tan peas, 5–6 in. pods, half-runner vines. Very productive, pods borne in clusters of 3–4 for easy picking. #16112 Pkt (180 seeds) \$2.50

WHIPPOORWILL 🌞 ⏳ 🌱 72 days [Brought to the Americas from Africa during the slave trade. Grown by Jefferson at Monticello.] Once the standard for southern peas, this variety is drought-tolerant and will grow in almost all soils. 5 ft. vines produce extended harvests of 7–9 in. green pods. Small seeds are light brown with dark speckles, good eaten green or dried. #16111 Pkt (170 seeds) \$2.75; #16111F (¼ lb) \$6.25; #16111G (½ lb) \$10.50

WHIPPOORWILL, STEELE'S BLACK 🌞 ⏳ 🌱 75 days. [OK/AR family heirloom] 6 in. pods with grey-black speckled seeds. Vigorous vines best trellised or given plenty of room to sprawl, as the vines will produce several harvests as they continue to grow. #16121 Pkt (208 seeds) \$2.75

WHITE ACRE 🌞 ⏳ 🌱 62 days. High-yielding heirloom southern pea has superior flavor. Quick early growth and dense foliage reduces much of the need for weeding. 7–8 in. pods, small white seeds, 18–25 peas/pod. #16109 Pkt (274 seeds) \$2.75

ZIPPER CREAM 🌞 🌱 62 days. [1972, FL AES. Thanks to Bob Bulluck for our seedstock!] Southern favorite. Bushy 2–3 ft. plants bear prolifically. 6–9 in. pods with large, creamy-white seeds, 18–20 seeds/pod, easy to shell. Unusually, seeds have a taste between English peas and cowpeas when fresh. #16116 Pkt (116 seeds) \$2.50; #16116F (¼ lb) \$5.75

Peanuts *Arachis hypogaea*

History: Originally from Brazil, peanuts were brought to France and Africa, and then later introduced into the U.S. during the 1700s. The first commercial peanuts were grown near Wilmington, NC, around 1800. **Culture:** Shell out the seeds and sow 1–2 in. deep, 6–12 in. apart, in rows 30–36 in. apart, thinning to 12 in. apart. If planting in hills, plant 3 nuts per hill, 10–12 in. apart in hills 2–3 ft. apart. Loose, well-drained soil is important for good germination, and a soil pH of 5–6 will give the best results. Plant a month after last frost once soil has warmed up. Peanuts transplant well, and can be started indoors 3–4 weeks before transplanting out. (Even when direct sowing, we find it useful to start a few seeds in pots for transplanting out to fill any gaps in the rows.) Peanuts are slow growing at first, so keep the seedlings well weeded. A useful technique is to inter-plant with a fast-maturing weed-suppressing crop (radishes, green onions, lettuce, cilantro) that will be harvested before the peanut plants grow large enough to need the space. Peanuts require 110–140 days of hot weather and ample rainfall to yield a good crop. When plants are 12 in. high, hill them up with loose soil as you would with potatoes, and mulch between the rows. **Harvest:** Harvest during a dry spell in October or right after a light frost. (In the Deep South, peanuts may need to get harvested earlier to keep pods from sprouting in cold/wet soil late in the season.) If weather and critters allow, dig vines and let them sun-dry for several days before pulling pods off. Cure indoors in a rodent-proof space for 2–3 weeks before storing. **Packet:** Peanuts are sold in the shell to preserve seed freshness. See variety descriptions for packet weights. **Peanuts are sold in shell. Cannot ship to California or Canada.**

CAROLINA BLACK 🌞 ⏳ 🌱 110 days. [Introduced 1999 by SESE from seed sent by Derek Morris.] One of the varieties grown during the 1800s was the African peanut (also known as the N. Carolina peanut). It may have been a black peanut, possibly the same as 'Carolina Black.' According to food historian William Woys Weaver, the black peanut may have been used as a substitute for Black Bambarra (African ground nut) by the black community. Black Bambarra is important in African folk medicine as an aphrodisiac. The N. Carolina climate won't support black Bambarra, but black peanuts grow there without difficulty. Carolina Black produces sweet-tasting, black-skinned peanuts that are slightly larger than Spanish peanuts. 2–3 seeds/pod. #17103 Pkt (28 g, 45 seeds) \$4.50; 17103F (¼ lb) \$8.50

CARWILE'S VIRGINIA 🌞 ⏳ 🌱 120 days. [Introduced 1989 by SESE.] Family heirloom from SW Virginia since 1910. Grown by Frank Carwile for over 75 years since he was given this peanut by a traveler when he was 8 years old. He later tried other varieties but found none with a better flavor. 2–4 seeds per pod. Plants have average disease resistance but excellent production and drought resistance. #17101 Pkt (28 g, 40 seeds) \$4.50; #17101F (¼ lb) \$8.50

GEORGIANIC 🌞 ⏳ 🌱 150 days. [2006 USDA/ARS & U. of GA] Bred for organic growers, Georgianic has excellent disease resistance and sprawling runner growth that helps suppress weeds. Red-skinned seeds with good flavor. 1–2 seeds per pod. Late maturity, best for Coastal areas and the Deep South. #17106 Pkt (28 g, 37 seeds) \$4.95



Schronce's Deep Black; Carwile's Virginia

SCHRONCE'S DEEP BLACK 🌞 🌱 110 days. [Selected since 1980 by NC gardener Gordon Schronce. Seedstock sent by his son Arty.] Black peanut selected for larger seeds with darker (violet-black) skins than Carolina Black and 3–4 seeds per pod. Very productive. Gordon's favorite way to serve these is to fry up a mix of black and red peanuts in canola oil. #17108 Pkt (28 g, 42 seeds) \$4.95; #17108F (¼ lb) \$8.50; #17108G (½ lb) \$14.50

TALBERT SMALL RED Unavailable for 2014.

TENNESSEE RED VALENCIA PEANUT (Valencia Tennessee Red) 🌞 ⏳ 🌱 110 days. [Pre-1930] Rich, sweet peanuts with red skins. 2–3 seeds/pod. Easy to grow without hilling, even in clay soils. An early variety for those who have trouble maturing Virginia-type peanuts. #17104 Pkt (28 g, 40 seeds) \$4.95; #17104F (¼ lb) \$8.50

TEXAS RED AND WHITE Unavailable for 2014.

VIRGINIA JUMBO Unavailable for 2014.

Peppers *Capsicum annuum*, unless noted

Culture: Sow seeds 8–10 weeks before the last frost. Plant seeds ¼ in. deep in well-drained soil in shallow flats. Maintain soil temperature at least 75–85°F for good germination. Peppers won't germinate in cold potting soil – heat makes a big difference in seeds germinating in 5 days, or seeds taking up to 20 days! (Since germination can be slower if seeds don't have enough heat, make sure to sow extra seeds in case germination is low.) Don't overwater seeds or they may rot. Transplant to 3 in. pots as soon as several leaves have developed. Maintain day temperature 75–80°F, and night temperature at least 65°F. Water plants with warm water. Transplant again to larger pots if the seedlings become too large. Peppers need to have an uncrowded root system or subsequent yields will be reduced. Harden the plants by giving them plenty of light and setting them outside for a few hours on warm days. Be careful not to let the plants wilt. Don't rush the season: a good rule of thumb is to transfer peppers to the garden after the dogwood blossoms have fallen, or when average soil temperature is 65°F or above (usually a month after last frost). Space plants 18–24 in. apart in rows or blocks. Wait a month to mulch peppers so that the soil can heat up. Small-fruited varieties tolerate hot humid conditions better than large-fruited varieties. Once flowering begins, fertilizer should be withheld; otherwise, flowers may drop without setting fruit. Other factors causing flower drop are low humidity (sometimes caused by wide spacing), poor pollination, full fruit set, or night temperatures above 80°F or below 65°F. In the greenhouse, pollinate peppers the same way tomatoes are pollinated. Maintain high levels of phosphorus for sustained yields. Once fruit production begins, short stakes or small tomato cages may be necessary to prevent large-fruited varieties from falling over. **Flavor:** Peppers are fully ripe after turning color. Although all peppers may be eaten in the green stage, ripening to red, yellow, etc. increases flavor and nearly doubles the vitamin C content. **Extended Harvest:** Mature plants have good vigor in fall, so cover plants on frosty nights for 1–2 weeks to extend the harvest season. Then, before the first killing frost, uproot plants and place the roots in a bucket of water and store in a cool location to extend harvest by one month, or grow the variety Doe Hill Golden Bell which is an excellent keeper. **Diseases:** Peppers are fairly disease-resistant, but are susceptible to anthracnose, bacterial leaf spot, and tobacco mosaic virus (TMV). Use resistant varieties and control aphids. TMV may not kill plants but will greatly reduce the yield. Keep cigarettes out of the garden and greenhouse. **Physiological Diseases:** Sunscald is common on varieties that have sparse foliage. Blossom-end rot is rare in peppers, and is due to inadequate calcium supply or uneven supply of water. **Greenhouse Pests:** Similar to treatment of tomato pests. **Seed Savers:** Wear gloves when collecting seeds from hot peppers. Isolate sweet varieties by 150', and hot and sweet varieties by 300 ft. **Note:** Days to maturity are days after transplanting. Dates are for green peppers; for ripe peppers, add a month. **Packet:** 0.5 g unless stated (about 60–100 seeds, depending on variety) sows 35–100 ft. of transplants.



California Wonder

Red Bell Peppers

BULL NOSE Unavailable for 2014.

CALIFORNIA WONDER 🌞 ⌚ **OG** 75 days. (green > red) [1928] Widely adapted variety, well-known and preferred by many market growers and gardeners. A smooth, blocky bell, mostly 4-lobed, with thick walls. Fruits up to 4 × 4¾ in. Foliage provides good cover for fruits. Tobacco mosaic resistant. **#46102 Pkt \$2.50; #46102B (3 g) \$5.50**

JUPITER 🌞 **OG** 75 days. (green > red) One of the largest and best sweet bell peppers. Sturdy 3–5 ft. plants have an excellent canopy of dark green leaves to protect the high yields of 4 in. fruits. Excellent drought resistance. Great for stuffing. **#46134 Pkt \$2.95**

KEYSTONE RESISTANT GIANT **OG** 79 days. (green > red) A California Wonder type of pepper with large, blocky, pendant fruit (3 × 3½ in.). Mosaic resistant. Heavy foliage reduces susceptibility to sunscald. Thick stems hold up under heavy fruit load. Well suited to the Mid-Atlantic, but not recommended for Deep South. **#46106 Pkt \$2.95**



Jupiter

NAPOLEON SWEET **OG** 90 days. (green > red) 6–7 in. long bells with sweet, mild flavor. Very productive, tasty thick fleshed fruit can be used fresh, dried or for frying. **#46130 Pkt \$2.75**

WORLD BEATER (Ruby Giant) ⌚ **OG** 72 days. (green > red) [Pre-1912. Developed from a cross combining the size and production of Chinese Giant with the shape and color of Ruby King.] Tall plants produce fruits averaging 2 × 3 in. Fruit is thick-fleshed, and very sweet when red. **#46108 Pkt \$2.95**

Nematode-Resistant Red Bells

The first nematode-resistant bell peppers were introduced by Southern Exposure Seed Exchange. They were developed by Drs. Fery, Duke, and Thies at the USDA, Charleston, SC. Many gardeners in the South have found it difficult or impossible to grow sweet bell peppers because of nematode problems. Previously they had to sterilize their soil or find alternative growing sites. Nematode-resistant varieties now make it easy for organic growers and home gardeners to grow bell peppers.

CAROLINA WONDER 🌞 **OG** 75 days. (green > red) [Introduced by SESE 1999.] The best nematode-resistant bell for home gardeners. Foliage, fruits, and yields are very similar to California Wonder. This variety is a potentially valuable line for developing other nematode-resistant bell peppers. It is also less prone to developing fungus in the seed cavity. The premium-grade, 3- and 4-lobed, fruits weigh ¼–½ lb and measure 3 × 4 in. Sweet flavor even when green. **#46123 Pkt \$2.95; #46123B (3 g) \$7.50 Seed grown and stewarded by Twin Oaks Seed Farm in Louisa, VA.**

CHARLESTON BELLE 🌞 **e** 67 days. (green > red) [The first nematode-resistant bell pepper. Introduced by SESE 1998.] 18 in. compact plants. Fruits are virtually identical to Keystone Resistant Giant, 4 oz. fruits measure 3¼ × 3 in. **#46121 Pkt \$2.50**



Carolina Wonder



Napoleon Sweet



Golden Cal Wonder



Kevin's Early Orange



Doe Hill Golden Bell



Melrose

Yellow & Orange Bell Peppers

CORONA **OG** 68 days. (green > golden orange) [Dutch variety, 1991] Fancy, flavorful, very sweet bell pepper often featured in gourmet produce markets. Medium-sized, 3½ in. fruits are 3- to 4-lobed, averaging 6–7 oz. Fruit stem separates easily from plant for trouble-free harvest. Choice variety for salad use. Good foliage cover of fruits. Mosaic resistant. **#46104 Pkt \$3.25 Back!**

GOLDEN CAL WONDER **OG** 72 days. (green > gold) Widely adapted and similar to California Wonder. The thick-walled, golden ripe fruits average 4 × 5 in. Does well in the Mid-Atlantic. **#46105 Pkt \$2.25**

KEVIN'S EARLY ORANGE BELL **OG** 70–80 days. (green > orange) [Selected by Ashland Farmers Market growers for taste and earliness.] Medium, thick-walled bells, 3 × 3½ in. The same fine taste as Orange Bell but 2 weeks earlier and with slightly improved yields. Good foliage cover. **#46132 Pkt \$2.75**

ORANGE BELL **OG** 90 days. (green > orange) [Seed from Craig LeHoullier in NC.] Large, thick-walled, sweet bells, 3½ × 4 in. Though later-maturing, the quality and flavor is one of the best orange bells we've grown. An outstanding variety. **#46120 Pkt \$2.75**

YELLOW BELLE **OG** 65 days. (yellow > yellow-orange > crimson red) Mostly four-lobed, 2½ × 3 in., thick flesh, borne erect on the plant. Heavy foliage, compact growth, and very attractive. In Southern areas fully ripe peppers may develop fungus in the seed cavity during hot weather. A first-class salad pepper, very reliable and heavily productive. **#46109 Pkt \$2.95**

Chocolate & Purple Bells

PURPLE BEAUTY **OG** 80 days. (green > purple > deep red) Medium-sized bells, 3 × 3 in., thick flesh, good foliage cover. Compact plants are mosaic resistant. On their way to deep red, the peppers stop and linger at a dark purple color (lime green inside) that's lovely in salads. **#46140 Pkt \$2.50; #46140B (3 g) \$6.50**

SWEET CHOCOLATE (Choco) **OG** 86 days. (green > chocolate brown) Medium-sized, shiny, chocolate-cherry-colored bells, 2½ × 4½ in., 3-lobed. Unusual dark maroon interior fruit color. Extremely productive, continuous fruiting, very disease resistant. Stake tall plants for best production. **#46103 Pkt \$2.75; #46103B (3 g) \$7.50**



Sweet Chocolate

Early Season Bells & Sweet Frying Peppers

DOE HILL GOLDEN BELL **OG** (green > orange) [Pre-1900 family heirloom from the Doe Hill area in Highland County, VA.] 4 to 6-lobed bright orange, flattened bells, 1 × 2¼ in. High yielding, 24 in. plants are widely adapted and disease resistant. The flavor is sweet with a fruity, multidimensional quality. Fruits keep well. **#46126 Pkt \$2.75**

GAMBA **E** 62 days. (green > red) Excels as a frying or stuffing pepper. Very thick, meaty flesh holds up well and sweetens during cooking. Our favorite for sweet, stir-fried peppers. Flattened bells, 3–3½ in. in diameter and 1½–2 in. deep with rich, deep-red color. **#46116 Pkt \$2.50**

MARCONI **OG** 80 days. (green > red) Fabulous yields with this 7 in. horn shaped Italian heirloom. Great for frying, drying, or using fresh in salads. Very sweet whether green or red, stands up well to the heat. **#46110 Pkt \$2.25**

MELROSE **OG** (green > red) [Heirloom Italian frying pepper discovered in Melrose Park, IL.] Productive plants full of 2 × 4 in. peppers that turn brilliant red early. Very sweet flavor, rich and full-bodied. Excellent for salads, roasting, and stir-frying. **#46133 Pkt \$2.75; #46133B (3 g) \$7.50**

Extra-Early Sweet Peppers

ASHE COUNTY PIMENTO 🌞 ⌚ **OG** 70 days. (green > red) [Revived by NC seed saver Rob Danford.] One of the few peppers that reliably produces well in the short Smoky Mountain growing season (150 days or less). An incredibly sweet, bright red, thick-fleshed pimento pepper, 4 × 1½ in. Great raw, as well as for cooking, roasting, and canning. Small plants can be spaced closer (18 in. apart). **#46136 Pkt \$2.95**

EARLY HUNGARIAN SWEET (TH 122) 🌞 **OG** 55 days. (creamy white > red) [Seed from Dr. Terry Berke at the Asian Vegetable Research Center. Introduced by SESE 1999.] An extra-early large wax, Hungarian sweet pepper. Similar to Feherozon except that plants are taller (14–18 in.) and fruits are slightly longer (2½ × 4 in.). **#46125 Pkt \$2.75**



Ashe County Pimento

FEHEROZON 🌞 **OG** (creamy white > orange > red) 55 days. [Seed from Dr. Terry Berke at the Asian Vegetable Research Center. Introduced by SESE 1999.] An extra-early, large wax, Hungarian sweet pepper with compact growth and concentrated fruit set. Dwarf plants are only 12–15 in. tall, yet produce an early yield of 7 fruits per plant on the first harvest. Thick-walled pointed bells, 2½ × 3½ in. Excellent variety for container gardens, early crops, and short-season areas. **#46124 Pkt \$2.75**



Lipstick

LIPSTICK **OG** 55 days. (green > red) [Johnny's Selected Seeds] Early and productive, a great choice for short season areas. Chunky triangular peppers, 2 × 2½ in., on 30 in. plants. Good flavor, especially in cooler areas. **#46139 Pkt \$2.75**

Spice Peppers

AJI DULCE 🌞 ⌚ **OG** (*C. chinense*) 111 days. (green > orange-red > red) [Venezuelan heirloom. Seed source from Donna Hudson in TN.] Has the same shape, size, color and aroma as Habanero, but is sweet, spicy, and delicious, with only a trace of heat. Highly aromatic fruits; their flavor is unusual and complex, with overtones of black pepper and coriander, and undertones of other spicy flavors. An excellent choice for sautéed vegetables, rice and bean dishes, paprika, or herbal vinegars. The thin-walled pendant fruits are 1 × 2 in., tapering at both the stem and blossom end. Plants have good foliage cover and bear at 18 in. high. Seedlings grow slowly at first, but grow rapidly later in the season to 48 in. or more. **#46601 Pkt (0.25 g) \$2.75**

HUNGARIAN PAPRIKA ⌚ **OG** 70 days. (green > red) Our seedstock originally came from Hungary, where the paprika pepper has been developed to its finest quality. This strain has excellent color and sweet, spicy flavor. 3 ft. plants produce an abundance of 1½ × 4½ in. peppers. Fruit shows some susceptibility to sunscald and blossom-end rot, but is otherwise an excellent variety. The fruits keep well. The sweet, very dry flesh is ideal for drying. Grind dried fruits for a superb paprika seasoning. **#46117 Pkt \$2.95**

TRINIDAD (*C. chinense*) 🌞 ⌚ **E** 105 days. (green > yellow) As with Aji Dulce, a spice pepper with the flavor of Habanero but with only a trace of heat in the seeds. Tall, bushy plants with light green foliage. 1 × 1½ in. bright yellow peppers. **#46138 Pkt (0.25 g) \$2.50**



Aji Dulce



Hungarian Paprika

Trinidad

Sweet Non-Bell Peppers

Sweet peppers don't have to be bell-shaped. Non-bells are often earlier, more productive, and more vigorous than bell peppers.

CORNO DI TORO **OG** 80 days. (green > red) "Horn of the Bull" thick bull's horn type, extremely productive, plants will produce so much fruit that the plants can use a good staking! Great flavor, beautiful vigorous plants. Good pepper for frying and cooking. **#46131 Pkt \$2.75**



Jimmy Nardello's

Sweet Banana

JIMMY NARDELLO'S ITALIAN 🌞 ⌚ **OG** 75 days. (green > crimson red) Best sweet variety for drying. This treasure was in our seed bank for 15 years before we grew it in our pepper trials; we wish we'd offered it sooner! One of the more productive, disease-resistant, and most widely adapted heirloom sweet peppers we have grown. Banana-shaped fruits are multi-dimensionally sweet and intensely flavored. Excellent for drying, frying, freezing, relishes, or salads. Thin-walled fruits are ¾ in. to 1¼ in. at the shoulder and 5–8 in. long. **#46122 Pkt \$2.75; #46122B (3 g) \$7.50**

PERFECTION (True Heart) 🌞 **E** 80 days. (green > crimson red) 30 in. plants bear thick-walled, smooth-skinned, heart-shaped fruits (3 × 2½ in.). Very flavorful. Use fresh, roasted, peeled, or canned. Especially well suited for salads, Spanish omelets, or eating out of hand like an apple. **#46114 Pkt \$2.50**

RED CHERRY Unavailable for 2014.

SUPER SHEPHERD 🌞 **OG** 66 days. (green > red-brown > red) This Italian sweet pepper is one of our most productive and versatile varieties. Early yields of high quality, defect-free fruits. Thick, juicy flesh good fresh, fried or pickled. 3–4 lobed fruits average 2 × 4 in. long. Tall, vigorous plants. **#46119 Pkt \$2.75; #46119B (3 g) \$7.50** Seed grown and stewarded by Living Energy Farm in Louisa, VA.

SWEET BANANA (Long Sweet Hungarian) 🌞 **OG** 70 days. (pale green > yellow > orange > crimson red) [1941] Heavy yields of attractive, banana-shaped peppers, 6 × 1½ in. Eaten at any ripeness stage, but sweetest when red. Great for colorful salads, frying, and freezing. Excellent choice for Mid-Atlantic region. **#46111 Pkt \$2.75; #46111B (3 g) \$7.50**

TEQUILA SUNRISE 🌞 **E** 77 days. (green > orange) Sweet and pretty, the thick-fleshed 5 × 1 in. fruits are borne upright. Use fresh or cooked. Good yields of attractive peppers. **#46115 Pkt \$2.50**



Chinese Five Color



Cayenne, Long Red



Habanero



Jalapeño



Numex Big Jim

Hot Peppers

ANAHEIM CHILE 🌞🕒 **OG** 77 days. (green > deep red) A versatile mild pepper used fresh, canned, fried, or dried. 6–8 in. pendant fruits are borne abundantly on tall, productive, vigorous plants. #46501 Pkt \$2.50; #46501B (3 g) \$5.50

CAYENNE, LONG RED 🌞🕒 **OG** 72 days. (green > red) [Pre-1827] A choice, fiery, red-hot seasoning pepper. Use fresh or dried, especially in salsa or chili. $\frac{3}{4} \times 3-4$ in. fruits. #46504 Pkt \$2.50; #46504B (3 g) \$5.50

CHINESE FIVE COLOR 🌞🕒 **E** 70–90 days. (purple > creamy yellow > yellow > orange > red) Lovely ornamental hot pepper with a stunning palette of bright fruit colors all present at the same time. Foliage is green with purple veins and purple blush on some leaves. 48 in. tall plants bear upright conical fruits $\frac{3}{4} \times 1\frac{1}{2}$ in. An arresting ornamental with hot fiery fruits. #46517 Pkt (0.25 g) \$2.50

CZECHOSLOVAKIAN BLACK 🌞🕒 **OG** 58 days. (green > black > red) [Czech heirloom.] Highly ornamental. Pendant fruits ($1 \times 2\frac{1}{2}$ in.) are bluntly conical and are medium-hot when red. 3 ft. plants, upright branches. Showy: red fruit at the base, purple black fruit at the top contrasts with purple green leaves and white-streaked lavender flowers. #46505 Pkt \$2.75

FISH PEPPER 🌞🕒 **OG** 55 days. green-white > green-yellow > red [African-American heirloom from MD.] White and green mottled leaves. Most of the 2 in. long fruits have variegated colors before ripening to red. Beautiful edible landscape plant. Great heat tolerance. Very hot, used traditionally in shellfish and fish cookery. Also good for drying. #46518 Pkt \$2.95



Fish Pepper



Joe's Round



Royal Black

HABANERO 🌞🕒 **OG** (*C. chinense*) 95 days. (green > orange-red) [Cultivated in the Yucatan, Trinidad, and West Indies.] A very aromatic, flavorful, super hot pepper used in Caribbean curries and jerk sauces. $1\frac{1}{4} \times 2$ in. thin-walled fruits. Slow germinating and requires a long warm growing season. #46506 Pkt (0.25 g) \$2.50

HUNGARIAN WAX (Hot Banana) 🌞🕒 **OG** 60 days. (pale green > yellow > crimson red) Long, banana-shaped, medium-hot, spicy peppers, $1\frac{1}{2} \times 6-7$ in. A very reliable and productive variety adapted to the cool North as well as the Deep South. Use fresh, canned, or pickled. #46507 Pkt \$2.75

JALAPEÑO 🌞🕒 **OG** 72 days. (green > red) The classic salsa chile. Hot 1×2 in. thick-walled peppers are usually harvested green, but can be left to mature to red. (A chipotle pepper is a smoked red jalapeño.) A teaspoon of jalapeño vinegar is excellent seasoning for bean soups. Jalapeños filled with cream cheese and fried are a Southern specialty. #46508 Pkt \$2.50; #46508B (3 g) \$5.50

JOE'S ROUND 🌞🕒 **E** 65 days. (green > red) [Seed sent by Dr. Carolyn Male. Originally from Italy.] Unusual ornamental. $\frac{1}{2}$ in. high $\times \frac{3}{4}$ in. wide fruits are borne in clusters of 8–15. Ripe clusters of fruit resemble red marbles in a green bowl. Tall plants. #46514 Pkt \$2.50

LOMBOK 🌞🕒 **OG** 90 days. (green > orange > red) [Heirloom from a food market in Yogyakarta, Indonesia.] An excellent hot drying pepper with great taste and rich color. Fruits measure 1 in. at the shoulder and taper to 5–6 in. long. The lower third of the fruit is without heat and may be eaten like a sweet pepper. The best of our dried hot pepper trials. #46515 Pkt \$2.75; #46515B (3 g) \$6.50

NUMEX BIG JIM 🌞🕒 **OG** 80 days. (green > red) [1975, New Mexico State U.] Large, mild, Anaheim-type peppers up to 12 in. long, on 48 in. plants. Great for stuffing. Listed by the Guinness Book of World Records as the largest hot pepper! Good yields even under hot dry conditions. Ripe fruits hold well on the plants. #46520 Pkt \$2.95; #46520B (3 g) \$7.50

OROZCO Unavailable for 2014.

ROYAL BLACK 🌞🕒 **OG** 88 days. (purple > red with purple-black stripes) [Introduced 1995 by SESE. Original seed sent by Carolyn Male.] A beautiful ornamental – dark purple leaves and stems, with an occasional variegated growing tip of green, purple, and creamy white. The undersides of the leaves are green with purple venation. The red fruits appear like crown jewels Bullet-shaped fruits measuring $\frac{1}{2} \times 1\frac{1}{4}$ in. are borne upright on 3 ft. plants. The red fruits make a convincing and long-lasting impression on the palate. We use the fruits (both purple and red) for colorful hot vinegars. #46511 (0.25 g) Pkt \$2.50

SERRANO TAMPIQUEÑO 🌞🕒 **OG** 75 days. (green > orange > red-orange) Attractive 30 in. plants with pendant, thin-walled fruit ($\frac{1}{2} \times 1\frac{1}{2}$ in.). Flavorful pepper, ideal for chili, salsa, hot pepper vinegar, and pickling. Very hot whether green or red. Dries easily. #46512 Pkt (0.25 g) \$2.50; #46512B (3 g) \$7.50



Cherry Belle



Easter Egg



Miyashige White Daikon



Sparkler White Tip

Radishes *Raphanus sativus*

Culture: Sow seed in spring as soon as the soil can be worked. Successive sowings can be made through May, and again in late summer. Hot, dry weather hastens bolting and causes the roots to become strong-flavored and woody. Sow seeds 3/4 in. apart, 1/2 in. deep in rows 8–12 in. apart and thin to 1 1/2 in. apart. Maintain adequate soil moisture. **Harvest:** Harvest salad-type radishes when small, when roots are about the same diameter as a quarter. **Storage:** Store in plastic bags or containers in the refrigerator. **Seed Savers:** Isolate a minimum of 1/8 mile for home use. For pure seed isolate from wild and cultivated radishes by a minimum of 1/4 to 1/2 mile. **Packet:** 7 g (about 625 seeds), sows 35 ft.

CHERRY BELLE **OG** 24 days. [1949, AAS winner.] Round roots, bright red skin, and firm white flesh. Somewhat less susceptible to developing pithiness compared to other varieties. Our sweetest spring radish. **#28103 Pkt \$2.25; #28103E (28 g) \$5.50**

EASTER EGG **OG** 24 days. Colorful mix of purple, red, and white round radishes. Longer harvesting period thanks to the variety of types. **#28951 Pkt \$2.25; #28951E (28 g) \$5.50**

SPARKLER WHITE TIP **OG** 24 days. Bicolored globes, bright scarlet on the upper portion, and white on the lower third. Medium tops and sweet, white flesh. **#28108 Pkt \$2.25**

WHITE ICICLE (Lady Finger) **OG** 29 days. [Pre-1865] Mild-flavored, white, carrot-shaped roots up to 4–5 in. long. Best harvested small, but remains milder than other varieties when harvested large. Stands heat well. One of our favorites. Gardeners growing this for the first time are often pleasantly surprised by this good variety. **#28106 Pkt \$2.25; #28106E (28 g) \$5.50**



China Rose

Winter Storage Radishes

Culture: Sow 5–10 weeks before first fall frost. Thin to wider spacing (4–6 in. apart) than regular radishes. Harvest before temperatures drop below 20°F. Trimmings can store 2–3 months in the refrigerator or root cellar. These radishes are daylength-sensitive and should not be sown in spring.



Misato Rose



Black Spanish Round

BLACK SPANISH ROUND **OG** 53 days [Pre-1824] Round roots grows 3–4 in. or larger in diameter. Firm, white flesh and thin, nearly-black skin. Very hardy, an excellent winter keeper. Flesh is crisp and pungent. **#28102 Pkt \$2.25**

CHINA ROSE (Rose Colored Chinese, Scarlet China Winter) **OG** 55 days. [Brought from China to Europe by Jesuit missionaries. Introduced ~1850 in the U.S.] White flesh, rose skin, about 5 in. in diameter. **#28104 Pkt \$2.25**

DAIKON, MIYASHIGE WHITE **OG** (*Raphanus sativus* var. *longipinnatu*) 65 days. [Originating from Asia, daikon (pronounced “dye-con”) is the Japanese word for radish.] Juicy and flavorful, can be used fresh in salads, cooked in vegetable dishes, pickled, used in kim chee, or grated and mixed with ginger and soy sauce to make a dip. Usually harvested when 12 in. long and 2–3 in. in diameter, though it will grow much larger! **#28201 Pkt \$2.95**

MISATO ROSE **OG** 60 days. Our favorite fall radish. Green and white skin, rose and white flesh. Beautiful when sliced or grated for salads. Round roots up to 5 in. Very forgiving crop – unlike many radishes, this one will still bulb properly even if crowded or thinned late. **#28109 Pkt \$2.95**

Rhubarb *Rheum rhabarbarum*

Culture: Rhubarb grows well in the Mid-Atlantic. In the South, rhubarb can be grown in partial shade (ideally on north-facing slopes). Losing up to 25% of plants over the course of a Southern summer is normal; to fill in gaps, divide up and replant roots in the fall/winter, or plant new seedlings in the spring. Deep South summers are too hot for growing rhubarb. Rhubarb prefers a soil pH of 6.2–6.8 and good levels of phosphorus, potassium, and organic matter; avoid planting in very sandy soils. Plant 2–3 ft. apart in rows 3–5 ft. apart. Mulch plants and regularly irrigate them during the summer. Break off any flowering stalks back to the ground so that the plant's energy goes into producing stems. **Harvesting:** Rhubarb leaves are poisonous – only the stems are edible. Wait until the second year to harvest stems from plants started from seed. Mature plants can be harvested twice a week for 6–8 weeks in the spring. Harvest 1/3–1/2 of the stems, leaving at least 5 stems still growing. Harvest stems by pulling and twisting at the same time. Can also be harvested lightly in the fall, or heavily right before first fall frost (the tops die back after frost, so help yourself before the stems will die off anyway). **Packet:** 0.60 g (about 45 seeds).

VICTORIA [1837, English variety named for Queen Victoria; popular variety still widely grown commercially.] 30–36 in. red-green stems, select plants for the largest and thickest stems. **#34101 Pkt \$2.95**



Salsify *Tragopogon porrifolius*

SANDWICH ISLAND MAMMOTH 120 days. [Pre-1900] Easy-to-grow roots, 1–1 1/2 in. wide by 8 in. long. Sow in spring, seeds 1 in. apart, in rows 12–18 in. apart, thinning to 3–4 in. apart. Roots have an oyster-like flavor (some say scallop-like). Best harvested after frost, roots keep well in ground. Use stewed, baked, or in a cream sauce. **#63101 Pkt (3 g, 185 seeds) \$2.50**





Black Beauty



Costata Romanesca



Golden Bush Scallop

Squash, Zucchini, & Pumpkins *Cucurbita* spp.

Culture: Culture of squash and pumpkins is similar to that of cantaloupe and cucumber, which are also members of the squash family. Squash and pumpkins require warm days and warm nights to mature properly. Sow seeds ½ to 1 in. deep. Bush varieties should be spaced 18–30 in. apart in rows 4 ft. apart, or 6–8 seeds per hill, in hills 4 ft. apart. Vining varieties are planted in rows or hills 6–8 ft. apart. Keep soil moisture high by mulching. **Seed Watering Notes:** See Cucumbers section. **Transplanting Notes:** See Cucumbers section. **Fruite Set:** Flowers may not set fruit in exceptionally hot weather. Plant out winter squash early enough so that fruit will already be forming when high heat arrives. **Harvesting Summer Squash:** Harvest crooknecks and zucchini when 6–8 in. long. Zucchini will grow large enough to become “attack zucchinis” if you don’t keep them harvested. Yellow squash are the easiest to find when harvesting! **Harvesting Winter Squash:** Winter squash is ready for harvest when the rind loses its shiny luster, becomes duller, can no longer be dented by a fingernail, and when stems have dried. Harvest by cutting stems 1 in. above the fruit (leave stems on, squash will store better). Do not allow fruits to become frosted. Store at 45–60°F and maintain good air circulation. **Diseases:** Squash is affected by downy and powdery mildew, and bacterial wilt. (See Cucumbers section.) To prevent blossom-end rot, maintain an even supply of moisture. **Insect Pests:** See Cucumber section for notes on cucumber beetles. For vine borers, mix charcoal into soil just before planting to reduce their numbers. For small varieties another strategy is to pinch growing tip(s) when vines are 1–2 ft. long. This creates multiple vines, increasing odds of escaping borer damage. Use pyrethrum or sabadilla to control cucumber beetles and squash bugs. Destroy eggs of squash bug by hand, or deposit eggs in a jar of soapy water. To trap squash bugs, place boards around base of plants. Squash bugs will hide under the boards at night and can be collected in the morning. Vine borers can be cut out of stems by making a cut along the length of the stem and removing larvae of the borers. Some additional protection from borers may be obtained by applying rotenone around the base of the plant. Keeping plants under row cover until flowering extends plant survival. For non-resistant varieties of squash a succession of plantings may be required. Use resistant varieties, like Tromboncino, where possible, or substitute edible gourds. **Seed Savers:** There are 4 species of pumpkins and squash. Species is listed in parentheses beside the name of each variety. Crossing occurs easily within a species and rarely between species. Isolate varieties of the same species by a minimum of 1/8 mile if you save seed for home use. Pure seed requires hand pollination or a minimum isolation of ¼ to 1 mile, depending on planting size. **Summer Squash Packet:** 3–4 g (about 25–59 seeds, average 35 seeds) **Winter Squash Packet:** 2–6 g (about 22–47 seeds, average 31 seeds).



Cocozelle Italian



Yellow Crookneck

Summer Squash & Zucchini

BENNING’S GREEN TINT 🌞 ⌚ **OG** (*C. pepo*) 52 days. [-1914] One of the most beautiful and hardy varieties of Patty Pan squash. Saucer-shaped fruits with scalloped edges and pale-green, fine-textured flesh of good flavor. Harvest when small. #53115 Pkt (4 g) \$2.35

COCOZELLE ITALIAN 🌞 ⌚ **OG** (*C. pepo*) 59 days. [Pre-1934] This Italian zucchini is long and cylindrical. Young fruits are dark green with light-green stripes and the flesh is greenish-white and firm. Fruits grow 10–12 in. long and become yellow when mature, but best quality when harvested at 6–8 in. long. #53116 Pkt (3 g) \$2.75 **BACK!**

COSTATA ROMANESCA 🌞 ⌚ **OG** (*C. pepo*) 62 days. This Italian heirloom zucchini is favored for flavor. Fruits remain tender even at 18 in.; best picked at 12 in. Heavily ribbed fruits are striped with alternating light and dark green shades. Hardy vines grow larger than other summer squash. #53120 Pkt (3 g) \$2.75

EARLY GOLDEN SUMMER CROOKNECK (Early Yellow Summer Crookneck, Dwarf Summer Crookneck) 🌞 ⌚ **OG** (*C. pepo*) 50 days. [Native American variety dating to before European contact. It was commonly grown in Appalachia.] Picked at 5–6 in., the fruit is a bright golden yellow with a curved neck, creamy white flesh, and excellent flavor. #53121 Pkt (3 g) \$2.95 **Limited supply – order early!**

EARLY PROLIFIC STRAIGHTNECK 🌞 ⌚ **OG** (*C. pepo*) 48 days. [1938, AAS winner.] Fruits are straight, lemon-yellow, and slightly club-shaped. Harvest small, when 3–7 in. long. Quality of the flesh is excellent. Plants are very vigorous, hardy, and productive. #53101 Pkt (4 g) \$2.50; #53101E (28 g) \$5.50

EARLY WHITE BUSH SCALLOP (White Patty Pan) ⌚ (*C. pepo*) 54 days. [Pre-1722] White-fleshed fruits are whitish-green ripening to white. Fruits average 6–7 in. in diameter by 3 in. tall. Very productive. #53103 Pkt (3 g) \$2.25

GOLDEN BUSH SCALLOP 🌞 ⌚ **OG** (*C. pepo*) 68 days. Golden-yellow, plump, Patty-Pan fruits on space-saving bush plants. Prolific and hardy, the plants bear continuously over a long season. Downy mildew resistant. Harvest fruits when 4–5 in. across. Use boiled, fried or stir-fried. Matures 2 weeks later than other varieties, but flavor is superior. #53104 Pkt (3 g) \$2.50; #53104E (28 g) \$8.50 **Seed grown and stewarded by Twin Oaks Seed Farm in Louisa, VA.**

TROMBONCINO 🌞 ⌚ **OG** (*C. moschata*) 80 days. [Italian heirloom] Light green fruits grow long, curving to a bell at one end. Vining plants can be grown on a trellis. Harvest at 8–10 in. long when the flavor is fine and sweet. Vigorous moschata plants can bear all season in areas where insects are a problem for other summer squash. If left to mature, skin will ripen to tan like a butternut squash. Grower Richard Moyer notes that the male squash blossoms sell well at market! #53607 Pkt (3 g) \$2.75



YELLOW CROOKNECK 🌞 ⌚ **OG** (*C. pepo*) 55 days. [-1700] Yellow, bulb-shaped fruit with a narrow, curved neck. Skin becomes bumpy and warted on large fruits. Best eaten when fruits are no longer than 6 in. A consistently popular variety. #53102 Pkt (4 g) \$2.50; #53102E (28 g) \$5.50

ZUCCHINI, BLACK BEAUTY **OG** (*C. pepo*) 48 days. [1957] Fruits are dark green, turning black green as fruit matures. Plants are semi-spineless, semi-upright, with an open growth habit. Flesh is white with small seed cavity. Freezes well. Note: Our observations over several seasons indicate that Black Beauty attracts squash bugs much more than other varieties and we have used it successfully as a trap plant for hand-picking squash bugs. #53105 Pkt (4 g) \$2.50

ZUCCHINI, DARK GREEN 🌞 **OG** (*C. pepo*) 50 days. Mottled dark green fruits with pale green flesh. A vigorous, productive bush variety with early concentrated yields. #53106 Pkt (4 g) \$2.75

ZUCCHINI, GREY (Tender Grey) 🌞 **OG** (*C. pepo*) 42 days. Small to medium zucchini, often still tender at 18 in., with gray-green mottled skin. Small-seeded with extended keeping quality. Long harvest period. Excellent flavor and texture; we’ve added “Tender Grey” to the name to try to get this deserving variety some more attention! #53107 Pkt (3 g) \$2.95 **Limited supply – order early.**



Table Queen Bush (Acorn)



Delicata Zeppelin



Burgess Buttercup



North Georgia Candy Roaster



Spaghetti Squash



Table Queen Vine (Acorn)

Winter Squash

Growing instructions on previous page.

Bush Varieties

BURPEE'S BUTTERBUSH **OG** (*C. moschata*) 86 days. [1978]

Earlier and smaller than Waltham Butternut, but even better tasting. A space-saving variety for small gardens: most plants are bush-like, some have short runners. 1½ lb. fruits with sweet orange flesh, average 3–6 fruits per plant. (Not downy mildew resistant in summer 2013.) #53615

Pkt (3 g) \$2.95 Seed grown and stewarded by Twin Oaks Seed Farm in Louisa, VA.



TABLE QUEEN BUSH (Acorn) **OG** (*C. pepo*) 80 days. [1948] Space-saving version of Table Queen (see description below). Averages 5 fruits per plant. #53108 **Pkt (3 g) \$2.50**

Vining Varieties

BUTTERCUP, BURGESS **OG** (*C. maxima*) 100 days. [1932] This Burgess strain of Buttercup is noted for its thick, fine-grained flesh and excellent flavor. Fruits are flattened turbans, approximately 4½ × 6½ in., weighing 4–5 lbs. Rinds are dark green with slight ribs and a "button" on the blossom end. #53301 **Pkt (5 g) \$2.50; #53301E (28 g) \$5.50**

CANDY ROASTER MELON **OG** (*C. maxima*) 112 days. [Appalachian heirloom from western NC.] 6–30 lb. squash with great flavor. Pinkish-orange fruits with some blue-green color. Ribbed pumpkin shape, big vines. #53302 **Pkt (5 g) \$3.25**

DELICATA ZEPELIN **OG** (*C. pepo*) 97 days. One of the sweetest winter squashes we offer. Cream-colored skin has dark-green stripes. 2 lb oblong fruits, 10 × 3 in. Semi-bush vines yield up to 8 fruits per plant. #53117 **Pkt (2 g) \$2.50**

GALEUX D'EYSINES **OG** (*C. maxima*) 98 days. [French heirloom] Vigorous plants set lots of smooth yellow fruits. At first they're nothing special, but then they turn a rosy orange as they ripen. In storage they develop an amazing warty surface. Makes great soup, sauce, or pumpkin pie. Quick-ripening fruits are best used early in the winter storage season. #53307 **Pkt (5 g) \$2.95**

Squash Species Guide

Cucurbita pepo Most zucchini and summer squash are of this species. Winter squash varieties do not store well and are best eaten within a few months of harvest, but also need less time curing to sweeten up. Best planted in monthly successions throughout the summer due to vine borer susceptibility. If you have trouble growing these squash, try luffa gourds or Tromboncino summer squash as a substitute for zucchini.

C. maxima Often quite large-growing, this species generally keeps well in storage, from a few months to a year or more, depending on the variety. Fine-textured flesh and very good flavor. May be tender and sensitive to wilt, as well as vine borers and other insect pests. These are the a good choice where nights are cool.

C. moschata Excellent keepers, with flavorful, sweet flesh that is often fragrant. Well-suited for pies and cakes, though they are often just baked or boiled. Good resistance to vine borers and cucumber beetles once the plants are beyond the seedling stage. During the growing season, these plants need night temperatures above 60°F to grow well.

C. mixta (*C. argyrosperma*) A traditional Southern crop, though their popularity has diminished. The somewhat coarse flesh is typically not as sweet as *maximas* and *moschatas*, though it is well-suited to savory dishes or may be sweetened. Many are grown for the large, flavorful seeds, perfect for roasting. Like *moschatas*, they have good resistance to vine borers and cucumber beetles. Excellent drought tolerance.

GREEN-STRIPED CUSHAW (Striped Crookneck) **OG** (*C. argyrosperma*) 110 days. [Pre-1893, possibly pre-1860. Cushaws came from the West Indies, earlier than 1700.] This bulb-shaped squash is a reliable producer and the most popular of its class. Large, vigorous vines are resistant to squash vine borer and downy mildew. Fruits average 10–12 lbs, about 18 in. long, and 10 in. wide at the bowl. Not a good keeper. Whitish-green skin with mottled green stripes. Thick, light yellow flesh is slightly sweet and medium-coarse. Fine for pies and baking. The mashed squash is great when fried with savory herbs. #53501 **Pkt (5 g) \$2.95**

KIKUZA Unavailable for 2014.
MRS. AMERSON'S Unavailable for 2014.
NORTH GEORGIA CANDY ROASTER **OG** (*C. maxima*) 100 days. [Early 1900s Appalachian Thanksgiving feasts included "candy roaster pie" instead of pumpkin pie.] Rare heirloom variety. Banana-shaped fruits are up to 18 in. long and 6 in. wide, pink with blue tips. Smooth, delicious orange flesh. #53304 **Pkt (5 g) \$3.25**

MRS. AMERSON'S Unavailable for 2014.

SPAGHETTI SQUASH (Vegetable Spaghetti) **OG** (*C. pepo*) 90 days. 9 in. pale yellow fruits. Keeps well. Pale flesh breaks up into spaghetti-like strands when cooked – boil fruit for 20–30 minutes and remove flesh with a fork. Tasty flesh may be used like spaghetti, topped with your favorite sauce – a good low-carb option! #53110 **Pkt (4 g) \$2.50**



Candy Roaster Melon



Green-Striped Cushaw



Galex D'Eysines



Sweet Meat

SWEET MEAT SQUASH **OG** (*C. maxima*) This excellent 12–15 lb squash has a slate green skin and orange flesh. Flesh has a dry texture and a buttery flavor that sweetens with age. Excellent keeper. Thanks to its tender dry texture, can substitute for summer squash in cooked foods. #53606 **Pkt (4 g) \$2.25**

TABLE QUEEN VINE (Acorn) **OG** (*C. pepo*) 85 days. [1913. The precursor of this variety was grown by the Arikara Indian tribe in the early 1800s.] Acorn squash, averages 6 in. long. Dark-green rind, fine textured, golden-yellow flesh. Sweetens in storage. Excellent for baking. #53109 **Pkt (3 g) \$2.35**



Tahitian Melon

Winter Squash Vining Varieties Continued.

TAHITIEN MELON 🌞 🍂 OG (*C. moschata*) 120 days. Long-necked butternut type has one of the highest sugar contents of any winter squash. The sweet, fine-textured neck flesh is excellent for pies and soups. Large (10–20 lb) fruits keep well for 9+ months. #53613 Pkt (3 g) \$2.75

THELMA SANDERS' SWEET POTATO 🍂 🍃 OG (*C. pepo*) 96 days. [Family heirloom from Thelma Sanders in Adair County, MD. Introduced 1988 by SESE.] Acorn-type squash up to 6 in. long. Ripens from cream to light gold. Thick, golden yellow flesh with fine texture and superb flavor. Sweetens in storage. Great vigor in VABF's 2009 squash trials. #53111 (2 g) \$2.50



UPPER GROUND SWEET POTATO Unavailable for 2014.

WALTHAM BUTTERNUT 🌞 🍂 OG (*C. moschata*) 95 days. [1970, AAS winner.] Very vigorous and dependable. Fruits average 8–9 in. long, 3–4 lbs, and have buff-colored skin, and fine-textured, sweet, orange flesh. Can be harvested when small and used like a summer squash. Excellent resistance to vine borers. Stores very well. #53601 Pkt (4 g) \$2.50; #53601E (28 g) \$5.50

WALTHAM BUTTERNUT, VIRGINIA SELECT 🌞 🍃 e (*C. moschata*) 95 days. Virginia grower Carl Kling has been growing Waltham butternut squash for many years, selecting for the longest keepers. One of the best performers in Twin Oaks Seeds' 2012 butternut trials. #53608 Pkt (3 g) \$3.25 Limited supply – order early. **BACK!**



Tan Cheese



Rouge Vif D'Étampes



Connecticut Field

Pumpkins

Pumpkin is the word used to describe a pumpkin-shaped squash, but there are many colors, sizes, and types of pumpkins in the different squash species. Generally, Halloween pumpkins for carving are pepo types. The best-flavored pumpkins are maxima and moschata types. The most bug-resistant pumpkins are moschata types.

BIG MAX 🍂 OG (*C. maxima*) 115 days. Extra large pumpkin often grown for county fairs and Halloween. Weighs up to 100 lbs. or more when well grown. Bright orange fruits with orange flesh good for pies. #53303 Pkt (6 g) \$2.75

CONNECTICUT FIELD (Big Tom, Yankee Cow Pumpkin) 🍂 🍃 OG (*C. pepo*) 110 days. [Pre-1700 cultivar of Native American origin.] Still the most popular variety of large Halloween pumpkins. 15–20 lbs fruits are bright orange, slightly ribbed, and vary in shape and size. Good for canning, baking, and pies. #53113 Pkt (4 g) \$2.95

LADY GODIVA Unavailable for 2014.

OLD-FASHIONED TENNESSEE VINING PUMPKIN Unavailable for 2014.

ROUGE VIF D'ÉTAMPES (Cinderella) 🍂 🍃 OG (*C. maxima*) 120 days. [First available in the US in 1883. "Rouge Vif" is French for "deep red."] Beautiful, rich orange pumpkin with deep ribs and a flattened shape. Good for pies. 12–35 lb fruits. #53305 Pkt (5 g) \$2.75



Seminole

SEMINOLE 🌞 🍂 🍃 OG (*C. moschata*) 95 days. [Cultivated in Florida by the Native Americans in the 1500s.] Keeps up to 1 year at room temperature! Small fruits are sweeter than Butternut and have firm, deep-orange flesh. Large vines bear bell-shaped buff-colored fruits averaging 6 in. in diameter. Resistant to vine borers. Excellent downy mildew resistance; a good choice for hot, humid, disease-prone areas. Give it ample water and room to roam. Also good as a summer squash when picked young. #53604 Pkt (3 g) \$2.50; #53604E (28 g) \$8.50 Seed grown and stewarded by Living Energy Farm in Louisa, VA.

SEMINOLE, LARGER FRUITED 🌞 🍂 🍃 e (*C. moschata*) 95 days. [Strain selected by NC grower Dan Zippel.] An interesting strain of Seminole, with fruits up to 8–9 lbs., along with Seminole's usual vigor. Alabama grower Tim Fields measured a vine up to 36 ft. long! #53610 Pkt (3 g) \$3.25 **NEW!**

SMALL SUGAR (New England Pie, Sugar Pumpkin) 🍂 🍃 OG (*C. pepo*) 100 days. [Pre-1860] A traditional favorite of home gardeners. Sweet dry flesh is high in solids and low in stringiness. Round orange fruits weigh 6–8 lbs. #53114 Pkt (4 g) \$2.50; #53114E (28 g) \$5.50

TAN CHEESE 🌞 🍂 🍃 e (*C. moschata*) 110 days. [Pre-1824, one of the oldest varieties cultivated.] Cheese pumpkins are hardy, productive, and superior to most field pumpkins. Smooth, tan skin, moderately deep ribs, and deep orange sweet flesh. Good keepers. 8 in. high fruits weigh 6–12 lbs. #53605 Pkt (4 g) \$2.75; #53605E (28 g) \$8.50

WINTER LUXURY PIE 🍂 🍃 OG (*C. pepo*) 100 days. [1893, improved and popularized by Gill Brothers Seeds by 1917.] Deep orange and slightly netted with sweet, tender flesh. Fruits are 6½ in. tall, 8 in. wide, average 6½ lbs. In *The Compleat Squash*, author Amy Goldman says, "Winter Luxury Pie makes the smoothest and most velvety pumpkin pie I've ever had." #53152 Pkt (4 g) \$2.95; #53152E (28 g) \$8.50



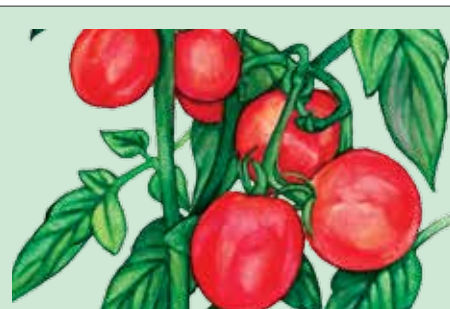
Winter Luxury Pie



Small Sugar

Tomatoes *Solanum lycopersicum*

Culture: Sow seeds 6 weeks before the last frost date for your area. Plant seed ¼ in. deep in shallow flats and maintain soil temperature in the range of 75–85°F for good germination. When the seedlings have produced several leaves, transplant to 3 in. pots to promote root growth. After transplanting, keep seedlings at a lower temperature at night, 50–60°F, to promote earlier flowering in some varieties. Day temperatures should rise to 75–85°F to promote rapid growth. Expose plants to light and air currents to harden the plants and to encourage stockiness. Water sparingly, but do not allow the growth to be checked. Fertilize with complete, soluble fertilizer or fish emulsion if leaves become yellow and/or purple. Keep phosphorous levels high. Too much nitrogen will delay fruiting. For transplanting to the garden, average soil temperature should be 60–65°F. **Spacing:** Staked plants should be spaced 24 in. apart. Caged plants should be spaced 36–48 in. apart in rows 60 in. apart. **Diseases:** Plant disease-resistant varieties for a sustained harvest. Leaf blight diseases such as early blight and alternaria begin to appear about mid-July, and plants are more susceptible once fruit production begins. To reduce disease problems, use resistant or tolerant varieties and rotate tomatoes to different parts of the garden each year, using a 4-year rotation. Mulching and caging/staking plants helps prevent disease. Fusarium wilt (race 1), a disease caused by a soil fungus, is common in the Mid-Atlantic region during mid- to late-season. Fusarium races 1 and 2 are present in southern regions. Where fusarium wilt is present a 6-year rotation or use of resistant varieties is recommended. Do not plant eggplants, peppers, or potatoes in wilt-infested soil during the rotation period. Avoid planting tomatoes near walnut trees to avoid “walnut wilt.” Early blight and anthracnose are common in the Mid-Atlantic region, and are favored by hot, humid conditions. Late blight is more common in inland regions at higher elevations, especially during the spring and fall. Blossom-end rot is prevented by ensuring an adequate level of soil calcium and steady moisture. **Pests:** Tomatoes planted in healthy soil will generally have few severe pest problems. **Foliage:** Many heirlooms are “potato-leaved” – their leaves look like those of potatoes. Some folks think these larger leaves improve fruit flavor and aide pest control. **Flavor:** Type of fertilizer used has an effect on flavor. Highly flavored tomatoes are sometimes subject to “off flavors” under certain growing conditions. Avoid placing freshly harvested tomatoes in the refrigerator because refrigeration will destroy much of the delicate flavor. Tomatoes are best stored at a temperature above 50°F. **Seed Savers:** Isolate varieties of *L. lycopersicum* by a minimum of 35 ft. for home use and 75–150 ft. for pure seed. Isolate varieties of *L. pimpinellifolium* from all other tomatoes by a minimum of 150 ft. **Maturation:** Days to maturity are the number of days after transplanting. **Packet:** Seed size varies considerably. 0.16 g unless otherwise stated (about 40–83 seeds, depending on variety, average 64 seeds) sows 100 ft. Seeds/oz: 7,000–15,000 seeds/oz (average 11,500) sows 1½–2½ acres of transplants at 24 in. spacing in rows 60 in. apart.



Extra-Early Red Tomatoes

GLACIER **OG** 58 days. (Determinate) Glacier, unlike other extra-early varieties, produces both an early crop and continues to bear the entire season. Great flavor, especially for an early variety. 1½ in. bright red fruits. We have had yields of ¾ bushel per plant. Very cold-tolerant and may survive a light frost. Potato leaf foliage. **#49196 Pkt \$2.75; #49196A (1.5 g) \$5.50**

SOPHIE'S CHOICE **OG** 55 days. (Determinate) [Heirloom from Edmonton, Canada, sent to SESE from Dr. Male. Introduced 1997.] Highly productive, flavorful and large-fruited. Ripens ahead of all other extra-early varieties in our trials. Unlike other extra-early varieties, the fruits are flavorful and large, averaging 6–8 oz and weighing up to 12 oz. Fruit has an orange-red exterior and deep-red interior. Produces large fruit on a small plant only 18–24 in. tall. Quality is best in cooler climates – does not handle heat or drought well. **#49188 Pkt \$2.75; #49188A (1.5 g) \$5.50**

ZARNITSA **OG** 60 days. (Short indeterminate) [Seeds collected from a region 60 km south of Moscow, introduced by SESE 1999. Zarnitsa translates as “summer lightning.”] An early-bearing, productive, red-fruited variety with fruit averaging 2 × 2½ in. Short vines are suited for staking or ground culture. Well-balanced flavor – sweet, buttery, and smooth. Resists cracking. **#49193 Pkt \$2.75**

Culture of Greenhouse Tomatoes: Greenhouse-grown tomatoes require pollination for good fruit set. Vibrate the blossom clusters with an electric toothbrush or tap them with a pencil. Daytime temperature should not exceed 90°F, and night temperatures should drop below 70°F, but not lower than 55°F. Optimum night temperature is 59–68°F. At 40°F some tomato varieties show tissue damage not readily visible. **Greenhouse Pests:** Greenhouse tomato pests such as whiteflies, mealybugs, aphids, and spider mites can be controlled with insecticidal soap up to one day before harvest. Whiteflies, winged-aphids, and leafminers are attracted to and trapped by sticky-yellow traps.

Key to Tomato Disease Tolerance: Known disease tolerance or resistance is indicated in parentheses after the variety name. V, F, and N at the end of a variety name indicate known resistance to verticillium wilt, fusarium wilt, and nematodes, respectively. Many factors affect disease resistance and results may vary from region to region and from season to season. Disease resistant varieties will not be totally disease-free but they will resist or tolerate disease better than other varieties. Note that many heirloom tomatoes have not been extensively tested for disease tolerance either in the laboratory, or in extensive field trials – absence of disease resistance information in the variety description does not imply lack of resistance.

ab	Alternaria (early blight)	cr	Crack resistance	nhr	Nail head rust
asc	Alternaria stem canker	cs	Crease stem	rkn	Root knot nematode
an	Anthracnose	fw1	Fusarium wilt, race 1	st	Stemphylium spot
ber	Blossom end rot	fw2	Fusarium wilt, race 2	sun	Sun scald
bw	Bacteria wilt	gw	Gray wall	tmv	Tobacco mosaic virus
cf	Cat facing	gls	Gray leaf spot	vw	Verticillium wilt
clm	Cladosporium leaf mold	lb	Late blight		

Some of our favorite disease-resistant varieties: Atkinson, Druzba, Eva Purple Ball, Homestead 24, Marglobe VF, Matt's Wild Cherry, Mortgage Lifter VFN, Neptune, Ozark Pink VF, Roma VF Virginia Select, Tropic VFN, West Virginia 63

Determinate vs. Indeterminate: Determinate varieties are short-vined plants that may not need staking, though yields will be much better if plants are staked. Indeterminate varieties are long-vined plants that bear fruit continuously. These varieties should be caged or staked. Some varieties are semi-determinate. **Mulching:** Too much mulch on the soil in the spring may delay growth by preventing soil temperature from rising enough to support active root growth. In June, apply a deep mulch around plants to conserve moisture, prevent disease, and increase yield. **Yield:** Too much nitrogen after transplanting will delay flowering. High levels of phosphorus are necessary to produce good yields. Pruning and staking increase early fruiting at the expense of yield. Indeterminate varieties may be pruned if necessary. Pruning of determinate varieties should be kept to a minimum. For largest yields, cages 21/2 ft. wide by 5 ft. tall are recommended for indeterminate varieties.



Homestead 24



Large Red



Marglobe VF



Mortgage Lifter VFN

Red Tomatoes

ABRAHAM LINCOLN (Early Abraham Lincoln) 🌞 ⌚ **OG** 70 days. (ab, asc) (Indeterminate) [The original Abraham Lincoln was a late-maturing variety introduced about 1923. This early season selection (circa 1975) ripens 10–12 days earlier, has smaller fruit, and does not have the bronze-green foliage characteristic of the original.] Flavor is slightly acidic and distinctive. Plants have excellent resistance to foliage disease – highly recommended where foliage disease is a problem. Medium-sized, red fruits are very uniform. **#49101 Pkt \$2.75; #49101A (1.5 g) \$5.50**

ATKINSON 🌞 ⌚ **OG** 70 days. (Indeterminate) (fw1,rkn,gl) [Introduced 1966 for hot humid areas by Alabama's Auburn U.] An excellent producer of 6–10 oz flattened globular red fruit on vigorous plants with heavy foliage. Medium fruits keep well, meaty with good color and flavor. **#49212 Pkt \$2.75**

BRANDYWINE OTV See OTV Brandywine.

COSTOLUTO FIORENTINO 🌞 ⌚ **OG** 83 days (Indeterminate) [Italian heirloom from the Tuscany region.] One of the most heat tolerant and productive varieties in a 2011 U. of Georgia trial. Also did well in Virginia in 2013's cool, wet summer. 8–12 oz. red, deeply lobed fruits. Richly flavorful for sauces and stuffers, or just slice them up! **#49251 Pkt \$2.75 New!**

COSTOLUTO GENOVESE ⌚ **OG** 80 days. (Determinante) [Italian heirloom] 5 oz., bright-red, flattened globes with heavily scalloped edges. Fruit shape varies from nearly smooth to heavily scalloped and convoluted – very pretty! Branches emerge from the stem at a wide angle, a characteristic that helps support the plant when grown without support. Fruits are soft in texture, juicy, and slightly tart. **#49108 Pkt \$2.75 BACK!**

DELICIOUS 🌞 **e** 77 days. (cr) (Indeterminate) [Introduced by Burpee after years of selection from Beefsteak.] Large, meaty beefsteak-type tomatoes, most 1–2 lbs; a 7¾ lb fruit holds the world's record! Relatively free of defects for a large-fruited tomato. Red, meaty flesh with small seed cavities. **#49110 Pkt \$2.75**

DRUZBA 🌞 ⌚ **OG** (ab, ber, cf, cr) 75 days. (Indeterminate) [Bulgarian heirloom. Introduced 1995 by SESE from seed from Dr. Carolyn Male.] Excellent juicy sweet flavor. 5 oz fruits are borne 2–4 to a cluster. Although the fruit walls are tender, they are resistant to fruit diseases, cracking, and blossom end rot. Produces a large percentage of uniform-ripening, high-quality blemish-free fruit. Well liked at farmers markets. **#49157 Pkt \$2.75**

GERMAN RED STRAWBERRY ⌚ **e** 80 days. (Indeterminate) [Introduced 1995 by SESE, seed from Dr. Carolyn Male.] This German heirloom resembles a strawberry in color and shape, though much larger! Meaty with scant seed and juice, the flavor spectrum runs broad and deep. A favorite at our 2007 festival. Fruits average 10 oz, 3 × 3½ in. Shoulders are smooth to slightly ribbed and slower to ripen. Plants have light foliage cover. **#49158 Pkt \$2.75**

GOOD NEIGHBOR Unavailable for 2014.

HAZELFIELD FARM RED 🌞 **e** 80 days. (Indeterminate) [A volunteer in a farmer's field that was performing better than any of the planted tomatoes!] Medium-height plants produce 8 oz flattened red tomatoes. Highly productive, a favorite at the Lexington, KY, Farmers Market. **#49213 Pkt \$2.50**

HOMESTEAD 24 🌞 ⌚ **OG** (asc, cf, cr, fw1) 80 days. (Semi-determinate) [1966] Developed for hot humid coastal areas, especially Florida. Often grown in the Mid-Atlantic region, where it reliably sets fruit at high temperatures. Red 8 oz slightly flattened globes. **#49121 Pkt \$2.75**

ILLINI STAR 🌞 ⌚ **OG** 65 days. (Indeterminate) [Developed by IL grower Merlyn Niedens.] Produces heavy crops of 6–8 oz fruits on 4–6 ft. plants. Deep red tomatoes have excellent flavor and good disease- and split-resistance. Strongly recommended to market growers and home gardeners alike. **#49199 Pkt \$2.75**

JOE THIENAMAN AUSTRALIAN HEART Unavailable for 2014.

LARGE RED 🌞 ⌚ **OG** 85 days. (Indeterminate) [Original seed from the USDA. Historical notes by Hank and Linda Trent. Prior to the Civil War, one of the most commonly grown and best documented tomato varieties in the country. Listed in the 1843 Shaker seed catalog at New Lebanon, NY, the Large Red tomato is vital for ante-bellum garden recreations and historic farms. Fearing Burr in his 1865 book stated, "From the time of the introduction of the tomato to its general use in this country, the Large Red was almost the only kind cultivated, or even commonly known."] 2 × 4 in. deep-red fruits are heavily ribbed or lobed and flattened in shape – quite distinct from modern tomatoes. Sweet with a bit of tang and some flavor intricacy. Vines provide medium foliage cover. We introduced Large Red for historical reasons, but we were surprised and pleased during our 1996 trials to find that it became a favorite of a local restaurant's chef. **#49183 Pkt \$2.75**

MARGLOBE VF (Marglobe Improved) 🌞 ⌚ **OG** (vw, fw1, asc, clm, nhr, st, sun) 70 days. (Determinante) [A select strain of the old favorite Marglobe originally released by the USDA in 1925.] Marglobe has been in demand for several generations while many other varieties have come and gone. This selection has been improved for disease-resistance. Red, medium-sized, 5–8 oz. fruits with firm walls and good flavor. Stocky, vigorous plants with excellent disease tolerance. Vines provide good protection from sunscald. **#49126 Pkt \$2.75**

MARTIAN GIANT SLICER 🌞 ⌚ **OG** 95 days. (Semi-determinate) [Developed for organic market gardeners by Seeds of Change, further selected by Bill Reynolds of Eel River Produce.] Juicy red beefsteak with firm texture and a good acid/sweet balance. It has done well in our trials – even in the very wet 2004 season it produced loads of big, beautiful tomatoes. **#49202 Pkt \$2.75**

MORTGAGE LIFTER VFN (Red Mortgage Lifter) 🌞 ⌚ **OG** 83 days. (ab, asc, vw, fw1, rkn) (Indeterminate) An improved version of Radiator Charlie's Mortgage Lifter (see Pink & Pink-Red Tomatoes) with increased disease-resistance and more uniform fruit, ripening to red rather than pink-red. Large, 10–14 oz. fruits, not as large as the original Mortgage Lifter, but the plants are much more productive. It still deserves the Mortgage Lifter reputation and is one of our most productive tomatoes. 6–7 ft. tall plants bear until frost. **#49129 Pkt \$2.95**

MOUNTAIN PRINCESS 🌞 ⌚ **OG** 68 days. (Determinante) [Heirloom from the Monongahela National Forest Region of WV] Very early and productive. 4–6 oz red fruit is round, smooth, and solid, a good choice for early season farmers markets. Best in cool, short-season areas. **#49228 Pkt \$2.75**

MULE TEAM 🌞 ⏳ **OG** 86 days. (Indeterminate) [Introduced 1997 by SESE. Seed sent by Dr. Carolyn Male.] Aply named workhorse of a tomato which delivers well and long into the season. Uniform, red, 8–12 oz. fruits are slightly ovate with slightly dented shoulders and are defect-free. Sweet with a slight tang. #49187 Pkt \$2.75; #49187A (1.5 g) \$5.50

NEPTUNE 🌞 **OG** (vw, fw1, fw2, bw, gls) 67 days. (Determinate) [Developed and released to SESE in 1999 by Dr. J. W. Scott at the U. of Florida.] An early- to mid-season fresh market tomato specially bred for heat tolerance and resistance to bacteria wilt which is prevalent in the Southeast and Florida. Recommended for gardeners and market growers in hot, humid, rainy growing regions where it is difficult to grow tomatoes. 4-oz. red fruits in clusters of 2–4 on short vines. #49195 Pkt \$2.75

OLD VIRGINIA 🌞 ⏳ **OG** 80 days. (Indeterminate) [Heirloom from the Giltner family.] Old-time sweet/tart tomato taste. 4–7 oz., dark red, smooth, round fruits with few seeds. The 5–6 ft. tall plants produce even in long hot summers. Good yields and flavor make this a keeper. #49215 Pkt \$2.75

OTV BRANDYWINE 🌞 **OG** 72 days. (Indeterminate) [Named and released by Dr. Carolyn Male and Craig LeHoullier, editors of Off the Vine (OTV), heirloom tomato newsletter. Bred from an accidental cross of Yellow Brandywine and an unknown red beefsteak.] One of the best Brandywine strains. Smooth, creamy, almost buttery texture, and harmonious sweet flavor. Fruits are a rich red color with an orange undertone. Produces a large percentage of usable attractive tomatoes, relatively free of defects, averaging 12 oz. Excellent potato leaf foliage cover. 6–8 ft. tall plants. The most productive and heat-tolerant Brandywine. A must for every tomato lover. #49189 Pkt \$2.95; #49189A (1.5 g) \$7.50



Peron (Peron Sprayless)



Stone

PERON (Peron Sprayless) 🌞 **OG** 70 days. (Indeterminate) [Introduced 1951 by Gleckler's from Argentina. Called "Sprayless" because the vigorous vines needed no treatment.] Tasty red tomatoes on disease-resistant vines. Produces a high percentage of uniform, defect-free 3–4 in. fruits. Flavor is sweet with some intricacy. Reliable, flavorful, and a garden mainstay. #49184 Pkt \$2.75; #49184A (1.5 g) \$6.50

STONE 🌞 ⏳ **E** 78 days. (ab, fw1) (Indeterminate) [1889] Bright red, slightly flattened 5–7 oz. globes with uniform ripening. An all-purpose tomato with good keeping quality, especially recommended for canning. Fruits are somewhat acidic, and not as sweet as other varieties, but Stone is a dependable, very drought-hardy tomato that will last the full season. This old variety has shown better resistance to foliage disease and fruit rot than some of the other old varieties we have grown. #49140 Pkt \$2.50

STUPICE 🌞 **OG** 62 days. (Indeterminate) [Czech.] Pronounced stoo-PEECH. Early bearing, productive, disease-tolerant, and flavorful. It usually produces until frost. Fruits have a depth of flavor with a wonderful balance of sweetness and tartness. Juicy 3–4 oz fruits borne in clusters of 6–8. Fruit ripens to red (with an orange undertone) with some tendency for green shoulders later in the season. A great salad tomato. #49141 Pkt \$2.75; #49141A (1.5 g) \$5.50



Tropic VFN

SUPER CHOICE 🌞 ⏳ **OG** 85 days. (Indeterminate) [KY heirloom from Rev. Hobart Pearson.] Tall (7 ft.) vigorous vines yield 1–1½ lb. classic beefsteaks with wonderful flavor and texture. Perfect for tomato sandwiches. #49216 Pkt \$2.75

TAPPY'S HERITAGE 🌞 **E** 85 days. (Indeterminate) [Selected by Merlyn Niedens from a cross of Tappy's Finest and a red-fruited tomato.] The best features of Tappy's Finest have been combined with more uniformity and red color. 6 oz red fruits have excellent sweet full flavor and a meaty texture. Good insect and disease resistance. A mainstay garden variety that should have appeal to fresh market growers as well. #49185 Pkt \$2.50

TROPIC VFN 🌞 **OG** (vw, fw1, asc, rkn, ab, clm, gw, st, tmv1, tmv4, sun, cr) 80 days. (Indeterminate) [Developed by U. of Florida.] This exceptionally disease-resistant variety has excellent versatility as a garden, greenhouse, or market tomato. Sweet-flavored fruit averages 8–9 oz, is thick-walled, and tends to sit high on the vine under a protective cover of foliage. Recommended highly for the Mid-Atlantic and hot, humid, disease-prone areas, especially where blight is a problem. #49145 Pkt \$2.75

WEST VIRGINIA 63 🌞 **E** 70 days. (fw1, lb, sun, vw) (Indeterminate) [1963, WVU AES] 6–8 oz red fruits, meaty flesh, small cores, few blemishes. Excellent, mildly sweet flavor. Good disease resistance includes resistance to late blight race T-0 and some resistance to T-1. #49239 Pkt \$2.75; #49239A (1.5 g) \$7.50

Pink & Pink-Red Tomatoes

ARKANSAS TRAVELER 🌞 ⏳ **OG** 89 days. (Indeterminate) [Pre-1900 heirloom grown throughout the South from NW Arkansas to North Carolina.] An old Southern heirloom esteemed for its ability to produce flavorful tomatoes under conditions of drought and high heat where many other varieties fail. Good disease resistance. Medium-size, pink fruits with wonderful flavor. Keeps well. #49102 Pkt \$2.75; #49102A (1.5 g) \$5.50

AUNT LOU'S UNDERGROUND RAILROAD ⏳ **E** 82 days. (Indeterminate) [Heirloom carried through the Underground Railroad by an unnamed black man as he crossed to freedom in Ripley, OH, from KY. Seeds were passed on to Aunt Lou, who passed them on to her great nephew, and eventually on to heirloom tomato enthusiast Gary Millwood.] Dark pink, tangy and juicy, 4–12 oz fruits. Sparse foliage. #49240 Pkt \$2.50

BARNES MOUNTAIN PINK 🌞 ⏳ **E** 90 days. (Indeterminate) [Kentucky heirloom] Tall plants, good resistance to leaf disease, produces loads of 10–20 oz reddish-pink fruit. Some fruit color variability. Good producer, bearing fruit until frost. One of our 2008 favorites. #49221 Pkt \$2.50

BRANDYWINE (SUDDUTH STRAIN) ⏳ **OG** 74 days. (Indeterminate) [TN heirloom popularized by Ben Quisenberry.] Prized for distinctively flavorful fruit, highly rated in our taste trials. 'Brandywine' has achieved a national reputation as the flavor standard for tomatoes. Dark reddish-pink, 10–12 oz. fruits. Potato leaf vines are not as disease-resistant as other Brandywine strains, but we were impressed by how well it held up in 2013's cold, wet summer. The flavor of the tomatoes is of gourmet quality. Use for slices, salads, and sandwiches. #49104 Pkt \$2.95; #49104A (1.5 g) \$7.50



Arkansas Traveler



Brandywine (Sudduth Strain)



Granny Cantrell



Mortgage Lifter, Radiator Charlie's



Oxheart

Pink & Pink-Red Tomatoes *Continued.*

BRIMMER (Pink Brimmer) 🌞 ⏳ **OG** 82 days. (Indeterminate) [This old Virginia variety won the Grand Prize for size and quality at the Jamestown Exposition held in 1907 at Sewell's Point, VA.] Large, meaty, pink-purple fruits can reach 2½ lbs. or more when well grown. Often preferred by gardeners wanting large, "low acid" pink tomatoes that have a high sugar content. Thick skin – a useful quality in a canning tomato, and one that offers some protection against fruit worm. **#49105 Pkt \$2.75**

CRNKOVIC YUGOSLAVIAN 🌞 ⏳ **E** 85 days. (Indeterminate) [From the Vojvodina region of Serbia, brought to the U.S. by Yasha Crnkovic, a colleague of Dr Carolyn Male.] Prolific, disease-resistant heirloom produces large, 1-lb. pink beefsteaks. Meaty and juicy, with robust, complex flavor. **#49222 Pkt \$2.25**

DR. WALTER 🌞 ⏳ **E** 75 days. (Indeterminate) [from New Zealand] One of the best heirlooms for market gardeners. Medium-tall indeterminate produces lots of delicious, low-acid, 8 oz red globes. **#49223 Pkt \$2.50**

GERMAN JOHNSON 🌞 ⏳ **OG** 76 days. (Indeterminate) [Popular heirloom from VA and NC, a favorite at farmers markets.] One of the four parent lines of "Mortgage Lifter" tomato, very similar in flavor. Pink-red fruits average ¾ to 1½ lbs. with generally smooth tops. Good for slicing or canning. Fruits have few seeds. Plants are very productive and fairly resistant to disease. Potato-leaf strain. **#49115 Pkt \$2.95 BACK!**

GRACE LAHMAN'S PINK (Lahman Pink) **E** 80 days. (Indeterminate) [MO heirloom.] Richly sweet and juicy fruits are favorites at tomato tastings. Round pink 4–6 oz blemish-free fruits are great for slicing fresh or canning whole. Plants bear heavily until frost. **#49210 Pkt \$2.50; #49210A (1.5 g) \$5.50**

GRANDFATHER ASHLOCK 🌞 ⏳ **E** 85 days. (Indeterminate) [Family heirloom of Carl Ashlock. Three Ashlock brothers served George Washington during the Revolutionary War; one brother settled in Kentucky. Carl Ashlock, now of Franklin, NC, is descended from that patriot.] Potato leaf foliage, fair yield of 10–16 oz pink beefsteaks, very good flavor. **#49234 Pkt \$2.50**

GRANNY CANTRELL'S GERMAN RED/PINK ⏳ **OG** 69–80 days. (Indeterminate) [KY heirloom. The only tomato grown by Lettie Cantrell of West Liberty since the '40s.] Large beefsteak, 1+ lb, tasty fruit on large, vigorous plants. Lettie died in January 2006, at the age of 96. Her tomato was voted best flavor at the 2010 Monticello Tomato Tasting. **#49208 Pkt \$2.75; #49208A (1.5 g) \$5.50**

HEGE GERMAN PINK Unavailable for 2014.

ILLINOIS BEAUTY 🌞 **E** 80 days. (Indeterminate) [Selected by Merlyn Niedens from an accidental cross.] 6 ft. plants produce heavy yields of 4–6 oz. blemish-free pink-red fruits. Set high quantities of flavorful fruit even in the hot dry summer of 2007. Preferred by many tasters at a recent festival. **#49214 Pkt \$2.50**

JUNE PINK (Pink Earliana) ⏳ **E** 68 days. (Indeterminate) [Earliana was developed as a result of intense competition among growers attempting to bring the earliest tomato to market. First offered in 1900.] June Pink is virtually identical to Earliana except for the unusual rose-pink color and longer production. Bears clusters of 4–6 very attractive rose-pink tomatoes. We like it for flavor and color, and consider it among our garden favorites. Fruit is relatively free of defects and vines bear a long time. **#49124 Pkt \$2.50**

KENTUCKY PINK STAMPER Unavailable for 2014.

LADY LUCY 🌞 ⏳ **E** 85 days. (Indeterminate) [Nantahala Forest area in n. GA] Potato-leaf variety produces lots of red/pink 12 oz fruit. Sweet, complex flavor with an acid zing, good for slicing and canning. **#49227 Pkt \$2.50**

MORTGAGE LIFTER, RADIATOR CHARLIE'S 🌞 ⏳ **OG** (vw, fw1) 79 days (Indeterminate) [Developed by M.C. Byles in the 1930s and released to SESE in 1985.] A legendary tomato always in demand in the Mid-Atlantic states. The following history is based on portions of our 1985 taped interview with M.C. Byles who developed this tomato in the early 1930s while in Logan, WV. Mr. Byles is affectionately known as "Radiator Charlie." He earned that nickname from the radiator-repair business he opened at the foot of a steep hill on which trucks would often overheat. Radiator Charlie had no formal education or plant-breeding experience, yet he created this legendary tomato by cross-breeding four of the largest-fruited tomatoes he could find: German Johnson, Beefsteak, an Italian variety, and an English variety. One of the four varieties was planted in the middle of a circle. Then, using a baby's ear syringe, he cross-pollinated the center plant with pollen from the circle of tomatoes. Next year he selected the best seedlings; he planted the best seedling in the center and the rest in a circle around it. The pollination and selection process was repeated six more years until he had a stable variety. After Charlie developed and named this large tasty tomato he sold plants for \$1 each (in the 1940s) and paid off the \$6000 mortgage on his house in 6 years. Each spring, gardeners drove as far as 200 miles to buy Charlie's seedling tomatoes. Fruits of Mortgage Lifter can average 2½ lbs and may reach 4 lbs when grown well. Plants are very productive and disease-resistant, and continue to bear until frost. These large, slightly flattened, pink-red tomatoes are meaty and flavorful with few seeds. **#49128 Pkt \$3.25**



Ozark Pink

MORTGAGE LIFTER VFN – See Red Tomatoes.

OMAR'S LEBANESE 🕒 🌱 80 days. (Indeterminate) [Heirloom from farmers in a Lebanese hill town. The best of Dr. Carolyn Male's extensive 1995 heirloom tomato trials.] Huge pink beefsteak tomato: fruits typically weigh 16–24 oz., or even larger when well grown. A good choice for a gardener's boast or county fair entry. Has a multidimensional sweet flavor that seems to be expressed best in northern areas. In southern areas the quality is more variable. Good foliage disease resistance. **#49190 Pkt \$2.50 BACK!**

OXHEART 🕒 🌱 88 days. (Indeterminate) [The oxheart shape is the result of a mutation, about 1925. Somewhat similar to meaty ponderosa types, except for the distinctive shape.] Heavy yielding vines produce extra large, pink tomatoes weighing 1–2 lbs. Firm, meaty flesh with few seeds and mild flavor. **#49116 Pkt \$2.75**



Tappy's Finest

OZARK PINK VF 🌱 🌱 65 days. (Indeterminate) [Introduced 1991 by SESE. Developed by the U. of Arkansas.] Adapted for growing on stakes for vine-ripe harvest in home gardens and for farmer's markets. 5 ft. plants bear 7 oz flattened-globe fruits with few defects, and uniform-ripening shoulders. The pink fruits have excellent eating quality and good shelf life. Unlike many other varieties, flavor is not greatly affected by early harvest in the post-breaker (pale pink) stage. Very productive all season. Recommended for hot, humid, disease-prone areas. **#49132 Pkt \$2.75**

TAPPY'S FINEST 🕒 🌱 77 days. (Indeterminate) [WV family heirloom from before 1948, originally from Italy. Named and introduced by SESE in 1983 in honor of "Tappy" who selected for regular shape, small cores, few seeds, and fine flavor. The first heirloom SESE introduced.] Selected in the mountains of West Virginia; performs best where summers are moderate to cool. The large, pink-red fruits average 14–16 oz, and sometimes up to 2 lbs, and are very meaty. Slightly irregular fruits are somewhat flattened with prominent shoulder indentations. An excellent tomato for processing or for use in salads or sandwiches. Also makes a delicious tomato juice. Like all sweet, good-flavored tomatoes, it is not a heavy producer, but it has won several flavor trials. **#49142 Pkt \$2.50**

UNCLE MARK BAGBY Unavailable for 2014.

VINSON WATTS 🌱 🕒 🌱 85 days. (Indeterminate) [Heirloom originating in Lee County, VA, but perfected by 50 years of selection for flavor, texture and disease resistance by Vinson Watts of Morehead, KY.] The large flattened pink fruit has won many taste tests and is considered by many to be the best tomato they ever tasted – a smooth-textured, finely balanced combination of sweet and acid. **#49218 Pkt \$2.75; #49218A (1.5 g) \$5.50**

WINS ALL 🕒 🌱 80 days. (Indeterminate) [Introduced in 1924 as 'Number 400' by Peter Henderson and Co. Renamed 'Wins All' in 1925 after a naming contest.] Large, pink, slightly flattened fruits of 1 lb or more with few seeds. Great flavor makes it worth growing despite its lower yields. One of the most frequently requested varieties in the seed swap section of a national gardening magazine. **#49151 Pkt \$2.50**

Bicolored Tomatoes

BIG RAINBOW Unavailable for 2014.

GEORGIA STREAK 🌱 🕒 🌱 91 days. (Indeterminate) [GA heirloom. Introduced 1990 by SESE] Bicolored beefsteaks up to 2 lbs, great color and flavor. Yellow and red inside and out; color is mostly yellow with a red blush and red core on the blossom end. Ripens uniformly, keeps well for a beefsteak. 7 ft. tall plants. **#49114 Pkt \$2.95**

GREEN GRAPE See Small-Fruited Tomatoes, pg. 57.

GREEN ZEBRA 🌱 (Indeterminate) 86 days. [Developed 1985 by Tom Wagner.] An unusual and exquisite tomato chosen by Alice Waters for the famous California restaurant Chez Panisse. 3–5 oz fruits ripen to yellow-gold with alternating dark-green zebra-like stripes. Emerald flesh with good flavor. Colorful sliced or in salads. Well branched vines provide good foliage cover and have some resistance to septoria leaf spot. **#49119 Pkt \$2.75**

OLD GERMAN 🌱 🕒 🌱 (Indeterminate) [Introduced 1985 by SESE. Mennonite family heirloom from Shenandoah Valley, VA.] Large, attractive and tasty tomato. Fruit color is yellow with a red center visible on the surface and throughout the core. Best color of several strains of this heirloom. Not a heavy producer, nor does it tolerate drought, but its flavor and color are outstanding. Fruits often weigh over a pound. **#49131 Pkt \$2.50**

STRIPED ROMAN 🌱 80 days. (Indeterminate) [Developed by Seed Savers Exchange member John Swenson.] Highly popular variety – orange and red stripes run the length of this long, pointy-ended Roma type. 7–9 oz fruits, thick flesh, great flavor. **#49211 Pkt \$2.75**

WILLIAMS STRIPED 🕒 🌱 75 days. (Indeterminate) [Family heirloom – seeds saved by an elderly gardener in Glensdale, Kentucky.] Large fruits weigh more than a pound, with beautiful red and yellow stripes inside and out. Another Fall Festival taste test winner from 2005. **#49209 Pkt \$2.75**



Green Zebra



Old German



Black Prince



Cherokee Purple



Eva Purple Ball



Paul Robeson

Purple & Black Tomatoes

BLACK BRANDYWINE ⌚ 🌱 85 days. [1920s PA heirloom. Cross between Brandywine and Fejee Improved tomato. William Woys Weaver's grandfather obtained seed from the breeder, Dr. Harold E. Martin.] Indeterminate. Large dusky rose/purple fruit with rich, sweet flavor and good yields. #49233 Pkt \$2.95

BLACK PLUM – See Processing/Paste Tomatoes.

BLACK PRINCE ⌚ 🌱 69 days. (Indeterminate) [A garden jewel from Irkutsk, Siberia.] Deep reddish-brown fruits, grading to dark brown or black on the shoulders. Interior color varies from dark red to a translucent chestnut brown. 7 oz fruits with juicy, tender texture and appealing fruity flavor. #49180 Pkt \$2.75



Japanese Black Trifele

CHEROKEE PURPLE 🌞 ⌚ 🌱 85 days. (Indeterminate) [Pre-1890 TN heirloom, reportedly of Cherokee Indian origin. Introduced 1993 by SESE. Seed courtesy Craig LeHoullier.] Large, smooth fruits (10–12 oz) with slightly ridged shoulders. Ripens to a unique dark, dusky pink/purple. Sometimes called a black tomato, the color carries through to the flesh, especially at the stem end. Good resistance to Septoria leaf spot. A shorter indeterminate, plants average 5 ft. tall. ‘Cherokee Purple’ has spread widely since its introduction, with variations developing over time, but our strain is still the original, shorter shape. #49106 Pkt \$2.75 **Seed grown and stewarded by Twin Oaks Seed Farm in Louisa, VA.**

EVA PURPLE BALL 🌞 ⌚ 🌱 78 days. (Indeterminate) [Late 1800s heirloom from the Black Forest region of Germany from Joe Bratka's grandfather. Seed courtesy of Carolyn Male and Craig LeHoullier. Introduced 1994 by SESE.] Outstanding performer in hot, humid areas. Excellent resistance to diseases, including some resistance to late blight. One of the most blemish-free tomatoes we have grown, with a soft tender texture. Smooth, round, attractive pink-purple fruits weigh 5–7 oz. Fruits are easy to harvest, some dropping from the vine at peak ripeness. A wonderful all-purpose tomato with excellent flavor. #49112 Pkt \$2.50; #49112A (1.5 g) \$5.50

JAPANESE BLACK TRIFELE 🌞 ⌚ 🌱 75 days. (Indeterminate) [Russian heirloom] Unusual pear-shaped 4–6 oz fruits, deep burgundy colored with green shoulders and a rich, complex flavor. Very productive, bearing early through late in the season. Crack-resistant fruits. Potato-leaf foliage. #49247 Pkt \$2.50

PAUL ROBESON ⌚ 🌱 74 days. (Indeterminate) [Russian heirloom. Original seed sent to SESE by Marina Danilenko, a Moscow seedswoman. Named after Paul Robeson, performer of “Old Man River” and operatic vocal artist who was an advocate of equal rights for Blacks. His artistry was appreciated world-wide, especially in the Soviet Union, and hence this tomato bearing his name.] Like other so-called black tomatoes the fruit is more of a dusky dark red with dusky dark green shoulders. 6-oz. fruits, 2 x 4–5 in., borne two to a cluster. Excellent flavor. #49161 Pkt \$2.75

ROSELLA PURPLE 🌞 🌱 65 days. (Dwarf determinate) [Bred by the Dwarf Tomato Project, an international group of tomato enthusiasts devoted to breeding short tomato varieties with great flavor.] Similar to Cherokee Purple for great flavor and 6–10 oz. deep-purple fruits, but on shorter plants suitable for container gardening. Productive 36 in. plants need some staking to keep upright and to prevent sunscald. Fruits have few seeds. Potato leaf foliage. #49250 Pkt \$3.25



Dad's Sunset

Yellow & Gold Tomatoes

BARNES MOUNTAIN ORANGE 🌞 ⌚ 🌱 90 days. (Indeterminate) [KY heirloom.] Large orange fruits, up to 16 oz. Disease-resistant 6–8 ft. tall plants bear until frost. Outstanding flavor, just perfect for BLTs. #49220 Pkt \$2.75

DAD'S SUNSET 🌞 🌱 75 days. (Indeterminate) Golden orange like the setting sun. Very attractive, round, small-cored fruit with zesty sweet flavor. Fruits are uniform in shape with very few defects, thick-walled, yet tender. Medium foliage cover, 12-oz fruits measure 2¾ x 3¼ in. #49163 Pkt \$2.50

DJENA LEE'S GOLDEN GIRL ⌚ 🌱 80 days. (Indeterminate) [Family heirloom of Djena Lee since the early 1920s. Won first prize at the Chicago Fair 10 years in a row! Introduced by SESE 1987. Djena (pronounced “Zshena”) was part Indian and granddaughter of Minnesota financier Jim Lee. She grew this tomato in Minnesota and on moving to Illinois in 1929 gave plants to Reverend Morrow (then 15 years old) who nurtured this variety and kept it alive.] Beautiful golden-orange fruits, one of the most appetizing golden tomatoes we have grown. 8 oz fruits. Delicious flavor, rich balance of sweetness and tanginess. Favorite at our 2008 festival. #49111 Pkt \$2.75



Garden Peach

EARL OF EDGEcombe ⌚ **E** 73 days. (Indeterminate) [New Zealand heirloom. When the 6th Earl of Edgecombe died in the 1960s, the heir to the title was a sheep farmer in New Zealand. When he traveled to England to claim the title, he brought this tomato with him. Our seed source was Dr. Carolyn Male who found it the best of her extensive 1996 tomato trials.] Attractive orange 2–3 in. globes are smooth and regular in shape, defect-free, and notably resistant to cracking, blossom end rot, and fruit diseases. Medium vines, dense foliage cover. The fruits have a smooth texture, hold well, and are sweet and tangy, though somewhat inconsistent in flavor under our growing conditions. The best flavor seems to develop further north. **#49191 Pkt \$2.50**

GARDEN PEACH TOMATO 🌞 **OG** 73 Days. (Indeterminate) This tomato truly resembles a peach. 2–3 oz fruits have a peach-like fuzz and are yellow, often with a hint of pink blush when fully ripe. Outstanding flavor. A good storage tomato if picked light green right before frost. Highly split-resistant. Vigorous vines bear until frost. **#49201 Pkt \$2.75**

GOLDEN PONDEROSA ⌚ **E** 78 days. (Indeterminate) [WV heirloom, traded by C & O Railroad employees since the early 1900s. The first 'Ponderosa' variety was introduced 1891 by Peter Henderson and Co.] Somewhat rough, large-cored, yellow-gold fruits weigh over a pound. Not very tolerant of foliage diseases, but a good producer and pretty, with mild-flavored, sub-acid fruits. Our select strain has larger, more uniform fruits. **#49117 Pkt \$2.50**

HUGHS ⌚ **E** 89 days. (Indeterminate) [Introduced 1990 by SESE. Heirloom from Madison Co., IN, since 1940.] Hughs has gained a local reputation for its meaty fruit and sweet delicious flavor. Rated as one of the better-flavored of 250 tomatoes grown in 1988. Though late-maturing, it is a heavy producer with some disease-resistance. This pale yellow beefsteak rivals the flavor of the best heirloom reds. **#49122 Pkt \$2.50**



Persimmon

MANYEL ⌚ **OG** 78 days. (Indeterminate) [Manyel means "many moons"; reportedly of recent Native American origin.] Fruits look like yellow moons amidst the sparse green foliage. Creamy yellow tomatoes with sweet lemony flavor. Smooth-shouldered, thin-walled fruits with some concentric cracking. 2–3 in. fruits average 12 oz., borne in clusters of 2–4. **#49162 Pkt \$2.50**

OLD KENTUCKY Unavailable for 2014.

PEG'S ROUND ORANGE 🌞 ⌚ **E** 90 days. (Indeterminate) [Family heirloom of Peg Spencer in Cox's Creek, KY.] Disease-resistant plants yield lots of great tasting, sweet, low acid, orange 7 oz tomatoes. **#49245 Pkt \$2.50**

PERSIMMON 🌞 ⌚ **OG** 88 days. (Indeterminate) [1981.] Beautiful persimmon-colored, rose-orange fruits. 12–16 oz fruits, though early ones can weigh up to 2 lbs. Vigorous vines, well branched. One of our personal favorites for color and rewarding flavor. **#49133 Pkt \$2.75**

PIKE COUNTY Unavailable for 2014.

T. C. JONES 🌞 ⌚ **E** 80 days. (Indeterminate) [Cumberland County, KY family heirloom] 8–12 oz yellow fruit with a blushing stripe on the blossom end and great flavor. Flattened fruit; shape and color similar to Yellow Mortgage Lifter, but much more productive. **#49232 Pkt \$2.50**

VERNA ORANGE 🌞 ⌚ **E** 84 days. (Indeterminate) [Indiana heirloom introduced 1990 by SESE.] Huge, orange, oxheart-shaped fruits. Superb flavor, one of the meatiest and most seedless tomatoes. Similar to Yellow Oxheart except that the fruits are orange, flavor is milder, and plants are more vigorous. In hot climates, seed cavities tend to be semi-hollow. High yielding in spite of late-season susceptibility to foliage diseases. **#49146 Pkt \$3.25**



White Wonder

White-Fruited Tomatoes

WHITE WONDER 🌞 ⌚ **OG** 84 days. (Indeterminate) [Possibly derived from White Apple, pre-1860.] One of the varieties chosen for Alice Waters' famous Chez Panisse restaurant. Medium-sized fruits ripen creamy white color and have a sweet flavor. Productive plants, good foliage cover. We like to serve it as an ingredient in a multicolor tomato marinade (tomatoes, garlic, vinegar, oil, pepper, and herbal seasonings). Fruits are medium-sized. **#49149 Pkt \$2.75**



Yellow Brandywine

YELLOW BELL – See Processing/Paste Tomatoes.

YELLOW BRANDYWINE ⌚ **OG** 76 days. (Indeterminate) [IN heirloom.] Same great flavor as pink-fruited Brandywine. Large, slightly ribbed beefsteaks are sweet and tangy – our grower prefers it to pink Brandywine! Fruits keep well. Large potato-leaf foliage provides medium fruit cover. **#49186 Pkt \$2.75; #49186A (1.5 g) \$6.50**

YELLOW MORTGAGE LIFTER **OG** 80 days. (Indeterminate) Large deep yellow beefsteaks. Weigh a pound or more. Not as productive as the pink variety, but the creamy texture and complex flavor make it a must-try. Potato-leaf foliage. **#49207 Pkt \$2.75**

YELLOW OXHEART ⌚ **OG** 79 days. (Indeterminate) [Possibly first available commercially in 1929 by Livingston Seed Co. though it dates from about 1915 as a family heirloom from Willis, VA. Reintroduced 1989 by SESE.] Sweet fruits have a small core and a distinctive, rich, full, and exceptionally well balanced flavor. Plants not very vigorous, but otherwise a superb tomato. Thin, lacy foliage. Fruits are bright yellow, meaty, oxheart-shaped and weigh close to a pound. A favorite at our 2008 festival. **#49153 Pkt \$2.75**



Black Plum



San Marzano



Amish Paste



Roma VF



Yellow Bell

Processing & Paste Tomatoes

Canning varieties have firm, round fruits that are usually canned whole. Drying varieties are small, low-moisture tomatoes well suited to quick drying. Paste tomatoes have thick, dry flesh with few seeds. Sauce tomatoes are more flavorful and have more seeds than paste tomatoes, and because they are juicier they need to be cooked longer to make thick sauce. Drying and paste tomatoes are more susceptible to blossom end rot due to their low moisture content, so during dry spells provide adequate irrigation and calcium.

AMISH PASTE 🌞 ⏳ **OG** (Indeterminate) One of the largest sauce tomatoes we offer, produces a sauce with a superior flavor. Coreless, top-shaped fruits often weigh as much as 12 oz. Tall plants, heavy yields. Despite the name 'Amish Paste,' the juicy fruits are best suited to making sauce. #49197 Pkt \$2.75; #49197A (1.5 g) \$5.50

BLACK PLUM 🌞 ⏳ **OG** 70–80 days. (Indeterminate) [Russian heirloom.] Prolific producer of 1 oz elongated deep mahogany-brown fruit. Color develops best in hot dry weather. Rich, complex, full-bodied flavor. Perfect for sauce, drying, or eating out of hand. #49205 Pkt \$2.75; #49205A (1.5 g) \$5.50

HEINZ 1350 VF 🌞 **OG** (vw, fw1, asc, cr) 75 days. (Determinate.) [1963. Developed by the H. J. Heinz Co.] Round 4–6 oz fruits are uniform-ripening, and have good crack resistance. A productive garden variety with concentrated fruit set, and an excellent processing tomato for canning or cooking. Widely adapted, good for salad use too. #49120 Pkt \$2.75

HUNGARIAN ITALIAN PASTE 🌞 **OG** 79 days. (Determinate) Highly productive pear-shaped paste tomato with good disease resistance and good holding quality. 3–4 oz. fruits borne in clusters of 4. Makes excellent flavored sauce. #49123 Pkt \$2.75; #49123A (1.5 g) \$5.50

ILLINI GOLD 🌞 **OG** 75 days. (Indeterminate) [A chance cross of Dad's Sunset and Bisignano #2, selected by Merlyn and Mary Ann Niedens] 4–6 oz bright yellow/orange paste-type tomatoes. Attractive in salads, or makes a rich, sweet golden sauce. #49225 Pkt \$2.75

LONG TOM 🌞 ⏳ 85–90 days (Indeterminate) [Family heirloom, sent to Ben Quisenberry by a friend living in PA.] Long, 2 × 5 in. meaty fruits have few seeds. Their sweet flavor and firm texture serves equally well in salads or sauce. Very good yields. #49204 Pkt \$2.50



Illini Gold



Principe Borghese

PITTMAN VALLEY PLUM ⏳ **OG** 88 days. (Indeterminate) [German heirloom from PA's Pittman Valley.] Elongated, pointy-ended paste tomato. Pink-red fruits, 1½ × 5 in., almost seedless, makes wonderful sauce. Tends to drop some ripe fruit, but fruit is rarely damaged and often holds for at least 2 weeks. #49164 Pkt (0.08 g) \$2.75

PRINCIPE BORGHESE 🌞 ⏳ **OG** 78 days. (Determinate) Italian heirloom bred for sun-drying, this low-moisture variety maintains more flavor when dried than do other varieties. Slightly oval, 1 oz fruits. Prized in Italian cooking when reconstituted in olive oil, they can also be crushed into small flakes to quickly thicken a thin sauce while adding a rich tomato flavor. #49200 Pkt \$2.75

ROMA VF 🌞 **OG** (vw, fw1, asc) 75 days. (Determinate) Very popular, pear-shaped paste tomato. Widely adapted. Fruit ripens uniformly. Highly productive, good resistance to disease and fruit-worm. #49138 Pkt \$2.50

ROMA VF, VIRGINIA SELECT 🌞 **e** 75 days. (Determinate) Neighboring farmer and Growing for Market writer Pam Dawling has been saving this locally adapted strain since 2001, selecting for high, early yields and resistance to Septoria Leaf Spot. 4–5 oz fruits. #49235 Pkt \$2.50; #49235A (1.5 g) \$5.50

RUTGERS VF (Rutgers Improved) 🌞 ⏳ (vw, fw1, asc, gw) 73 days. (Determinate) [Developed by the Campbell Soup Company in 1928 from a cross of Marglobe and J.T.D. Further refined by Rutgers U. in 1943.] Popular since its introduction, still well known for its excellent flavor and reliability, especially as a canning variety. This more compact strain has additional disease resistance. 6+ oz red fruits with thick walls. Widely adapted. #49139 Pkt \$2.25

RUTGERS (Original Strain) 🌞 ⏳ **OG** 75 days. (Indeterminate) The original strain of this famous New Jersey tomato. When Rutgers University refined the variety in 1943, they took out some of the vininess, but also some of the flavor. This original strain tastes better. #49237 Pkt \$2.75

SAN MARZANO 🌞 ⏳ **OG** 80 days. (Indeterminate) [Italian heirloom, famous for its use in Neapolitan pizza and other Italian dishes.] Long Roma-type tomatoes, 3–4 oz fruits with pointed ends. Thick, dry, low acid flesh contains few seeds. Very productive 6 ft. tall plants have good disease resistance. Excellent canning variety. #49248 Pkt \$2.75

STRIPED ROMAN – See Bicolored Tomatoes.

YELLOW BELL 🌞 ⏳ **OG** 60 days. (Indeterminate) [Introduced 1986 by SESE. Family heirloom from TN.] Great yellow sauce tomato for salads or for making lovely tomato paste, juice, preserves, salsa, and yellow catsup! Heavy-yielding plants produce 5–12 fruits per cluster. Roma-shaped fruits average 3 × 1½ in. Survives cool wet conditions better than other sauce tomatoes, bearing heavily until frost. Ripens from green to creamy yellow to yellow. Outstanding flavor, both sweet and rich. #49152 Pkt \$2.75

Winter Storage Tomatoes

Though the quality of winter storage varieties doesn't match that of fresh garden tomatoes, flavor and texture is superior to most winter supermarket tomatoes. Best planted 1–2 months after the main tomato crop, timing the harvest for fall. Avoid watering plants in the 2 weeks before frost. Harvest unblemished tomatoes before frost. Dark green fruits won't ripen off the vines. Keep out of direct sunlight, ripen at room temperature or lower. Store so fruits aren't touching, and check for ripeness and rotting weekly. Used apple boxes with their fruit separators are convenient for this. Some folks wrap individual fruits in newspaper. One longtime grower says he prevents rot by regularly turning over the fruits so they ripen more evenly.

GARDEN PEACH See Yellow & Gold Tomatoes.

LONG KEEPER 🌞 **OG** 78 days. (Semi-determinate) Fruits become ripe 6–12 weeks after harvest. Some customers report storing it for 4–6 months. Fruits are mature for harvest when they have a pale pink blush. 4–7 oz fruits ripen in storage to a satiny, red-orange color. #49125 Pkt \$2.75 **Limited supply – order early!**

REVEREND MORROW'S LONG KEEPER 🌞 ⏳ **e** (Determinate) [Louisiana heirloom] Lots of 6–10 oz reddish-orange fruit with reddish-pink flesh. This tomato's excellent storage quality earned it a place in our garden. Stake plants for the highest quality fruit. #49231 Pkt \$2.50



Matt's Wild Cherry



Amy's Apricot



Red Pisa Date



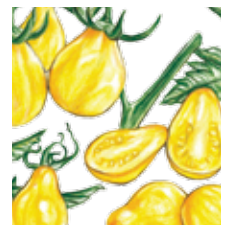
Dr. Carolyn



Green Grape



Riesentraube



Yellow Pear

Small & Cherry Tomatoes

AMY'S APRICOT 🌞 ⌚ **OG** 75 days. (Indeterminate) [Family heirloom given to Dustin Swanland by his Italian aunt.] Sweet, apricot-colored cherry tomatoes. A sensation at our 2011 festival – many tasters preferred Amy's Apricot to Sungold. Wow! A work in progress, needing some rogueing out yet of red off-types, but we're bowing to demand and making it available. **#49236 Pkt \$2.75**

AMY'S SUGAR GEM 🌞 ⌚ **E** 75 days. (Indeterminate) [Developed by Dr. Jeff McCormack. Cross of Red Cherry and Tappy's Finest. Named for Amy Boor Hereford, whose grandmother Tappy introduced Jeff to heirloom tomatoes.] Excellent in salads, sandwiches, and sauces. A "two-bite" cherry tomato, 1½ × 1¾ in. Tall, vigorous, and productive vines. The Sugar Gem portion of the name refers to the sweet, full flavor and the tiny light gold sparkles in the red skin. **#49198 Pkt \$2.50**

DR. CAROLYN 🌞 ⌚ **OG** 65 days. (Indeterminate) [Selected from a sport of Galinas. Named by Steve Draper in honor of Dr. Carolyn Male who first saved the seed.] The most flavorful yellow cherry tomato we've grown. Excellent balance of sugar, tartness and depth of flavor. Pale yellow, round, 1¼ in. fruits typically borne 6 to a cluster. Large, vigorous vines provide excellent cover. **#49182 Pkt (0.08 g) \$2.75**

GREEN GRAPE 🌞 ⌚ **OG** 78 days. (Semi-determinate) [Developed 1983 by Tater Mater Seed.] Ripens yellow-green, resembling large Muscat grapes. Flesh and juice are green. 1¾ in. fruits borne in clusters of 4–12. Sweeter than 'Green Zebra,' the flavor is in the top 5% of varieties we have grown. Lovely served with pesto. **#49118 Pkt (0.08 g) \$2.75**

LOLLIPOP Unavailable for 2014.

MATT'S WILD CHERRY 🌞 ⌚ **OG** 60 days. (Indeterminate) [From seed collected in the wild near Hidalgo in eastern Mexico.] Plants bear loads of intensely sweet and flavorful ½ in. deep red cherry tomatoes. Plants are vigorous, disease-resistant, and sprawling. Self-sows readily. Always a favorite at our tomato tastings. **#49804 Pkt (0.08 g, 39 seeds) \$2.75; #49804A (1.5 g) \$7.50**

MINI ORANGE 🌞 ⌚ 66 days. (Indeterminate) Medium-length vines produce an abundance of bright orange 1½ in. fruits. Mix with red, yellow and green cherry tomatoes to make attractive salads. Mild and slightly tangy. Firm fruits offer good resistance to fruit worm. Recommended especially for the hot southern areas where night temperatures above 70°F shut down fruit set in large-fruited varieties. **#49127 Pkt \$2.25**

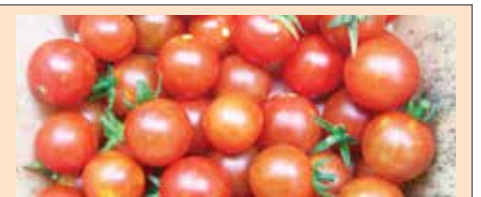
RED CHERRY (Old Fashioned Red) 🌞 ⌚ **OG** 72 days. (Indeterminate) [Pre-1840. This is the small Red Cherry, not the Large Red Cherry commonly used as a salad tomato.] Bright red 1 in. fruits, sweet, tangy and juicy. Grows so vigorously that it tends to outgrow some diseases. Resistant to fruit-worm and high temperatures. **#49136 Pkt \$2.75; #49136A (1.5 g) \$5.50**

RED PISA DATE 🌞 ⌚ **OG** 72 days. (Indeterminate) [Given to Dustin Swanland by his Italian aunt.] Small, firm, date-shaped red fruits, sweet and productive. 7–9 ft. plants. This may be the type of tomato Jefferson served at Monticello as a dessert, the sliced fruits dusted with powdered sugar. **#49243 Pkt (0.08 g) \$2.75**

RIESENTRAUBE 🌞 ⌚ **OG** 70 days. (Indeterminate) [German heirloom introduced 1993 by SESE from seed sent by Dr. Carolyn Male. Originally from Germany, it may also have been grown by the Pennsylvania Dutch as early as 1855.] 'Riesentraube' translates as "giant bunch of grapes." One of its outstanding features is the large number of flowers produced per cluster – up to 350 flowers! Flower clusters appear as compact floral sprays giving way to large bunches of 20–40 red fruits. The most unusual tomato we have grown. 1½ × 1¼ in. fruits with exceptionally pointed blossom ends. Compact vine growth. Excellent, full flavor similar to that found in beefsteak tomatoes. A great salad tomato. **#49137 Pkt \$2.75**

WICKLINE CHERRY 🌞 ⌚ **E** (lb) 85 days. (Indeterminate) Beefsteak tomato flavor in a cherry-sized fruit. [Introduced 1991 by SESE. PA heirloom.] Pinkish-red, egg-shaped 1 × 1½ in fruits borne in clusters of 4. Tall, productive plants tolerate cool, wet conditions. Meaty fruits with a well-balanced mix of flavors. Good especially for salads and the restaurant trade. **#49150 Pkt \$2.50**

YELLOW PEAR 🌞 ⌚ **OG** (asc, fw1) 75 days. (Indeterminate) [Pre-1800] Pear-shaped yellow tomatoes, 1½ × ¾ in., mild flavor. Very productive and heat-resistant, but prone to splitting if not watered regularly. Excellent for popping in your mouth or for preserves. **#49154 Pkt (0.08 g) \$2.50**



Sugar Cherry

Currant Tomatoes

Lycopersicon pimpinellifolium

Currant tomatoes are essentially wild tomatoes, little changed by domestication. Vines are long and indeterminate with an open growth habit and generally good disease resistance. Fruits are the size of a berry, ½–¾ in. in diameter. Flavor is intense, sweet and piquant. They are especially suited as salad accents and for the specialty restaurant trade. Seeds are small. **Packet:** 0.05–0.09 g depending on variety.

RED CURRANT 🌞 ⌚ **OG** 62 days. (Indeterminate) [Wild South American tomato.] Intensely flavored, berry-sized, ½ in. red fruits in clusters of 16–20. **#49803 Pkt (0.05 g) \$2.50**

SUGAR CHERRY 🌞 ⌚ **OG** 76 days. (Indeterminate) [SESE introduction, 1994.] Large currant-type ½ in. orange-red fruits borne in clusters of 12. The berry-sized fruits are larger than true currant tomatoes and are intensely flavored and sweet. **#49801 Pkt (0.09 g) \$2.50**

TESS'S LAND RACE **OG** 75 days. (Indeterminate) [Result of a two generation, five parent cross by Brett Grohsgal of Maryland's Even' Star Organic Farm.] Intensely flavored currant-sized fruits. Colors include dark red, pink, yellow, and gold. Vigorous, sprawling plants should be trellised. Whole sprigs cut with scissors make for quicker harvest, and are appreciated by chefs and shoppers at farmer's markets. **#49805 Pkt (0.05 g) \$2.50**

Husk Tomatoes

Classification and Historical Notes: Husk tomatoes have light-brown, papery husks (calyxes) that enlarge and cover the maturing fruits. The 2 most common cultivated species are ground cherry (*Physalis pruinosa*) and tomatillo (*Physalis ixocarpa*). Both have been cultivated in Central and South America for centuries, before even tomatoes. Ground cherries are so named because the cherry-sized fruits are borne near the ground. The leaves of ground cherries are hairy or fuzzy and the plants grow 1–2 ft. tall with lateral spreading growth. Tomatillos are larger-fruited, typically 1–3 in. diameter, and the plants grow 2–5 ft. tall with smooth leaves. Some varieties may grow 8 ft. or more with a ground-hugging growth habit. The Spanish name tomatillo is derived from the Indian name “tomat.” **Culture:** Culture of husk tomatoes is similar to tomatoes. (See Tomato section.) Ground cherries need no support, but tomatillos are best caged or trellised. **Pests:** In areas where husk worms are a problem, plant early-maturing varieties crops as early as possible in the spring. (Self-sown plants from the previous year’s crop often get a head start on even the earliest plantings.) **Harvest:** Husk tomatoes usually do not ripen fully until after falling from the plant. Larger tomatillos need to get pulled from the plants. Ground cherries ripen from green to yellow-gold. Most tomatillos ripen from green to yellow-green to pale yellow. **Fruit Set:** Most cultivars of ground cherry set fruit in all areas of the U.S. Tomatillos are more sensitive to heat and day length: Some cultivars may not set fruit until late summer, or may not set fruit in northern states. **Preparation and uses:** Ground cherries are eaten fresh, or are used in desserts, sauces, preserves, fruit toppings, pies and salads. Tomatillos are usually cooked to bring out full flavor: Simmer for 5–10 minutes in a pot of water, then use in chili rellenos, salsa verde, guacamole, or other sauces or dips. **Seed Savers:** Husk tomatoes self-sow easily. Isolate varieties by 300 ft. for pure seed. **Packet:** 0.06–0.09 g (90–140 seeds).



Purple Tomatillo

Tomatillos *Physalis ixocarpa*

CISINEROS GRANDE 🌞 **OG** 85 days. Large fruits (up to 2½ in.) make for easy harvest and processing. Highly productive. Most fruits ripen to yellow, while some stay green throughout. Fruits range from the size of a small lime to a summer apple, though most plants produce the larger fruits. For a tarter salsa, use the bright green fruits while the husk is still green; for a sweet and fruity flavor, wait until the husk dries. **#48104 Pkt (0.09 g) \$2.50; #48104A (1.5 g) \$5.50**

DE MILPA 🌞 ⌚ **OG** 70–80 days. Vigorous variety with ¾ in. fruits, mostly purple, some green. Stronger, sharper flavor than most tomatillos, the preferred variety for some Mexican dishes. **#48101 Pkt (0.09 g) \$2.50**

DR. WYCHE’S YELLOW 🌞 ⌚ **OG** 65 days. [From the collection of Dr. John Wyche of Hugo, OK, one of SSE’s earliest members.] Our earliest tomatillo and one of our sweetest. Heavy yields of 1½ in. cheerful yellow fruits. (Plus an occasional cheerful purple fruit.) **#48106 Pkt (0.09 g) \$2.50**

EVERONA LARGE GREEN 🌞 ⌚ **e** 80 days. [Seed collected by Barbara Rosholdt from tomatillos planted by Mexican workers at the Everona sheep dairy near Unionville, VA. Introduced by SESE 2008.] Finally a tomatillo that not only has nice large fruits (up to 2½ in. diameter), but can handle a Virginia summer and pests and still produce prolifically! Plants thrive even in heavy clay soil and drought. **#48103 Pkt (0.09 g) \$2.50; #48103A (1.5 g) \$5.50**



Cisineros Grande Tomatillo Tomato Verde Tomatillo

PLAZA LATINA GIANT 🌞 **OG** 90 days. [Originally introduced by the Seed Ambassadors Project, from imported tomatillos bought at the Plaza Latina market in Eugene, OR.] 3 in. fruits, the largest tomatillo we’ve ever grown! Larger fruits make for faster harvests, though the fruits are a month later to ripen and don’t do well in cool summers. These tomatillos won’t drop to the ground; harvest by pulling them off the plants when ripe (yellow-green fruits). Fruits keep well. **#48107 Pkt (0.09 g) \$2.50; #48107A (1.5 g) \$5.50**

PURPLE 🌞 **OG** 80 days. 1 × 1½ in. fruits ripen to dark purple. Sweeter than green varieties. 4–6 ft. plants. **#48105 Pkt (0.09 g) \$2.50; #48105A (1.5 g) \$5.50**

TOMATE VERDE 🌞 **OG** 75 days. 1½ in. fruits ripen to pale yellow green. Tall, 4–6 ft. plants. Husks are easy to remove and fruits are excellent quality. **#48102 Pkt (0.09 g) \$2.50**

Ground Cherries *Physalis pruinosa*

COSSACK PINEAPPLE 🌞 **OG** 60 days. ¾–5/8 in. fruits with delicious flavor reminiscent of pineapple. Bite-sized fruits are so tasty they may never make it into the kitchen, especially if you have children. Excellent for preserves, hot dessert toppings, salads or mock pineapple yogurt. Plants are short (12–18 in.) but with bushy spreading lateral branches to keep down weeds. Fruits ripen to a pineapple yellow. **#47101 Pkt (0.06 g) \$2.50; #47101A (1.5 g) \$5.50**

GOLDIE **OG** 75 days. Goldie is a later variety with larger plants and slightly larger fruits, averaging ¾ in. in diameter, otherwise similar to Cossack Pineapple. **#47102 Pkt (0.06 g) \$2.50; #47102A (1.5 g) \$5.50**



Cossack Pineapple

Wonderberry *Solanum burbankii*

Culture: An interesting tomato relative. Grow like tomatoes, but Wonderberry is more finicky to germinate – tiny seeds need to keep moist for a much longer period. Self sows readily. Start seeds indoors 6–8 weeks before transplanting outside after last frost. Space 30 in. apart. Use row cover to protect young plants from flea beetles.

WONDERBERRY (Sunberry) ⌚ **e** [Developed by plant genius Luther Burbank.] 3 ft. plants yield dozens of clusters of dark, ¼ in. berries; each cluster holds 8–12 fruits. Unique, huckleberry-like flavor makes for intriguing dessert fillings, jellies, syrups, etc. **#47001 Pkt (0.09 g) \$2.75**



Turnips *Brassica rapa* var. *rapifera*

Culture: Turnips grow well in a wide range of soils, but do best in a loose, friable soil that allows the roots to expand. Plantings can be made in the spring and at summer's end. Sow seeds ¼ in. deep and thin to 2–4 in. apart, rows 10–12 in. apart. **Harvest:** Best-quality roots are 2–3 in. in diameter. Both roots and leaves may be eaten raw or cooked.

Pests: Flea beetles and aphids can be controlled with rotenone or row cover. **Seed Savers:** Isolate a minimum of 600 ft. for home use. For pure seed isolate at least ¼ to 1 mile from turnips, mustard, and Chinese cabbage, and rapeseed (canola). **Packet:** 3 g (about 1350 seeds) sows 68 ft.

AMBER GLOBE (Yellow Globe) ⌚ **OG** 63 days. [Pre-1840] Best planted in the fall. Roots are smooth and globe-shaped, 6 in. in diameter. Harvest at 3–4 in. Sweet, fine-grained flesh is creamy yellow. **#29104 Pkt \$2.50**

ICE-BRED WHITE EGG **OG** Fast-growing selection of this popular Southern favorite. More tender and winter hardy (to 6°F). This selection is best fall planted. **#29107 Pkt (1 g) \$2.75**

NABO ROXO COMPRIDO ⌚ **OG** 40 days (spring), 80 days (fall). Long white turnips with purple tops. Productive dual use variety widely grown in Portugal for fodder as well as great eating for the winter table. **#29108 Pkt \$2.50**



Scarlet Ohno Revival



Purple Top White Globe

PURPLE TOP WHITE GLOBE ⌚ **OG** 50 days. [Pre-1880.] A round, white turnip, 5 in. in diameter, with bright purple color around the top where exposed to sunlight. For best texture, harvest at 3 in. diameter or less. Classic turnip flavor. **#29102 Pkt \$2.25; #29102E (28 g) \$5.50**

SCARLET OHNO REVIVAL ⌚ **OG** 55 days. [Japanese variety reselected by Frank Morton of Wild Garden Seeds.] Lovely scarlet-skinned turnips, some round, some flattened. Shiny hairless strap-leaf greens with pink and scarlet stems. **#29106 Pkt \$2.50**

WHITE EGG ⌚ **OG** 48 days. Fast-growing turnip popular in the South. Egg-shaped roots, 3½ × 2½ in., grow partly above ground. Crowns are green-tinted. Flesh is white, fine-grained, and mild-flavored. Good bunching variety. **#29103 Pkt \$2.50; #29103E (28 g) \$8.50**

Watermelon *Citrullus lanatus*

Culture: See Muskmelons section. Space 12–18 in. apart in rows 6–8 ft. apart. Vines require anywhere from 36–100 sq. ft. of vine space per hill, depending on variety. Don't disturb vines while fruit is ripening or else fruit may ripen unevenly. When planted in good soil under good environmental conditions, melons will do well, but are not as consistent producers as some other crops. The fruit weights we list are for what the variety can achieve given ideal conditions. **Harvest:** For most varieties, fruit is mature and most desirable during a 10–14 day period. It may take some experience to tell when a watermelon is ripe. There are four methods commonly used to determine peak harvest stage: (1) The spot where the fruit touches the ground turns yellow. (2) Look for the presence of a dried-up tendril on the portion of the vine nearest the fruit. (3) The rind feels slightly rough and ridged, and has a dull, opaque appearance, whereas immature fruits are smoother and glossier. (4) When a watermelon is ripe, it will have a hollow sound when you thump it with your knuckles: The melon sounds more like your chest when it is ripe; when green, it sounds more like your head; when over-ripe, it sounds more like your stomach. Mark Twain described it this way: "A ripe melon says 'punk' when thumped, a green one says 'pink' or 'pank ft.'" **Culinary:** Watermelon seeds are edible, have a nutty taste, and are commonly sold as a snack in some parts of the world. Seeds that mature to black are easier to eat than white seeds. **Seed Savers:** Isolate varieties by at least 1/8 mile for home use, or 1/2 to 1 mile for pure seed. **Packet:** 1–3 g (20–58 seeds, average 39 seeds). **There is a 2 packet limit on all watermelon varieties.**

ALI BABA ⌚ **OG** 80 days. [Iraqi heirloom] Light green oblong melons, 15–25 lbs, vigorous vines. Sweet red flesh has few seeds and the hard rind makes it good for market gardeners and home storage. Great texture, outstanding flavor. **#55126 (3 g) \$2.75**

AMISH MOON AND STARS ⌚ **OG** 100 days. [Reintroduced 1987 by SESE. An Amish heirloom, possibly a variant of 'Sun, Moon, and Stars' introduced 1920.] 15–25 lb. oblong fruits with large yellow moons and small stars on dark green rinds. Foliage marked with yellow stars. This strain has a smooth, slightly ridged rind. Mottled brown seeds. Sweet, reddish-pink flesh. **#55103 Pkt (3 g) \$2.75 Seed grown and stewarded by Living Energy Farm in Louisa, VA.**



Ali Baba



Turnip Greens (Salad Turnips)

SEVEN TOP (Southern Prize, Foliage Turnip) ⌚ **OG** 45 days. [Pre-1880] Popular Southern variety often grown for winter green. Used for greens, not the roots, which are woody. Leaves grow 18–22 in. tall, but should be harvested when young and tender. **#29201 Pkt \$2.25; #29201E (28 g) \$5.50**

Swedes (Rutabagas)

Brassica napus var. *nabobrassica*

Culture: Similar to turnips, but plant for fall harvest. Plant 8–10 weeks before first fall frost, seeding 1 in. apart in rows 12–16 in. apart, thinning to 8 in. apart. Thin within a month – crowded seedlings won't bulb properly. **Harvest:** Harvest when roots are 3–6 in. across. Harvest before temperatures drop below 20°F. **Cooking:** Mash rutabagas and potatoes together for a hearty dish. **Packet:** 2 g (about 900 seeds) sows 46 ft.

AMERICAN PURPLE TOP YELLOW ⌚ **OG** 90 days. [Introduced before 1920 as an improved strain of Purple Top Yellow (pre-1850).] Long the standard for home and market use. Flesh is mild, yellow, fine-grained, and firm. **#29501 Pkt \$2.50; #29501E (28 g) \$7.50**

LAURENTIAN ⌚ **OG** 90 days. Popular Canadian variety, similar to American Purple Top Yellow. 5–6 in. roots with purple tops, yellow bottoms, and sweet, mild, creamy flesh. **#29502 Pkt \$2.50**

NADMORSKA ⌚ **OG** 90 days. [From seed collected in Lithuania in 2007 by the Seed Ambassadors Project.] Large, vigorous and early maturing. Green tops, sweet golden flesh. Unusually, roots are longer and more oval than regular round rutabagas. **#29503 Pkt \$2.50**



Laurentian



Amish Moon and Stars



Wilson Sweet



Crimson Sweet



Early Moonbeam



Moon and Stars, Yellow Fleshed



OrangeGlo



Scaly Bark



White Wonder



Quetzali

Watermelon Continued.

BLACKTAIL MOUNTAIN 🌞🕒 **OG** 73 days. [1977, developed by Glenn Drowns] Small-fruited, earliest of all. An excellent small, fast maturing, highly productive watermelon that can be successfully grown in cool short season areas or southern hot, humid, areas. The earliest of 114 varieties that Glenn Drowns grew in 1994. Round 9 in. fruits have a dark green rind with small brown seeds. Orange-red flesh has sweet, rich flavor. When harvested just underripe, melons will ripen in storage and keep up to 2 months. **#55113 Pkt (1 g) \$2.50**

CRIMSON SWEET 🌞🕒 **OG** 85 days. [1964] Medium-sized, striped melon with tolerance to anthracnose (race 1 and 3) and Fusarium (race 1 and 2). Great-tasting melons are typically 10 x 12 in., weighing 23–27 lbs. A unique feature of this variety is its ability to promote beneficial soil fungi that inhibit fusarium wilt. A reliable variety for the Southeast. This is the variety many melon lovers come back to after trying the rest! **#55101 Pkt (3 g) \$2.35**

CRIMSON SWEET, VIRGINIA SELECT 🌞🕒 **E** It's hard to improve on Crimson Sweet's vigor and great flavor, but Pam Dawling is at it! Since 2001, she's been saving this locally adapted strain, selecting for large, early melons with good flavor and healthy foliage. **#55118 Pkt (3 g) \$2.50**

EARLY MOONBEAM 🌞🕒 **OG** 76 days. [Alan Kapuler] Sweet, crisp yellow icebox melon, 5–8 lbs. Thin, light green rind. Short vines make this a great melon for small gardens. **#55123 Pkt (2 g) \$2.50**

GOLDEN MIDGET 🌞🕒 **OG** 72 days [1959] Early, small 3-lb. melons with salmon-red flesh and a built-in ripeness indicator: the rind turns yellow when the melons are ready for harvest. (Don't be alarmed by the leaves: some yellow foliage is normal for this variety.) **#55129 Pkt (2 g) \$2.35**

KATANYA 🌞🕒 **E** 85–90 days. [Russian heirloom] Very sweet reddish-pink flesh with small seeds. 10–20 lb. round green melons. Needs a fair amount of room to grow, but not as aggressive as melons that bear larger fruit. **#55121 Pkt (2 g) \$2.50 Back!**

MOON AND STARS, LONG MILKY WAY 🌞🕒 **OG** 95 days. [Developed by Glenn Drowns. Introduced 1992 by SESE.] This elongated version of Moon and Stars has a large yellow moon and a dark green rind, speckled with bright yellow pinpoint stars (resembling a panorama of the Milky Way). Selected especially for color and flavor, this variety has the largest moons and best flavor of its class. Productive vines bear heavily, producing 20–30 lb fruits with bright red, delicious flesh. **#55105 Pkt (3 g) \$2.50**

MOON AND STARS, YELLOW FLESHED 🌞🕒 **OG** 90 days. [Early 1900s GA family heirloom. Introduced 1987 by SESE. Years ago, a melon of this description was routinely shipped from Bermuda to some Southern states around Christmas time.] Good flavor, the sweetest Moon and Stars variety. 15–35 lb fruits. Has some tolerance to disease and drought. Rind has many small yellow stars and some moons. To serve, try halving melons and scooping out the insides using a melon ball scoop. Scallop the edges and fill with melon balls of red and yellow watermelon, muskmelon, and assorted fruit. **#55106 Pkt (3 g) \$2.75**

NANCY Unavailable for 2014.

NORTH STAR (Planet And Stars) 🌞🕒 **OG** 90 days. This white-seeded "Moon and Stars" selection from grower Merlyn Niedens is an excellent producer. Large melons with sweet pink flesh and dark green rind covered with small dots and speckles can weigh in at up to 40 lbs. **#55116 Pkt (3 g) \$2.75**

ORANGEGLO 🌞🕒 **OG** 85 days. One of the best orange-flesh watermelons. Very crisp, sweet, and flavorful deep orange flesh. Vigorous plant produces heavy yields of 25 lb. melons with light and dark green stripes. **#55127 Pkt (3 g) \$2.75**

QUETZALI ^{PVP} 🌞🕒 **E** 83 days. Best of our 1999 taste trials. Very sweet, crisp 7–13 lb. The rind is unusually thick, so loss to splitting tends to be low. Dark and light green stripes. Pink-red flesh, small seeds. **#55115 Pkt (2 g) \$2.50**

SCALY BARK 🌞🕒 **OG** 90 days. [1881, Peter Henderson Co.] Unusual blue-green mottled skin has a rough look like that of tree bark, and the rind is also as tough as bark; in Peter Henderson's book *Gardening for Profit*, he enthused, "in 1884, a specimen of this variety left in our office stood a pressure of 1250 pounds before breaking." (Grower Rodger Winn notes that this is not true if the melons are left too long in the field!) 12–25 lb roundish fruits, scarlet red flesh, black seeds, crisp, sweet flavor. **#55125 Pkt (3 g) \$2.75**

STONE MOUNTAIN 🌞🕒 **OG** 95 days. [1923. A commercial bestseller from the '30s and '40s – thanks to grower Rodger Winn for bringing back this old Southern favorite.] Slightly oval 30 lb fruits with a dark green rind and sweet, juicy red flesh. Thick, split-resistant rind makes it great for shipping and storage. **#55117 Pkt (3 g) \$2.75**

STRAWBERRY 🌞🕒 **OG** 85 days. [Selected from a FL heirloom by Walt Childs, introduced 1989 by SESE.] Strawberry-red flesh ripens to within ½ in. of the rind. Delicate texture and outstanding flavor, one of the best we offer. Long melons (8 x 20 in.), 15–25 lbs, dark green rind with darker green stripes, white seeds. Very good disease resistance. **#55110 Pkt (3 g) \$2.75 Limited supply – order early!**

SUGAR BABY 🌞🕒 **OG** 77 days. [1959] Icebox sized, 6–8 in. melons with a hard rind which turns green-black when ripe. Handles drought well. 6–10 lb fruits with red flesh and small seeds. Consistently reliable and widely adapted, a good space-saving variety. **#55111 Pkt (2 g) \$2.35**

WHITE WONDER 🌞🕒 **OG** 80 days. [Rare today, white-fleshed melons were common in the 1800s.] High yields of 3–10 lb icebox-size melons. Creamy white flesh is crisp with a fresh, sweet taste. Green rind with darker green stripes, this unique white fleshed melon will be a hit at farmers markets or on the picnic table. **#55119 Pkt (2 g) \$2.50**

WILSON SWEET 🌞🕒 **OG** 85 days. The sweet red flesh and crisp juicy texture of this melon draws comments like "the best melon I ever tasted." The unusual green mottled rind protects from sun scald. Thanks to Sand Hill Preservation Center and grower Merlyn Niedens for saving this excellent melon from near-extinction. Try it, we think you'll like it! **#55120 Pkt (3 g) \$2.75**

Herbs



Anise-Hyssop

Culture and germination: Each herb has specific growing requirements. Please see our book section for additional growing information, as well as culinary and medicinal uses. **Medicinal herbs:** Information on medicinal herbs is condensed from various literature sources and is intended as a guide for decisions for planting only. Any remedies described here are not intended as medical claims, nor as a prescription for self-treatment, nor as a substitute for professional care or medical treatment. See your physician or qualified health professional prior to using herbs medicinally. **Germination of herb seed:** Many herbs naturally vary greatly in their germination. Some can be higher than 80% while others can be lower than 20%. Also please note that some herbs have special germination requirements.

ANISE (*Pimpinella anisum*) 75 days. [A/70°F/LD/14/tpALF/sun/24 in./does best in cool weather] Seeds are often used in applesauce, breads, soups, and teas for licorice-like flavor. Leaves can be used in salads. Medicinal: Hot tea helps break up bronchial mucus. Carminative – a digestive aid for relief of gas and cramping. #71201 Pkt (0.75 g, 145 seeds) \$2.10

ANISE-HYSSOP (Licorice Mint) OG (*Agastache foeniculum*) [P/70°F/LD/7/tp,ds/sun, part shade/18–48 in.] Beautiful decorative herb used for potpourri and to make a superb aromatic herb tea. Also quite tasty as a salad green. Excellent nectar plant for beekeepers. Attractive spires of lavender flowers. Medicinal: Relaxes capillaries. Used by some Asians and American Indians for chest pain and respiratory ailments. #71202 Pkt (0.05 g) \$2.50

ASTRAGALUS (Chinese Milk Vetch) OG (*Astragalus membranaceus*) [P/scarify seed/D/7–12/Sp/Fall/tp,ds/sun/24 in.] Legume with reclining, spreading growth habit. Medicinal: The 4th or 5th year root is a traditional Chinese herb, Huang Qi, used since ancient times to increase and tonify qi. Said to be a deep immune system activator. #71283 Pkt (0.2 g, 50 seeds) \$2.75 **Cannot ship to HI**

Key to Herb & Flower Cultural Notes

Cultural notes for some varieties (especially herbs and flowers) are given in brackets after the variety name. *The notes may also include spacing requirements and days to maturity.*

A = annual, B = biennial, P = perennial

The USDA Plant Hardiness Zone number is given for most biennials and perennials. For example B4 means biennial in zones 4 through 10. Note that some perennials perform as annuals in the North.

Temperature °F = recommended soil temperature for germination.

Stratify (Pre-chill) = Seeds require a moist cold treatment to break dormancy. Put seeds in covered moist planting medium in refrigerator for at least 4 - 6 weeks. **Scarify** = Abrade in order to break dormancy, such as with a nail file or sandpaper.

D = Dark required for germination. Cover with soil, or use black plastic.

L = Light required for germination. Cover lightly with soil or leave exposed on the soil surface.

LD = No specific light requirement.

Days to germinate: Average number of days to germinate.

sun = Needs full sun for best results. **shade** = Tolerates/requires shade.

Planting: **ds** = direct sow, **tp** = transplant. **Sp** = Spring, **Su** = Summer, **Fall** = Fall

ALF = after last frost, **BLF** = before last frost.

Height Mature plant height in inches.

Example: **ANISE** (*Pimpinella anisum*) [A/70°F/LD/14/tpALF/sun/24 in.]: Anise is an annual (A) whose seeds germinate best at 70°F. The seeds have no specific requirement for light (L) or dark (D) in order to germinate. Seedlings will emerge in approximately 14 days at the recommended germination temperature of 70°F. Transplant (tp) after the last frost (ALF) when several sets of true leaves have developed. Anise grows best in full sun and reaches an average height of 24 in.



Cinnamon Basil



Eritrean Basil

Basil (Sweet & Fancy Types) *Ocimum basilicum*, unless noted

Culture: A/70°F/D/7–14/tp,ds,ALF/sun/18–30 in. **Medicinal:** Basil has been used as a carminative. Research indicates that it may inhibit gastric acid secretion

ANISE-SCENTED BASIL For a different taste try this rare basil with anise fragrance and flavor. Use for salads, sauces, and herb vinegars. #71101 Pkt (0.25 g, 141 seeds) \$2.10

BOLLOSO NAPOLETANO BASIL 🌞 ⏳ OG This variety comes from Naples and is highly prized for its strong flavor. Giant ruffled 6 in. leaves are great for pesto, though the thick leaves are harder to dry than most. Vigorous 3 ft. plants are pest-resistant and slow to flower. #71111 Pkt (0.15 g, 180 seeds) \$2.50

CINNAMON BASIL OG Has a spicy cinnamon fragrance. Use as a tea or potpourri. #71102 Pkt (0.25 g, 88 seeds) \$2.25

DARK OPAL BASIL OG (var. *purpureum*) Ornamental dark purple basil used like common basil for seasoning. May have a few green leaves. Beautiful in salads. #71103 Pkt (0.15 g, 111 seeds) \$2.50

ERITREAN BASIL 🌞 ⏳ OG (*O. gratissimum*) [Family heirloom from an Eritrean exchange student. Introduced by SESE 2008.] Compact plant with beautiful, purple-tinged green foliage, stunning in flower. It has a strongly attractive and spicy odor, and is much used in African cuisine. #71302 Pkt (0.12 g, 116 seeds) \$2.50



Holy Basil



Mrs. Burns' Lemon Basil

HOLY BASIL (Tulsi) 🌞 OG (*O. sanctum*) [A/55°F night, 70°F day/D/14/tp,ds/18 in.] Spicy scent of clove, lemon, and cinnamon. Grown outside holy sanctuaries in India. Traditionally used in ceremonies, in food, and for tea. The tea is said to have many health benefits. Self-sows readily. #71104 Pkt (0.12 g, 211 seeds) \$2.50

LEMON BASIL OG (*O. citriodora*) Deep lemon fragrance. Use for fish dishes, herb vinegars, and tea. #71105 Pkt (0.12 g, 89 seeds) \$2.25

LEMON BASIL, MRS. BURNS' 🌞 ⏳ OG (*O. citriodora*) [New Mexico heirloom] Larger leaves (2½ in.) and stronger flavor make this the preferred lemon basil variety for chefs. #71305 Pkt (0.12 g, 80 seeds) \$2.50

LETTUCE LEAF BASIL (*O. basilicum* var. *crispum*) 85 days. The most productive of the basilis, this large Italian variety is excellent for pesto and basil in oil. #71106 Pkt (0.25 g, 158 seeds) \$2.10

LIME BASIL OG (*O. americanum*) Similar to Lemon Basil but with darker green leaves and a lime fragrance. Accent for soups, salads, and fish. #71288 Pkt (0.12 g, 85 seeds) \$2.50

Basil continues on the next page.



Sweet Genovese Basil



Purple Ruffles Basil

Basil Continued.

MAMMOTH BASIL **OG** Huge, wide, shiny green leaves, twice as large as other Italian basil. A few leaves make a harvest. Add it to salads or to make a fine-flavored pesto. #71290 Pkt (0.12 g, 101 seeds) \$2.50

PURPLE RUFFLES BASIL (*O. basilicum* var. *purpurascens*) [AAS winner] Very attractive in salads or vinegars. Use like common basil for seasoning. #71109 Pkt (0.15 g, 104 seeds) \$2.10

RED RUBIN BASIL A purple version of Italian Large Leaf basil. Leaves are larger and more uniformly colored than Dark Opal basil. Sweet aroma and flavor. #71289 Pkt (0.12 g, 93 seeds) \$2.10

SPICY BUSH BASIL (*O. basilicum* var. *minimum*) Very aromatic miniature (8–12 in.) bush basil. One of the prettiest basil with small shiny leaves on highly branched stems. #71108 Pkt (0.15 g, 127 seeds) \$2.10

SWEET GENOVESE BASIL **OG** 85 days. A select large-leaf strain. Use fresh or dried for flavoring sauces, soups, dressings, and pesto. Our most popular basil. #71107 Pkt (0.45 g, 254 seeds) \$2.25; #71107C (7 g) \$5.50

SWEET THAI BASIL **OG** Spicy flavor reminiscent of anise and cloves goes well in curries and many other Asian dishes. Purple stems and flowers contrast attractively with the 2 in. green leaves. 12–18 in. plants. #71112 Pkt (0.18 g, 102 seeds) \$2.50



Wild Bergamot

Bergamot (Bee Balm) *Monarda* spp.

[P4/70°F/LD/14–21/sun, part shade/48 in.]

LEMON BERGAMOT (*M. citriodora*) **OG** [Native to the Appalachians.] Some variation in blossom color and citrus odor. Use dried leaves for lemon scented herb tea or for flavoring meat or fish dishes. Harvest leaves before flowers appear. #71203 Pkt (0.15 g, 270 seeds) \$2.25

WILD BERGAMOT (*M. fistulosa*) A favorite of hummingbirds and bees. Flowers of varying shades of lavender may be added to salads. Use fragrant dried leaves for tea and potpourris. Medicinal: Used by several Native American tribes as a carminative. #71204 Pkt (0.1 g, 197 seeds) \$2.25



BORAGE **OG** (*Borago officinalis*) 80 days. [A/70°F/L/10/ds, tp/sun/ 24–36 in.] Borage is a bushy herb with bright blue edible flowers. The plant has been used to attract bumble bee pollinators to garden plots. The leaves can be used sparingly to add a cucumber-like flavor in salads, or for flavoring cool drinks. Medicinal: Seeds contain over 20% GLA (gamma linolenic acid) which is extracted and used commercially as an economical substitute for evening primrose oil. #71205 Pkt (1 g, 56 seeds) \$2.25

BURNET, SALAD (*Poterium sanguisorba*) [P4/70°F/LD/tp,ds/sun/18 in.] Highly cold-hardy plant has a nutty-cucumber flavor, a great way to add cucumber flavor to winter salads. Flowers during the summer, then revives in cooler weather. In hot climates, shade plants during summer, or sow a new batch in late summer. #71206 Pkt (0.6 g, 85 seeds) \$2.10



Pacific Beauty Calendula

Calendula *Calendula officianalis*

Culture: A/55–65°F/D/14/tp,ds/sun/18 in. /85 days. Plants fade in deep summer heat, but can be reseeded for late summer/early fall harvest. Flowers are used as a food color, natural dye, and substitute for saffron. For edible flowers, use the outer part of the petals (the whitish bit where the petals connect to the head is the most bitter). **Medicinal:** Traditionally used as an anti-inflammatory herb for localized skin problems. Reported to activate cellular defense mechanisms.

CALENDULA, PACIFIC BEAUTY **OG** 85 days. 3 in. yellow-orange flowers. #71207 Pkt (0.5 g, 92 seeds) \$2.50

CALENDULA, RESINA **OG** Bright yellow, medium-size flowers; variety includes a few orange flowers. Medicinal: This strain has the highest amount of the resins prized by herbalists. #71303 Pkt (0.5 g, 31 seeds) \$2.35; #71303C (7 g) \$6.25

CARAWAY (*Carum carvi*) 70 days. [B4/70°F/L/14/ds/sun/24 in.] Use the dried seeds for flavoring breads, leaves for salads, and roots as a vegetable (raw or cooked). Used especially to flavor rye bread and cabbage dishes. This biennial produces seeds its second year after over-wintering. Medicinal: Highly regarded as a carminative. Also has anti-spasmodic and anti-microbial properties. #71208 Pkt (0.4 g, 162 seeds) \$2.10

CARDOON **OG** (*Cynara cardunculus*) [A/70°F/LD/tp/sun/48–72 in.] Cultivated for at least 3,000 years! The ancestor of artichokes, has spinier leaves and a non-edible flower head, but the stalks are harvested like celery and cooked. The leaves are bitter and should be removed. Harvest stalks when plants are 12–24 in. tall. Taller plants require blanching: wrap outer leaves and then wrap with old grocery bags to exclude light, using twine to hold the wrap tight. Harvest the blanched plants in a month. Prepare stalks by boiling in salted water with a twist of lemon to prevent discoloration. Serve as a vegetable or use in stews or soups. Also good pickled or dipped in batter and fried. #71209 Pkt (0.5 g, 14 seeds) \$2.25 **BACK!**



CATNIP **OG** (*Nepeta cataria*) [P4/70°F/L/7–21/tp/sun/24–30 in.] Use this mint for teas, or for amusing your cat. (Note that only about 2 out of 3 cats are amused! The remainder, who do not have the dominant gene for this response, are bored by this plant.) Medicinal: Traditionally used for colds and flu primarily as a diaphoretic for feverish conditions. Nepetalactone, the primary ingredient of the essential oil, is chemically similar to the sedative component of Valerian. #71210 Pkt (0.45 g, 650 seeds) \$2.25



CHAMOMILE, GERMAN **OG** (*Matricaria recutita*) [A/55–60°F/L/tp/sun/24–30 in.] The sweet-scented flowers of Chamomile are used to make Chamomile tea which has a distinctive apple-like flavor and fragrance. Medicinal: Chamomile has long been used as a carminative, and as an anti-inflammatory, anti-ulcer remedy to protect gastric mucous membranes. It is also anti-spasmodic, and anti-microbial. Used as a nasal wash to treat sinusitis. #71212 Pkt (0.35 g, 3360 seeds) \$2.35



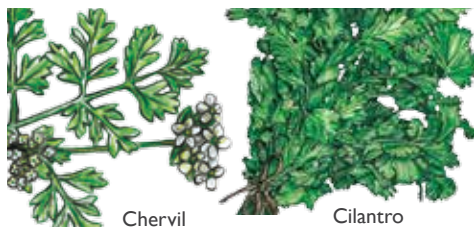
Chives *Allium* spp.

[P3/60–70°F/D/tp,ds/sun, part shade/12 in.]

CHIVES **OG** (*A. schoenoprasum*) 80 days. Grow indoors or outdoors for year-round onion flavoring. Use chopped leaves and young flowers to add flavor and decorative garnish to salads. Medicinal: A tonifying and healthful herb. The essential oil is highly antibacterial. #71214 Pkt (0.2 g, 183 seeds) \$2.25; #71214D (14 g) \$6.50

GARLIC CHIVES (Chinese Leeks, Chinese Chives)

OG (*A. tuberosum*) 80 days. Leaves are larger and flatter than chives. Garlic flavor for salads and seasoning. #71215 Pkt (0.7 g, 173 seeds) \$2.25



Chervil

Cilantro

CHERVIL, BRUSSELS WINTER **OG** (*Anthriscus cerefolium*) [A/55°F/L/7–21/tp,ds/ part shade/24 in.] Fresh chervil is an excellent flavoring for peas, potatoes, carrots, eggs, and fish. Loses its flavor when dried, but the flavor can be preserved in chervil butter. Best quality comes from plants grown in partial shade in successive sowings. Medicinal: Traditionally used as a diaphoretic to treat fevers. #71213 Pkt (1 g, 440 seeds) \$2.50

CILANTRO/CORIANDER **OG** (*Coriander sativum*) [A zones 6–10/60°F/D/7–21/tp,ds/sun/30 in.] Both leaves (cilantro) and seeds (coriander) are used in Chinese, Indian, and Mexican cuisine. Plant monthly successions. Difficult to germinate in hot weather – sow in shade, or keep soil covered and cool until seeds emerge. Self-seeds well in cool weather. Cold-hardy to 15°F. Medicinal: known in Chinese medicine as 'yuan-xu-zi' (Chinese parsley), the seeds are used as a diaphoretic and appetite stimulant. #71216 Pkt (1 g, 90 seeds) \$2.25; #71216E (28 g) \$5.50

CRESS (VARIOUS VARIETIES) See Greens, pg. 26.

CUMIN (*Cuminum cyminum*) [A4/70°F/tp/sun/12 in.] Long warm growing season required. Used for flavoring chili and dishes spiced with hot peppers. #71220 Pkt (0.5 g, 194 seeds) \$2.10

Dill *Anethum graveolens*

[A/70°F/L/7–21/tp,ds/sun/30–48 in.]

BOUQUET DILL **OG** Similar to Long Island Mammoth but shorter plants with larger flower/seed heads and larger leaves. A choice popular variety for pickling. #71221 Pkt (0.75 g, 576 seeds) \$2.25; #71221D (14 g) \$5.50

DUKAT DILL **OG** A European selection from Mammoth bred for high essential oil content which gives this variety a delicate aromatic fragrance and flavor. #71263 Pkt (0.75 g, 515 seeds) \$2.25; #71263D (14 g) \$5.50

FERNLEAF DILL [AAS Winner 1992] An attractive, early, compact dill variety, 18 in. tall with finely divided fern-like dark-green leaves. Best variety for leaf production and early fall crops. Fernleaf is a slow-bolting, space-saving variety especially suitable for containers. #71222 Pkt (0.75 g, 528 seeds) \$2.50

LONG ISLAND MAMMOTH DILL **OG** 70 days. The standard heirloom variety for flavoring pickles, soups, breads, stews, salads, and sauces. #71223 Pkt (0.75 g, 576 seeds) \$2.25; #71223D (14 g) \$5.50



Long Island Mammoth Dill

Echinacea (Coneflower)

Echinacea spp.

Culture: P3–9/stratify at 40°F if needed/LD/tp,ds/Sp/sun/24–36 in. All Echinaceas are drought resistant. Keep young plants well weeded. Germination is typically around 50% and all species except *E. purpurea* require stratification (a period of moist pre-chilling) to break seed dormancy. Seeds may be stratified by sowing in flats or pots in a cold frame over the winter, or a refrigerator for 2–4 months depending on the species. As little as 3 weeks of stratification will give some germination. **Medicinal:** All 9 species are medicinally important, and all parts of the plant have some activity. Several pharmacological studies have demonstrated immuno-stimulant, bacteriostatic, and anti-viral activity. It may be used as an anti-microbial anywhere in the body. It activates macrophages, increases white blood cell levels, and inhibits microbial hyaluronidase (an enzyme that causes host cells to break down.) Echinacea is often used as a short term immune stimulant (2 weeks maximum), but it is contraindicated in autoimmune system disorders and progressive diseases.




Echinacea purpurea

ECHINACEA ANGUSTIFOLIA (Narrow-Leaved Coneflower) [stratify 90–120 days] [Native to the dry prairies of the central U.S. This species has a long history of medicinal use starting with the Native American tribes of the Great Plains.] The plants are the smallest of the echinaceas (8–18 in.) and the spreading pink ray petals are the shortest (¾–1⅓ in. long). #71264 Pkt (0.2 g, 52 seeds) \$2.25

ECHINACEA PALLIDA (Pale Purple Coneflower) **OG** [P3–9/stratify 60 days at 40°F/LD/tp,ds/Sp/sun/24–36 in.] [Native to open woods and rocky prairies from NE Texas to central Illinois.] Drooping flower petals are 1½–3½ in. long and may range in color from pink, purple, or white, but are typically rosy purple, with a purple-brown flower disc. Long, narrow leaves. 18–36 in. tall. Medicinal, drought-tolerant plant. #71265 Pkt (0.2 g, 42 seeds) \$2.25 **Back!**

ECHINACEA PARADOXA (Yellow Coneflower) [stratify 60 days] [Native to open woods, balds, and rocky prairies; especially common to the Arkansas Ozarks and Missouri.] The most exceptional of the echinaceas because the petals are yellow rather than purple, hence the name *E. paradoxa*. Leaves are long and narrow. 24–48 in. tall. Deserves a place in both medicinal and ornamental gardens. #71266 Pkt (0.2 g, 52 seeds) \$2.25

ECHINACEA PURPUREA (Purple Coneflower) **OG** A very popular ornamental and the most common species, widely used as a medicinal plant. The flowers are 3–4 in. across with pink-orange cone-shaped centers and purple-pink rays. Easy to germinate and widely adapted. Unlike other echinaceas the seeds do not require cold treatment, the roots are fibrous rather than taprooted, and the plant is more highly branched at the top. #71224 Pkt (0.2 g, 45 seeds) \$2.25

EPAZOTE (Mexican Tea, American Wormseed)  **OG** (*Chenopodium ambrosioides*) [A/70°F/LD/21/tp/sun/24–48 in.] Fresh leaves are ground or crushed for seasoning corn, beans, and sauces used in Mexican dishes. Medicinal: A strong tea rubbed on the skin repels insects and reduces irritation from insect bites. Also helps reduce flatulence from beans and relieves indigestion. #71225 Pkt (0.1 g) \$2.50




Bronze Fennel





Florence Fennel

Fennel *Foeniculum vulgare dulce*

Culture: B2–5, P6–10/70°F/D/7–14/ds/ sun/36–60 in. **Medicinal:** Fennel is used as a carminative to relieve flatulence and colic while stimulating digestion. It is also anti-spasmodic, anti-inflammatory, and is similar to anise in calming bronchial coughs. It has estrogenic activity and stimulates milk flow in nursing mothers.


FENNEL, BRONZE  **OG** (var. *Rubrum*) This decorative fennel has beautiful lacy bronze leaves. Useful as an ornamental as well as a culinary sweet fennel. #71226 Pkt (0.2 g, 75 seeds) \$2.25

FENNEL, FLORENCE  **OG** (var. *Azoricum*) 90 days. Also known to Italian gardeners as Finocchio. Dill-shaped leaves with distinctively licorice flavor. May produce bulbs, which can be blanched and used as a cooked vegetable. #71227 Pkt (1 g, 300 seeds) \$2.50

FEVERFEW  **OG** (*Chrysanthemum parthenium*) [P4–10/70°F/L/10–14/ds, tp/sun/30 in./Remove flower heads before seed forms, otherwise the plant will grow as an annual.] Small daisy-like blooms on light-green foliage. Medicinal: Feverfew acts as a vasodilator and anti-inflammatory. Studies published in the British medical journal Lancet reported that 2–3 fresh leaves of feverfew eaten daily over a period of time reduced the severity and frequency of migraines. Feverfew has potential value in relieving arthritis symptoms as well. Contraindicated during pregnancy. #71228 Pkt (0.1 g, 800 seeds) \$2.50


HIBISCUS – See Roselle, page 65.

HOREHOUND, WHITE (*Marrubium vulgare*) [P4/60°F/D/tp, ds/sun/18–24 in.] This member of the mint family has a pleasant fragrance and a menthol-like flavor. Use as a tea and a flavoring for Horehound candies. Medicinal: Contains substances which stimulate secretions of the bronchial mucosa, soothe coughs, and break up mucus. #71229 Pkt (0.15 g, 140 seeds) \$2.25


HYSSOP  **OG** (*Hyssopus officinalis*) [P4/65°F/D/tp/sun/24 in.] Ornamental shrubby herb used to season poultry. Active constituents of hyssop include volatile oils with a camphor-like odor and strong flavor. Medicinal: Hyssop tea flavored with honey is used as an expectorant. Collect the flowering tops in August and dry in the sun. #71230 Pkt (0.1 g, 95 seeds) \$2.25


LAVENDER, ENGLISH (Munstead) (*Lavandula vera* var. *Munstead*) [P5/70°Fmin/LD/30/tp/sun/18 in./Requires good drainage and wind protection. Sow seed in slightly alkaline sterile medium. Germinates and grows slowly.] Munstead, the most aromatic of the lavenders, is sweet and delicate. Flowers are deeper blue than other lavender strains. Long-lasting, pleasant scent also prevents moth damage in woolsens and discourages musty odors in linens. Medicinal: Traditional herbal remedy used for stress-related headaches. Also a carminative, antidepressant and calming tonic for the nervous system. #71231 Pkt (0.25 g, 250 seeds) \$2.10




LEMON BALM  **OG** (*Melissa officinalis*) [P4/70°F/L/10/tp/sun/30 in.] Use for hot and refreshing cold teas as a lemon substitute. Essential oils are volatile resulting in more fragrance than flavor. Medicinal: Lemon balm has anti-viral action in lab tests against herpes simplex, mumps, and other viruses. Also a sedative, calmative, and carminative. #71232 Pkt (0.19 g, 345 seeds) \$2.25

LOVAGE (*Levisticum officinale*) [P3/65°F/D/14/tp/sun, part shade/60 in.] As a culinary herb, lovage has a celery-like flavor but richer with hints of fennel and curry. Use the stems, leaves, and seeds in the same fashion as celery. Medicinal: As a medicinal herb, lovage is used as a tea for its diuretic effect and as a carminative (relief of gas). #71233 Pkt (0.25 g, 70 seeds) \$2.10


MARJORAM, SWEET  **OG** (*Origanum hortensis*) 70 days. [P10/60°F/LD/21/tp/sun/12 in./Don't overwater.] Resembles oregano in flavor though milder with subtle overtones of balsam. Add it fresh to salads and tomatoes. Uses are similar to oregano. Medicinal: Inhibits herpes simplex virus in laboratory studies. #71234 Pkt (0.18 g, 1080 seeds) \$2.25


MILK THISTLE  **OG** (*Silybum marianum*) [A or B/L/7–14/Sp, Fall/ds/sun/48–60 in.] All parts are edible. The young leaves (with spines removed) may be used in salads or cooked as a vegetable. Attractive, showy rose-purple flowers. Medicinal: The active principle is silymarin, a complex that helps stabilize and regenerate liver cells. #71274 Pkt (1 g, 40 seeds) \$2.25 **Cannot ship to TX**



MINT  **OG** (*Mentha* sp.) [P5/70°F/L/14/tp/sun, part shade/18 in.] Hardy, aromatic native plant. Variable. Mint grown from seed does not come true and produces plants that vary widely in flavor from spearmint to menthol mint to peppermint. Sow in pots and transplant your favorite plants. Can be used for mint sauce, jelly, desserts, and, fresh or dried, for tea. Medicinal: A cooling herb for external inflammation. Internally it has spasmolytic, carminative, and expectorant properties. #71235 Pkt (0.05 g, 600 seeds) \$2.35



OREGANO, GREEK  **OG** (*Origanum vulgare*) [P5/60°F/D/14–21/tp/sun/12 in.] An essential spice of pizza as well as tomato, cheese, and meat dishes. This is the flavorful Greek Oregano, not the flavorless oregano commonly available. Medicinal: Mildly carminative and anti-spasmodic. #71237 Pkt (0.05 g, 500 seeds) \$2.35

PAPALO (Papaloquelite)  (*Porophyllum ruderale*) [A/70/LD/7–10/tp, ds/sun, part shade/72 in.] Mexican herb with decorative round 2 in. leaves (wider than the Bolivian type). The unique, complex taste is most often compared to cilantro, but also sometimes to arugula, lemon, and even rue. Generally used raw; great in tacos, salsa, and many other Mexican dishes. Like cilantro, it is loved by many and hated by a few, although many prefer one to the other. Once established, papalo grows quickly and easily. One planting can provide fresh greens for months. May self-sow in warm areas. #71308 Pkt (0.16 g, avg 100 seeds) \$2.50



PENNYROYAL, ENGLISH (*Mentha pulegium*) [P5/70°F/L/14/tp/sun/12 in.] Sprawling plant with a strong minty aroma. Used in the same manner as American pennyroyal. Medicinal: The dried leaves can be used to prepare a tea to be used as a carminative, diaphoretic, and to promote menstruation, but is probably best avoided. Warning: Pennyroyal oil has historically been used as an abortifacient, but sometimes with toxic consequences. Pennyroyal leaves or oil can be used as an insect repellent, but the oil should be applied to the clothing, not the skin. #71238 Pkt (0.1 g, 400 seeds) \$2.35



POPPY, BREADSEED, HUNGARIAN BLUE **OG** (*Papaver somniferum*) [A/60°F/D/ 6–10/ds/24–36 in.] Beautiful bluish-purple flowers give way to attractive pods filled with poppyseed for baking. Pods can also be used in dried arrangements. Stake seed heads to prevent seed loss. Plant in late fall to very early spring. #71306 Pkt (0.25 g, 500 seeds) \$2.50



PURLANE, GOLDEN **OG** (*Portulaca oleracea sativa*) [A/70°F/7–10/LD/ds,tp/Sp ALF/sun/12–18 in.] Upright plants with orange stems and large smooth succulent leaves. Cut-and-come-again edible for salads. Medicinal: Wild purslane is a source of omega-3 fatty acids. Hypotensive and diuretic properties reported. #71299 Pkt (0.15 g, 360 seeds) \$2.50



ROSELLE, THAI RED **OG** (*Hibiscus sabdariffa*) [TP/75–85°/7–14 days/sun/36–60 in./tp] Beautiful 3–5 ft. plants with red stems and leaf veins. The bright red calyxes can be used to make “zingy” tea, sauce or jam. Roselle was called “Florida cranberry” in the 1890s. The flowers and young leaves are edible and have a citrus tang. The only variety in several trials to begin flowering by mid-summer here in Virginia. #71301 Pkt (0.6 g, 20 seeds) \$2.75

ROSEMARY **OG** (*Rosemarinus officinalis*) [P8/55°F night, 70°F day/L/14–30 in./tp/sun] Requires a well-drained, alkaline soil. Sow seed in a sterile seed starting mix with limestone added. Germination is normally low and growth of seedlings is slow.] Rosemary is a versatile culinary seasoning for many vegetable or meat dishes. Medicinal: Rosemary has diverse medicinal properties, the most notable being its use as a circulatory and nerve stimulant. Extracts of rosemary have strong antioxidant and preservative properties. #71239 Pkt (0.07 g, 58 seeds) \$2.50

SAGE, COMMON **OG** (*Salvia officinalis*) 75 days. [P4/70°F/D/7–21/tp,ds/sun/22–28 in.] Best known as a flavoring herb for meats, dressings, and sauces. As an ornamental, sage provides a restful focal point for any herb garden. Medicinal: Traditionally used as a digestive tonic and nerve tonic. Astringent and antibacterial. #71241 Pkt (0.33 g, 40 seeds) \$2.25; #71241C (7 g) \$5.50

ST. JOHN SWORT (*Hypericum perforatum*) [P/stratify/7–30/Sp,Fall/tp,ds/sun/12–48 in.] A woody-stemmed herb with balsam-scented leaves and clusters of yellow, lemon-scented flowers. Harvest flowers shortly after the plant comes into bloom. Olive oil extracts of the flowers impart a red color to the oil. Medicinal: Anti-inflammatory, antiviral, and anti-depressive. Many other uses for this multi-faceted herb. #71279 Pkt (0.05 g, 600 seeds) \$2.35, **Cannot ship to CA, CO, ID, HI, MT, NV, OR, or WA**

SCULLCAP (*Scutellaria lateriflora*) [P/stratify 4–6 weeks/D/14–21/Sp/tp,ds/sun or light shade/12–24 in.] [Also called Virginian Scullcap or Mad-Dog Scullcap. The latter name refers to its historical use in treating rabies.] Small purple-blue flowers are borne in slender one-sided racemes in the leaf axils. Leaves are oval-shaped with serrated edges. Medicinal: Nervine tonic, sedative, and anti-spasmodic used to revivify, calm, and nourish the nervous system. Harvest aerial parts during August and September. #71292 Pkt (0.1 g, 55 seeds) \$2.75



SOAPWORT (*Saponaria officinalis*) [P3/70°F/LD/10–21 days/tp, ds/sun, part shade /12–24 in.] Used as a natural soap, the roots and leaves are soaked or heated in water to extract saponins which produce a lather. A non-irritating skin cleanser, shampoo, and soap for delicate fabrics. #71245 Pkt (0.15 g, 100 seeds) \$2.10

SORREL, GARDEN **OG** (*Rumex acetosa*) [P4/70°F /L/3–14/ ds/sun/36 in.] Cold-hardy to 12°F. Use sparingly as a salad green for its lemon-like flavor. Sorrel is best used in soups, where it excels. #71246 Pkt (0.4 g, 430 seeds) \$2.25

SUMMER SAVORY **OG** (*Satureja hortensis*) 60 days. [A/70°F min./L/7–21/tp,ds/sun/12 in.] Cooking herb used for flavoring meats, dressings, soups, and salads. Especially good in bean and cabbage dishes, herb butters, and vinegars. A blending herb with a peppery thyme quality, summer savory draws together diverse flavors. Medicinal: Reportedly the fresh leaves may be rubbed on insect stings to relieve pain. #71242 Pkt (0.25 g) \$2.25

TOBACCO, MIDEWIWAN SACRED (*Nicotiana rustica*) [A/70°F/LD/tp/sun/12–18 in.] Also called wild tobacco. Used ceremonially by Native Americans. Cover young seedlings with row cover to protect from flea beetles. The dried leaves are used as an insecticide for greenhouse insects such as aphids, mites, and whiteflies. Warning: The active ingredient is nicotine sulfate, a powerful poison. #71248 Pkt (0.12 g, 545 seeds) \$2.75

Thyme *Thymus spp.*

Culture: P4/55–60°F/LD/14–30/tp

CREeping THYME (*T. serpyllum*) [Plant in full sun in the north, part shade in the south/4 in.] A low-growing herb suited for rock gardens and raised herb beds. Slow growing at first, it later forms dense mats. Provide shade where the summers are hot. For culinary and ornamental use. #71249 Pkt (0.2 g, 1015 seeds) \$2.10

GERMAN WINTER THYME **OG** (*T. vulgaris*) 85 days. [Ht. 8 in., space 12 in. apart] Flavoring for sauces, soups, meats, dressings, and bean dishes. Shrubby, evergreen perennial. Medicinal: Used as an expectorant and bronchial anti-spasmodic and carminative. #71250 Pkt (0.2 g) \$2.25

SUMMER THYME **OG** (*T. vulgaris*) 90 days [Ht 6–12 in., perennial in zones 6–9] Stronger flavor for cooking, smaller plants than German Winter Thyme. #71304 Pkt (0.2 g) \$2.25



Summer Thyme



German Winter Thyme

VALERIAN (*Valeriana officinalis*) [P4/65°F/LD/21–30/tp/sun, part shade/ 48–60 in.] Small aromatic white flowers are borne in sprays on tall plants. Naturalizes easily. Medicinal: Pharmacological studies have shown valerian root to be an effective tranquilizer and calmative without the side effects associated with Valium. #71251 Pkt (0.1 g, 80 seeds) \$2.10

WOAD (*Isatis tinctoria*) **OG** [B5/60°F/LD/10/ds/sun/36–60 in.] Used as a dye plant for over 2000 years, woad leaves produce a natural blue dye. An attractive plant with blue-green leaves and yellow flowers in May. #71253 Pkt (0.25 g, 35 seeds) \$2.75 **Cannot ship to ID, MT, OR, UT, or WY**

At-Risk Medicinal Herbs

Order woodland medicinals through September 1, 2013, for shipment in October! Shipping surcharges apply – \$2 for one item, \$4 total for any two or more fall shipped items (including onion bulbs and garlic). **U.S. shipping addresses only.**

The following herbs are on the Appendix 2 of the CITES (Convention on International Trade in Endangered Species) list. They are also on the United Plant Savers primary list. Wild stands of these plants are disappearing from the woods of N. America. Whenever we plant these native plants in our woodlands we help ensure their long-term survival. Planting instructions included.

GINSENG SEED **E** (*Panax quinquefolium*) Grows 1–2 ft. with toothed leaves, small green/white flowers and bright red berries in early summer. Plant 6 in. apart in raised beds. Requires 75% shade – either forest or artificial. Likes humus-rich soil with good drainage. Fertilize and mulch well. Sustainably grown seeds. See below for medicinal information. Seed stratified for 1 year and shipped in fall ready to plant. #71293 Pkt (2 g, 20 seeds) \$3.75

GINSENG ROOT **E** (*Panax quinquefolium*) Requires north slope in a dense deciduous forest. Grows well with goldenseal and other native woodland plants as companions. Roots are planted in the fall and can be harvested after the 4th to 7th year. Medicinal: Used traditionally as a “cure-all” herb. It is known to enhance physical health due to its ability to help the body adapt to stress. Please read more about this herb before using it medicinally. Planting guide included. #71601 3 roots (2 years old) \$14.00; #71601Y 10 roots (2 years old) \$29.00

GOLDENSEAL RHIZOMES (*Hydrastis canadensis*) Grows up to 16 in. with light green leaves, small flower in late spring followed by a red berry. Yellow rhizome is planted by root divisions in the fall. A mature plant can be divided 3 to 5 times. Requires 75% shade in rich soil. Plant grows from southern Canada to Georgia, Alabama, and Kansas. Medicinal: Well known to contain powerful antibacterial properties and has been used to treat inflamed mucous membranes. #71602 10 rhizomes \$14.00



Goldenseal



Sweet Wormwood

Wormwood (*Artemisia*)

Artemisia spp.

WORMWOOD (*A. absinthium*) [P4/55°F/LD/7–10/tp,ds/ sun, part shade/24–36 in.] Wormwood has been used as a traditional bitter herb, but is now considered hazardous for internal use. It is an attractive ornamental and can be used fresh or dried for flower arrangements. Wormwood repels cabbageworm butterflies, flea beetles, and clothes moths. #71255 Pkt (0.1 g, 1400 seeds) \$2.25

WORMWOOD, SWEET (Sweet Annie) **OG** (*A. annua*) A/70°F/LD/ds/sun/72 in./Self-sows readily.] Grown mostly for its sweetly scented foliage, its ornamental value, its use in wreath-making, and for use in pressed leaf and flower arrangements. Seed is difficult to clean and contains some light chaff. Medicinal: Sweet Annie is currently being investigated for its medicinal value as an antihelminthic, and for the treatment of chloroquine-resistant malaria. #71256 Pkt (0.05 g, 1700 seeds) \$2.50

GROWING & MARKETING GINSENG, GOLDENSEAL & OTHER WOODLAND MEDICINALS [W. Scott Persons and Jeanine M. Davis] This newly updated and expanded edition gives recommended methods of growing and marketing ginseng, goldenseal, ramps, black cohosh, bethroot, bloodroot, blue cohosh, false unicorn, galax, mayapple, pinkroot, spikenard, wild ginger, wild indigo, and other native woodland medicinals. Includes over 200 photographs, numerous tables, and extensive references and resources. This invaluable resource will excite and inspire everyone from the home gardener to the full-time farmer. 2nd edition. Softcover, 480 pp. **To be published May 2014. Pre-order to get it hot off the press! #91160 \$39.95**



Ginseng

www.SouthernExposure.com

Flowers

Key to Cultural Notes on page 61.



Elephant Head

Amaranth *Amaranthus caudatus*

Annual. Germination: 70–75°F, light required, 7–10 days. Full sun. Direct sow after last frost. Space 12–24 in. apart. Ht 36–60 in.

ELEPHANT HEAD ⌚ **OG** [German heirloom] 3–5 ft. plants. Giant, deep red blossoms are topped by a massive 16 in. trunk reaching to the sky. Stake plants for best display. #01158 Pkt (0.15 g, 750 seeds) \$2.35

LOVE-LIES-BLEEDING ⌚ **OG** Crimson tassels up to 24 in. long “drip” from these showy plants. Good fresh or dried. Stake plants for best display. #01154 Pkt (0.15 g, 750 seeds) \$2.35



Powder Puff Mixed Colors

Asters *Callistephus chinensis*

Annual. Germination: 70°F, 9 days. Full sun. Direct sow or transplant. Space 6–12 in. apart. 85 days.

CREGO GIANT MIXED COLORS 🌞 Very popular old favorite with large showy blooms in a mix of 6 colors. Tall plants up to 3 ft. Excellent cut flowers. #01101 Pkt (0.1 g, 46 seeds) \$2.25

POWDER PUFF MIXED COLORS 🌞 Double blooms in 7 colors: white, pink, rose, peach, crimson red, sky blue, and medium blue on 3 ft. tall plants. Excellent cut flowers for bouquets. #01133 Pkt (0.1 g, 50 seeds) \$2.25

Baby's Breath *Gypsophila muralis*

Perennial. Germination: max 60°F, 14–21 days. Full sun. Direct sow mid-spring. Space 18 in. apart.

ELEGANS ALBA GRANDIFLORA A pure white, large flowered strain of Covent Garden, 18 in. tall. #01102 Pkt (0.4 g, 352 seeds) \$2.35



Polka Dot

Bachelor's Button (Cornflower) *Centaurea cyanus*

Centaurea cyanus

Annual. Germination: 60°F, darkness required, 14 days. Full sun. Direct sow in mid-spring. Space 12–16 in. apart.

BLUE BOY 🌞 **OG** An old favorite for cut or dried deep-blue flowers. Plants are 30 in. tall and are especially suited for backs of borders. #01103 Pkt (0.5 g, 106 seeds) \$2.50

POLKA DOT 🌞 **OG** Polka Dot is a mixture of red, rose, blue, and lavender shades. Compact plants are 16 in. tall and flower more profusely than taller varieties. #01104 Pkt (0.5 g, 106 seeds) \$2.50

Balsam *Impatiens balsamina*

Annual. Germination: 70°F, 5 days. Full sun to partial shade. Direct sow or start indoors 4–6 weeks before transplanting after last frost. Space 10–12 in. apart.

OLD FASHIONED BALSAM 🌞 ⌚ **OG** [SE Asian heirloom; popular in American gardens by 1900.] Camelia-shaped 2 in. flowers in shades of rose, lavender, and white are held close to the stem. Children love to see the ripe seedpods explode. A good choice for shady spots in Southern gardens. #01163 Pkt (0.3 g, 34 seeds) \$2.50



Butterfly Weed *Asclepias tuberosa*

Perennial. Germination: 65–75°F, light required, 20–90 days. Full sun. Direct sow. Ht. 24 in.

BUTTERFLY WEED **OG** [Perennial native to North America] Bright orange flowers attract bees, butterflies, and some birds throughout the growing season. Requires a very well-drained or gravelly soil in full sun. Quickest blooms come from seed sown in the fall; may take up to two years to become established from seed. Established plants are drought tolerant and freely self sow. #01159 Pkt (0.25 g, 50 seeds) \$2.50



Castor Bean *Ricinus zanzibarensis*

Tender perennial. Germination: 70°F, 10–14 days. Full sun. Pre-soak seed for 2–3 days. Direct sow or transplant 6–8-week-old plants after last frost. Space 3–4 ft. apart. Ht. 6–12 ft.

CASTOR BEAN 🌞 **OG** A vigorous-growing ornamental. Can be grown perennially in tropical areas. Large deep-red palmate leaves with 5–11 lobes often grow past 12 in. Red flowers in panicles and bright red fruit 1 in. in diameter covered with soft spines. Native to Africa. All parts of the plant, particularly the beans, are poisonous to humans and livestock. Will help keep furry pests and insects out of your garden. Extremely toxic, keep out of the reach of children. #01144 Pkt (12 g, 33 seeds) \$3.50



Cockscomb Mix

Celosia *Celosia cristata*

Annual. Germination: 60–90°F, 3–6 days. Full sun. Direct sow after last frost or transplant 4-week-old plants. Space 4–8 in. apart. Ht. 24 in.

BRENDA JORDAN'S HEIRLOOM 🌞 ⌚ **OG** [Introduced by SESE 1986.] An old fashioned cockscomb with large scarlet, velvet crested flowers, 3 in. thick by 9 in. long on 18 in. plants. Produces a number of side shoots as well. #01168 Pkt (0.2 g, 350 seeds) \$2.50

COCKSCOMB MIX 🌞 **OG** (75 days) Vivid red and orange plumes, velvet crested combs. Impressive fresh or dried. #01156 (0.2 g, 225 seeds) \$2.50

Cleome (Spider Flower) *Cleome spinosa*

Annual. Germination: 60–80°F, 14 days. Full sun. Pre-chill moist seeds at 40°F for 2–4 days, direct sow mid-spring. Space 16–20 in. apart. 70 days.

QUEEN 🌞 **OG** Pink, rose, and purple flowers with many side blooms. Attractive to bumblebees and hummingbirds. Blooms all summer. Ht. 48 in. #01105 Pkt (0.5 g, 225 seeds) \$2.50

Everlasting Flowers

Drying flowers for year-round blooms.

Our flower selection emphasizes open-pollinated traditional favorites. Many people have told us that they enjoy the single-flowered old-fashioned types because of their elegant simplicity and beauty, and others have commented that the fragrance has been bred out of many modern varieties. Our seed shares exchange policy (p. 3) also applies to family heirloom flowers. With your help we all may be able to enjoy the fragrance and simplicity of old-fashioned flowers in modern gardens.



Statice

Chinese Lantern Plant *Physalis franchetii*

Perennial. Germination: 70°F, light required, 21–30 days. Full sun. Direct sow or transplant. Space 24 in. apart. Note: frost tender.

FRANCHETTI 🌞 Reddish-orange lanterns are nice in bouquets or as ornaments. Ht. 18 in. #01601 Pkt (0.1 g, 62 seeds) \$2.25



Globe Amaranth

Globe Amaranth (*Gomphrena*)

Gomphrena globosa

Annual. Germination: 70°F, darkness required, 20 days. Sow indoors in March, transplant in May. Space 9–12 in. apart.

GLOBE AMARANTH MIXED COLORS 🌞 Mixture of colors includes purple, red, pink, and white clover-like flowers. Drought tolerant. Ht. 30 in. Clean seed. #01602 Pkt (0.15 g, 29 seeds) \$2.50



Nigella

Love-in-a-Mist *Nigella damascena*

Annual. Germination: 60°F, 21 days. Full sun. Direct sow after frost since it does not transplant easily. Space 9 in. apart. 75 days. Self sows readily.

NIGELLA LOVE-IN-A-MIST MIXED COLORS 🌞 ⌚ An old-fashioned flower from southern Europe sometimes called Fennel Flower because of its nutmeg-flavored seeds. Mixed flowers in shades of blue, pink, white, and purple, averaging 1½ in. in diameter. #01605 Pkt (0.2 g, 77 seeds) \$2.25

Statice (Sea Lavender)

Limonium sinuatum

Annual. Germination: 60°F, 18 days. Full sun. Sow indoors in early spring and transplant after last frost to good loam. Space 9–12 in. apart. Ht. 30 in.

STATICE MIXED COLORS 🌞 Pleasing blend of colors: blue, purple, rose, yellow, and white. #01607 Pkt (0.15 g, 67 seeds) \$2.25



Strawflower

Strawflower *Helichrysum bracteatum*

Annual. Germination: 60°F, light required, 10 days. Full sun. Sow indoors in March, transplant after frost. Space 9–12 in. apart. Harvest flowers when blooms are ¾ open. The flowers keep for months, great for indoor color after fall frosts.

STRAWFLOWER TALL MIX 🌞 Standard tall strawflower with mixed colors: yellow, bronze, crimson, white, and shades of rose. #01608 Pkt (0.5 g, 700 seeds) \$2.25

Ornamental Wheat *Triticum* sp.

An excellent addition to dried flower arrangements. All require full sun for good color development. Plant in the spring as soon as soil can be worked. Matures in mid-to-late summer. Space 12 in. apart.

BLACK TIP [18–36 in.] Attractive enough to display alone as well as in combination with dried flowers. Distinctive wheat with black awns and white glumes. #01606 Pkt (7 g, 120 seeds) \$2.35 **Cannot ship to Canada.**

SILVER TIP (Triticale) [36–48 in.] An ornamental wheat-rye cross with long seed heads. White glumes and awns contrast pleasingly with black-headed wheats in arrangements. #01610 Pkt (5 g, 123 seeds) \$2.35 **Cannot ship to Canada.**

Cosmos *Cosmos bipinnatus* unless indicated

Annual. Germination: 70°F, 14 days. Full sun. Sow indoors in mid-spring, transplant to low-nitrogen soil or direct sow after last frost. Space 9–12 in. apart. 65–85 days.



Memories of Mona

BRIGHT LIGHTS ORANGE 🌞 **OG** A vibrant orange selection from Bright Lights. For tall borders. Height 30 in. Space 10–12 in. apart. #01152 Pkt (1 g, 110 seeds) \$2.50

MEMORIES OF MONA 🌞 **OG** (*Cosmos* sp.) [Introduced 1998 by SESE. A red selection of Mona's Orange developed by Dr. Jeff McCormack as a tribute to Mona Spangler.] A mixture of orange and red flowers, ranging from solid deep red to bright orange, many with red borders and red streaks. Flowers are 2–2½ in. wide. An early-flowering, extremely hardy, drought-resistant, brightly colored cosmos. 6 ft. tall plants bear until frost. #01141 Pkt (1 g, 105 seeds) \$2.50



Mona's Orange

MONA'S ORANGE 🌞 ⌚ **OG** (*Cosmos* sp.) [Introduced 1990 by SESE. Family heirloom from southern California.] Radiant orange, mostly single-petaled blooms, 2–2½ in. on 36–48 in. plants. About 10% have red-bordered petals with some interior red streaks. Blooms all summer, very hardy. #01107 Pkt (1 g, 105 seeds) \$2.50

Cosmos continue on the next page.



Sea Shells Mix

Cosmos *Continued.*

PICOTEE 🌞 **OG** A beautiful early cosmos with 2½–3 in. flowers in shades of pink, red, and white, mostly with streaked petals. Nice for cut flower arrangements. Ht. 48 in. #01135 Pkt (0.5 g, 75 seeds) \$2.50

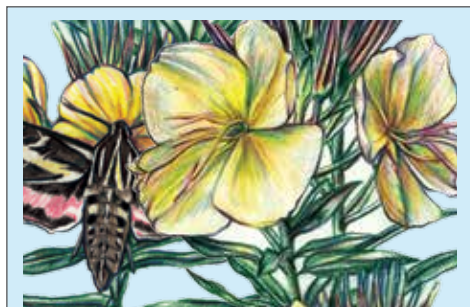
SEA SHELLS MIX 🌞 **OG** Uniquely rolled and ruffled petals come in mixed shades of red, pink and white, giving a bi-color feel. Well-branched plants up to 6 ft. tall thrive in difficult sunny and dry spots, flowering freely all summer. #01165 Pkt (1 g, 115 seeds) \$2.50 **Back!**

SENSATION MIX 🌞 **OG** Large single flowers in a mixture of white, pink, and purple. Popular old favorite. Plants are 48–60 in. tall. #01106 Pkt (0.5 g, 110 seeds) \$2.50



Sensation Mix

Picotee



Evening Scented Primrose

Oenothera glazioviana

Biennial. Germination: 65–75°F, 14–21 days. Full sun. Sow May through July in pots or flats; transplant after several true leaves have developed. Space 16–18 in. apart. Ht. 36–48 in.

TINA JAMES' MAGIC 🌞 🕒 **OG** [Introduced 1987 by SESE.] The large fragrant blooms burst open suddenly at dusk. The crisp, yellow, showy four-petaled flowers circle a spire of reddish, swollen buds. Blooms are ⅔ open within 10 seconds or less, and fully open within 1–2 minutes! Blooming lasts 5–6 weeks or more. Will bloom indoors as a cut flower for approximately a week. Dim lights to induce flowers to open indoors in the evening. Produces a flat rosette of leaves the first year, followed by 3–4 ft. yellow spires the second year. Very hardy. During the evening the flowers are pollinated by night-flying moths as large as hummingbirds. This variety was discovered by garden writer Tina James who hosts “primrose parties” every year. Makes an interesting container plant for a deck or balcony and is a great conversation piece. #01118 Pkt (0.05 g, 110 seeds) \$3.85

Four O'Clocks *Mirabilis jalapa*

Annual. Germination: 70°F, 14 days. Full sun. Direct sow in late spring. Space 12–18 in. apart. Self sows.

BROKEN COLORS 🌞 🕒 **OG** This almost lost heirloom variety fills the garden with a riot of bi-colored and splashed patterns every afternoon in tones of raspberry, yellow, orange, gold and white. Drought tolerant plants are 36 in. tall and produce a profusion of new flowers daily from mid-summer until frost. #01164 Pkt (2 g, 20 seeds) \$2.95

DON PEDROS MIXED COLORS 🌞 🕒 **OG** [Introduced 1982 by SESE. Our neighbor brought this heirloom back from her mother's home town in Spain where this flower is locally known as Don Pedros.] Unlike modern Four O'Clocks it has beautiful variegated flowers. Flowers are primarily magenta or yellow. On some plants both color types occur, on other plants the flowers are variegated striped or spotted. Flowers open about 4:00 in the afternoon and in the evening are pollinated by large hawkmoths and sphinx moths. Ht. 18 in. #01108 Pkt (2 g, 20 seeds) \$2.95

FOUR O'CLOCK, MARVEL OF PERU This beautiful Four O'Clock produces many red, rose, yellow, white, and pink flowers. Excellent as a cut flower. #01146 Pkt (2 g, 25 seeds) \$2.25



Flax *Linum grandiflorum*

Annual. Germination: 65–70°F, light required, 20–25 days. Full sun. Direct sow or transplant. Sow seed ¼ in. deep, thinning to 6–9 in. apart. Ht. 24 in.

SCARLET FLAX 🌞 **OG** [Introduced to the U.S. from N. Africa and S. Europe and naturalized in many areas by 1900.] Mounds of brilliant velvety-red blossoms May through September. Grow in clumps in borders or beds, and in mixed plantings such as cottage gardens. A good addition to wildflower or meadow gardens. Can be fall-sown in mild areas, or spring everywhere else. Self sows. #01160 Pkt (0.30 g, 85 seeds) \$2.50



Black Hollyhock

Hollyhock *Alcea rosea*

Biennial. Germination: 60°F, 14–21 days. Full sun. Direct sow or transplant. Grows best in cool season areas sheltered from the wind. Space 12–24 in. apart. Ht. 6 ft.

BLACK 🌞 🕒 [Pre-1830] Magnificent spikes of satiny blue-black single flowers form the second year from first-year leafy 18 in. leaf rosettes. Flowers may be used for tea. #01109 Pkt (0.25 g, 25 seeds) \$2.25

OUTHOUSE 🌞 🕒 Mixed colored hollyhock can grow up to 9 ft. tall. Single pink, white, red and burgundy flowers. Traditionally grown near out-houses. #01145 Pkt (1 g, 90 seeds) \$2.35

Wild Garden Perennial Insectary Mix

OG The backbones of a spring through fall oasis for your resident beneficial insects. A complement of self-sowing annuals, biennials, and perennials provide food, shelter, and pollen. Broadcast or sow in rows 14 in. apart, thinning to a final spacing of 12 in. Manage plants by weeding and thinning volunteers each spring. Includes fennel, Korean mint, garden sorrel, angelica, alexanders, chervil, parsley, chicory, cress, turnip, calendula, amaranth, and orach. **#92010 Pkt (7 g) \$6.00**



French Hollyhock *Alcea rosea*

Short Lived Perennial. Germination: 60°F, 14–21 days. Full sun. Direct sow or transplant. Space 12 in. apart. Ht. 3 ft.

ZEBRINA **OG** (*Malva sylvestris*) Blooms the first year, unlike other hollyhocks! Short, bush plants, just 36 in. Densely filled early summer through fall with bright lavender flowers with deep purple veins. Short-lived perennial, freely self-sows. An old cottage garden favorite. **#01172 Pkt (0.5 g, 94 seeds) \$2.50**

French Marigold *Tagetes patula*

Annual. Germination: 70°F, 7 days. Full sun. Direct sow or transplant after last frost. Space 8–16 in. apart. 45–55 days.

FRANCES'S CHOICE **OG** [Named for plant pioneer Frances Huffman by Alan Kapuler.] Tidy 3–4 ft. tall plants are covered with dark red-purple single flowers with a dramatic gold rim around each petal. 8 in. stems make lovely bouquets. **#01153 Pkt (0.5 g, 180 seeds) \$2.75 BACK!**

LEMON GEM Popular old favorite. Dwarf marigold with large, yellow, double blooms. Flowers from July until frost. 22 in. tall. **#01114 Pkt (0.5 g, 197 seeds) \$2.25**

NAUGHTY MARIETTA Unavailable for 2014.

RED METAMORPH **OG** 75–85 days [Bred by Alan Kapuler, named for the alien shapeshifters in Robert Silverberg's Majipoor novels.] In cooler weather, the flowers are a deep ruby color, but in warm weather splashes of orange appear as well! 2–3 ft. plants make a nice, compact annual hedge. **#01173 Pkt (0.5 g, 155 seeds) \$2.75 NEW!**



Hyacinth Bean *Dolichos lablab*

Annual. Germination: 60–70°F, 7 days. Direct sow or transplant 1 month after last frost. **Ornamental.**

PURPLE HYACINTH BEAN [Pre-1802, the same variety grown by Thomas Jefferson.] Beautiful ornamental climbing bean with purple-green stems and foliage. The pink-purple flowers are borne above the foliage and develop into reddish-purple pods. Grows 10–20 ft. depending on conditions. Thick foliage cover makes a good screen. Especially recommended for arbors. **#11401 Pkt (8 g, 20 seeds) \$3.75**

Johnny-Jump-Up *Viola tricolor*

Perennial. Germination: 70°F, dark required, 12 days. Full sun. Direct sow or transplant after last frost. Space 9 in. apart. Ht. 7 in.

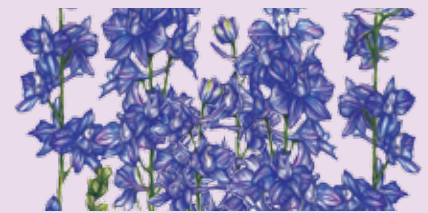
HELEN MOUNT Old-fashioned favorite. Tricolor blooms of purple, blue, and yellow. **#01111 Pkt (0.08 g, 121 seeds) \$2.35**



Lemon Gem

SPANISH BROCADE Yellow and gold petals splashed with red flecks. An old favorite of the Brocade class. Ht. 12 in. **#01138 Pkt (0.5 g, 165 seeds) \$2.25**

TASHKENT #1 **OG** [Found outside an old Muslim school in Tashkent, Uzbekistan in 1992. A favorite of flower seed collector Bob Bell. Introduced 1999 by SESE.] 12–16 in. tall plants with a sweet marigold fragrance. Lacks the common astringent odor of other marigolds. The plants are so fragrant they sweeten the air on a hot summer day. Bears numerous 1½–2 in. single petalled flowers that have yellow centers and velvet mahogany petals, with a fine orange border. Petals change from mahogany-red to orange-red as they mature. This is the finest marigold that we have grown. **#01142 Pkt (0.5 g, 148 seeds) \$2.75**



Blue Larkspur

Larkspur *Consolida ambigua*

Annual. Germination: 60°F, dark required, 21 days. Full sun. Direct sow as soon as soil can be worked. Space 8–16 in. apart. Ht. 36–48 in.

BLUE LARKSPUR **OG** 60 days. 36 in. spires of double and single blue flowers. Blooms early. **#01161 Pkt (0.3 g, 95 seeds) \$2.50**

GALILEE MIX **OG** (*Delphinium consolida*) 85 days. Nice mix of blue, pink, lilac, white, and rose. 3 ft. plants. **#01169 Pkt (0.3 g, 95 seeds) \$2.50**

GIANT IMPERIAL MIXED COLORS Flowers may be used for arrangements, either fresh or dried. For tall borders in a rainbow of colors and shades of reds, white, and blue. **#01112 Pkt (0.3 g, 85 seeds) \$2.25**



Grandpa Ott's



Heavenly Blue

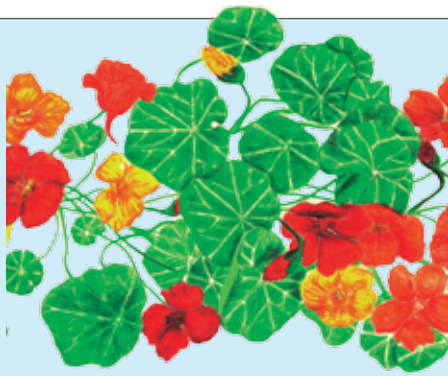
Morning Glory *Ipomea purpurea*

Annual. Germination: 70°F, 14 days. Full sun. Soak seeds 2 days, changing water every 12 hours, then direct sow or transplant after frost. Space 8 in. apart. 65 days. **Cannot ship to AZ.**

GRANDPA OTT'S [Family heirloom from Diane Ott Whealy. One of the original varieties that started Seed Saver's Exchange and the whole heirlooms movement.] Beautiful deep-purple flowers with a ruby throat that can climb 15 ft. or more. Reliably self-seeds here on our central Virginia farm and at Heritage Farm in Iowa. **#01149 Pkt (1 g, 25 seeds) \$2.25**

HEAVENLY BLUE **OG** Tall-climbing, fast-growing vine with bright 4 in. sky-blue flowers. Popular old favorite. **#01115 Pkt (1 g, 27 seeds) \$2.50**

SCARLET O'HARA [AAS Winner] Vigorous vine with large crimson-red blooms, 3 in. wide. **#01139 Pkt (1 g, 19 seeds) \$2.25**



Nasturtium (Indian Cress)

Tropaeolum majus

Annual. Germination: 65°F, 14 days. Transplant or direct sow after last frost. Space 6–12 in. apart. Ht. 9–18 in.

JEWEL MIXED COLORS **OG** Upright, bushy growth in a mixture of colors: Red, yellow, orange, pink, and rose. Single and double flowers with some bicolor flowers. Use edible flowers in vinegar to make Indian Cress vinegar, or use flowers and leaves in salads. #01116 Pkt (4 g, 20 seeds) \$2.95; #01116E (28 g) \$8.50



Nicotiana (Flowering Tobacco)

Nicotiana glauca

Annual. Germination: 75°F, light required, 14 days. Full sun. Transplant. Space 9–12 in. apart.

OLD FASHIONED MIX Flowing cascades of star shaped blooms in shades of white, pink, fuchsia, maroon, and purple. Sweetly fragrant 2 in. flowers with 3 in. tubes. Ht. 36 in. #01140 Pkt (0.05 g, 440 seeds) \$2.50



Petunia *Petunia* spp.

Annual. Germination: 70°F, light required, 10 days. Full sun. Sow in flats or pots in March or April; transplant after last frost. Space 12 in. apart. Ht. 15–30 in.

BALCONY PETUNIA **OG** (*P. pendula*) Heirloom described in 1934 as the most showy of all petunias. Evening brings out the sweet fragrance of these rich velvety textured flowers in shades of violet, white, pink, and purple. Plants bloom until frost. Hardy and self-sowing. #01157 Pkt (0.05 g, 475 seeds) \$2.75

Old Fashioned Vining Petunia

OLD FASHIONED VINING PETUNIA **OG** (*P. multiflora*) [Grandma Jean, our first regular staff member, recalls this heirloom petunia from her grandmother's garden. Old Fashioned Vining dates back to the early 1900s, well before Grandma Jean was born.] Ever-blooming and much hardier than modern varieties, this old favorite blooms into the fall when other annuals have faded and gone. Colors from white to shades of lavender and purple. Ht. 18–24 in. Sweet fragrance, reminiscent of Lily-of-the-Valley. #01131 Pkt (0.05 g, 475 seeds) \$2.75



Rose Campion *Lychnis cherise*

Biennial or short lived perennial. Germination: 60–65°F, light required. Sow in fall or early spring, needs exposure to cold for good germination. Space 18 in. apart. Ht. 32 in.

ROSE CAMPION **OG** 80 days. Bright pink-red flowers with silver-grey woolly leaves that are soft to the touch. Tall stems make it perfect for cut flowers. Deadhead spent stems to keep it blooming. Hardy and freely self sowing. #01170 Pkt (0.06 g, 110 seeds) \$2.50

Phoenician Mullein *Verbascum chaxii*

Perennial. Germination: 55–70°F, 14–28 days. Direct sow or transplant. Space 15–18 in. apart. Self sows readily.

PHOENICIAN MULLEIN (Nettle Leafed Mullein) **OG** 100 days. Hardy perennial produces 3–4 ft. spires of white/mauve blooms rising above a decorative rosette of large, dark green, crinkled leaves. Plants flower the first year from seed sown indoors. Drought tolerance and self sowing habit makes it perfect for cottage gardens and informal borders. #01171 Pkt (0.05 g, 1000 seeds) \$2.50



Rudbeckia (Black-Eyed Susan)

Rudbeckia fulgida

Perennial. Germination: 70°F, darkness required, 21 days. Full sun. Transplant or direct sow after frost. Space 15–24 in. apart. Ht. 24 in.

GOLDSTURM Sometimes called Black-Eyed Susan. Attractive, gold-colored 3–4 in. flowers with chocolate-colored centers. Self-sows and naturalizes aggressively. Very hardy. #01119 Pkt (0.2 g, 20 seeds) \$2.95



Old Spice Mix

Sweet Pea *Lathyrus odoratus*

Annual. Germination 55°F, requires darkness, 15 days. Full sun. Soak seed 24 hours, direct sow in fertile soil as soon as soil can be worked. Space 6–12 in. apart. Does best in cooler temperatures.

OLD SPICE MIX 🌞 ⏳ **OG** [Heirloom mix of varieties dating from 1699 to 1907.] Highly fragrant, heat-resistant flowers in many colors. Climbing vines are best trellised. (Note: not for eating!) #01155 Pkt (2 g, 27 seeds) \$2.50

ROYAL FAMILY MIXED COLORS Strongly fragrant, long-lasting, heat resistant, and large-flowered. Also fine for cut flowers and indoor fragrance. (Note: not for eating!) #01121 Pkt (4 g, 31 seeds) \$2.25



Sweet William *Dianthus barbatus*

Perennial. Germination: 60–70°F, 14–30 days. Direct sow in spring or fall or transplant after danger of frost. Space 12–15 in. apart. Ht. 12–18 in.

SWEET WILLIAM 🌞 ⏳ **OG** A sweet-scented perennial usually treated as an annual. Brilliant little flowers are tinged with pink, red, purple, or violet. Prefers a moist but well-drained soil in full sun (partial shade in the South). Used as a spring bulb cover and as a long lasting cut flower. Reseeds easily. #01166 Pkt (0.07 g, 300 seeds) \$2.50



Mammoth

Tithonia (Mexican Sunflower) *Tithonia rotundifolia*

Annual. Germination: 68–86°F, 8 days. Full sun. Direct sow or sow indoors 3–4 weeks before transplanting after the last frost. Space 24 in. apart. 80 days. Ht. 5 ft. Do not over-fertilize; plants may grow to 6–8 ft.



RED TORCH 🌞 ⏳ **OG** A member of the sunflower family. Flowers are 3½ in. orange discs surrounded by orange-red petals. Highly branched. Attracts butterflies. Spectacular in mass plantings. #01122 Pkt (0.5 g, 38 seeds) \$2.50

YELLOW TORCH 🌞 ⏳ **OG** A color breakthrough, the first yellow-flower Tithonia. Flowers are 3 in. orange discs surrounded by yellow petals. #01123 Pkt (0.4 g, 43 seeds) \$2.50



State Fair Mix

Zinnia *Zinnia spp.*

Annual. Germination: 70°F, 7 days. Full sun. Direct sow or sow indoors 3–4 weeks before transplanting after the last frost. Space 12–24 in. apart depending on plant height. Easy to grow.

PERUVIANA RED 🌞 ⏳ **OG** (*Z. peruviana*) [Pre-1700. Introduced 1992 by SESE.] Flowers of uncluttered simplicity and antique elegance. Single blooms, 1½ in. diameter, are bronze-red, changing to antique-red, then fading to pastels of red. Appropriate for historical gardens, mass plantings, rockeries, or natural settings. Ht. 18–24 in. #01124 Pkt (1 g, 150 seeds) \$2.75 **Limited supply – order early.**



Peruviana Yellow



Thumbelina

PERUVIANA YELLOW 🌞 ⏳ **OG** (*Z. peruviana*) [Pre-1700. Introduced 1994 by SESE.] Single blooms, 1½ in. diameter, are yellow changing to light yellow. Appropriate for historical gardens, mass plantings, rockeries, or natural settings. Ht. 18–24 in. #01125 Pkt (0.5 g, 125 seeds) \$2.50

STATE FAIR MIX 🌞 ⏳ (*Z. elegans*) Large 4 in. single, double and semi-double blooms in mixed colors on 48 in. tall plants. Tolerant to alternaria and mildew. A wonderful cut flower for bouquets. Popular variety. #01126 Pkt (1 g, 125 seeds) \$2.50

THUMBELINA 🌞 **OG** (*Z. elegans*) Dwarf 6–8 in. tall zinnia with bright-colored 1¼–2 in. flowers. Full range of zinnia colors for front of borders. Blooms all season here in Virginia. #01127 Pkt (1 g, 212 seeds) \$2.50

Sunflowers *Helianthus annuus*

Culture: Annual/70°F/LD/14 days/sun/direct sow in May or June/space 12–18 in. apart. Taller varieties may need staking. Early in the growth stage, place a pole at the base of the stalk. As the stem grows, use twine or soft ties to secure it to the stake every 6 ft. or so. **History:** Some archaeologists believe that Native Americans may have cultivated sunflowers as early as 3000 B.C. **Uses:** You can leave any remaining seed-heads in the garden for fall and winter visitors. Or you can cut and dry the seed-heads indoors. Throughout the winter months, tie dried heads to fences or to your deck or suspend in trees to feed birds.

Confectionery Sunflowers

MAMMOTH 🌞 **OG** 71 days. Stalks average 9 ft. tall and may reach a height of 10 ft. or more. Heads average 11 in. across, with some reaching 14 in. or more when plants are well grown. Gray and black seeds. Space 18 in. apart. #05106 Pkt (7 g, 70 seeds) \$2.50; #05106E (28 g) \$5.50

Oil Seed Sunflowers

PEREDOVIK 🌞 **OG** 55 days. Commercial Russian cultivar used for making sunflower oil; also used as a source of sunflower seed in bird seed mixes. 4–5 ft. stalks, mostly poly-headed. 4–11 in. blooms. Elongated black seeds. Great for feeding wild birds. #05201 Pkt (4 g, 76 seeds) \$2.75, #05201E (28 g) \$8.50



Beach



Evening Sun



Selma Suns

Ornamental Sunflowers

We chose the sunflower for our logo because it symbolizes for us the unity of beauty and utility, and serves as a reminder of the boundless source of life's energy and creation. We offer sunflowers for both the body and the spirit.

AUTUMN BEAUTY 🌻 **OG** 70 days. 3–5 in. flowers in light fall colors. The poly-headed 5–7 ft. stalks may require staking once the seed heads have formed. Excellent tall screen, cut flower, and food source for self-feeding small birds. **#05301 Pkt (4 g, 120 seeds) \$2.25; #05301E (28 g) \$5.50**

BEACH SUNFLOWER (CUCUMBER-LEAF) 🌻 **OG** (*H. debilis cucumerifolius*) 56 days. Attractive wild sunflower native to the Gulf Coast. Multi-branching plants grow to 6', with dozens of 2–4 in. yellow flowers on long stems. Leaves are similar to cucumbers' – a lighter green and more ragged. Drought tolerant and vigorous, keeps blooming for up to 3 months. Longest bloomer in our 2013 sunflower trials. Birds love the small seeds, choosing them over other sunflowers. **#05315 Pkt (1 g, 190 seeds) \$2.75; #05315D (14 g) \$8.50**

Dye Seed Sunflowers

HOPÍ DYE 🌻 **OG** 62 days, 95 days for seed. Purple-black seeds are used by the Hopis as a natural dye source, especially for coloring baskets. Seeds may also be used for food or feed, and this is the best variety for dehulling. 7–11 ft. stalks with 5–13 in. heads, mostly poly-headed. Yellow rays surround attractive purple-green centers. Adapted to cool, high desert areas, but can be grown elsewhere. If grown for seed, plan to mature seed in driest part of the growing season. Mounding soil around the base of stalks helps keep plants upright. **#05401 Pkt (3 g, 45 seeds) \$2.50; #05401E (28 g) \$8.50**

COLOR FASHION MIX 🌻 55 days. A sunny blend of yellow, red, and purple. Single blooms are 4–5 in. across and are very attractive in cut flower arrangements. Stalks up to 9 ft. make an attractive screen or background. **#05302 Pkt (2 g, 122 seeds) \$2.50**

EVENING SUN 🌻 **OG** 49 days. Shades of autumn colors ranging from red, mahogany-red, burgundy, russet-bronze, vivid gold, all in bi-color blends. 3–5 in. flowers. Plants grow 6–8 ft. tall with a number of secondary blooms. **#05309 Pkt (2 g, 50 seeds) \$2.50**

INCA JEWELS 🌻 **OG** 60 days. An early blooming ornamental mixture of 5 or more floral types ranging from soft yellow to bright yellow, some flowers with halos ranging from maroon to red-brown to copper. Secondary and tertiary flowers are borne on 7 ft. sturdy stalks. Flowers are 5½ in. across with large burnt-orange discs. An excellent cut flower or showy hedge. **#05303 Pkt (2 g, 120 seeds) \$2.75**

ITALIAN WHITE 🌻 **OG** (*H. debilis*) 52 days. Earliest to bloom in our 2013 sunflower trials. Cream-colored ray flowers accent the dark-brown disk flowers. Numerous 3–5 in. blooms are produced on highly branched 4–6 ft. plants. Blooms over a long period. Plant as a tall ornamental hedge. **#05304 Pkt (1 g, 120 seeds) \$2.50**

SELMA SUNS 🌻 **OG** 61 days. 7–8 ft. sturdy plants support between 6–30 heads with many striking earth tone colors including red, orange, brown, green, and yellow. Many multi-color flowers. Heads range from 3–6 in. and store well as cut flowers. **#05313 Pkt (2 g, 56 seeds) \$2.75; #05313D (14 g) \$8.50**

SONJA Unavailable for 2014.

VELVET QUEEN 🌻 **OG** 55 days. 4–6 in. flowers in gold, brown, cream, orange, and muted reds and violets. Well-branched, sturdy, poly-headed 6–7 ft. plants. Use for cut flowers and tall borders. **#05311 Pkt (4 g, 140 seeds) \$2.25; #05311E (28 g) \$5.50**



Velvet Queen

Dwarf Sunflowers

SHORT STUFF 🌻 **OG** 54 days. [Selected by Marilyn and Mary Ann Niedens of Illinois.] Beautiful 5–7 in. golden yellow flowers are borne on 30 in. plants, perfect for borders and growing seed to feed the birds in winter. Rogue out the occasional tall plant to keep your border neat. A great alternative to PVP varieties. **#05314 Pkt (2 g, 40 seeds) \$2.75**

SUNSPOT 🌻 65 days. 4–4½ ft. high dwarf sunflower. Produces a single large flower head 8–12 in. in diameter. Yellow flowers with golden brown centers. Can be grown as an ornamental or used for edible seed or bird food. Great for children. **#05312 Pkt (4 g, 60 seeds) \$2.25**

TEDDY BEAR 🌻 **OG** 59 days. An attractive double-flowered ornamental with 3–5 in. yellow to light orange blooms on compact 3 ft. plants. Excellent for cut flowers. **#05306 Pkt (4 g, 225 seeds) \$2.25**



Teddy Bear



Short Stuff

Sweet Potatoes *Ipomoea batatas*

We ship certified organic sweet potato slips from mid-May to early June, beginning with southernmost areas. Please do not order from us if you need slips earlier, as we are unable to produce slips before this time here in Virginia.

Shipping surcharges apply: \$2 for one item, \$4 total for any two or more sweet potato items. U.S. shipping addresses only. We cannot apply priority shipping and handling to sweet potatoes.

Culture: Plant slips one month after average last spring frost. Sweet potatoes need full sun and warm, settled weather to grow well; slips planted too early won't thrive. Provide loose, well-drained soil high in organic matter. For maximum production, plant in raised beds. Space slips 10–18 in. apart in rows 3–5 ft. apart. Keep the slips well-watered for several days after planting while the roots establish. In northern areas, use black plastic mulch and row cover to warm the soil. **Harvest:** Sweet potatoes need at least 90–120 days to mature. Use a garden fork to gently dig the mature tubers before frost. Cure for 7–10 days in a dark room at 80–90°F and approximately 90% relative humidity. Curing sweetens the flavor and toughens the skins, which increases storage life. Store above 55°F. Every order includes our detailed Sweet Potato Growing Guide (also available online at www.SouthernExposure.com).

Limited Quantities – Order Early!

CAROLINA RUBY SWEETIE PIE WHITE HAMON
GOLD NUGGET VIOLETTA

See our website (www.SouthernExposure.com) for limited quantities of the varieties listed above and possibly a few additional varieties. Order early as we expect to sell out quickly.

ALL PURPLE 🌻 ⏳ **OG** 120 Days. [Traditional Japanese variety.] True to its name, All Purple has dark purple flesh and skin. One of the hardiest roots in our collection, a fast and strong grower sure to give a generous harvest at season's end. Roots are starchy, dry, slightly sweet, and store well; good in savory dishes and mixed mashes. **#74101A (6 slips) \$10.00, #74101B (12 slips) \$15.99, #74101C (24 slips) \$24.99, #74101D (48 slips) \$39.00, #74101E (100 slips) \$59.00**

BEAUREGARD 🌻 ⏳ **OG** 100 days. Visit any sweet potato farm and there's a good chance they're growing some Beauregard. Thousands of farmers rely on this reliable, high yielding variety. Crack-resistant roots and deep orange color with dry flesh. Compared to other varieties even big roots will bake quickly. **#74102A (6 slips) \$10.00, #74102B (12 slips) \$15.99, #74102C (24 slips) \$24.99, #74102D (48 slips) \$39.00, #74102E (100 slips) \$59.00**

BUNCH PORTO RICO 🌻 ⏳ **OG** 110 days. A great variety for folks with small gardens. Short compact vines produce roots with copper-colored skins and light red flesh. Popular for baking. **#74109A (6 slips) \$10.00, #74109B (12 slips) \$15.99, #74109C (24 slips) \$24.99, #74109D (48 slips) \$39.00, #74109E (100 slips) \$59.00**

GEORGIA JET 🌻 ⏳ **OG** 100 days. Sweet, moist, mildly fibrous, and bright orange flesh make this classic sweet potato perfect for baking. Our highest yielding variety in 2011. Cold tolerant, can be planted successfully even in areas with short growing seasons. **#74105A (6 slips) \$10.00, #74105B (12 slips) \$15.99, #74105C (24 slips) \$24.99, #74105D (48 slips) \$39.00, #74105E (100 slips) \$59.00**

GINSENG 🌻 ⏳ **OG** 120 Days. While we can only guess why this sweet potato was named after the famous energy-boosting root, it may be due to the high beta carotene content of this sweet potato. But don't just choose Ginseng for the vitamin A, it tastes great as well! Dry, semi-sweet deep orange flesh, lobed leaves. **#74106A (6 slips) \$10.00, #74106B (12 slips) \$15.99, #74106C (24 slips) \$24.99, #74106D (48 slips) \$39.00, #74106E (100 slips) \$59.00**



All Purple



Beauregard



Ginseng



O'Henry



Georgia Jet

O'HENRY 🌻 ⏳ **OG** 100 days. White-fleshed sweet potatoes were classically considered easier to grow than "Irish" potatoes in the Southeast. When you taste how sweet and creamy O'Henry is in mashed sweet potatoes, we think it will come to be your first choice. **#74107A (6 slips) \$10.00, #74107B (12 slips) \$15.99, #74107C (24 slips) \$24.99, #74107D (48 slips) \$39.00, #74107E (100 slips) \$59.00**

Sweet Potato Mixes

SWEET POTATO MIX, 3 ORANGE VARIETIES 🌻 **OG** 6 slips each of 3 orange-fleshed sweet potato varieties of our choosing, from a selection of many varieties. **#74155 (18 slips) \$29.00**

SWEET POTATO MIX: ORANGE, WHITE, PURPLE 🌻 **OG** A mix of 3 different sweet potato varieties of our choosing: 6 orange-fleshed slips, 6 white-fleshed slips, and 6 purple-fleshed slips, from a selection of many varieties. **#74156 (18 slips) \$29.00**

Potatoes *Solanum tuberosum*

Potatoes ship in the spring, beginning in March, directly from our grower's farm in Maine. We ship to southern-most areas first. Shipping surcharges apply: \$2 for one item, \$4 total for any two or more potato items.

Each 1 lb of Certified Organic Seed Potatoes includes detailed planting instructions and a variety photo card.

Culture: Cut potatoes into pieces no smaller than an egg with no fewer than 2 eyes. Plant at 12 in. spacing, rows 3–4 ft. apart, in rich soil with lots of extra compost. Kill Colorado Potato Beetles as soon as they appear. The adults lay many eggs, and the pink-purple larvae are much more destructive than the adults. When plants are 6 in. high, side dress with compost and hill them by mounding dirt up against them until only the very tip of the top leaves are showing. For best results, hill again when plants have grown another 6 in. Dig potatoes from the ground after the plants have died and the stems are dry to the ground level. Potatoes are shipped at appropriate spring planting time for your area. For more specific shipping dates, see our website or call us. Order by April 1st. If you intend to make a second, later planting, please order extra seed potatoes to store in the refrigerator or root cellar until planting time. **Warning:** After eating some home grown potatoes, you may never be able to eat commercial potatoes again. **Bag:** 1 lb, sows 6–10 ft.



Cranberry Red



Butte



Carola



Dark Red Norland



Rose Finn Apple Fingerling



Rose Gold

BUTTE **OG** Our grower's favorite russet. Produces handsome large late-season bakers high in vitamin C and protein. Equally tasty baked, mashed, or fried. Suggested in-row spacing of 16–18 in. **#39601 \$13.95**

CAROLA **OG** The best-yielding yellow-fleshed potato we have ever grown here in our central Virginia garden. Heavy yields of medium-size potatoes with a light beige skin. The sunny yellow interior has a smooth creamy texture suitable for baking or frying. Mid-season. **#39302 \$13.95**

CRANBERRY RED **OG** Considered the best of the red-skinned, red-fleshed varieties. Excellent for potato salad because of its low starch content. Smooth texture and high yields. Early to mid-season. **#39501 \$13.50**

DARK RED NORLAND **OG** Very dark red skin, bright white flesh, and high yields make this early maturing selection a favorite with both home gardeners and market growers. The moist, waxy, firm flesh is delicious boiled, mashed, in potato salad or served whole as "baby reds." **#39504 \$13.50**

KING HARRY **OG** A new firm-fleshed round white potato from Cornell University that holds its shape well when boiled. These early and productive plants have hairy leaves, thanks to a wild potato from Bolivia, which deter pests like the Colorado Potato beetle. Great for potato salads, boiling, sautés and soups. **#39202 \$13.50**

Potato Mixes

FAVORITE POTATO MIX **OG** Try four of our most popular potatoes and save \$10.00. Assortment includes 1 pound each of Yukon Gold, Dark Red Norland, Carola, and Rose Finn Apple Fingerling. Shipped in a sturdy box with planting instructions, recipes, and variety photo cards. Certified organic seed potatoes – 4 separate 1 lb bags. **#39804 \$45.00**

COOK'S POTATO MIX **OG** Everybody loves potatoes! This sampler includes four different tempting varieties for the adventurous cook's garden. You'll love Butte, Rose Gold, King Harry, and Cranberry Red. 1 pound of each variety packed in a sturdy box with planting instructions, recipes, and variety photo cards. Save \$5.00 off the individual bag price. Certified organic seed potatoes – 4 separate 1 lb bags. **#39805 \$45.00**

FULL POTATO MIX **OG** Try all eight of our selected potato varieties and save \$26.00 off the per bag price. 1 pound each of Yukon Gold, Dark Red Norland, Cranberry Red, Butte, King Harry, Carola, Rose Gold, and Rose Finn Apple Fingerling. All shipped in a sturdy box with planting instructions, recipes, and variety photo cards. Certified organic seed potatoes – 8 separate 1 lb bags. **#39803 \$79.00**

ROSE FINN APPLE FINGERLING **OG** A favorite among fingerling fans. Beautiful rose color with moderately dry yellow flesh. Reliable and high yielding. Since the seed potatoes are smaller, the 1 lb bag will plant about the same rowfeet as a 2.5 lb bag of other varieties. **#39701 \$13.50**

ROSE GOLD **OG** Rosy red skin with a creamy delicious deep yellow flesh. Dry flesh is perfect baked or steamed. Disease resistant. Mid-season. **#39401 \$13.95 BACK!**

YUKON GOLD **OG** Renowned for outstanding flavor. The best known of the European-style yellow-flesh potatoes. Drier than most other yellow flesh potatoes. Perfect for baking and mashing. Good yields and an excellent keeper. Very early maturing. **#39301 \$13.95**

Grains & Cover Crops

Buckwheat *Fagopyron esculentum*

BUCKWHEAT **OG** 30–45 days as a green manure crop, 80 days for grain. Wait until grain heads form if you want the crop to re-seed itself. May also be used as a nutritious cereal grain or pancake flour. Young leaves may be added to salads. The deep root system of buckwheat is good at mining subsurface minerals and it is an excellent crop for utilizing the nutrients in rock powder fertilizers. Sow any time between last spring frost and 1 month prior to first fall frost. A great quick summer crop – fast-growing plants choke out weeds, bees love the white flowers that appear in 4–5 weeks, and the tender stems are easy to cut down when the crop's done. For a fall/winter cover crop we recommend sowing buckwheat together with crimson clover. The buckwheat acts as a nurse crop for the crimson clover during the heat of the day. In the fall, the buckwheat is killed by frost. 1 lb sows 400 sq. ft. **#73101 Pkt (1 lb) \$6.50; #73101A (4 lbs) \$14.75**





Crimson Clover

Clover *Trifolium spp.*

CRIMSON CLOVER 🌞 **OG** (*Trifolium incarnatum*) (annual) Upright winter annual resembles red clover in size and growth, but with longer, bright crimson blooms. Widely used in Mid-Atlantic areas where winter lows stay above 10°F. Sow from mid-July through mid-September. ¼ lb. sows 450 sq. ft. **#73204 Pkt (¼ lb) \$4.50**

RED CLOVER 🌞 **OG** (*Trifolium pratense*) (biennial) Rapid-growing green manure crop to 10–18 in. The flowers can be harvested for tea. Sow in the spring or fall for turndown to incorporate organic nitrogen into the soil. Sow in the aisles between taller crops to deter weeds. May be used as a nurse crop to aide germination of clover in summer heat. The clover will grow slowly under the buckwheat until fall frost kills the buckwheat and allows the clover to establish quickly. This method eliminates fall tilling. ¼ lb sows 500 sq. ft. **#73201 Pkt (¼ lb) \$3.95**

WHITE DUTCH CLOVER 🌞 (*Trifolium repens*) (perennial) A low-growing (4–8 in.) clover sometimes used in grass seed mixtures. Can be sown between garden rows or used as a living mulch to add nitrogen and to smother out weeds. Sow in late winter, spring, late summer, or fall. ¼ lb sows 1000 sq. ft. **#73202 Pkt (¼ lb) \$4.25**



Hullless Oats

Grain Amaranth *Amaranthus spp.*

Amaranth has been grown as a staple crop for at least 8,000 years in Central American cultures. Amaranth has many valuable qualities: (1) high content of lysine-rich protein, (2) high mineral and vitamin content, and (3) ability to grow at high temperatures when many other crops become unproductive. **Pest Control:** Try using amaranth as a trap crop or decoy crop for cucumber beetles, which are highly attracted to amaranth. This strategy may reduce the number of beetles on cucurbits planted nearby. **Culture:** Amaranth is planted at about the same time as corn. Two weeks after the last frost date sow seed ¼–¾ in. deep, 1 in. apart in rows 2–3 ft. apart. Thin to 4–10 in. apart. The seeds



Mayo Indian & Golden Amaranth

are quite small and the soil must be kept moist until the crop has germinated. Once plants are established they can withstand dry soil. Too much nitrogen causes amaranth plants to lodge. Amaranth is a nitrate accumulator, so avoid any synthetic nitrogen. Plant height is very dependent on soil fertility and moisture content. **Seed Sowing Tip:** For ease of sowing, place seeds in a salt shaker and sprinkle seeds into the row. **Seed Harvest:** Seed heads mature unevenly. Some early seed may be collected by “massaging” the seed heads above a bucket. To harvest later maturing seed wait until after frost to cut the seed heads. Thresh the seed heads (while wearing a dust mask), screen out the chaff, and winnow the seed. Freshly harvested seed may have a high moisture content. Spread the seed in thin layers until it has fully cured. **Preparation:** Grind grain in a flour mill, sprout it, pop it like popcorn, or use it in hot cereal. **Seed Savers:** Amaranth is primarily self-pollinated. Separate varieties by at least 150 ft. for pure seed. **Packet:** 2 g (about 1700 seeds) sows 65–130 ft.

GOLDEN AMARANTH (*A. hypochondriacus*) 🌞 ⏳ **OG** 80 days. A high-quality Aztec grain amaranth. Stalks and leaves are golden yellow with bronze-gold seed heads. Stalks average 6 ft. Can be used as a dry land/irrigated amaranth. In the far north long days may delay flowering. **#72101 Pkt \$2.75**

MAYO INDIAN (*A. cruentus*) 🌞 ⏳ **OG** 90 days. [From Sonora, Mexico] Very vigorous variety with sturdy stalks. Can reach 7–8 ft. tall in good conditions. Primarily used for grain or to make pinole and atole. The leaves may also be used like spinach. Black seeds. The stalks, leaf veins, and large seed heads are beautiful maroon red, a bright contrast to the green foliage. Makes a nice ornamental as well. **#72103 Pkt \$2.95**

More Cover Crops: Grass & Legume

HAIRY VETCH 🌞 **OG** (*Vicia villosa*) (annual) Sow Aug. 1–Nov. 1 as a winter cover crop. Grows slowly in fall, then rapidly in spring, putting out beautiful purple flowers that bees love. Highly efficient nitrogen fixer; for maximum nitrogen fixing, wait until at least 50% of the plants have flowered before mowing crop. Mow it in the spring after flowering starts and transplant tomatoes or other large plants directly into the vetch, or till under. Sow at rate of ½ lb per 500 sq. ft. Best sown with annual rye in a ratio of 1 lb vetch to 4 lbs rye. **#73203 Pkt (½ lb) \$4.95**

OATS, HULLLESS (Pennuda) 🌞 **OG** (*Avena nuda*) Growing your own oats is easy with Pennuda. Sow in early spring as soon as the ground can be worked. Harvest in mid- to late summer, thresh, and winnow. Pennuda lacks the indigestible husk of common oats. Grind into oat flour or crack in a grain mill to make oatmeal. Oatstraw, the green leafy stems, can be harvested for tea. For a winter cover crop, sow in late summer; in cold areas, oats will get winter-killed when temperatures drop below 10°F and the crop residue is then easy to work under for planting early spring crops like peas and potatoes. ½ lb sows 175–250 sq. ft. **#72552 Pkt (½ lb) \$4.25**



Sesame

SESAME (*Sesamum indicum*) 🌞 ⏳ **OG** [Thomas Jefferson was an enthusiastic sesame grower. Thanks to Monticello for our seedstock.] 150 days. Vigorous, heat-loving plants. Direct seed or transplant after last danger of frost. Space plants at 8–24 in. 6-ft. tall plants may benefit from staking. Harvest either by cutting stalks when there are more brown pods than green and standing them upright to dry, or by cutting dry stalks with open pods. Turn dry stalks upside down over a tarp or cloth, shake seeds out, and winnow. **#72601 (1.5 g, 450 seeds) \$2.75 New!**

SPELT (*Triticum spelta*) 🌞 ⏳ **E** As a cover crop, spelt is used similarly to rye and wheat, planted in the fall and worked into the soil in spring. An ancient relative of wheat, spelt has less gluten than wheat, and in a form more easily tolerated by some. As a more ancient grain, the seeds' hulls are difficult to remove without specialized equipment like GrainMaker's Homestead Huller. ½ lb. unhulled seed sows 40–60 square feet. #72401 (½ lb. unhulled seed, 5000 seeds) \$4.25 **NEW!**



Winter Rye

WINTER RYE, COMMON 🌞 **OG** (*Secale cereale*) Rye cover crop is great for controlling erosion, adding organic matter, enhancing soil life, and suppressing weeds. Its extensive root system makes it among the best green manures for improving soil structure. It is an excellent soil renovator and pioneer crop for new fields. Rye is very good at releasing phosphorus and potassium. It also stabilizes excess soil and manure nitrogen. Rye and vetch together are one of the preferred cover crops for no-till tomato planting. Rye is also good for animal grazing; it's highly palatable and of high nutritional quality, and comes back from grazing and grows again. Rapid establishment and growth together with weed suppression make rye an excellent choice for certified organic growers. Sow Aug. 1–Nov. 15 as a winter cover crop. Plant at 4–6 lbs per 1000 sq. ft., or 60–112 lbs per acre. #72702 Pkt (½ lb) \$2.75; #72702A (4 lbs) \$14.75

WREN'S ABRUZZI WINTER RYE Available again summer 2014.



Dragon's Claw Millet

Millet *Eleusine coracana*

Culture: Direct seed or transplant (transplants well) after soil has warmed after last frost, spacing 4–6 in. apart, and harvest the dried seed heads as they mature.

DRAGON'S CLAW 🌞 ⏳ **OG** 95 days. A highly productive, drought-tolerant variety that is very ornamental, especially as a border. Annual plants, 3 ft. high, produce seed heads that resembles the claws of a dragon's foot. A staple food in India and Africa, with good flavor, though the seeds are difficult to separate from chaff. #72651 Pkt (2 g, 1050 seeds) \$2.75

Rice *Oryza sativa*

Culture: Rice needs nitrogen-rich soil. Rice does not need to be flooded – flooding is traditionally used for weed control – but plants will need an inch of rain or irrigation per week. Direct seed or transplant healthy seedlings, rows 9–12 in. apart, 6 in. in rows. Keep well-weeded – don't let grass weeds become mixed up in your rice! **Harvest:** Finches and other birds love rice, so use bird netting to protect the mature seedheads. Harvest when seeds are brown, gently pulling mature seeds off the stalks, harvesting several times over a period of a few days. For eating, rice needs to be de-hulled, which requires specialized machinery, such as Grain Maker's Homestead Huller. See our website for further growing information.



M-101

CAROLINA GOLD 🌞 ⏳ **E** 150 days. [1685 or earlier. The main rice grown in Carolina wetlands for hundreds of years. Seedstock from Anson Mills.] Golden long grain rice. Slow Food USA, in the Ark of Taste listing, praises its “stunning subtle green tea, nutty almond and floral aromas and flavors. Carolina Gold brown rice tastes almost like barley with a nutty taste and a little bit of a sweet finish. It has a beautiful chewy texture.” #72555 Pkt (7 g, 230 seeds) \$3.25

HONGMONG STICKY 🌞 ⏳ **E** Traditional Asian variety yields good harvests from 4–5 ft. tall plants. #72554 Pkt (7 g, 236 seeds) \$3.25

M-101 🌞 **E** 120 days. [Cooperatively introduced in 1979 primarily by the California Cooperative Rice Research Foundation and the USDA.] Can be grown as a paddy rice or an upland (dry rice). A California-type, 3 ft. tall, medium grain, with smooth hulls and leaves, and moderate awns. Plants are very vigorous, resist lodging, and have excellent cold tolerance in the seedling and reproductive stage. Needs more nitrogen than heirloom varieties. Grows from Albany, NY, south to FL. #72551 Pkt (7 g, 320 seeds) \$3.25 **Limited supply – order early!**

Sorghum & Broom Corn *Sorghum bicolor*

Classification and Historical Notes: Sorghum originated in Africa, where it has been cultivated since 2,200 B.C. Though sorghum may have been grown in the U.S. as early as 1700, the first recorded introduction was by William R. Prince of Flushing, NY in 1853. By 1859 it was grown in 32 states. There are four main classes of sorghum and many cultivars: (1) cane sorghum with sweet stalks used for making syrup, (2) grain sorghum used for feed or for making flour or cereal, (3) broom corns, and (4) grass sorghum used for pasturing. Sorghum has excellent resistance to drought due to its extensive root system. It is a valuable crop in dry areas since it will produce grain where corn may fail. **Culture:** Sorghum is planted in the same fashion as corn, with similar spacing. (See corn section.) Sow seeds ½–¾ in. deep. **Seed Harvest:** Seed is mature for harvest when the seed stalk has started to dry. Cut the stalk, allow to dry further under cover, strip the seeds by hand, and winnow to clean. Grain sorghum can be used like flour corn. It is especially good for making pancake flour. **Syrup Harvest:** In the fall, strip the leaves, and after cutting the cane into convenient lengths, crush the cane and press out the juice into a pot. Cook to reduce the liquid until it reaches the consistency of maple syrup. The sweet canes of cane sorghum can be peeled and chewed like candy – we like to plant a small patch for snacking. **Seed Savers:** Isolate ½ mile from other sorghum, broom corn, grass and sudan grass. **Packet:** 7 g (about 350 seeds) sows 50 ft. **NOTE: Cannot Ship to Canada.**

SWEET SORGHUM: PRODUCTION & PROCESSING [George Kuepper] A simple guide to small-scale, ecological production of pure sorghum syrup. Chapters on harvesting, milling, juicing, cooking, packaging, labeling, pricing, and more. Includes sources of supplies and equipment. Spiral bound paperback, 96 pp. #91134 \$16.95

BLACK AMBER CANE 🌞 ⏳ **OG** 99 days. [Heirloom sent to us from R.C. Mauldin of the Southwestern Seed Service Lab in Waco, TX. Reintroduced by SESE 1997.] One of the earliest sweet canes introduced to American agriculture. Milky sweet, used primarily as a syrup sorghum. As a silage crop it has the hay and wild game quality of 'Merit.' A good intercrop with beans and peas. 8–9 ft. stalks, loose heads of shiny black seeds. #72606 Pkt \$2.50; #72606F (1/4 lb) \$11.50





Della



Hungarian Black Seeded Broomcorn



Rainbow Broomcorn

Sorghum & Broom Corn *Continued.*

DALE 🌞 **OG** 120 days. [1970 USDA/ADS & MAESS] Sturdy 12 ft. stalks with excellent disease resistance, well adapted throughout the Southeast. Syrup has mild flavor with good color; small, reddish-brown seed also good for grits and pancake flour. Missouri's Sandhill Farm uses this variety for their fine sorghum syrup. #72609 Pkt \$2.50

DELLA 🌞 **E** 115 days. [1991, Virginia Polytechnic U.] Similar to Dale, good disease resistance, makes mild light syrup. A week earlier than Dale, with more variable stalk height (10–11 ft.). #72612 Pkt \$2.50; #72612 (¼ lb) \$10.50

HUNGARIAN BLACK SEEDED BROOM CORN 🌞 ⏳ **OG** 105 days. Heirloom broom corn traditionally used for making brooms. Grows 8–10 ft. tall, producing long seedheads heavily laden with shiny black seeds. An important historical variety. #72602 Pkt \$2.50

IOWA SWEET 🌞 **E** 110 days. [Sand Hill Preservation Center] A very sweet sugar cane type, about 9 ft. tall with juicy stalks. #72610 Pkt \$2.50; #72610F (¼ lb) \$10.50

MENNONITE 🌞 ⏳ **E** 105 days. [Mennonite heirloom from Jamesport, MO area.] This old-fashioned cane sorghum is used to make light-colored syrup for pancakes or waffles. 7–9 ft. tall stalks. The red-hulled seed may be ground to make flour, especially for pancakes. #72604 Pkt \$2.50; #72604F (¼ lb) \$10.50

RAINBOW BROOMCORN 🌞 ⏳ **OG** 110 days. Gorgeous ornamental. 7–8 ft. tall mix of colorful sprays of red-bronze, brown, black, and burgundy, plus natural straw color. #72615 Pkt \$2.75 **BACK!**

RED BROOMSEED CORN 🌞 ⏳ **E** 100 days. Traditionally used for making hearth brooms, also great for dried arrangements. Large, splayed seedheads form at the top of 7–9 ft. tall stalks. Important historical variety. #72605 Pkt \$2.50

ROX ORANGE (Waconia) 🌞 ⏳ **E** 110 days. Sturdy 7 ft. stalks, early and reliable, very resistant to lodging. Orange seedheads, makes light syrup. #72613 Pkt \$2.50; #72613F (¼ lb) \$10.50

SUGAR DRIP SORGHUM 🌞 ⏳ **OG** 102 days. One of the earliest-maturing varieties for the South, and one of the most widely grown varieties in the southern mountains. Grows 6–8 ft. tall; susceptible to lodging if not harvested early. Used for early production of very good quality syrup. #72608 Pkt \$2.50; #72608F (¼ lb) \$11.50

TARAHUMARA POPPING 🌞 ⏳ **E** 115 days. [From the Tarahumara people of NW Mexico] The dried seeds can be popped like popcorn! Small, white seeds with nutty flavor. As with popcorn, the seeds need to dry a good while after harvest before they'll pop well. Unlike popcorn, unpopped kernels in the pan are tender enough to eat. 10–12 ft. tall plants. #72607 Pkt \$2.50

🌿 Books & DVDs 🌿

Agricultural Calendar & Records

PERPETUAL GARDENING RECORD BOOK Just the thing for gardeners who prefer to use pen and paper to keep track of what's happening in the garden. Inspired by Thomas Jefferson's meticulous garden record books and proudly made in Alabama using recycled materials, it includes growing charts, calendar pages, sketch pages, and a resource page for keeping all records for several years in one place. The large calendar pages allow one to compare one's planting dates, harvest dates, and yields over many years. This wonderful book works in all zones, needs no batteries, chargers or wifi. Timeless garden quotes and photographs make it a great gift for the gardener in your life. Softcover, 80 pp. #91179 \$14.95 **New!**

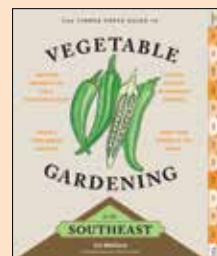
STELLA NATURA: KIMBERTON HILLS AGRICULTURAL CALENDAR A yearly guidebook to using the cosmic rhythms in working the land to help determine the best times for planting, pruning, and harvesting. Based on ages of farming experience and observation, this guide connects astronomical events to the biological rhythms of plants. Included are 12 articles, one for each month. Hand illustrated wall calendar and 40 page book, 9 x 12 in. Includes space for garden notes. Current edition. #91131 \$14.95

Garden Guides from SESE & Friends

SUSTAINABLE MARKET FARMING [Pam Dawling] A practical guide for farmers or serious gardeners raising a variety of crops on a few acres. The author is a contributing editor to Growing for Market magazine. She provides a wealth of how-to growing details, time-saving field techniques, and extensive info on variety selections with a welcome Southeastern flavor from her years of experience providing year-round vegetables for 100 people at Twin Oaks Community in central Virginia. Chapters on cover crops, cultivation, individual vegetables, crop rotation, succession planting and more offer time and money-saving insights for experienced growers as well as beginning farmers. Pam's early years as a gardener in England provide insights that make this volume an excellent resource for serious growers in any climate zone. Softcover, 400 pp. #91174 \$34.95



VEGETABLE GARDENING IN THE SOUTHEAST, THE TIMBER PRESS GUIDE TO [Ira Wallace] This new book by Southern Exposure's own gardening expert Ira Wallace gives home gardeners the regionally specific information needed to succeed in our hot, humid climate. It features what to plant, when to plant it, and when to harvest, based on our climate, weather, and other info. The southeast region includes Alabama, Arkansas, northern Florida, Georgia, Kentucky, Louisiana, Maryland, Mississippi, N. Carolina, S. Carolina, Tennessee, Virginia, W. Virginia, and a slice of NE Texas. Monthly planting guides show exactly what you can do in the garden from January through December. The "Skill Sets" in the book go beyond the basics, with tutorials on seed saving, worm bins, and much more. This book also includes a comprehensive gardening primer and an A-to-Z of edibles – a detailed guide for the region's tried-and-true varieties. Softcover, 216 pp. #91178 \$19.95



Food

WILD FERMENTATION: THE FLAVOR, NUTRITION, AND CRAFT OF LIVE-CULTURE FOODS [Sandor Katz] This book is a fave. Nearly 100 home recipes for vegetable ferments (sauerkraut, kimchi, pickles); bean ferments (miso, dosas); dairy ferments (yogurt); cheesemaking (and vegan alternatives); sourdough and other grain fermentations from Cherokee, African, Japanese, and Russian traditions; vinegars and alcohol. Fascinating reading about the amazing world of beneficial bacteria and fungi! Softcover, 208 pp. #91161 \$25.00



WINTER FOODS [Brett Grohsgal and Julia Shanks] Over 50 delicious, inexpensive, seasonally inspired recipes designed for winter CSA subscribers at Even' Star Organic Farm in Maryland. The authors draw on their combined 35 years of professional cooking experience to bring recipes designed to use the vegetables we can grow in winter. Includes tips on storing produce for optimal freshness, definitions of cooking terms and a key to cooking techniques used in the recipes that make the recipes easy for beginners as well as experienced cooks looking to eat local all year round. Softcover, 90 pp. #91171 \$12.00

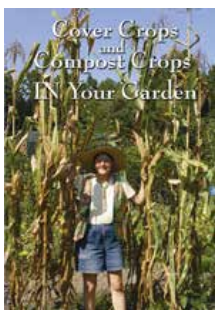
Garden Crafts

HOW TO MAKE ROMANTIC BENTWOOD TRELLISES [Jim Long] Step-by-step directions for making full-sized garden trellises, miniatures for the deck planter, gates, arbors, and decorative fences as well. Information on finding and choosing trellis wood, along with recommended tools and source lists. Softcover, 30 pp. #91136 \$5.95

Growing Guides & Companions

BUILDING AND USING COLD FRAMES [Charles Siegrist] This handy booklet gives easy-to-follow instructions for the using and constructing of cold frames. Softcover, 32 pp. #91103 \$3.95

COVER CROPS AND COMPOST CROPS IN YOUR GARDEN Central Virginia grower Cindy Conner takes us through a year in her garden. Using hand tools she grows cover crops amongst her vegetables to keep down weeds and nourish the soil, then cuts down the cover crops for mulch and compost.

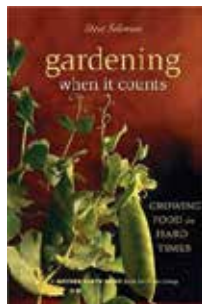


Features many of our faves (Bloody Butcher corn, Mississippi Silver crowder peas, and more!). 2008. DVD, 66 min. #91301 \$35.00

DEVELOP A SUSTAINABLE VEGETABLE GARDEN PLAN Central Virginia bio-intensive mini-farmer Cindy Conner is back with a winning DVD and accompanying CD to help you enjoy your garden to the max. Cindy shows how to put together a plan unique to your garden conditions and growing preferences. Field trips to a half-dozen gardens illustrate her points, and a companion CD contains worksheets to help guide your seed purchases, crop rotations, and cover crop choices, and to keep your garden full and productive all year round. We love how Cindy uses many of our varieties for food and to build soil! A great companion to her DVD on cover crops and compost. 2009. DVD, 120 min., plus CD. #91302 \$40.00

FOUR SEASON HARVEST [Eliot Coleman] Organic grower Eliot Coleman grows food year-round on his farm in Maine; those of us further south can too! Besides spring and summer vegetables, Coleman gives great advice on growing fall and winter veggies in cold frames, under row covers, and inside unheated greenhouses (high tunnels). Good illustrations and photos. A great read and an invaluable resource. 2nd edition. Softcover, 236 pp. #91164 \$24.95

GARDENING WHEN IT COUNTS – GROWING FOOD IN HARD TIMES [Steve Solomon] Here's the scoop on traditional techniques that produce the most food in hard times, without a lot of mulch, compost and water. Current popular intensive vegetable garden styles require a lot of water, fertility and organic matter. This book shows you how to reduce your garden "inputs" and make your personal food supply more truly sustainable. Feed yourself and your family with less money, less fossil fuel, and less high maintenance equipment. Applicable to most areas except tropics and hot deserts. Softcover, 360 pp. #91105 \$19.95



GROW A SUSTAINABLE DIET: PLANNING AND GROWING TO FEED OURSELVES AND THE EARTH Central Virginia bio-intensive mini-farmer Cindy Conner is back with a must-read book for anyone working toward homegrown meals every day and increased food self-sufficiency for their family. This guide combines the garden planning and cover crop information from her DVDs with more about growing a complete diet, food preservation, storage and getting it all to the table so everyone in the family is satisfied, all using the least amount of fossil fuel. It is a tall order that Cindy handles well, using permaculture and bio-intensive gardening methods. She ends with a chapter on "Rethinking Everything" based on her years of helping gardeners make this change. Softcover, 240 pp. **To be published April 2014. Pre-order to get it hot off the press!** #91180 \$19.95

GROW YOUR OWN FOOD – MADE EASY [C. Forrest McDowell, PhD & Tricia Clark-McDowell] This small, inexpensive treasure of a book distills the basics into 68 colorful, accessible, even humorous, pages. The authors have decades of experience growing food and teaching others to grow food. This book is a step-by-step guide to producing lots of nutritious, delicious food using everyday skills, even if you have a small space. When we show this book at workshops and festivals, people gobble it up. Softcover, 68 pp. #91162 \$6.95

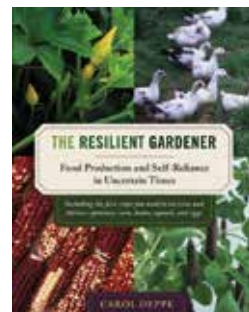
GROWING GREAT GARLIC [Ron Engeland] The definitive sourcebook for growing garlic organically. Written for gardeners and small farmers, it covers everything from site preparation through planting, fertilizing, harvesting, storing, and marketing. Also includes chapters on the history and evolution of garlic based on the author's experience with over 200 garlic strains. Softcover, 226 pp. #91111 \$16.95



HOME COMPOSTING MADE EASY [C. Forrest McDowell, PhD & Tricia Clark-McDowell] Over a million copies of this delightful and inspiring book are in print. It's used by hundreds of municipalities, organizations, and businesses to spread the word about home composting. It covers pretty much all you need to know in a simple, direct, and amusing style. Lots of practical tips, how-to information, and answers to common questions. Softcover, 32 pp. #91163 \$3.95

THE NEW SEED STARTER'S HANDBOOK [Nancy Bubel] Comprehensive, updated guide to seed and seedling care, indoors and out. Topics include light and temperature requirements, transplanting, diagnosing, and correcting problems, requirements of vegetable crops, pollination, selection, seed saving, and seed storage. Contains numerous informative tables and supply sources. Readable reference for all gardeners. Softcover, 363 pp. #91118 \$17.95

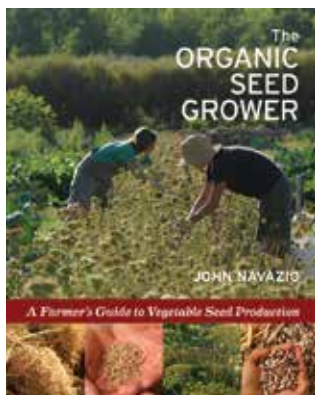
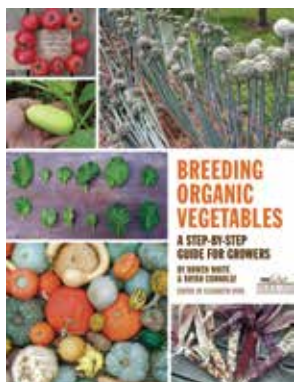
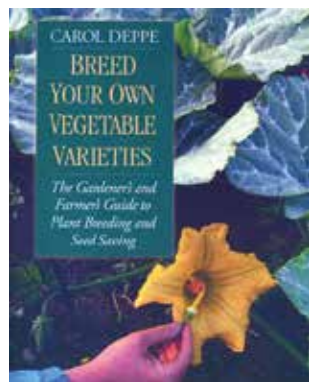
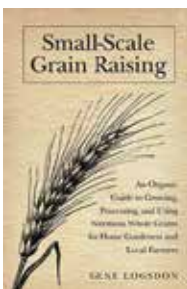
THE RESILIENT GARDENER [Carol Deppe] Oregon farmer and plant breeder Carol Deppe's new book is a great read for intermediate and advanced growers. Deppe gives good strategies for how to successfully garden when health and other issues limit one's time. She focuses on 5 main subsistence foods (corn, beans, squash, potatoes, and...ducks!) Great information on growing, cooking, and storing the tastiest and most nutritious varieties. Softcover, 323 pp. #91166 \$29.95



Growing Guides & Companions Continued.

A RICH SPOT OF EARTH: THOMAS JEFFERSON'S REVOLUTIONARY GARDEN AT MONTICELLO [Peter Hatch] The gardens of Thomas Jefferson continue to inspire gardeners. In this beautifully annotated book, Peter Hatch, who led the restoration of the gardens at Monticello, takes us on a tour of their history, from the first artichokes and asparagus planted in 1770 through the horticultural experiments of Jefferson's retirement years. Includes over 200 color photographs. Hardcover, 288 pp. #91175 \$35.00

SMALL-SCALE GRAIN RAISING [Gene Logsdon] An engaging introduction to grains for intermediate and advanced growers. Covers grains of all sorts (rye, wheat, barley, oats, rice, millet, buckwheat, amaranth, etc.) as well as corn and beans. We wish it included some more details and numbers, but it's still an informative overview of growing techniques and tools. 2nd edition. Softcover, 320 pp. #91165 \$29.95



Seed Saving

BREED YOUR OWN VEGETABLE VARIETIES [Carol Deppe] 2nd edition. Great info for farmers and gardeners on how to breed your own locally adapted varieties, with inspiring tales of such interesting vegetables as popping chickpeas, hairy mustards, purple peas, rainbow corn, storage watermelons, and many more. Softcover, 384 pp. #91116 \$27.95

BREEDING ORGANIC VEGETABLES: A STEP-BY-STEP GUIDE FOR GROWERS [Rowen White and Bryan Connolly] A simple and thorough introduction to on-farm seed saving, breeding and selection for farmers and gardeners. Step-by-step instructions for creating a new breeding project, from deciding on goals and finding seedstock to making selections and evaluating crops. Inspiring examples from five farmers show how each has improved their crops. Excellent tables and charts; a great reference. Spiral bound softcover, 98 pp. #91172 \$15.00

THE ORGANIC SEED GROWER [John Navazio] Written for both serious home seed savers and diversified small-scale farmers who want to learn the necessary steps involved in successfully producing a commercial seed crop organically. "An essential guide to high-quality, organic seed production: well grounded in fundamental principles, brimming with practical techniques, thorough in coverage, and remarkably well organized, accessible, and readable." – Jeff McCormack, Southern Exposure founder. Hardcover, 388 pp. #91176 \$49.95 **NEW!**

ORGANIC SEED PRODUCTION AND SAVING (THE WISDOM OF PLANT HERITAGE) [Bryan Connolly with contributing editor CR Lawn] A new edition of the classic how-to guide for the small producer. This tenth book in NOFA's Organic Principles & Treatises covers techniques for growing and harvesting seeds, combined with an explanation of the importance of crop plant genetic diversity. Written for the Northeast, but would serve most growers east of the Mississippi very well. Paperback, 110 pp. #91106 \$12.95

SAVING SEEDS, PRESERVING TASTE: HEIRLOOM SEED SAVERS IN APPALACHIA [Bill Best] Highlights Appalachian varieties like Lazy Wife Greasy bean, Cherokee Flour corn, Case Knife bean, and Radiator Charlie's Mortgage Lifter tomato, along with the stories of the seed savers that have preserved them. For over 50 years Bill Best has been in the forefront of a movement to preserve flavor, regionally adapted varieties, and the wealth of genetic diversity of beans, corn, squash, apples and tomatoes still existing in Appalachia. Reflecting his work as director of Sustainable Mountain Agriculture Center in Kentucky, this book not only talks about heirloom seeds and how to save them, but also the culture that values and maintains them. This book is an invitation for all of us to join in preserving this living heritage. Softcover, 288 pp. #91177 \$22.95 **NEW!**

Herbs and Herbal Medicine

BUSH MEDICINE OF THE BAHAMAS: A CROSS-CULTURAL PERSPECTIVE FROM SAN SALVADOR ISLAND, INCLUDING PHARMACOLOGY AND ORAL HISTORIES [Jeff McCormack, Kathleen Maier, Patty Wallens] A comprehensive treatment of Bahamian bush medicine, dedicated to the preservation and continued use of this knowledge before it is lost. Covers 120 medicinal plants, including details of administration and dosage, pharmacology, and cross-cultural uses; non-botanical remedies are covered as well. Fascinating oral histories provide details of the healers' practice and glimpses of the culture of San Salvador Island. Includes color illustrations of over 100 medicinal plants, and the people who use them. Large Hardcover, 396 pp. #91169 \$37.00



GROWING AND USING THE TOP 10 MOST POPULAR HERBS [Jim Long] Ozarks herbalist Jim Long's overview of the US's most popular herbs: basil, lavender, parsley, mint, rosemary, oregano/marjoram, thyme, sage, chives, and cilantro. Good growing, harvesting, and drying info, as well as tasty recipes. Softcover, 36 pp. #91167 \$6.95

THE HERBAL MEDICINE-MAKER'S HANDBOOK [James Green] An indispensable guide for anyone who wants to make their own herbal medicines. The author is a practicing herbalist and medicine-maker who teaches at the California School of Herbal Studies. Covers the science and art of herbal medicine making. Topics include harvesting, drying, storing, methods of herbal extraction, solvents, plant constituents, absorbability, dosage calculations and more. Includes references, charts, forms, index, and illustrations. 2000. Paperback, 384 pp. #91137 \$22.95

SEED TO SEED: SAVING OUR VEGETABLE HERITAGE [Suzanne Ashworth] 2nd edition. A thorough and comprehensive book on seed saving for both new and experienced seed savers. Covers all major and minor vegetable crops, many herbs, and unusual or rare vegetable crops. Discusses pollination dynamics, methods of maintaining variety purity, seed cleaning methods, seed collection and storage. An essential reference for seed savers. Large format softcover, 222 pp. #91117 \$24.95

THE SEED UNDERGROUND: A GROWING REVOLUTION TO SAVE FOOD [Janisse Ray] Seed savers are stubborn and passionate people. Join Janisse Ray as she meets seed savers all over the U.S., and hear stories of heirlooms like Candy Roaster squash and Running Conch cowpea – varieties that will be lost if we fail to save and share the seeds. The author is a Georgia naturalist and environmentalist best known for *Ecology of a Cracker Childhood*. She's sometimes called the Rachel Carson of the South. Softcover, 240 pp. #91173 \$17.95

Native American Gardening

NATIVE AMERICAN GARDENING [Michael J. Caduto and Joseph Bruchac] Stories, projects, and recipes for families. Combines the magical world of Native American stories with the nurturing experience of gardening. Learn to grow traditional “Three Sisters” gardens of corn, beans, and squash. Explore the relationships between people and the gardens of the Earth, seed preservation, Native diets and recipes, garden crafts, and games. Softcover, 158 pp. #91148 \$16.95

Poultry

THE SMALL SCALE POULTRY FLOCK: AN ALL-NATURAL APPROACH TO RAISING CHICKENS AND OTHER FOWL FOR HOME AND MARKET GROWERS [Harvey Ussery] Virginia grower Harvey Ussery’s excellent comprehensive guide to raising chickens and other poultry naturally. Includes topics such as raising one’s own poultry feed, grazing for soil fertility, working with heirloom breeds, and much more. Full color, great illustrations. Softcover, 416 pp. #91170 \$39.95

Weeds and Plant Disease

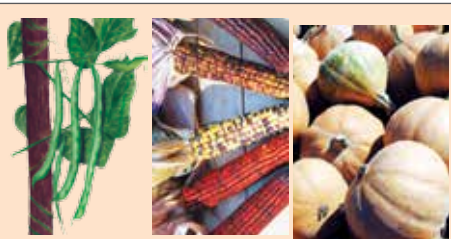
WEEDS AND WHAT THEY TELL US [E. Pfeiffer] 3rd edition. The presence of common garden weeds provides valuable clues about your soil, your garden environment, and the kinds of conditions that favor weed growth. This book tells you how to read the weeds. Softcover, 80 pp. #91123 \$13.95



Mixes & Sampler Packs

GARLIC & ONION SAMPLER PACKS – Page 24.

INSECTARY MIX – Page 71.



THREE SISTERS GARDEN PACKAGE Native Americans have been companion planting the three sisters (squash, corn, and pole beans) for thousands of years. A well-maintained three sisters garden is both beautiful and productive. The corn provides a tall stalk for the beans to climb. The transpiration from the corn leaves provides mild cooling for the beans. The beans, in turn, have the amazing ability to fix nitrogen from the atmosphere. The squash serves to provide a living mulch, suppressing weeds and keeping the hot summer sun from baking the earth dry. A Three Sisters garden is beautiful. The circular yet directional pattern provides a calming space to work in. The bean flowers draping from the corn leaves seem to dance over the large squash leaves. The squash and bean flowers are heavily visited by pollinating insects. Included is enough corn (Tennessee Red Cob), beans (Kentucky Wonder), and squash (Seminole pumpkin) seeds to plant a 25 ft. circular Three Sisters garden, and our planting guide. #92001 \$8.50

Mesclun Mixes

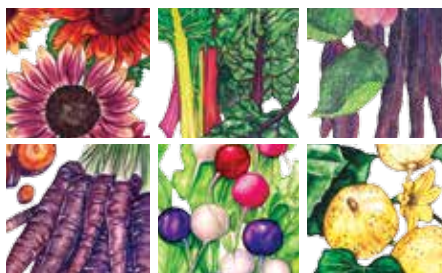
SPRING MESCLUN MIX A wonderful collection of spring salad greens. Includes one packet each of Long Standing Bloomsdale spinach, Australian Yellow lettuce, Red Deer Tongue Lettuce, Susan’s Red Bibb lettuce, Oakleaf lettuce, Tatsoi mustard greens, and Mizuna mustard greens. #92006 \$13.00

SUMMER MESCLUN MIX These heat-resistant greens should provide great salads all summer long. Includes one packet each of Tatsoi mustard greens, Magenta Magic orach, Parris Island Cos lettuce, Buttercrunch lettuce, Anuenue lettuce, and Jericho lettuce. #92002 \$11.00

Virginia Growers Choice Collections

30% of the proceeds from these Growers Choice collections will be donated to Living Energy Farm, a fossil-fuel-free organic farm and environmental education center in Louisa, VA.

VIRGINIA GROWERS CHOICE, FALL & WINTER COLLECTION Planting for a fall and winter garden? We had our local seed growers at Living Energy Farm pick out their favorite vegetable varieties for fall eating and over-wintering in the unpredictable cooler season weather. These varieties were selected for productivity, cold-hardiness, flavor and storage. All the varieties are organic and open-pollinated. Includes 1 colorful and informative packet each of Rouge d’Hiver Lettuce, Arugula, Winter Bloomsdale Spinach, White-Stemmed Pak Choi, Georgia Green Collards, Vates Kale, Daikon Radish, Chioggia Beet, Chantenay Red Core Carrot, and Dark Green Italian Parsley. #92018 \$20.00



(4 varieties not pictured)

RAINBOW STARTERS MIX A colorful mix of 10 easy-to-grow varieties, great for families and for beginning gardeners. Jewel Mix nasturtiums, Autumn Beauty sunflowers, Royalty Purple Pod bush beans, Lacinato Rainbow kale, Easter Egg radishes, Rainbow chard, Cosmic Purple carrots, Lemon cucumbers, Tromboncino summer squash, and Wild Garden lettuce mix. A great garden gift for a good cause. **We give 30% of your purchase to the Piedmont Environmental Council for their “Buy Fresh, Buy Local” campaign.** #92014 \$20.00

FALL MESCLUN MIX This mix is specially selected for both fall and winter harvest. Includes one packet each of Parris Island Cos lettuce, Rouge d’Hiver lettuce, Red Deer Tongue lettuce, Devil’s Tongue lettuce, Red Salad Bowl lettuce, Tatsoi mustard greens, Mibuna mustard greens, Long Standing Bloomsdale spinach, and Bulls Blood beet greens. #92003 \$17.00



VIRGINIA GROWERS CHOICE, SUMMER COLLECTION Not sure what to plant in your summer garden? Our seed growers at Living Energy Farm helped us put together a ten packet collection of the best seeds for the heat and swelter of the mid-Atlantic. These varieties have been selected for flavor, productivity, disease resistance, heat tolerance, and keeping quality. All the varieties are organic and open-pollinated. Includes 1 packet each of Hale’s Best Muskmelon, Marketmore 76 Slicing Cucumber, Provider Bush Bean, Rainbow Swiss Chard, Yellow Moon and Stars Watermelon, Burpee’s Butterbush Winter Squash, Sierra Lettuce, Hill Country Heirloom Red Okra, Costata Romanesca Summer Squash, and Ashworth Sweet Corn. #92017 \$20.00



VIRGINIA HERITAGE SEED COLLECTION A specially priced collection of 12 varieties rich in flavor and history, all associated with Virginia and the Appalachians. All are certified organic and open-pollinated. Includes one packet each of Contender Bush Bean, Henderson Bush Lima Bean, Whippoorwill Southern Pea, Green Glaze Collards, Lemon Cucumber, Deer Tongue Lettuce, Bowling Red Okra, Long Standing Bloomsdale Spinach, Yellow Crookneck Summer Squash, Old Virginia Tomato, Doe Hill Golden Bell Sweet Pepper, and Yellow Moon and Stars Watermelon. **We give 30% of your purchase to the Piedmont Environmental Council for their “Buy Fresh Buy Local” Food Guide.** #92011 \$25.00

Supplies

BIRD SCARE FLASH TAPE Bird repellent tape resembles a fire when blown by the wind. Helps keep birds out of gardens and fruit crops during the ripening period. Made of highly reflective, red and silver mylar ribbon that is twisted in a spiral and suspended from stakes over crops. Slight breezes vibrate the ribbon creating the visual effects of a brush fire. 290 ft. roll, 7/16 in. wide. **#81501 \$4.95**

COBRAHEAD "STEEL FINGERNAIL" WEEDER AND CULTIVATOR I don't usually get excited about small tools but the CobraHead got me excited about weeding. Made in the USA of knife-quality steel, it's simply the best all-around small tool I've come across. National Garden Club testers were really impressed with the tool and all it can do. It cuts through all types of soils. The weeds it can't cut, it lifts. The self-sharpening blade can be used in all directions. The comfortable handle is made from recycled plastic. The CobraHead has a full one-year warranty against manufacturer defects. If defective, return it within the year together with your receipt, and we'll send you another or refund your money. (Review by Ira Wallace) **#81643 \$24.95**



HAND-MILLED GARDENER'S SOAP Luxurious hand-milled soap made by our friend Hedge Sefcovic. This soothing, moisturizing soap is made with organic milk, and contains an essential oil blend and finely-ground pumice. Especially designed for riding working hands from dirt and odors. Comes in a re-usable muslin bag for storage or gifting. **#92008 \$4.95**

PERMA-NEST PLANT TRAYS Attractive and sturdy, heavy duty plant trays. Use these polystyrene plant trays to hold peat pots or small plastic seedling pots. One 8 x 12 in. tray holds 15 pots (2½ in. diameter). Drill holes in the bottom for drainage and use as seedling flats. Use also for collecting and drying seed. Trays nest inside each other for storage. Supplied in 3 sizes, all 2½ in. deep.

#81607 (small) 4 x 8 in., 6 for \$12.50

#81608 (medium) 8 x 8 in., 6 for \$19.25

#81609 (large) 8 x 12 in., 6 for \$29.25

2½-INCH PLASTIC SEEDLING POTS A great size pot for starting seeds or spotting seedlings. Square pots, 2½ in. wide by 3¾ in. tall, with excellent drainage. Three pots fit in a small Perma-Nest tray; 9 pots fit in a medium tray; 12 pots fit in a large tray. Pots stack and de-nest easily.

#81612 12 pots for \$6.30

#81612A 36 pots for \$12.60

#81612B 108 pots for \$25.20



SPROUTING LIDS WITH STAINLESS STEEL SCREENS Grow your own sprouts – the freshest food without soil, all year long. These economical, non-rusting sprouting lids turn an ordinary widemouth canning jar into a sprouter. Use for sprouting alfalfa, radish, fenugreek, clover, sunflower, soy, mung, or garbanzo beans. You can grow your own alfalfa sprouts at a tenth the cost of buying them in the supermarket – and they will have garden fresh flavor. Easy to use, you can grow your own sprouts in less than 5 minutes a day. Sprouting instructions included.

#81620 2 for \$5.95

#81620B 6 for \$14.50



Labels, Markers, and Tags

ALL-WEATHER MARKING PEN Permanent, xylene-free, quick-drying ink writes on all materials, even when surfaces are cold or wet. An ultra-violet filter in the ink reduces fading. **#81403 \$3.50**

FLUORESCENT TAGGING TAPE Weather-resistant pink fluorescent tape contrasts with foliage for marking selections, pollinations, and on-site data recording. 1½ in. x 150 ft. roll. **#85114 \$3.95**

PLASTIC POT LABELS (for pots and garden rows) Labels measuring 5 x ⅝ in. last one or two seasons depending on the amount of sunlight exposure. Can also be fastened directly to plants by using a hole punch and a twist tie. **#81406 50 for \$3.25**

WOODEN GARDEN LABELS (for garden rows) Made from New England White Birch. These sturdy labels have been coated with an environmentally friendly preservative to resist rot. Labels are 10 in. tall x ⅞ in. wide x ⅞ in. thick.

#81408 25 for \$7.95

#81408A 100 for \$19.95

#81408B 200 for \$34.95

#81408C 400 for \$64.95

Wooden Garden Labels



Watering Supplies

DRAMM 170 WATER BREAKER Allows for a concentrated and gentle flow of water into small areas. Use for hand-watering of raised beds, garden areas, and potted plants. Ideal for watering trays of seedlings. Durable aluminum construction. Fits standard ¾ in. hose thread. **#81102 \$13.25**



FOGG-IT NOZZLE Provides a fine mist (1 gallon per minute flow) for watering delicate seedlings and misting cuttings. Bronze construction. Fits standard ¾ in. hose thread. **#81103 \$10.75**

QUARTER-TURN SHUT-OFF REGULATOR Finger-tip control regulates or shuts off water flow. Solid brass construction with O-ring pressure seals. Use in combination with Water Breaker or Fogg-It Nozzle. **#81101 \$22.95**



Row Cover / Season Extender

REEMAY® GARDEN BLANKET Extend your gardening season and control insects. Floating row cover is a spun-bonded, reusable polyester material that can be placed directly over row crops without use of support hoops. Under normal use it should last 1–2 growing seasons; with care it can last longer. Crops grown under row cover produce earlier and higher quality harvests. In sunny weather, raises daytime temperatures 10°F. Frost protection averages 4°F. Use to protect crops from wind and destructive insects. Allows passage of light, air, moisture, and sprays. Some delicate crops may require wire support hoops. Simply unfold the row cover loosely over the seed or plant bed. To secure the edges, cover with a board, bury the edges in soil, or use fabric staples (see below). Store dry, clean row cover out of sunlight to extend row cover life. **#81617 Reemay 67 x 50 ft. (279 sq. ft.) \$22.50**

ROW COVER STAPLES (anchors Reemay to the soil) Heavy gauge 1 x 6 in. "U" shaped metal staples with pointed ends. Fabric staples are pushed through the edges of row cover to anchor it to the soil. **#81629 20 for \$5.75**

Pollination, Seed & Spice Bags



CORN EAR SHOOT BAGS Weather-resistant bags measuring 2 × 1 × 7 in. used to cover ear shoots when hand pollinating corn. **#85104 200 for \$11.50; #85104A 500 for \$22.50**

CORN TASSEL BAGS Weather-resistant bags, measuring 5.75 × 4 × 14.5 in. Used to cover tassels. Also works for sorghum. **#85106 50 for \$11.25; #85106A 100 for \$17.75**



DRAWSTRING MUSLIN BAGS (Spice Bags) These cloth drawstring bags, 3 × 4 in., are ideal for bagging flowers to exclude pollinators while allowing normal flower development, or to use for holding silica gel during seed drying. Also use to bag spices for cooking soups and stews. **#85103 20 for \$4.95**

Seed Packets & Locking Poly Bags

SELF-SEAL SEED PACKETS White kraft with double-sealed seams, top and bottom sift-proof corners (prevents loss of small seed), and self-seal re-closable tops. Can be opened and resealed 5 or more times in normal use. Measures 2¾ × 4½ in.

#85110 50 for \$4.95
#85110A 200 for \$15.95
#85110B 500 for \$33.95
#85110C 1000 for \$62.00



LIGHT WEIGHT ZIP-LOCK BAGS, 2 × 2 IN. Re-sealable 2-mil polyethylene bags with single-locking seal for short-term storage of small seed samples. **#85115 100 for \$2.50; #85115A 200 for \$4.50**

HEAVY DUTY ZIP-LOCK BAGS, 3 × 5 IN. Re-sealable 4-mil polyethylene bags. These high-quality bags have a double-locking seal for better moisture protection, and resists puncture by sharp seeds. Good size for peas, beans, and corn. May also be used for storing dried herbs. **#85116 100 for \$6.50**

Moisture-Proof Seed Saver Vials™

Seed Saver Vials™ have a patented inner and outer valve design that ensures that the caps are leak-proof and airtight. Developed by university researchers for industrial uses, these high-density polypropylene hinged-capped reusable vials are ideal for seed savers and gardeners who do not want to invest in heat-sealing equipment. Vials are sterile, non-toxic and translucent, and won't break or crack. We have filled them with silica gel and boiled and chilled them to create pressure changes for two cycles. We've squeezed them repeatedly under water without apparent movement of moisture into the containers. Recommended for medium-term seed storage to long-term seed storage. Supplied in four sizes.

SEED SAVER VIAL™ #12 Our smallest vial, ideal for protecting small amounts of seed. Measuring ¾ in. diameter by 2¼ in. tall, it has a 12 ml volume.

#86012 25 for \$8.25
#86012A 50 for \$12.75
#86012B 100 for \$19.25
#86012C 500 for \$75.00

SEED SAVER VIAL™ #14 A tall, narrow vial, measuring ⅝ × 3¾ in. Holds 15–30 seeds of most beans, peas, and corn, or much larger amounts of small seed.

#86014 25 for \$8.50
#86014A 50 for \$12.95
#86014B 100 for \$18.75

SEED SAVER VIAL™ #57 A wider version of #14, these tall vials measure 1½ × 3¾ in. Holds up to 1.2 oz of peas, beans, corn or other large seed.

#86057 25 for \$10.50
#86057A 50 for \$17.50
#86057B 100 for \$27.75
#86057C 500 for \$94.00

SAFETY SEAL SEED SAVER VIAL™ #114-SSLP Measures 2¾ × 2 in. The low profile design allows for easy stacking. A hinged safety latch provides added sealing protection. Holds up to 3.7 oz of peas, beans or other large seed.

#86114 25 for \$14.50
#86114A 50 for \$24.50

Corn Shellers

CORN SHELLER This handheld aluminum sheller makes quick work of shelling corn. **#85111 \$10.00**

POPCORN SHELLER A smaller corn sheller for popcorn and other small-eared corn. **#85112 \$10.00**



Silica Gel for Drying

ORANGE-TO-GREEN COLOR INDICATOR LOOSE SILICA GEL BEADS Silica gel can be used to dry seeds for long-term storage or to dry flowers. When used as directed, silica gel dries seed from typical 12% moisture content to a desired 3–5% moisture content. Note: Legumes should not be dried below a 6% moisture content. To dry seed, place equal weights seed and silica gel together in an airtight jar for seven days. A muslin bag or other cloth can be used to keep seed and gel separate. Silica gel can be used many times and re-dried in the oven. We carry 2–5mm color-indicating silica gel beads that contain phenolphthalein as a moisture indicator at 100 ppm. The gel is orange when completely dry and changes to dark green as it absorbs moisture. We have been alerted that most blue-to-pink indicating silica gels contain cobalt chloride, which might pose a risk of cancer; the primary concern is with dust inhalation. Silica gel can have a drying effect on skin, eyes, and mucous membranes, so caution is recommended. Instruction sheet is included.

#85113A (1 oz) \$3.15 in Seed Saver Vial™ #57
#85113B (3 oz) \$5.75 in Seed Saver Vial™ #114
#85113C (1 lb) \$14.75
#85113D (4 lbs) \$51.00



SEALING/GRAFTING FILM A self-sealing, stretchable, thermoplastic film that is impervious to water. Use it as a secondary seal on lids of seed storage containers to prevent passage of moisture past the lid. Simply stretch the film while wrapping it around the edge of the container lid. This is also the preferred material for grafting and is superior to grafting wax. Supplied as a 5 ft. long, 4 in. wide roll. **#85108 \$3.25 per roll**

5 Easy Ways to Order

Online www.SouthernExposure.com

Ordering online is fast and easy. Enter your current member number (located on the back of your catalog) to receive a 5% discount on online orders. Our online store contains everything in our catalog and more!

Phone (540) 894-9480

Our phone hours are (Eastern Time)

9 am–5 pm, Mon–Fri, January 1–April 30 and

11 am–3 pm, Mon–Fri, May 1–December 31.

Please have your order and credit card ready.

Voicemail (540) 894-9480

Outside of phone hours you can always leave an order on our voicemail. You will need to leave your credit card number with expiration date and a daytime phone # where we can reach you if there are problems with your order.

Fax (540) 894-9481

Fax your order anytime 24/7. Please use the order form on the opposite page or download a fresh form at www.SouthernExposure.com

Mail P.O. Box 460, Mineral, VA, 23117

Please use the order form on the opposite page.

Payment

We accept all major credit cards (Visa, MasterCard, Discover & American Express), personal checks & money orders. Your credit card is charged the day your order is received, including back-ordered and seasonal items.

Shipping & Handling

Up to \$10.00	\$3.50
\$10.01 - \$30.00	\$4.50
\$30.01 - \$50.00	\$5.50
\$50.01 - \$120.00	\$6.50
over \$120	add 5% to total

We ship all orders via the United States Postal Service. Orders usually ship within 2–3 days. During our busy season please allow 4–6 days to ship. We notify you via phone or email if a delay is anticipated. Shipping & Handling fees are non-refundable.

Priority Handling Service

Priority Handling guarantees your order will be ship via priority mail within 2 business days of receipt of your order. Priority handling fees are **in addition to regular shipping and handling:**

Total up to \$25.00	additional \$5.00
\$25.01 to \$50.00	additional \$7.50
\$50.01 to \$100.00	additional \$10.00

Priority handling for orders over \$100 is subject to approval

Available only to customers within the U.S.

Spring and fall items cannot be given priority handling.

Spring & Fall Items Shipping Surcharge

Seasonal items do not delay your order. Your order ships normally and the spring or fall items ship when they are ready.

Garlic, Perennial Onions, Shallots, Perennial Leeks, Ginseng and Goldenseal ship in the fall, mid-September through early November. Shipment is to northern areas first, moving south. We can only deliver these items within the 48 contiguous U.S. states. **Please add \$2 for any one fall-shipped item or \$4 for any two or more items.**

Seed Potatoes ship in the spring directly from the farm in Maine where they are grown. Shipment is to southern areas first, starting in March, moving north. We cannot ship potatoes early due to the danger of freezing damage in transit. **Please add \$2 for one potato item or \$4 for any two or more potato items.**

Sweet Potato Slips ship in the spring from our farm and offices in Virginia. Shipment is to southern areas first, starting in mid-May, moving north. **Please add \$2 for one sweet potato item or \$4 for any two or more sweet potato items.**

Virginia Sales Tax

There is a 5% state sales tax on orders shipped to Virginia addresses, unless accompanied by a signed exemption certificate.

Substitutions

Some seed may be in short supply or out of stock after our catalog goes to press. Let us know if substitutions are not acceptable and we will not supply similar substitutes.

Back-orders

Back-orders are held for a maximum of 45 days, unless other arrangements are made. We ship your order and send the back-ordered items separately when they become available.

Foreign Orders

We only ship internationally to **Canada and Mexico**. If ordering seeds only, add \$2 to the shipping and handling, otherwise double the shipping. Please pay with a credit card or with a Postal Money Order payable in U.S. dollars. Because of the time, expense, and complexity involved in international shipping, **we do not ship to any other foreign countries.**

Questions About Your Order?

E-mail us at gardens@SouthernExposure.com (include “SESE” in the subject line) or call us at (540) 894-9480.

PRICES AND QUANTITIES Prices are in effect until December 31, 2014 or until superseded by the next catalog. Seed is sold by weight; seed counts per packet are approximate. We reserve the right to change prices and quantities without notice.

GUARANTEE We want you to be 100% satisfied with your purchase. If your purchase proves dissatisfactory we will replace the item or refund the purchase price according to your preference. Limitation of remedy and conditions of sale: Southern Exposure Seed Exchange (SESE) warrants only that our seeds and nursery stock are labeled in conformance with the Virginia Seed Law and the Federal Seed Act. We make no other or further warranties, expressed or implied. SESE disclaims any warranty of merchantability, fitness of purpose, or otherwise, of its products or the seed or crops grown from such seeds. SESE limits its remedy to the replacement of the dissatisfactory item or to the refund of the purchase price.

RETURNS Prior authorization by SESE is required for return of hard goods. Claims for defects must be presented to SESE as soon as practicable within 30 days of discovery, and in any event, no later than 60 days from date of shipment. If the item is not returned in saleable condition, SESE may assess a restocking fee based on the condition of the item. Claims for defects in seeds or nursery stock must be presented within 30 days of discovery, and in any event, no later than 6 months from date of shipment.

RESTRICTIONS ON SALE By placing and accepting an order the customer agrees to all terms and conditions. We reserve the right to limit or refuse sale in any locality, state, or country.

Cold Season Gardening Quick Reference

Remember summer planting for fall & winter harvest!

This information is based on our experience growing crops in zone 7a (winter low ~5°F) here in central Virginia. Our first frost occurs around Oct. 15th. Serious winter temperatures (daytime staying below freezing & nights below 10°F) don't start here until late Dec. or early Jan. If your area has an earlier or later first fall frost, adjust these dates accordingly. Cold hardiness varies with variety, the health of the garden soil (the healthier the soil, the hardier the plants), wind chill, etc. Be aware of the idiosyncracies of your garden – low areas collect cold air, south-facing slopes with good air drainage stay warmest. Take notes, experiment, find (or breed!) the varieties right for you!

CROP: *Recommended Varieties* · **Date of Last Planting** · **Cold Hardiness** · General Advice

ARUGULA: *Even' Star Winter Arugula* (6°F) · **10/10** · 22°F · Will bolt in Jan./Feb. as days lengthen.

BEETS: *Lutz Green Leaf, Chioggia, Bulls Blood* · **9/15** · 20°F (roots), 16°F (leaves) · For fall crop, either seed by 6/15 or wait until cool weather to try again (Beets don't germinate or establish well in hot soil.)

BROCCOLI: **6/1–7/1** · 28°F · Leaves can handle to 15°F, but heads are more tender.

CABBAGE: **6/1–7/1** · 20–25°F · If damaged by frost, harvest and peel off any damaged layers before storing.

CARROTS: *Danvers, Oxheart* · **8/31** · 12°F

CAULIFLOWER: **6/1–7/1** · 32°F · Leaves handle as low as 15°F, but heads damage easily.

CHINESE CABBAGE: **7/31** · 25°F

COLLARDS: **9/15** · 12°F · Young collards are shorter and easier to cover, so start a fall crop!

ENDIVE, ESCAROLE: **25°F and lower** · Similar to lettuce.

GARLIC: **10/15–11/15** · 5°F if not too much **topgrowth** · Frost-burned plants will survive, but won't produce as large a bulb.

JERUSALEM ARTICHOKE (SUNCHOKES): Leave the tubers in the ground & harvest anytime after frost & until the following April.

KALE: **9/15** · *Red Russian* · 15°F · *Scotch types Squire, Vates, Siberian* · 12°F · *Even' Star Smooth Kale* · 6°F

KOHLRABI: *Early Purple Vienna, Gigant Winter* · **8/15** · 20°F? **We're still experimenting.**

LETTUCE: *Devil's Tongue, Red Salad Bowl, Bronze Arrow, Winter Density, Rouge d'Hiver, Red Sails* · 25°F (large leaves), 15°F and lower (small leaves) · Red lettuces are more attractive for fall planting, as cold temperatures intensify red colors, while green lettuces look yellow and sickly. Lettuce may have difficulty germinating in hot soil. **LARGE LETTUCE:** **9/15** · Large heads don't handle very cold weather well. They usually rot and decline by mid-Dec. **SMALL LETTUCE TO OVERWINTER:** **10/1–15** · Plants should have 4–10 leaves before winter. Growth slows with onset of cold, then resumes, with plants reaching maturity in Feb./March.

LEEKS: *American Flag* · **7/15** · 10°F (probably **much lower**) · 'Summer' types are much more tender · don't try to overwinter them.

MUSTARDS: *Red Giant, Southern Curled* · **9/15** · 25°F · Bolt in Jan./Feb. as days lengthen. *Tat Soi* · **10/15** · Succession plantings 1–2 weeks apart. Good mustard to overwinter · hardy, close to the ground, & easy to cover, but will bolt in Jan./Feb. as days lengthen. *Even' Star Tender Tat, New Star Mustard, Chinese Thick-Stem Mustard* · *Even' Star winter-hardy varieties* · **6–12°F**

ONIONS, GREEN: *Evergreen Hardy White, Deep Purple* · **8/1** · 25°F · Purple types have more color in cold weather.

PARSLEY: FLAT: *Flat Leaf Italian* · **7/15** · 20°F · Best for flavor and drying, but less hardy. **CURLY:** *Moss Curled* · **7/15** · 15°F · Prettier & hardier.

PARSNIPS: *Harris Model, Hollow Crown* · **5/1** · 0°F · Very sweet in cold weather!!

RADISHES: *Cherry Belle* · **11/1** · 20°F (roots), 16°F (leaves) **DAIKON RADISHES, FALL RADISHES** · *Misato Rose, China Rose, Black Spanish Round, Miyashige White Daikon* · **8/1** · **9/1** · 20°F (roots), 16°F (leaves)

RADICCHIO: **25°F and lower**

RUTABAGAS: *American Purple Top Yellow, Laurentian* · **8/15** · 20°F (roots), 16°F (leaves)

SALSIFY: *Sandwich Island Mammoth* · **6/15** · 0°F? **We're still experimenting.**

SPINACH: *Long Standing Bloomsdale, Winter Bloomsdale* · **9/10–9/25** · 10°F (large leaves), 5°F (small leaves) · Wait until cool weather to seed as spinach seed doesn't germinate/survive well in hot soil.

SWISS CHARD: **9/1** · 25°F? (Variable) · Smaller-leaved varieties are the most cold-hardy.

TURNIPS: *Purple Top White Globe, Seven Top (greens)* · **9/30** · 20°F (roots), 16°F (leaves) · *Ice-Bred White Egg* · 6°F

CILANTRO: **9/15–10/1** · 15°F · Plant earlier for fall harvests, later for overwintering crops. Younger/smaller plants overwinter best. May have problems germinating in hot soil.

DILL: *Fernleaf* · **9/15** · 25°F

SALAD BURNET: **9/1** · 0°F · Use small amounts of cucumber-flavored leaves in salads.

SORREL (BROAD LEAVED): **9/1** · 12°F (large leaves), 5°F (small leaves)

Festivals, Tastings, Workshops, and much more...

Come learn with us at events throughout the year. SouthernExposure.com/events or like us on Facebook.

We donate 10% of winter event sales (through March 21) to benefit the Organic Seed Alliance.

Jan 13–16 Mid-Atlantic Horticulture Short Course • Newport News, VA

Jan 15–18 Southern SAWG Conference • Mobile, AL

Jan 25 Washington Gardener Seed Exchange • Wheaton, MD

Jan 30 – Feb 1 Virginia Association for Biological Farming Conference • Richmond, VA

Feb 5–8 PASA Farming for the Future Conference • State College, PA

Feb 21–22 Georgia Organics 16th annual Conference and Expo • Atlanta, GA

Feb 28 – Mar 2 Seed Workshops - Florida A&M University Small Family Farms • Tallahassee, Florida

Mar 8 Master Gardeners Good Gardening Symposium • Prince George, MD

Mar 8–9 Organic Growers School 20th Annual Spring Conference • Asheville, NC

Apr 5 Thomas Jefferson Center For Historic Plants Open House • Charlottesville, VA

Apr 12–13 Mother Earth News Fair • Asheville, NC

Apr 26 Springfest – J. Sargent Reynolds • Goochland, VA

Apr 26 Herbs Galore – Maymont Foundation • Richmond, VA

May 31 – June 1 Mother Earth News Fair • Puyallup, WA

Sept 9–11 The National Heirloom Exposition • Santa Rosa, CA

Sept 12–13 The Heritage Harvest Festival at Monticello • Charlottesville, VA

Sept 12–14 Mother Earth News Fair • Seven Springs, PA

TBD Mother Earth News Fair • Lawrence, KS

Nov 10–12 CFSA Sustainable Ag Conference • Greenville, SC



A Gift For _____
Worth _____
From _____

Gift Certificates

We offer gift certificates in any whole dollar amount. Simply send us the name and full address of the recipient along with payment. We will send a catalog with the gift certificate code. You may include a personal message to the recipient.



Seeds for Schools

Let us make a joyful, bountiful experience of your next fundraiser. We help schools and other worthy organizations to raise money by selling easy-to-grow four packet beginner seed collections. Please send email inquiries to:
fundraiser@SouthernExposure.com



Garden Medicinals & Culinaries

We have been serving gardeners, growers, and herbalists with a wide selection of over 220 varieties of herb, flower and vegetable seeds since 1983.

Our mission is to promote the ethical propagation, cultivation, and informed use of medicinal and culinary herbs. We believe that seeds should remain in the public domain, and therefore we specialize in open-pollinated (non-hybrid), untreated seed and roots. Please visit our website or give us call to help you select the finest in seeds, supplies and information.

Garden Medicinals & Culinaries
Mineral, VA 23117 (540) 872-8351
www.GardenMedicinals.com

With the release of her first book, *The Timber Press Guide to Vegetable Gardening in the Southeast*, our own Ira Wallace is writing and talking more than ever about eating fresh from the garden year-round. Ira shares photos from our gardens here at SESE and beautiful gardens, large and small, as well as advice for new and experienced gardeners alike: recipes to cook with the seasons, how to grow your own herbs, tips on adding unusual edibles to your garden, and much more. Follow Ira as she travels to festivals, conferences, gardens, and farms throughout the region:

www.Motherearthnews.com/organic-gardening
www.southernexposure.com
www.facebook.com/IraWallaceAuthor

Look for Ira's new book, *The Timber Press Guide to Vegetable Gardening in the Southeast*, on page 78 and available from booksellers everywhere.



OSGATA et al. v. Monsanto

The battle against Monsanto continues with an appeal to the Supreme Court of the United States in OSGATA et al. v. Monsanto. Southern Exposure Seed Exchange and 73 other plaintiffs continue with our landmark lawsuit to protect the rights of farmers to be free of GMO contamination. After a mixed ruling in our Federal District court case, our attorney Dan Ravicher filed an appeal to the U.S. Supreme Court asking for full protection under the law for American Farmers.

Monsanto is filing a brief with the Supreme Court and our lawyers at PubPat will be offering a rebuttal in December. Fighting this battle to protect our farmers and our food from GMO contamination is expensive and Monsanto has deep pockets. If this issue is important to you please offer your financial support to OSGATA, PubPAT, and Food Democracy Now so that they can continue the battle against Monsanto. Follow the lawsuit on our website and give generously to keep our seed GMO free.

Donation Seeds

We donate seeds to worthy causes. Read about our program on our website – we donated to more than 165 organizations in 2013.



Plant a Row for the Hungry

Consider joining us this year in supporting those in need in our local communities. We've been growing food and giving workshops at our Plant a Row project in Louisa, Virginia. You can read about what we're doing and how to get started in your town at www.SouthernExposure.com

Administered by the Garden Writers Association Foundation.

ART CREDITS Thanks to all who contributed to the content, art and layout of this catalog: Melissa Anderson, Ken Bezilla, Radish Bruce, Lauren Caprio, Jessie Doyle, Edmund Frost, Janel Healy, Richard Hinde, Arieyn Hohwald, Irena Hollowell, Jon Hoover, Jac Langeveld, Marielle Mackin, Ingrid Martin, Joan Mazza, Jeff McCormack, Shakaya Nashoba, Tina Olsen, Hildegard Ott, Debbie Piesen, Sarah Rice, Owen Spangler, Gordon Sproule, Diana Tupelo & Ira Wallace. **Print Design: Lisa Dermer.**

COPYRIGHT & TRADEMARK NOTICE Entire contents of this publication copyright © 1982–2014 by Southern Exposure Seed Exchange. No reproduction without express written permission. Southern Exposure Seed Exchange is a federally registered trademark. All trademarks noted in the text are property of Southern Exposure Seed Exchange® (SESE™) or of their makers. All rights reserved.



..... 8TH ANNUAL


HERITAGE HARVEST FESTIVAL

AT MONTICELLO


SEPTEMBER 12-13, 2014

Join us September 12-13, 2014, for the 8th Annual Heritage Harvest Festival at Monticello, Thomas Jefferson's magnificent mountaintop home in Charlottesville, Virginia.


Learn more on page 3 of this catalog & at HeritageHarvestFestival.com



Retail Seed Racks




Do you know of a store, garden center, or co-op that should sell Southern Exposure seeds? They should know about our seed racks program. Retailers can choose from our selection of over 300 organic and heirloom varieties. We offer spinning wire racks, handmade wooden racks, and affordable cardboard racks in a range of sizes. With our line of beautifully illustrated retail packets and our convenient online ordering system, we've made it even easier to introduce customers to our unique collection.



Contact our seed rack team: Seedracks@SouthernExposure.com
www.SouthernExposure.com/seedracks (540) 894-7890



Southern Exposure Seed Exchange GARDEN PLANNER

www.SouthernExposure.com/gardenplanner

Could you use help with garden planning? Our simple, powerful online tool helps manage your garden throughout the season and from year to year.

- ✂ Easily map plantings
- ✂ Organize crop rotations
- ✂ Twice-a-month email planting reminders
- ✂ Order SESE seeds directly from the planner




Try it free for a month – then you decide whether to subscribe for just \$25 per year.

Index

Ordering Information	84
Order Form	85-86
Planting Dates	2
Fall & Winter Garden Guide	87
Mixes & Sampler Packs	81
Supplies	82-83
Books & DVDs	78-81
Amaranth (Grain)	76
Artichokes	6
Arugula	25
Asparagus Beans	8
Beans	6-10
Beets	10
Blackeye Peas	39-40
Broccoli	11
Broccoli Raab	12
Broomcorn	77-78
Brussels Sprouts	11
Cabbage	12
Carrots	13
Cauliflower	13
Celeriac	14
Celery	14
Chard	29
Chicory	25
Chinese Cabbage	25
Clover	76
Collards	25-26
Corn	14-18
Cotton	18
Cover Crops	75-78
Cowpeas	39-40
Cress	26
Cucumbers	19-20
Edamame	8
Eggplants	21-22
Endive	27
Fava Beans	9
Field Corn	15-18
Flowers	67-74
Garlic	22-24
Ginseng	66
Goldenseal	66
Gourds	24
Gourdseed Corn	17
Grains	75-78
Greens	25-29
Ground Cherries	58
Herbs	61-66
Husk Tomatoes	58
Kale	26
Kohlrabi	29
Leeks	29, 37
Lettuce	30-32
Lima Beans	9
Millet	77
Muskmelons	32-33
Mustard Greens	27
Oats	76
Okra	34-35
Onions	36-37
Orach	28
Parsley	28
Parsnips	35
Peanuts	40
Peas	38
Peppers	41-44
Popcorn	18
Potatoes	75
Pumpkins	48
Radicchio	25
Radishes	45
Rapa	28
Rhubarb	45
Rice	77
Runner Beans	10
Rutabagas	59
Rye	77
Salsify	45
Sesame	77
Shallots	37
Sorghum	77-78
Southern Peas	39-40
Soybeans	8
Spelt	76
Spinach	28
Squash	46-48
Summer Spinach	28
Summer Squash	46
Sunflowers	72-74
Swedes	59
Sweet Corn	14-15
Sweet Potatoes	74
Swiss Chard	29
Tomatillos	58
Tomatoes	49-57
Turnips	59
Turnip Greens	59
Vetch	76
Watermelon	59-60
Winter Squash	47-48
Wonderberry	58
Zucchini	46



Southern Exposure Seed Exchange
 P.O. Box 460, Mineral, VA, 23117

Current Resident or:



PRST STD
 U.S. Postage
PAID
 Permit #6
 Louisa, VA 23093

"I once had a sparrow alight upon my shoulder for a moment, while I was hoeing in a village garden, and I felt that I was more distinguished by that circumstance that I should have been by any epaulet I could have worn." Henry David Thoreau

Large Red Tomato, Lanco Edamame, Green-Striped Cushaw Winter Squash, Cylindra Beet
 Dark Opal Basil, Riesentraube Tomato, Cosmic Purple Carrot, Eden Gem Muskmelon
 Hill Country Heirloom Red Okra, Dakota Black Popcorn, Arkansas Little Leaf Cucumber, Cossack Pineapple Ground Cherry
 Bradshaw's Birdhouse Gourd, Tina James' Magic Evening Primrose, Sweet Banana Pepper, Royal Black Hot Pepper, Big Red Ripper Southern Pea, Tan Cheese Pumpkin
 Black Hollyhock, Persimmon Tomato, Sweet Chocolate Pepper, Moon & Stars Watermelon, Floriani Red Flint Corn, White Beauty Eggplant, Purple Podded Asparagus Bean