

# *Baker Creek Heirloom Seeds*

[WWW.RARESEEDS.COM](http://WWW.RARESEEDS.COM)



**2013 PURE SEED BOOK**

## *Dear Gardening Friends,*

We are excited to bring you our 15th annual seed catalog, the largest and we hope the best yet. This year it contains 212 pages and 1450 varieties of rare and unique vegetables, flowers and herbs from over 70 countries, bringing you the largest selection of heirloom varieties offered in the Americas and probably the most diverse collection of edibles on the planet. It is our goal to preserve these unique genetic treasures: seeds that have been passed down through the generations, savored, saved and honored as part of each culture. They tell a still-living story of a culinary and horticultural past. This is a past that is filled with amazing seeds and stories—stories that are just as colorful as the fragrant flowers and vintage vegetables that are now filling our gardens again.

Heirloom seeds bring history alive and connect past, present and future together like nothing else can. For me personally, when I grow and eat Mexican chiles each summer, I remember my Mexican grandmother toiling in the garden all day, with me running along beside her and watching as she lovingly honored the soil and seeds, and then in the kitchen cooking the same foods that were passed down to her. As I plant each variety each spring, I am instantly transplanted back to cultures of the past, to the gardens of our forefathers, including my grandparents. Now I hope to plant a dream of good food and soil into our little daughter Sasha, who already is captivated by the miracles of seed and soil. I hope to plant a dream without corporate control of our seeds, lands and the very foods that sustain us. Let's work together to make America's food future truly great, self-sustaining and fit to eat again.

The movement to save our seed has become a global one, with gardeners everywhere bringing back the old seeds, saving and dispersing them. The fight to keep them pure is a greater struggle each year, with corporate giants like Monsanto promoting their patented, genetically modified seeds, chemicals, and an ever widening net of genetic pollution and patent infringement suits against America's farmers. One of the challenges our company and the planet face annually is the loss of corn (and other crop) varieties due to cross contamination from these patented, GMO seeds. During the past 8 years since we started testing each lot of heirloom corn we sell, we have found that about 50% of America's heirloom corn supply is already contaminated with these unwanted, patented, and possibly dangerous, GMO varieties. We have pledged to not sell any seeds that come back positive for Monsanto's genes in our test samples. Not only do we not believe in offering GMO tainted seeds, but we would also be faced with possible legal action for selling these unwanted genes. We work each year to find growers in more and more remote areas, but corn pollen floats in the air, so maintaining pure corn has become a labor of love. All told, GMO corn has cost our company thousands of dollars in lost crops and sales. Worst of all, though, is that several varieties have been lost because of this contamination.

California's Proposition 37 to require the labeling of GMO foods has shown how much power the big



ag companies and their money can have. Just a matter of weeks before the November election, the majority of voters in California were expected to pass the measure by an overwhelming margin. But the opposing chemical companies were able to pour 45 million dollars into propaganda that changed voters' minds. That amount of money influenced voter opinions and caused some of the support of Prop 37 to just fade away. But the fight is not over—nearly 50% of California voters voted in favor of food labeling, and the movement toward pure food continues to grow.

We are just one small company, but we must not give up our fight for pure food. We fight for the right to our seed and the right for farmers to plant without fear of lawsuits from corporate giants bent on controlling every meal our children eat, feeding us untested, and mostly unwanted foods that have genes from who knows what: genes that are toxic to insects, cause tumors in rats and are likely contributing to many allergies according to many health organizations. Even the American Medical Association has called for mandatory pre-market safety testing of genetically engineered foods. These "franken-

foods" are already labeled in China, Russia, much of Europe and many other countries. That way their citizens have a choice, and nearly every one is choosing to buy GMO free; even in the USA, polls suggest more than 90% of Americans want GMO food labeled. If your Monsanto-funded senator won't listen, start your own local food revolution: grow your own, buy local and shop only for brands that are labeled GMO-free.

Times are a changing, and America is about to eat its way back to food freedom. Bite by bite and garden by garden, we will bring back our independence from the very corporations that are destroying everything pure, good and natural. This is the beginning of the greatest grow-your-own food revolution in the last hundred years. In fact, the number of gardeners in America has doubled—yes, doubled—in the last two years!

Here at the seed company, we continue to feel the growth and newly found interest in growing food. Each year we continue to get more and more new customers; this year we are printing 350,000 catalogs, and we are also offering you the largest array of seeds ever. In 2012 we also started trialling varieties in California, in addition to our Missouri farm on which we usually trial and grow crops for seeds. We also now work with a network of 150 small farmers, gardeners and seed growers to produce any seeds that we can't grow in our gardens.

2012 was a busy year for our family and our gardens. In the Spring, we finished our second book, *The Baker Creek Vegan Cookbook*, published by Hyperion. We also again helped plan three major events: The Spring Planting Festival in Missouri, The Heirloom Festival in Connecticut and the huge National Heirloom Exposition in California. We hope you will join us for one of these events in 2013 as we look forward to continuing to spread the message of food freedom and to celebrating the harvest with fellow gardeners.

As I write this letter, my family and I are going "around the globe in about 80 days" and are currently in Rome, Italy. We are busy eating great food, collecting seeds and stories, and visiting our international customers. It is great to see the strong international interest in pure food and a return to traditional varieties. Many cultures, as in the case of Italy, never really lost many of their traditional types, which are celebrated at each meal, linking family traditions and stories to the table. Please join us in helping preserve our past and supporting a more sustainable future.

God bless, and happy growing!

*Jere, Emilee, and Sasha Gettle*

**On the cover:** This photo of *Senorita Pink Zinnias* (#FL831) was taken by TJ Jones and Brian Dunne.



**Like us on Facebook!**  
Get garden tips, recipes, special offers & up to the minute photos of our produce flowers, & gardens.



## Ukrainian Tomatoes

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

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

## Christian Dake: Farmer Extraordinaire

*Our California farm manager trials over 1,000 heirloom varieties!*



*Christian Dake in our 300 variety melon trials.*

**CHRISTIAN** began selling edible flowers in Napa Valley to family and friends at the age of 10, expanded to other vegetables, opened a farm stand, and later earned a degree in Botany.

After working alongside Jere Gettle and Paul Wallace to launch the first ever National Heirloom Expo, they began exciting farm projects in California to showcase at the Heirloom Expo 2012. Christian was in charge of growing out a collection of over 1,000 varieties of melons, squash, and cucumbers, which were sent from all over the world, along with a grand array of peppers, eggplants, and tomatoes. He worked with Jim Durst of Durst Organics, who generously donated a plot of land to the endeavor and is famous for his organic, heirloom produce, and Brad Gates of Wild Boar Farms, who is an incredible tomato breeder. Christian's vegetable trials are significant and are expected to result in future new listings in the Baker Creek Heirloom Seed Catalog.

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*Check our website for more rare seeds!*

## About Our Company

**JERE GETTLE** always had a passion for growing things, and at age 3 he planted his first garden. Ever since, he wanted to be involved in the seed industry. So in 1998, at the age of 17, he printed the first Baker Creek Heirloom Seed catalog. The company has grown to offer 1,400 varieties of vegetables, flowers and herbs—the largest selection of heirloom varieties in the USA.

Baker Creek carries one of the largest selections of seeds from the 19th century, including many Asian and European varieties. The company has become a tool to promote and preserve our agricultural and culinary heritage. Our company and seeds have been featured in *The New York Times*, *The Associated Press*, *Oprah Magazine*, *Martha Stewart*, and many others. Gardeners can request a free 212-page color catalog that now distributes to 350,000 gardeners nationally.

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

Over the last several years, Jere Gettle and his wife Emilee have branched out into other related projects as well, including the nationally distributed *Heirloom Gardener* magazine, which is now in its ninth year of publication. They have also expanded into a location in Sonoma County, CA, in the beautiful town of Petaluma. Their most recent project is the restoration and preservation of the Wethersfield, CT, landmark, Comstock, Ferre & Company, the oldest continuously operating seed company in New England.

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

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

**BAKER CREEK HEIRLOOM SEED COMPANY**  
2278 Baker Creek Rd.

Mansfield, MO 65704  
Phone: 417-924-8917  
[www.rareseeds.com](http://www.rareseeds.com)

Follow us on Facebook & Twitter!



## About Our Seeds

All of our seed is **non-hybrid, non-GMO, non-treated and non-patented**. We do not buy seed from Monsanto-owned Seminis. We boycott all gene-altering companies. We are *not* members of the pro-GMO American Seed Trade Organization! We work with a network of about 100 small farmers, gardeners and seed growers to bring you the best selection of seeds available! Many of our varieties we sell were collected by us on our travels abroad.

**We offer over 1,450 fine varieties!**  
**Unique seeds from 70 countries!**

Our Seed Site: [www.rareseeds.com](http://www.rareseeds.com)

Our Forums: [www.idigmygarden.com](http://www.idigmygarden.com)

## Visit Our Stores

### MANSFIELD, MISSOURI HEADQUARTERS

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

*Directions:* We are located 45 miles east of Springfield, Missouri. Take Hwy 60 to Mansfield, and at the 2nd exit, turn north on Hwy 5. Go 1½ miles to London Road. Turn left on London Road, then follow signs. *Hours:* Sunday-Friday, 8 am - 4 pm. Closed Saturdays & major holidays. Come enjoy all the Ozarks region has to offer! *Phone:* 417-924-8917

### PETALUMA, CALIFORNIA STORE

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

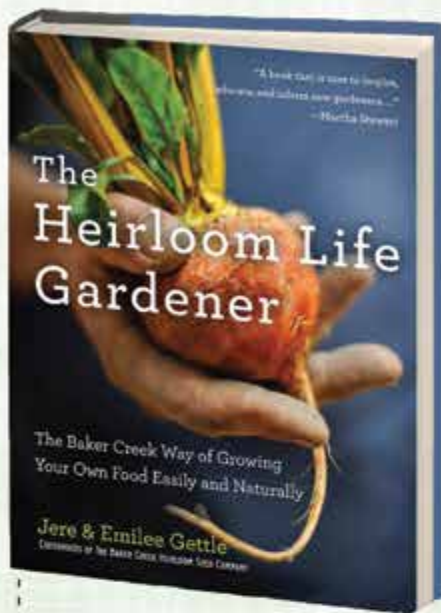
*Directions:* Come to Petaluma (30 minutes north of San Francisco) and take any exit west into town. We are on the corner of Petaluma and Washington (199 Petaluma Blvd. N.). *Open:* Sunday-Friday. Closed Saturdays & major holidays. *Phone:* 707-773-1336

### COMSTOCK, FERRE & COMPANY, LLC

This historic seed company is located in the heart of old Wethersfield, the "most ancient" town in Connecticut. It is being restored by the Gettle family and staff. Come see this amazing seed company with 11 historic buildings and the founder's 1767 house! A free catalog is available upon request.

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





### OUR BOOK!

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

### iPad App!

Want to take our publications with you? Now you can read our magazine and catalog on your iPad! Go to Apple's App Store to download.



check out our  
**COOL  
HAPPENINGS!**

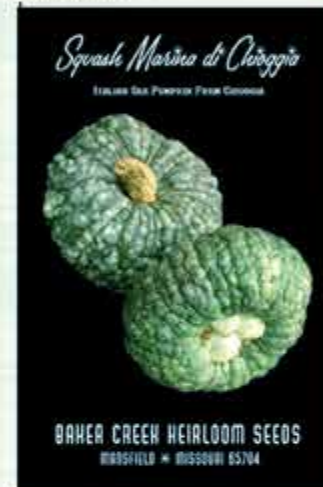
### OUR SEED PACKETS

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



### OUR MAGAZINE ON NEWSSTANDS

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



### THE NATIONAL HEIRLOOM EXPOSITION

→ Join us at the third annual National Heirloom Exposition in Sonoma County, California on September 10, 11, & 12, 2013! Over 14,000 attended the event in 2012. Check out: [theheirloomexpo.com](http://theheirloomexpo.com)



### New Vegan Cookbook!

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

### COMSTOCK, FERRE & CO.

→ We invite you to celebrate Comstock, Ferre & Co.'s 202nd anniversary! Join us in Wethersfield, Connecticut on May 26, 2013 for a celebration of America's agricultural history. The historic buildings and grounds at Comstock are being restored as a living example of our country's agricultural past. We are working to relive history and the seeds that created it. Visit: [comstockferre.com](http://comstockferre.com)



# Join us at garden festivals!

MISSOURI

CONNECTICUT

CALIFORNIA



## Spring Planting Festival

May 5 & 6, 2013  
Mansfield, MO



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



## Heirloom Festival

May 26, 2013  
Wethersfield, CT



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



**Go online for festival info!**

[www.rareseeds.com](http://www.rareseeds.com)  
[www.comstockferre.com](http://www.comstockferre.com)  
[www.theheirloomexpo.com](http://www.theheirloomexpo.com)

**National Heirloom Expo**, Sept 10-12, 2013, Santa Rosa, CA ↑

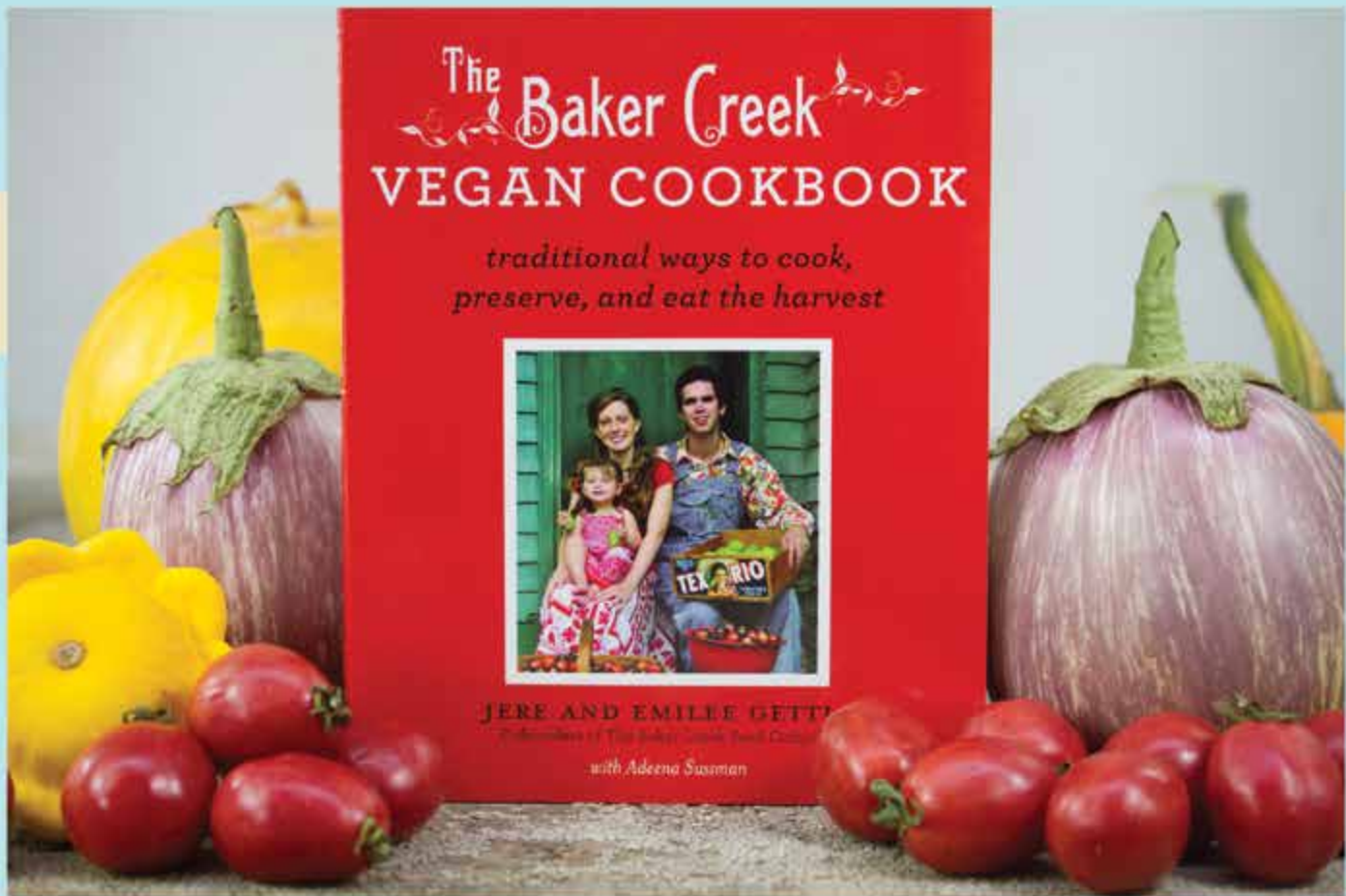
"The World's Pure Food Fair" Join us at this show-stopping exhibit of over 3000 varieties of heirloom produce. Plus, historic livestock & poultry, display gardens, food exhibits, & over 100 speakers, 350 vendors, historic music, & much more. In Beautiful Sonoma County!



## BAKER CREEK HEIRLOOM SEED COMPANY STAFF

**Front porch, back row, from left to right:** Joel F., Jason, Louis, Amy, Tim, Mary, Barbara, Dana, Lisa O., Joel T., Wilma, Linda, Brandon and Brian.  
**Middle row, standing, from left to right:** Emilee, Jere, John, Rodney, Rob, Wayne, Jandi, Debra-Lynn, Art, Gordon, Shannon, Kathy K. and Jeanette.  
**Front row, seated, from left to right:** TJ, Martin, Danielle, Kathy M. and Sasha.

Not Pictured: Angie, Mickey, Robert, Dustin, Eric, Lisa S., Kendra, Lois, Rosanna, Beverly, Randel, Danny, Shaun, Dave and Marty.  
Not Pictured (Petaluma, CA Staff): Paul, Christian, Eileen, Emma, Ellen, Naja and Kathy.



# *The Baker Creek Vegan Cookbook*

JERE AND EMILEE GETTLE

with ADEENA SUSSMAN

**PURCHASE YOUR COPY TODAY!**

Jere and Emilee's cookbook includes more than 125 vegan recipes with flavors ranging from Asia to Appalachia. Recipes from our restaurant are also included. You'll find delicious dishes that will carry you throughout each meal of the day from breakfast and lunch, to dinner and desserts. You'll also find a primer for canning and preserving, as well as our suggestions for pantry staples you will always want to have on hand. To tempt your taste buds, here's just a short list of some of the delicious recipes included in our new cookbook: Heirloom Apple Pie, Blueberry Pancakes, Heirloom Spaghetti Squash with Heirloom Tomato Sauce, Cambodian Yellow Cucumber Salad with Crispy Shallots, Edamame Hummus, Vegetable Tempura with Thai Basil and Melon Sorbet.

Paperback. 208 pages. \$19.99 + Bonus!

Published by Hyperion.

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

**ORDER TODAY!**

**\$19.99**

#BK267

**LOOK!**

**BONUS:** US Residents also receive 3 of our favorite culinary herb varieties along with the book! (Our Choice.)



# COMSTOCK, FERRE & CO.

SELLING HEIRLOOM SEEDS FOR OVER 200 YEARS

## VISIT COMSTOCK, FERRE & COMPANY, LLC

This historic seed company is located in a cluster of antique buildings in the heart of Old Wethersfield, the “most ancient” town in Connecticut. Comstock, Ferre is the oldest continuously operating seed company in New England. It first offered seeds by James Lockwood Belden, as the Wethersfield Seed Company, in the Hartford Courant in 1811. With a bright new look of light-colored wood siding, the buildings are still adorned by the original tin signs. In more than a century and a half of business, the company has seen several transitions from local garden supplier to wholesaler and back to a wider retail operation under the Gettles’ entrepreneurship.

Old Wethersfield is a charming, historic Connecticut River town founded in 1643. Along Main Street, many of the homes are more than 200 years old, often with placards indicating their establishment dates. Fifty houses in the village predate the Revolutionary War, while one hundred others predate the Civil War. In addition to the white-steepled Congregational Church that George Washington occasionally attended, one will find the grave sites of Revolutionary War heroes buried in the historic cemeteries just paces from the seed company. Be sure to walk the tree-lined streets surrounding Comstock,

Ferre & Company and visit the historical museums, Hart Seed Co, antique shops and specialty boutiques.

Because the area is rich with deep fertile soil, it was a natural location for seed companies to thrive a century and a half ago. While Comstock, Ferre & Company, Hart Seed Company, and seven other seed companies set up shop here, only Comstock and Hart remain in business today—just one block apart. Comstock, Ferre & Company is known for popularizing such vegetable standards as the Wethersfield red onion, which it still carries today.

*Come to our 3rd annual*

## “HEIRLOOM FESTIVAL”

**MAY 26, 2013 (10AM-6 PM)**

**WETHERSFIELD, CONNECTICUT**

*Join us for a full day of speakers, demonstrations, music, garden vendors as we celebrate being in the seed business for 202 years! Purchase your spring vegetable starts and visit our new demonstration gardens. Last year we had 2,600 guests come from across the Northeast and beyond.*

## COME SHOP FOR SEEDS, GIFTS, TOOLS, PLANTS, & SUNDRIES!

*In addition to selling more than 250 varieties of the store’s name brand heirloom garden seeds, we also offer Baker Creek heirloom seeds, which are open-pollinated, pure and natural, and non-GMO. Comstock Ferre & Company now offers one of the broadest choices of old seed varieties in the country!*

*Comstock, Ferre. & Co.*

263 Main St. • Wethersfield, CT 06109

Phone (860)571-6590 • sales@comstockferre.com

**WWW.COMSTOCKFERRE.COM**



## Why Grow Heirlooms?

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

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

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

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

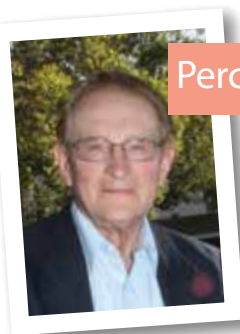
**TRADITION & CONTINUITY:** Heirloom vegetables represent a priceless legacy, the product of centuries of work by countless generations of farmers around the globe. When we grow heirlooms, we are the living link in a chain stretching back sometimes many hundreds of years. We are taking our turn in a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

### BY RANDEL A. AGRELLA

An heirloom seed saver since 1982, Randel offers heirloom plants in season on his website, [www.abundantacres.net](http://www.abundantacres.net). He also manages our seed growing program.

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

## Come out & learn from expert speakers!



Percy Schmeiser

**PERCY SCHMEISER** is a long time equipment dealer and canola farmer from Bruno, Saskatchewan, Canada. After becoming embroiled in a lawsuit by big agricultural/chemical company Monsanto, he became an international spokesperson for the rights of independent farmers and the regulation of genetically engineered crops.

In 1997, Schmeiser's organically-grown canola crop was contaminated by Monsanto's genetically modified Roundup Ready Canola. When he replanted his saved seed, as he had been doing for many years, Monsanto demanded that he pay \$15 per acre for using Monsanto's patented technology without a license. Schmeiser refused and was sued by Monsanto for patent infringement.

In 1998, Percy Schmeiser filed a suit against Monsanto. While that went nowhere, there was more to come. In 2005, more Roundup Ready Canola plants appeared in Schmeiser's fields, and they sent Monsanto a bill for \$660 in cleanup costs. Monsanto agreed to pay the costs with the stipulation that the Schmeisers sign a release stating they would not discuss the terms of the agreement. Seeing this release as a gag order, Schmeiser refused to sign and filed a lawsuit for that amount. In 2008, Monsanto settled out of court, paying the \$660 without stipulation.

In the meantime, for the next several years, the case against the Schmeisers travelled through the Canadian court system before finally reaching the Canadian Supreme Court. The high court eventually ruled in Monsanto's favor, but declined to financially penalize the Schmeisers, basically making the ruling a draw.

We welcome Percy Schmeiser to our line up of speakers at our **Spring Planting Festival** in Mansfield, Mis-

### Ronnie Cummins



**RONNIE CUMMINS** is founder and director of the Organic Consumers Association (OCA) and has spent a lifetime as a professional activist, currently focusing on food safety.

The OCA is an online and grassroots non-profit 501(c)3 public interest organization campaigning for health, justice, and sustainability. It deals with crucial issues of food safety, industrial agriculture, genetic engineering, children's health, corporate accountability, Fair Trade, environmental sustainability and other key topics. The OCA represents over 850,000 members, subscribers and volunteers, including several thousand businesses in the natural foods and organic marketplace. Its US and international policy board is broadly representative of the organic, family farm, environmental, and public interest community. It is the only organization in the US focused exclusively on promoting the views and interests of the nation's estimated 50 million organic and socially responsible consumers.

Make plans to hear Ronnie Cummins speak both at our **2013 Spring Planting Festival** near Mansfield, Missouri, on May 5-6, and our **2013 National Heirloom Ex-**

**Seed Racks**  
Add Baker Creek Seed to Your Store or Nursery!  
We now offer over 1300 varieties!  
Get varieties that are top sellers!  
Stunning packet design and art!  
Beautiful, locally-crafted wooden racks!  
Baker Creek is nationally recognized!

Get America's favorite heirloom seeds for your store, nursery or event!

Call for Samples & Info Pack!  
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Online: [www.rareseeds.com](http://www.rareseeds.com)

**Our Publications on your iPad!**  
Visit Apple's App Store to download our magazine and catalog today!

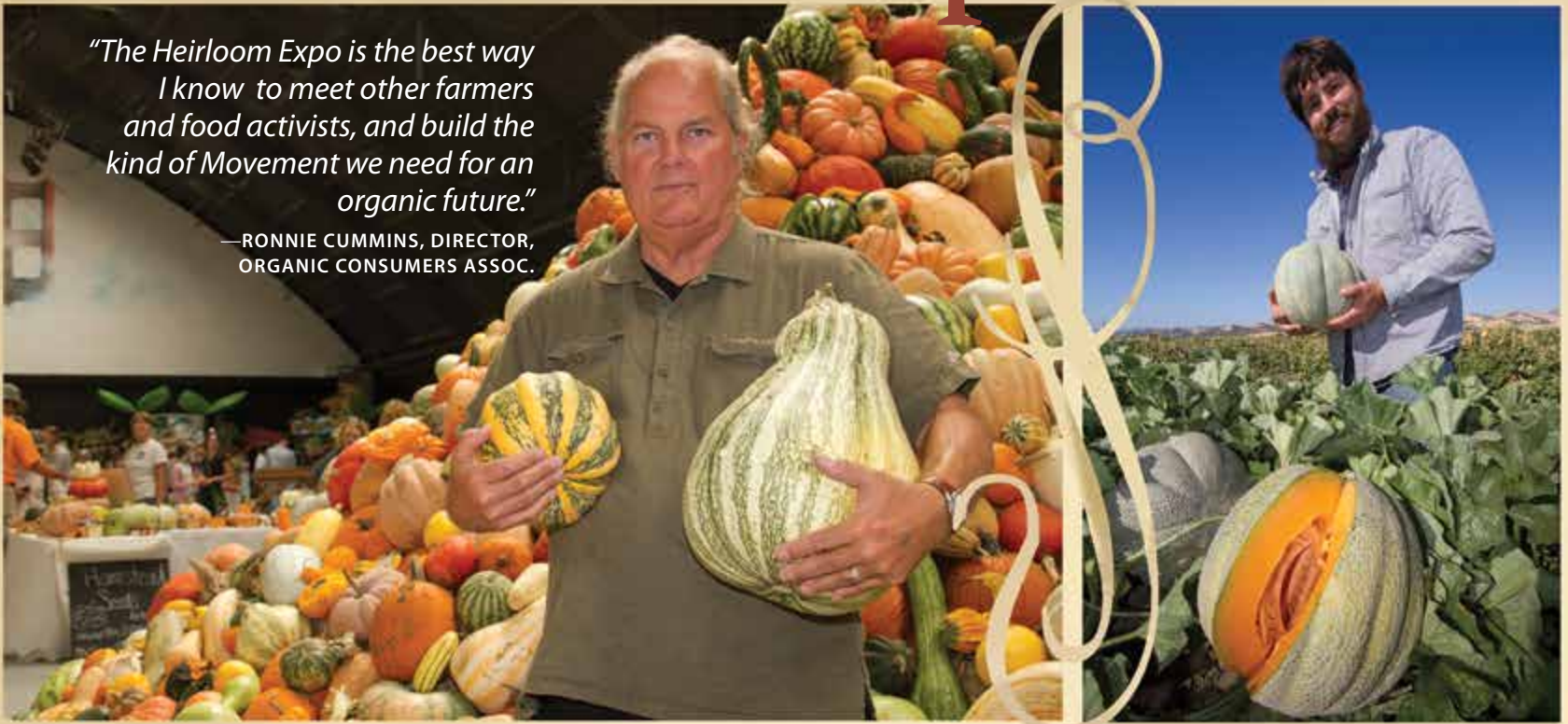
**Learn everything from seed starting to seed saving!**

**Subscribe Today**  
**\$15.00** 4 ISSUES PER YEAR!  
ADD TO YOUR ORDER TODAY!

# THE 3RD ANNUAL NATIONAL heirloom exposition

*"The Heirloom Expo is the best way I know to meet other farmers and food activists, and build the kind of Movement we need for an organic future."*

—RONNIE CUMMINS, DIRECTOR,  
ORGANIC CONSUMERS ASSOC.



SEPTEMBER 10-12, 2013 • SANTA ROSA, CALIFORNIA

## THE NATIONAL HEIRLOOM EXPOSITION

was conceived to create awareness on issues surrounding "pure food." We could not think of a better venue to showcase all elements the Expo has to offer than Sonoma County, California, with its deep roots in agriculture and the overall passion there for good food.

There were multiple components to the 2012 Expo, including over 100 educational speakers presenting concurrently from three speaking locations; several thousand varieties of produce on display to showcase the diversity our country has to offer; more than 300 like-minded vendor booths; multiple food, farm and garden related movies; a kids day packed with fun and educational activities; heritage breeds of poultry and livestock on display; chef demonstrations; a farmers' market and "healthy" fair food vendors.

The "pure food" component of the National Heirloom Exposition was particularly evident in 2012 as there was a wide presence of anti-GMO sentiment.

With Proposition 37 on the ballot in California, an abundance of information was available to support the labeling of GMO ingredients in our food. Speakers and presenters often discussed the measure, in addition to having information booths about Proposition 37 staffed by organizations supporting it.

The Expo's featured speakers included Jeffrey Smith, anti-GMO expert and founder of The Institute for Responsible Technology; Carlo Petrini, founder of Slow Food in Italy—now the Slow Food movement has grown to include over 100,000 members in 100 countries; Ronnie Cummins, founder and director of the Organic Consumers Association; Percy Schmeiser, long time farmer who was sued by Monsanto to pay a technology fee after his canola fields were contaminated with their Roundup Ready Canola; and other internationally known pure food advocates.

Once again the Great Pumpkin Commonwealth sanctioned the weigh-off in the giant pumpkin contest with Ron Root of Citrus Heights, California, winning the contest with his 1,386-pound pumpkin. The California Rare Fruit Growers also took an active role in the 2012 Expo, holding their annual Festival of Fruit with the theme being "The Year of the Heirloom Fruit" in conjunction with the Expo.

The event is operated as a "not-for-profit," whereby any funds generated over and above the costs go to school gardens and other food programs. It is the intent to maintain the event as affordable to all participants: vendors, exhibitors and attendees alike. As this is primarily an educational event, we wish to keep admission free for ages 17 and under. The National Heirloom Exposition encourages school groups to grow for and attend the event.

**"THIS HEIRLOOM EXPO IS A WAY THAT PEOPLE ARE COMING TOGETHER AND RECLAIMING A STAKE IN AGRICULTURE."**

—JEFFREY SMITH, EXECUTIVE DIRECTOR OF INSTITUTE FOR RESPONSIBLE TECHNOLOGY

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## THE 2013 NATIONAL HEIRLOOM EXPOSITION

is scheduled for Tuesday – Thursday

**September 10, 11 and 12,**

at the **Sonoma County Fairgrounds,**  
Santa Rosa, California

*For more information, visit*

**[www.theheirloomexpo.com](http://www.theheirloomexpo.com)**

or call (707) 773 1336

## FEATURED SPEAKERS:

**DR. JEFFREY NEKOLA** is an internationally-recognized biodiversity researcher. Besides protection of heirloom crop plants, he investigates the mechanisms responsible for the generation and maintenance of diversity from genetic to global scales.

**DR. IGNACIO CHAPELA** is a microbial ecologist and mycologist at the University of California, Berkeley, and notable for his work with natural resources and indigenous rights. He researches and writes about the adversities of GMO's and actively promotes concerns with biosafety.

**DR. GARY PAUL NABHAN**, is an internationally-celebrated nature writer, seed saver, conservation biologist and sustainable agriculture activist.

**RONNIE CUMMINS**, founder and director of the Organic Consumers Association, has spent a lifetime as a professional activist and particularly advocates for pure food free of genetic modifications.

**DR. WILLIAM WOYS WEAVER**, is an internationally-known food historian and author of 16 books. He maintains the Rouigwod Seed Collection of approximately 4500 varieties of food plants in Devan, Pennsylvania.

**JEFFREY SMITH**, anti-GMO expert, is founder of The Institute for Responsible Technology and one of America's leading experts on the subject of genetically modified foods, and the dangers they pose to human health and the environment.





# THE PETALUMA SEED BANK

## Visit our Petaluma, California Store!

We invite our friends and visitors to the West Coast to visit the Petaluma Seed Bank. Occupying the beautiful and ornate Sonoma County National Bank Building that was constructed in the 1920's, the Seed Bank attracts gardeners, foodies, shoppers, and tourists alike. Visitors to the store are awed by its high hammered-metal ceilings, ornate lights, and enormous windows. The building certainly reminds one of a time when foods were more healthful and were not genetically modified.

At the Seed Bank, we offer over 1,400 varieties of heirloom seeds, garlic, tools, books, and hundreds of local hand-made gifts and food items. Remember—everything we offer is pure, natural and non-GMO. We have recently restored and remodeled the lower level of the Seed Bank to enlarge and enhance our retail operation. You will now find a greater selection of garden tools and supplies, plants and bulbs, as well as local foods.

Located just 30 miles north of San Francisco in historic downtown Petaluma, we are part of Petaluma's well preserved historic city center, which includes many buildings that survived the 1906 San Francisco earthquake. We are part of an extensive residential and commercial heritage handed down

to us by the early citizens of the prosperous 1880's, 1890's, and 1900's, when Petaluma was the center of commerce for the North Bay counties.

The location has proved to be a good choice as this area of the country has an increasing interest in home gardening, sustainable agriculture, organics, self-reliance and heirloom seed saving. It also serves as an excellent location for our staff to prepare for hosting the annual National Heirloom Exposition in nearby Santa Rosa.

After your visit to the Seed Bank, be sure to stroll the nearby streets to enjoy the best food in California at many delicious local eateries, to view the fine architecture of historic homes, as well as to browse the many antique stores, gift shops, clothing boutiques, art galleries and a wide variety of retail stores, many of which are housed in historic buildings.

**You won't want to miss our 4th Anniversary Celebration on June 9th.** Sign up for our online newsletter and visit us on Facebook to keep up with the latest happenings. We schedule regular talks, workshops, and presentations that draw a good crowd. Also, make plans to attend The National Heirloom Expo in nearby Santa Rosa, September 10-12, 2013. Online at [www.theheirloomexpo.com](http://www.theheirloomexpo.com).

## Come visit the Seed Bank!

We are on the corner of Petaluma Blvd & Washington St, in the old downtown.

*Summer (PDT) hours:* 9:30-5:30, Sunday-Friday. Closed Saturdays and major holidays.

*Winter (PST) hours:* 9:00-4:00 Monday-Friday, Sundays 9:30-4:00. Closed Saturdays and major holidays.

## THE PETALUMA SEED BANK

**199 Petaluma Blvd., N.**

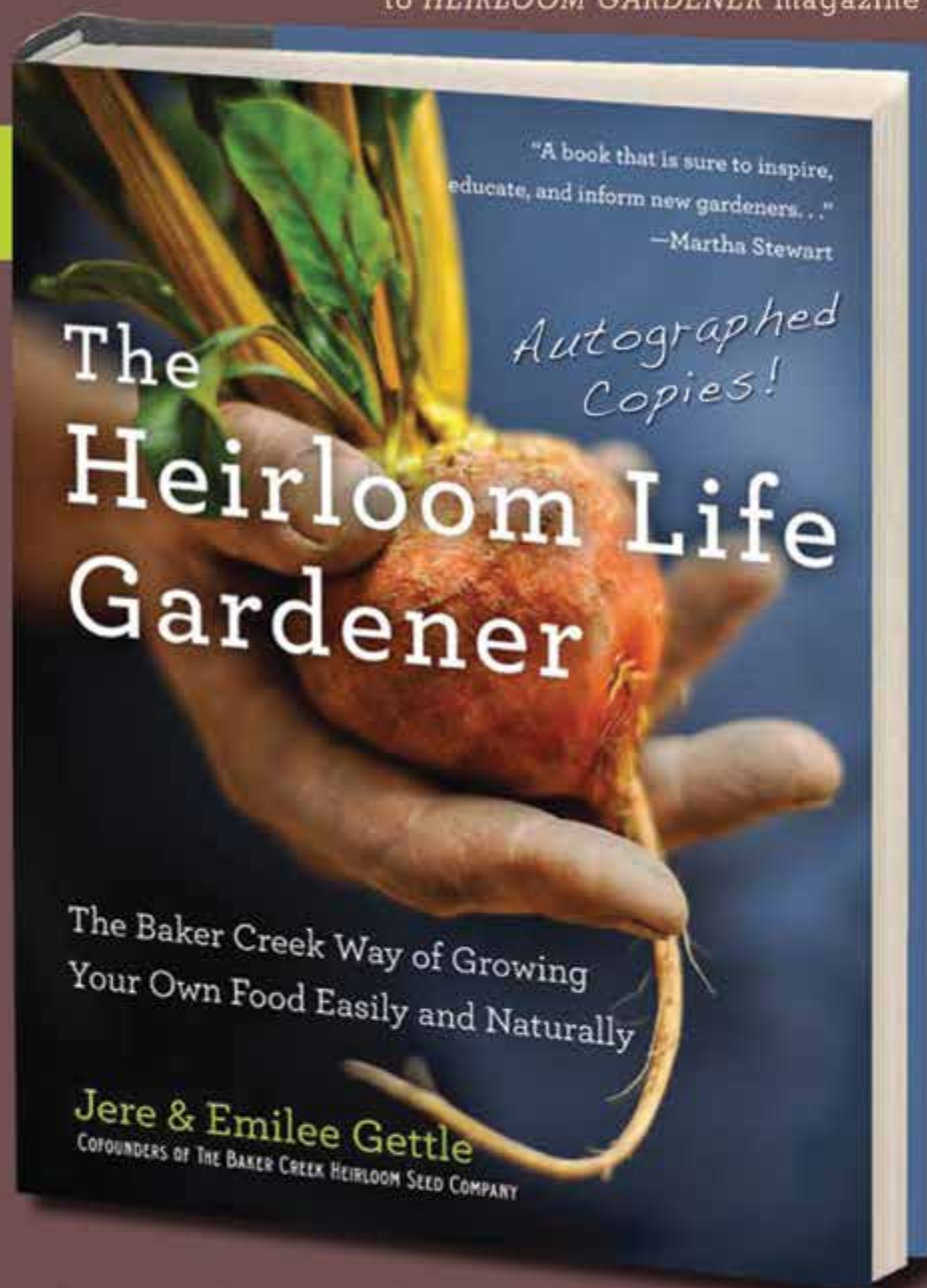
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**The Heirloom Life Gardener** by Jere and Emilee Gettle, with Meghan Sutherland is the first comprehensive guide to heirloom gardening! This full-color, 228 page book tells our story, our travels, our philosophy on food and most of all how we garden--**from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

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#HG114

# GMOs

## Is the End Near?

By Jeffrey M. Smith



People in many states are working to label GMO ingredients in food. We encourage all of you to buy local and know what is in the food you eat.

There's a change  
in the wind,  
and it's not  
blowing GMOs.

It was bad enough when industrial agriculture bred taste and nutrients out of crops, favoring instead uniformity, slow ripening, and lack of bruising. But when scientists at Monsanto started inserting genes from bacteria and viruses into crops, that was way too much.

What Monsanto got were genetically modified organisms (GMOs) that could either survive applications of the company's herbicide, or produce an insect-killing pesticide. What we got were foods that are so dangerous to our health, the American Academy of Environmental Medicine urges all doctors to prescribe non-GMO diets to everyone. But there's a change in the wind, and it's not blowing GMOs.

If you're a Monsanto shareholder, you'd better pay close attention—the value of your stock may soon plunge. And for everyone else, you don't want to miss out on the fun. There's a non-GMO celebration coming your way. Yes, I am optimistic about the fate of genetically modified (GM) foods...

- even though Obama has been worse than Bush on the subject;
- even though Bill Gates is flooding Africa with funds to grow dangerous GMOs;
- even though the USDA seems hell bent on spreading cancer and birth defects by approving Agent Orange crops (see below);
- and even though GMOs can adversely effect all living beings for all future generations.

It may seem bad, even catastrophic, but a closer look reveals at least five possible GMO-extinction events converging on the horizon—across species and kingdoms.

### 1. Plants— Revenge of the Super Weeds & Widespread Disease

The main reason farmers plant GMOs is to make weeding easier. Their herbicide tolerant crops, like Roundup Ready soybeans, can drink and bathe in Monsanto's poisonous Roundup herbicide. This allows farmers to simply spray that weed killer—in huge quantities—right over their crops.

But now weeds have evolved. On more than

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11 million acres, they've outsmarted Monsanto and are surviving. This undermines the usefulness of the technology and is prompting more and more farmers to abandon GMOs. Roundup also promotes plant diseases. Scientists have identified more than 40 that are on the rise in the United States due to this toxic herbicide. In particular, Sudden Death Syndrome on soy and Goss' Wilt on corn are causing widespread crop loss.

As soon as farmers stop believing Monsanto's cover-up stories and realize how Roundup is driving down their yields, they'll be mighty angry. (The biotech industry wants to introduce new poison-drinking GMOs, which can tolerate 2,4-D, a main component of Agent Orange.)

## 2. Insects—

### Bugs Just Say No to GMOs

In addition to the herbicide-tolerant GMOs that drink poison, corn and cotton varieties are engineered to produce their own. The inserted genes produce Bt-toxin, which breaks open the stomach of insects and kills them. But the insects took a lesson from the weeds and are now developing resistance to the Bt corn and cotton plants.

## 3. Animals—

### You're Feeding Me WHAT?

Word is spreading that animals fed GMOs are getting sicker. We've known for years about the fate of lab animals: organ damage, reproductive failure, high infant mortality, stomach lesions, smaller bodies and organs, immune responses, and higher death rates. But now there are parallel symptoms suffered by livestock and pets. Sheep, buffalo, cattle, and pigs are dying in higher numbers; cats and dogs itch and scratch more; young pigs get weak and become aggressive; cows produce less milk; and farmers nationwide are seeing unprecedented levels of infertility and spontaneous abortions in their livestock.

According to veterinarians and farmers, when animals are butchered, the organs of the GMO-fed cows and pigs are often discolored and carry a foul stench. Pig stomachs are inflamed and ulcerated; cow intestines are thin and weak. One vet said the liver of a GMO-fed cow "looked like a bomb went off in it." When animals are switched to non-GMO feed, their health improves, death rates drop, milk production soars, litter size increases, and reproduction rates are restored. Farmers are happier, and oddly enough, so too are their animals. Several have told me exactly that. They no longer look stressed and agitated. They're calm, and actually look happy."

Although I've heard these stories for years, they're becoming commonplace. I asked a group of 80 "progressive" farmers at a February 2012 conference, "How many of you have seen livestock health get worse on GMOs or improve on non-GMO feed?" Twenty raised their hand. It's not just U.S. farmers who are noticing.

According to the Danish farmer magazine *Effektivt Landbrug*, farmer Ib Borup Pedersen reports that the very first day he switched his 450  
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momma pigs to non-GMO soy last April, "Our massive problems with the baby pig diarrhea disappeared." Since then, they just got better and better. The pigs are now getting pregnant more easily and produce more milk; they give birth to more piglets per litter; and the amount of money spent on medicine dropped by two-thirds. In the previous two years, 36 sows died of stomach problems. But now, he says, "These diseases have completely disappeared since the change."

As more conventional producers get wind of the increased profits with non-GMO feed, we will see a stampede. But animals are already running from GMOs. When given a choice, cows, pigs, chickens, mice, rats, squirrels, ducks, magpies, deer, raccoons, dogs, and buffalo have all been seen choosing the non-GMO corn or soy. It's time we raised humans to the level of animals.

## 4. Micro-organisms—

### Unfolding Catastrophe

Even the microscopic world is being assaulted by GMOs. DNA inserted into GMOs can transfer to bacteria in the environment and even inside our intestines. The associated weed killer Roundup also devastates soil ecology, killing beneficial bacteria and promoting pathogens.

But the world of the tiny appears to be fighting back. In a private January 2011 letter to USDA Secretary Vilsack, Roundup expert Don Huber, PhD, warned that a team of scientists had identified high concentrations of a new type of ultra-microscopic organism in Roundup-treated crops. It was closely associated with both plant disease and animal infertility and miscarriages.

When farmers were struggling with high rates of the latter, analysis of their feed and the animals' aborted fetal tissue showed an infestation of this organism. In lab tests, the organism killed the embryo in pregnant chicken in just 48 hours. Huber intended for his letter to remain secret. He figured the Agriculture Secretary would delay the approval of Roundup Ready alfalfa while USDA scientists would help to evaluate this potential emergency. But the letter was leaked onto the Internet, Secretary Vilsack approved the alfalfa, and the USDA has not yet contributed to the research.

## 5. Humans—Awakening to the Tipping Point

It happened in Europe more than a decade ago. When enough consumers learned about the risks of GMOs, they didn't want it, and good companies were forced to stop using GMO ingredients. In the United States, genetically modified (GM) bovine growth hormone experienced a similar fate, and was booted out of most dairies and brands, including Starbucks, Dannon, Yoplait, even Wal-Mart.

How many GMO-avoiding Americans would be sufficient to inspire the food companies to eliminate all GM ingredients here? First consider that GMOs give no consumer benefit. No one years for their daily dose of Roundup- or Bt-

How many GMO-avoiding Americans would be sufficient to inspire the food companies to eliminate all GM ingredients here?

We predict as little as 5% of consumers avoiding GM brands would start the non-GMO avalanche.



toxin-laden foods. Second, it's the same companies that removed GMOs from their European brands that sell Frankenfoods to us.

- As millions of Americans awaken to the threat, anti-GMO organizing has reached unprecedented levels. Thousands have formed into outreach groups; last year more than 100 rallies, marches, and events were held. And the Occupy Movement is starting to get on board the GMO issue.
- Mainstream media coverage of GMOs has picked up substantially since 2010, with stories on GE salmon, alfalfa, sugar beets, and super weeds, etc. We're a networked world now. Click-and-send revolutionaries can spread ideas and spark new trends in no time. We're approaching the critical mass on GMOs.

**JEFFREY M. SMITH** is the Executive Director of the Institute for Responsible Technology ([www.ResponsibleTechnology.org](http://www.ResponsibleTechnology.org)), the international bestselling author of *Seeds of Deception* and *Genetic Roulette* ([www.SeedsofDeception.com](http://www.SeedsofDeception.com)), and will soon have a new film documenting yet more evidence that GMOs are wreaking havoc.

Reprinted with permission from *Heirloom Gardener* magazine, Summer 2012 edition.

# AMARANTH

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

## **EARLY SPLENDOR #AM139 New!**

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

## **ELEPHANT HEAD #AM116**

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

## **GREEN CALALOO #AM126**

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

## **HOPI RED DYE #AM134 New!**

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

## **JOSEPH'S COAT "PERFECTA" #AM130**

Wavy-margined leaves in bright orange and yellow are reminiscent of lava spouting from a volcano! Plants reach 3 ft in height. Makes a spectacular temporary hedge. Native to Asia, where it is cultivated for its leaves. This variety was favored by Thomas Jefferson, as well as many others of that period. Pkt \$2.50

## **KERALA RED #AM122**

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

## **LOVE-LIES-BLEEDING GREEN #AM113**

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

## **LOVE-LIES-BLEEDING RED #AM103**

60 days. Tall, 3'- 4' plants are covered with very long rope-like flowers that are a deep, brilliant red color. One of the most striking plants for any garden and so easy to grow. Amaranth is one of our favorite crops! A good seed producer, too. This is a very old heirloom, a pre-1700 variety, that was very popular. Leaves are tasty as cooked greens. Pkt \$2.50 **or 1 oz \$8.50**



*Opopeo*



*Joseph's Coat*



*Molten Fire*



**MERCADO #AM131**

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

**MIRIAH #AM125**

This variety is a good producer of green leaves. Popular in Asia eaten as a delicious spinach substitute; great cooked or pickled. Ornamental plants grow 5'-6' tall and produce a flashy, golden-brown seed head. Very rare. Pkt \$2.25

**MOLTEN FIRE #AM127**

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

**OESCHBERG #AM137 New!**

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

**OPOPEO #AM102**

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

**ORANGE GIANT #AM121**

Ornamental 6'-8' tall plants produce giant, golden-orange heads, with the stems golden as well. Each plant can produce up to 1 lb of seed; a beautiful variety that is tasty and productive. Pkt (50 seeds) \$2.50

**POINSETTIA MIX #AM132**

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

**RED CALALOO #AM135 New!**

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

**RED CATHEDRAL #AM136 New!**

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

**TRICOLOR AURORA YELLOW #AM138 New!**

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

*Orange Giant**Kerala Red**Tricolor Aurora**Red Cathedral*

*"Ninety-nine percent  
of the failures come  
from people who have  
the habit of making excuses."  
—GEORGE WASHINGTON CARVER*

# ARTICHOKE & CARDOON

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

## GOBBO DI NIZZIA #AR103

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

## GREEN GLOBE #AR101

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

## VIOLETTA PRECOCE #AR104

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

## VIOLET DE PROVENCE #AR107

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

## PURPLE OF ROMAGNA #AR105

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

## ROUGE D'ALGER #AR106

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

# ASPARAGUS

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

## MARY WASHINGTON #AS101

Popular variety, long green spears. Pkt (100 seeds) \$2.50 or 1 oz \$7.00

## PRECOCE D'ARGENTEUIL #AS102

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

Green Globe Artichoke



Mary Washington Asparagus

# ASIAN BEANS

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

## ASIAN WINGED BEAN #AB112

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

## HYACINTH BEAN—"MOONSHADOW" #AB106

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

## HYACINTH BEAN—"RED LEAVED" #AB115

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

## KABOULI BLACK GARBANZO #AB111

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

## JICAMA OR YAM BEAN #AB105

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

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

—BENJAMIN FRANKLIN

*Hyacinth Bean "Moonsbadow"*



*Winged Beans*



## BEANS

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

### **ARIKARA YELLOW #BN145 New!**

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

### **BOLITA #BN133**

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

### **CALIMA #BN144 New!**

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

### **CHEROKEE TRAIL OF TEARS #BN134**

Pole. This heirloom was brought from Tennessee by the Cherokee people as they were marched to Oklahoma by the Federal Government in 1839 over the infamous "Trail of Tears" that left so many dead and suffering. This prolific variety is good as a snap or dry bean and has shiny, black beans. Hardy, vining plants. Pkt \$2.75

### **CONTENDER (BUFF VALENTINE) #BN102**

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

### **BEURRE DE ROCQUENCOURT #BN128**

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

### **BLUE LAKE BUSH 274 #BN119**

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

### **DRAGON TONGUE #BN126**

Bush. This famous Dutch heirloom bean has an incomparable flavor. The tender and superbly delicious 7" pods are yellow with amazing purple streaks! Also makes a tasty shelled bean. Popular with chefs and gourmets. Compact plants set high yields. Pkt \$2.75

### **FRENCH GARDEN #BN143 New!**

Bush, 50 days. Excellent production of a refined type, atop compact plants—dark green straight and slender pods reaching 6-7 inches. Stringless, tender and sweet! Pkt \$2.75



*Beans Calima*

**GOLD MARIE VINING #BN142 *New!***

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

**GOLDEN WAX #BN104**

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

**GOOD MOTHER STALLARD #BN148 *New!***

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

**HARICOT TARBAIS #BN149 *New!***

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

**HENDERSON'S BLACK VALENTINE #BN103**

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

**HIDATSA RED INDIAN #BN146 *New!***

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

**HUTTERITE SOUP #BN121**

Bush, 70 days. This variety is revered for making fabulous soups, having a rich creamy texture and fine flavor. The seeds are an ivory color and the bush plants are productive. The variety was grown and preserved by the Hutterite Christians, who follow the teachings of Jakob Hutter, their Austrian leader. They emigrated to North America in the 1870s, and still have colonies several Canadian provinces and northern US states. Pkt \$2.50

**JACOB'S CATTLE #BN115**

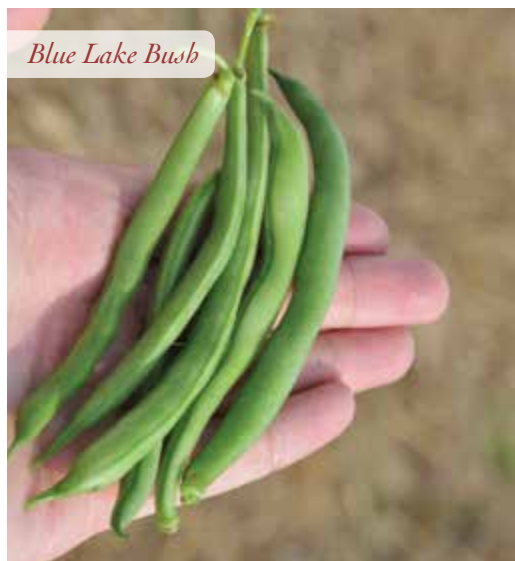
Bush. An old-time bean from the New England states, the white and maroon-mottled beans have long been a staple for baking and soups. This early, bush variety is also good as a snap bean. Pkt \$2.50

**MAYFLOWER #BN111**

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

**MCCASLAN 42 POLE #BN108**

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



*Blue Lake Bush*



*Golden Wax*



*Purple Podded Pole*



*Dragon Tongue*



*Roma II*

**MISSOURI WONDER #BN112**

Pole, 70 days. Old-time cornfield type. Vines produce flavorful pods even under stress. The dry beans look like pintos. Introduced around 1931 and grown in corn fields, as corn stalks support them quite well. Pkt \$2.50

**OJO DE CABRA #BN140**

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

**OLD HOMESTEAD (KENTUCKY WONDER POLE) #BN105**

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

**PURPLE PODDED POLE #BN114**

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

**RATTLESNAKE POLE #BN109**

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

**ROMA II #BN107**

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

**ROYALTY PURPLE POD #BN101**

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

**SAINT-ESPRIT À OEIL ROUGE #BN135**

Bush. This unique dry bean name "Holy Spirit in Red Eye" is due to its unique markings near the bean's eye that resemble an angel, dove, soldier or nun, depending on a gardener's point-of-view. Also called "Soldier Bean", a once popular type in the Southern U.S.A. It is an excellent soup and baking bean that is produced on bush plants. This type of bean was known by many names, like "Beans of the Religious" and "Navel of Good Sister." Pkt \$2.75

**SNOW CAP #BN147 New!**

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

**STATE HALF RUNNER #BN110**

60 days. Short, 3' semi-vining plants produce 4" pods that have a very strong, beany taste. Popular in many areas and high yielding; bushy vines do not require staking. Selected by West Virginia University. Pkt \$2.00

**WHITE RICE #BN116**

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

**YELLOW CHINA #BN138**

Bush. 100-110 days. Very pretty bush dry bean known prior to 1800. Plump yellow bean with a dark ring around the hilum or "eye" was once widespread throughout the world, giving rise to numerous local varieties. Renowned for the way it boils down into an excellent thick soup. Pkt \$2.75



*Good Mother Stallard*



*Hidatsa Red Indian*



*Snow Cap*



*Christmas Pole Lima*



*Golden Sunshine Runner Bean*

## FAVA OR BROAD BEANS

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

### AQUADULCE #FB103

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

### BROAD WINDSOR #FB101

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

### EXTRA PRECOCE A GRANO VIOLETTO #FB105

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

### IANTO'S FAVA #FB104

Originally introduced by Alan Kapuler of Peace Seeds. A large-seeded Guatemalan variety that reaches 6 ft tall! The bright yellow seeds are reputed to contain elevated levels of dopamine, and may have benefits for those at risk for Alzheimer's disease. A fine plant for improving garden soil. Abundant production of delicious fava beans. Pkt (20 seeds) \$3.50

## LIMA BEANS

*(Phaseolus lunatus)* Originally grown in South America.

### ALABAMA BLACK-EYED #LB107 *New!*

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

### CHRISTMAS-POLE LIMA #LB104

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

### DIXIE SPECKLED BUTTERPEA #LB103

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

### HENDERSON'S BUSH LIMA #LB101

71 days. Introduced in 1888 by Peter Henderson & Co. and one of their most famous varieties; still popular to this day. In 1888 Henderson offered \$100 cash for plants bearing the most pods and proclaimed it "A VEGETABLE WONDER!!!"

"Can and should be grown in every garden," and also said "of all the Novelties...ever sent out, there is nothing so entirely distinct and valuable as this New Vegetable." Dwarf bush plants can be grown like regular bush beans. Very tasty, tender beans, and very early too! Pkt (40 seeds) \$2.50

### JACKSON WONDER BUSH LIMA #LB102

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

### KING OF THE GARDEN LIMA #LB105

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

## RUNNER BEANS

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

### GOLDEN SUNSHINE #RB108 *New!*

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

### PAINTED LADY #RB104

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

### SCARLET RUNNER #RB101

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

### STREAMLINE #RB107

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

### SUNSET #RB109 *New!*

65-70 days. Runner beans are all attractive enough for flower gardens or patios, but this one is in a class by itself: Luminous peach to shell-pink blossoms are absolutely unique in our experience. Vines to 6 feet or so are covered in due course with cascades of runner bean pods, equally wonderful whether used as snaps fresh, canned or frozen, or as shell beans. Lovely! Pkt (25 seeds) \$3.00

## SOYA (EDAMAME) BEANS

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

### ENVY #SY101

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

### FLEDDERJOHN #SY105 *New!*

68 days. Edamame-type soybean with unusual brown seed. Grown by the Zack family of Crystal Lake, Illinois, for two generations, the variety is named after their ancestor, who received the seeds from a missionary to Japan. The beans have a full, nutty flavor. Pkt (50 seeds) \$3.00

### TOKYO VERTE #SY104

115 days. Lovely green edamame type on medium-sized, heavily branched plants. Very productive variety, and extremely rare! Pkt (50 seeds) \$3.00

## TEPARY BEANS

*(Phaseolus acutifolius)*

### BLUE SPECKLED #TB101 *New!*

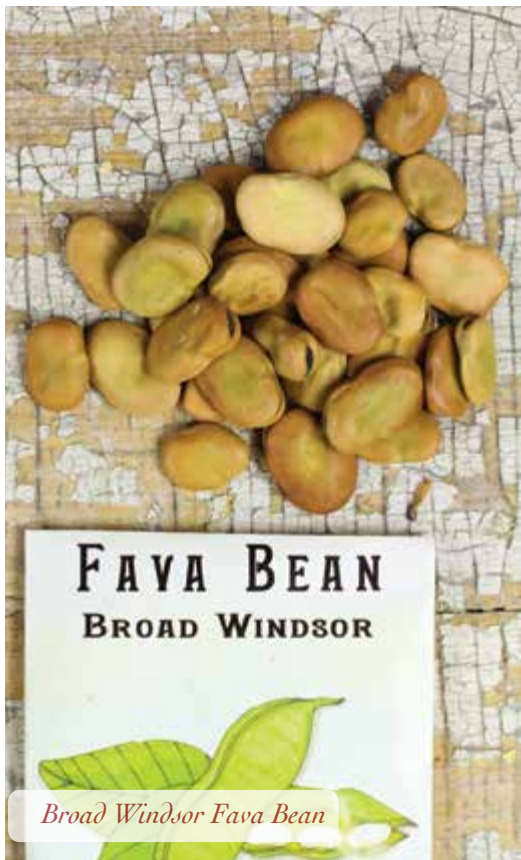
80 days. Tan and blue-grey spotted beans, unique flavor in traditional Southwestern dishes. Tepary beans were a premier crop in the native cultures of the Sonoran desert and surrounding regions. They are very drought- and heat-tolerant, and in much of the country they may be grown without irrigation.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

*"Uniformity is not nature's way; diversity is nature's way."*

—VANDANA SHIVA



*Sunset Runner Bean*



*Broad Windsor Fava Bean*



*Scarlet Runner Bean*



*Envy Soya Bean*

# LONG BEANS

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

## **CHINESE GREEN NOODLE BEAN #LG102**

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

## **CHINESE MOSAIC LONG BEAN #LG110**

Lovely, lavender-pink-shaded pods measure 12"-18" long and are crisp and flavorful. The vigorous vines produce loads of tender Chinese beans. Very popular here at Baker Creek and sure to become a favorite of gourmets everywhere! A real standout that is quick to come into production. Pkt \$3.00 or 1/4 lb \$12.00

## **CHINESE RED NOODLE BEAN #LG109**

80 days. This is the most stunning and unique bean I have grown yet. Fantastic, deep red, 18" pods are so delicious and full of nutrition, and they even keep most of their color when sauteed! Long vines produce all summer and do well under many conditions. This incredible variety will draw lots of attention in your home garden or at market. We are so excited to offer this unique, Chinese ethnic variety that produces fairly early. Small red seeds. Pkt \$2.50 or 1/4 lb \$12.00

## **RED-SEEDED ASPARAGUS BEAN #LG101**

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

## **THAI #2 RED SEEDED LONG BEAN #LG113**

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

## **THAI #3 EXTRA LONG BEAN #LG116**

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

## **THAI PURPLE PODED YARD LONG #LG117 *New!***

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

## **THAI SURANAREE BUSH LONG BEAN #LG114**

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

## **THAI WHITE SEEDED LONG BEAN #LG112**

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

*"Starting wars because someday somebody might do something to us. That is not part of the American tradition."*

—RON PAUL



*Chinese Mosaic*



*Chinese Red Noodle*



*Thai Purple Podded*



*Chinese Green Noodle*



# BEETROOT

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

## **ALBINO #BT108**

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

## **BULL'S BLOOD #BT101**

50 days. This beautiful beet has deep reddish-purple leaves! Very sweet and delicious, the baby leaves are a rage in salads. The beets are tasty too, and have pretty pink rings inside. Pkt \$2.50 or 1/4 lb \$9.00

## **CHIOGGIA (BASSANO) #BT104**

60 days. A pre-1840 Italian heirloom beet, this variety arrived in the USA prior to 1865. They have light red skin and beautiful rings inside, like red and white candy stripes. The flesh is very tender, mild, and sweet. Named after a fishing town in Italy; a favorite here. Pkt \$2.50 or 1/4 lb \$9.50

## **CRAPAUDINE #BT114**

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

## **CROSBY'S EGYPTIAN #BT105**

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

## **CYLINDRA OR FORMANOVA #BT111**

55 days. A wonderful heirloom from Denmark, this one is famous for slicing with its long, cylindrical roots. Produces much more uniform slices than round beets. This tender and sweet variety is also known as "Butter Slicer" because of its wonderful texture. Pkt \$2.00 or 1/4 lb \$7.00

## **DETROIT DARK RED #BT110**

55 days. The most popular, old standard, all-purpose red beet; uniform and smooth, blood red flesh that is sweet and tasty. 14" tops make good greens. Heirloom variety introduced 1892. Pkt \$2.50 or 1/4 lb \$6.50

## **EARLY WONDER #BT103**

50 days. An old heirloom, pre-1811 variety. Early, smooth, round beet; makes lots of tall tender greens, too! Perfect pickled, fresh, cooked, or in borscht. Pkt \$2.00 or 1/4 lb \$6.50

## **FLAT OF EGYPT #BT113**

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



*Chioggia*



*Geante Blanche*

**GEANTE BLANCHE #BT115**

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

**GIANT YELLOW ECKENDORF #BT116**

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

**GOLDEN BEET #BT102**

55 days. This variety dates back to the 1820s or before. The beets are a rich, golden-yellow and very sweet. A beautiful beet that won't bleed like red beets. The greens are also very tasty. A favorite of many. Pkt \$2.50 or 1 oz \$8.00 or 1/4 lb \$25.00

**LUTZ SALAD LEAF #BT118**

63 to 75 days. Quite possibly the best storage beet known. Top-shaped red roots with concentric lighter zones. Pink-stemmed leaves are renowned for use like chard, superb in salads. Roots remain tender and sweet even when grown to quite a large size, having reached 3-4 pounds! Also known as "Winter Keeper." Pkt \$2.50

**MAMMOTH RED MANGEL #BT107**

100 days. Huge, up to 20 lbs each; large yields per acre. Highly used for livestock feed in the 1800's. Or picked small for table use. Pkt \$2.50 or 1/4 lb \$8.00

**YELLOW CYLINDRICAL #BT106**

Very large, oblong, golden-yellow mangel beets are sweet and tasty if picked small, or let them mature for high-quality stock feed. A rare European heirloom that can grow huge. It also makes tasty greens. Pkt \$2.50 or 1/4 lb \$8.00

*"And the earth brought forth grass, and herb yielding seed after his kind, and the tree yielding fruit, whose seed was in itself, after his kind: and God saw that it was good."*

-GENESIS 1:12



*Heirloom Girl*

Check out Emilee's blog for vegan recipes, craft projects and more!

\* [heirloomgirl.com](http://heirloomgirl.com) \*



*Detroit Dark Red*



*Golden Beet*



*Bulls Blood Beet*

*Long Island Improved*

## BRUSSELS SPROUTS

**(*B. oleracea*)** Old World cabbage relatives that are grown for succulent flower heads or buds. Needs rich soil, abundant moisture, and cool weather. Best grown as a fall crop, except where summers are very cool. When the plants reach full size, they send up a central stalk, which yields the "sprouts." These are harvested whenever they have reached a good size, but before they begin to split or open. A mild frost at this stage improves the flavor, making a sweeter "sprout."

### **CATSKILL #BS103**

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

### **LONG ISLAND IMPROVED #BS101**

100 days. The standard open-pollinated variety since the 1890's. Heavy yields of delicious sprouts. Pkt (150 seeds) \$2.50 or 1 oz \$3.50

### *Shaved Brussels Sprout and Radicchio Salad with Toasted Walnuts*

This is our take on the *tricolore* salads you find all over Italy, but this one's only *due-colore*—two colored. I love the way the purple and green vegetable ribbons contrast against one another, and shaving Brussels sprouts preserves many of their nutrients and reveals a surprisingly delicate flavor you don't always get when you cook them. People tend to automatically peel off the outer leaves of Brussels sprouts, but the outer leaves of lettuce and cabbage often have the most nutrition—and the nicest color. In this case, the deep-green outer leaves add color contrast when you thinly shave the sprouts.

- ½ pound Brussels sprouts
- 1 small or ½ large head radicchio  
(about 4 ounces)
- 2 Tb. champagne vinegar
- ½ tsp. Dijon mustard
- ½ tsp. maple syrup
- ½ tsp. salt
- ¼ tsp. freshly ground black pepper
- 5 Tb. walnut oil
- ½ c. toasted chopped walnuts

Using a mandolin slicer or a food processor, thinly shred the Brussels sprouts and radicchio; transfer to a large bowl.

Whisk together the vinegar, mustard, maple syrup, salt, and pepper in a medium-sized bowl. Slowly whisk in walnut oil until dressing is creamy and opaque. Toss with shaved Brussels sprouts and radicchio and sprinkle with toasted chopped walnuts.

*Makes 5 cups.*



# BROCCOLI

**(*B. oleracea*)** 300 seeds per packet. Old World cabbage relatives that are grown for succulent flower heads or buds. Needs rich soil, abundant moisture, and cool weather (but avoid prolonged exposure to temps below 50 degrees). Broccoli is harvested when the tiny buds are full-sized, but before they begin to open. "Sprouting types" need a winter's chill before they will yield reliably; for spring planting, choose Waltham 29. Rapini is planted spring or fall; entire plants are harvested when the first flower buds begin to open.

## **CALABRESE GREEN SPROUTING #BR101**

An Italian heirloom brought to America in the 1880s; 5"-8" heads and many side shoots. Pkt \$2.50 or 1/4 lb \$8.50

## **EARLY PURPLE SPROUTING #BR102**

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

## **RAPINI #BR103**

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

## **ROMANESCO ITALIA #BR104**

The true and popular Italian heirloom with spiraling, apple-green heads that are so superbly flavored. This variety is widely grown in northern Italy. A must with many of the finest chefs. Pkt \$2.75 or 1 oz \$6.50

## **WALTHAM 29 #BR105**

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

# CAULIFLOWER

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

## **GIANT OF NAPLES #CA104**

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

## **GREEN MACERATA #CA105**

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

## **PURPLE OF SICILY #CA103**

Beautiful, brilliant purple heads weigh 2-3 lbs and are of a fine, sweet flavor. The heads cook to bright green. Insect-resistant variety that is easier to grow than many white varieties; rich in minerals. A colorful heirloom. Select Italian seed. Pkt (200 seeds) \$2.50 or 1 oz \$9.00

## **SNOWBALL SELF-BLANCHING #CA101**

An old, white type; ivory heads, good size. The standard American favorite for over 100 years. Pkt (200 seeds) \$2.50 or 1/4 lb \$10.00

## **VIOLETTA ITALIA #CA102**

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



# CABBAGE

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

## **BACALAN DE RENNES CABBAGE #CB112**

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

## **BRUNSWICK #CB102**

90 days. A large drumhead cabbage, very cold-hardy. A fall/winter-type cabbage, stores very well. Introduced in 1924, it is an excellent market variety that is becoming rare. Pkt \$2.00

## **COUR DI BUE #CB108**

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

## **EARLY JERSEY WAKEFIELD #CB103**

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

## **GLORY OF ENKHUIZEN #CB104**

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

## **HENDERSON'S CHARLESTON WAKEFIELD #CB106**

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

## **MAMMOTH RED ROCK #CB105**

90 days. A large heirloom cabbage from 1889 with deep red heads that have good flavor and are very colorful. Pkt \$2.50 or 1 oz \$6.00

## **NERO DI TOSCANA OR BLACK PALM TREE #CB101**

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

## **PERFECTION DRUMHEAD SAVOY #CB110**

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

## **PREMIUM LATE FLAT DUTCH #CB109**

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

## **RED EXPRESS #CB114 *New!***

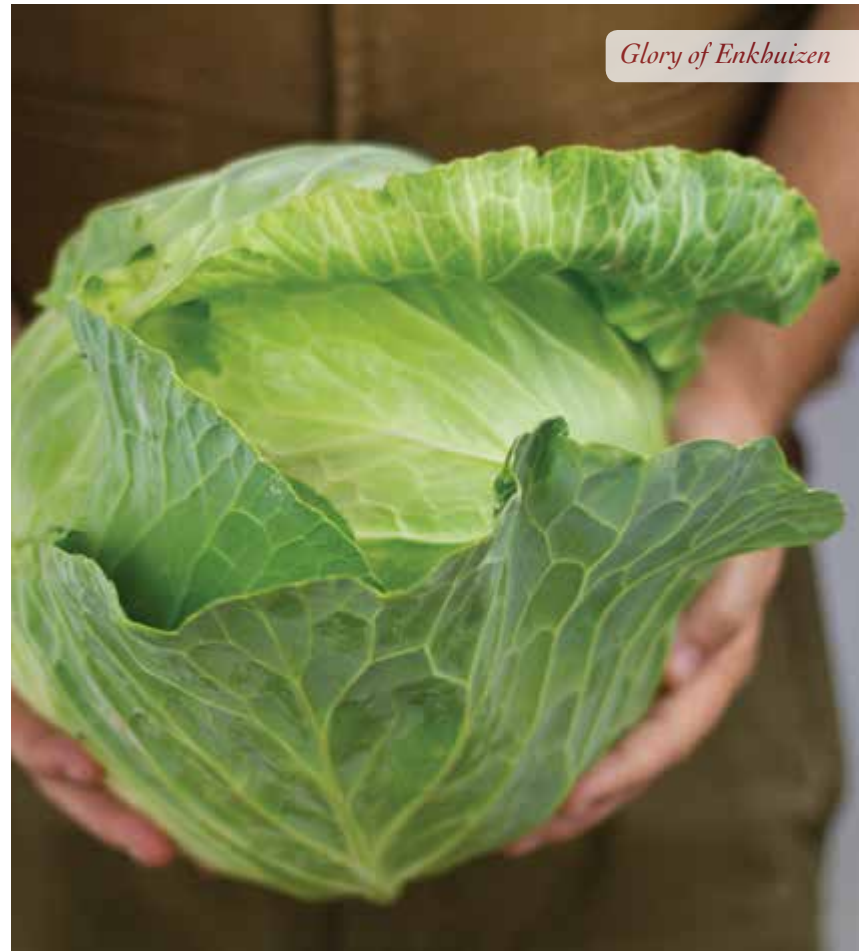
Newly released open-pollinated red cabbage, the first in many years! Specifically bred for Canada and northern tier of USA. Compact plants, extra early production of solid, split-resistant oval heads to only 2-3 pounds. Pkt \$2.25

## **TETE NOIRE #CB113**

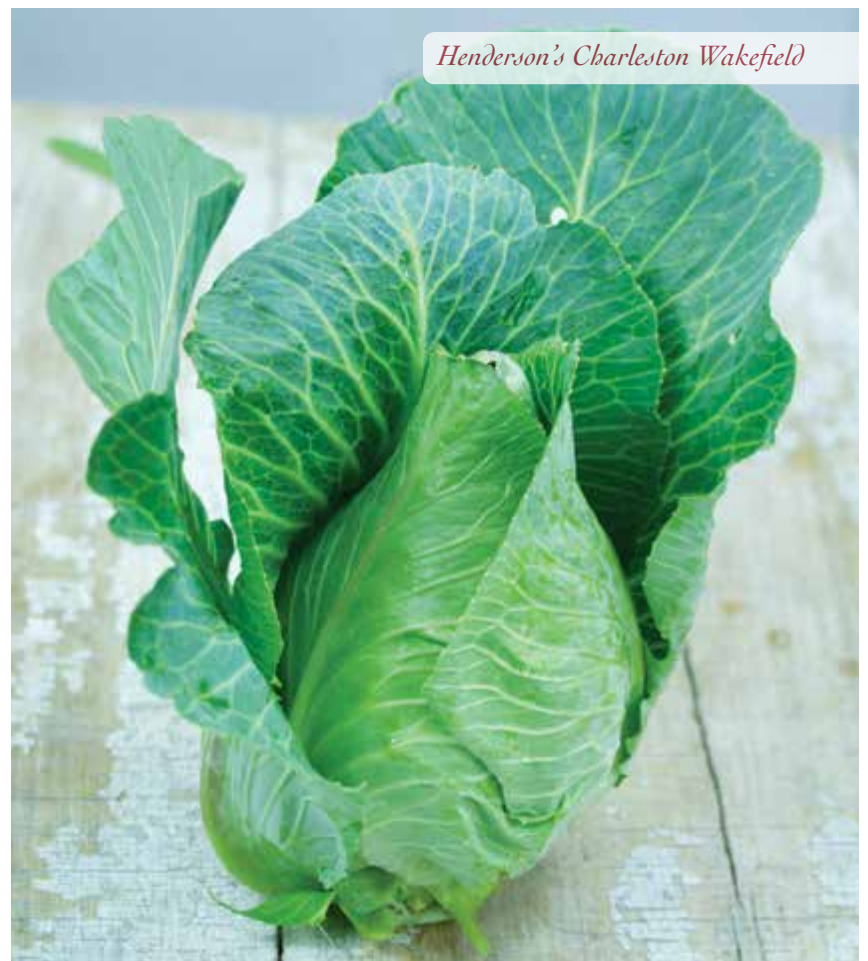
The traditional French variety is very rare outside of Europe. Solid, deep-red heads are of good quality and are mostly grown as an autumn variety in France. Pkt \$2.50

### *Cabbage Health Tip...*

*3,000 year old Chinese scrolls mention using white cabbage as a cure for baldness in men.*



*Glory of Enkhuizen*



*Henderson's Charleston Wakefield*



*Tete Noir*



*Cour di Bue*



*Nero di Toscana*



*Perfection Drumhead Savoy*



# CARROT

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

## AMARILLO #CR114

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

## ATOMIC RED #CR109

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

## BERLICUM 2 #CR117

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

## CHANTENAY RED CORE #CR111

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

## COSMIC PURPLE #CR112

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

## DANVERS 126 HALF LONG #CR102

70 days. The original Danvers Half Long dates back to the 1870s. This strain "126" was improved in the 1940s. The old standard American carrot, adaptable and dependable. Thick 7" roots have good flavor. Productive. Pkt \$2.50 or 1/4 lb \$4.50

## JAUNE OBTUSE DU DOUBS #CR120

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

## KURODA LONG 8" #CR107

75 days. Popular variety for Oriental markets; deep orange, stubby roots are mild and sweet. Excellent for juicing. Grows well in many climate conditions; good for home or market. Pkt \$2.00 or 1/4 oz \$4.00

## LITTLE FINGER #CR103

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

*"Hatred stirs up strife,  
but love covers all offenses."*

PROVERBS 10:12



*Kuroda Long*



*Parisienne*



*Atomic Red*

### LUNAR WHITE #CR113

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

### MUSCADE #CR118

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

### PARISIENNE #CR115

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

### SHIN KURODA 5" #CR106

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

### SNOW WHITE #CR119

An attractive creamy-white carrot with a delicious, mild-sweet taste and a good crisp crunch. Roots grow 7"-8" long and are great raw or cooked. White carrots are again becoming popular with home gardeners and specialty growers after many years of neglect by the commercial seed trade. White varieties were common in the middle ages through the 19th century but then became scarce. Pkt \$2.50 or 1 oz \$12.00

### ST. VALERY #CR101

70 days. The Vilmorins of France mentioned this variety in 1885 and said it had been grown a "long time" then. A large handsome variety with bright red-orange roots; smooth, 10"-12" long & 2"-3" in diameter. Sweet & tender. Rare. Our favorite! Pkt \$2.25 or 1/4 lb \$9.50

### TONDA DI PARIGI #CR104

60 days. The round, 19th-century Parisian heirloom carrots are harvested at 1"-2"; uniform and deep orange. The flavor is excellent and very sweet. These tender carrots are very popular for marketing. Plant thick for bunching. Pkt \$2.50

### WHITE BELGIAN OR BLANCHE A COLLET VERT #CR116

A big, heavy carrot that was once common on many of Europe's small farms, but has now become quite scarce. The long roots are white with green shoulders and can be used in the kitchen or, as used in the 1800's, as animal feed. Vilmorin said in 1885, "This is a field carrot par excellence. There is hardly any farm on which it is not grown to some extent for feeding cattle, and especially horses." They also said it was developed from the Long White carrot, which was almost gone from France at that time. Not frost-hardy, but a great old carrot that is perfect for farmers wanting to grow their own feed. Pkt \$2.50



*Snow White*



*Zwolsche Krul*

## CELERY & CELERIAC

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

### CELERIAC- GIANT PRAGUE #CE103

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

### GIANT RED RE-SELECTION #CE109 *New!*

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

### TENDERCRISP #CE101

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

### ZWOLSCHKE KRUL #CE104

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

### UTAH TALL #CE107

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

# CORN

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

## **BEDWELL'S SUPREME WHITE DENT #CN148**

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

## **CHEROKEE WHITE EAGLE #CN144**

Beautiful white and blue kernels on 8"-10" ears, makes superb corn meal or can be used as roasting ears if picked young. This great Cherokee variety gives good yields on sturdy stalks, some kernels have eagle-like markings on them, hence

the name. Very rare and hard to find. Pkt \$4.00

## **COUNTRY GENTLEMAN #CN105**

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

## **DAKOTA BLACK POPCORN #CN136**

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

## **GOLDEN BANTAM 12-ROW #CN143**

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

## **PENCIL COB DENT CORN #CN131**

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

## **RAINBOW SWEET INCA #CN135**

A beautiful multicolored corn that was developed by Dr. Alan Kapuler. This sweet corn is wonderful cooked fresh, when the colors are still very pale; delicious real corn flavor. Mature ears are great for grinding into flavorful flour, and are perfect for fall decorations. The kids will love

this one. Pkt \$3.50

## **STOWELL'S EVERGREEN #CN130**

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

## **STRAWBERRY POPCORN #CN119**

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

## **THOMPSON PROLIFIC #CN140**

Excellent pale yellow dent type, very productive. Sturdy, 8-9 foot stalks frequently make two heavy 8-inch ears. This variety was recommended for Tennessee farmers in the 1936 USDA Yearbook of Agriculture, and was offered in the Richmond, Virginia area in the 1930's. An excellent choice for the middle South. Pkt \$2.75

## **WADE'S GIANT INDIAN #CN141**

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



Golden Bantam Corn

## *Edna Bedwell's Southern-style Cream Corn*

Harvest 'Bedwell's Supreme' ears when they are at the milk stage. Working with one ear at a time, just nip the tops off the kernels with a corn cutter or very sharp knife. Continue cutting around each ear, shaving more deeply with each pass until all that remains on the ear is the fibrous bases of the kernels, collecting the juice and pulp into a bowl. When you have two cups of cut corn, pour into a skillet, add a little water, salt to taste, and a stick of margarine. Simmer on very low heat until thickened, about 20-30 minutes. Serve with fried okra, a mess of purple hull peas, and cornbread.



*Thompson Prolific*

## *GMO Tested*

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

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

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

—PRINCE CHARLES

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

Photo: David Cavagnaro



*Country Gentleman Corn*



*Strawberry Popcorn*

# COWPEAS

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

## **BLUE GOOSE #CW103**

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

## **CALIFORNIA BLACKEYE PEA #CW108**

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

## **CARRAPICCHIO #CW130**

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

## **CLAY #CW102**

This pea was a staple of the Southern armies during the American Civil War. We were excited to be able to find this living treasure of the 1860's. Tasty peas are the earthy color of clay. Rare! Pkt \$2.50

## **GRAY-SPECKLED PALAPYE #CW107**

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

## **GREEN EYED PEA #CW143**

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

## **HARICOT ROUGE DU BURKINA FASO #CW117**

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

## **HOLSTEIN #CW101**

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

## **MONKEY TAIL #CW147**

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

## **OLD TIMER or PURPLE HULL SPECKLED #CW138**

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

## **PENNY RILE #CW116**

Khaki-tan color, medium-sized peas, heavy yields. The peas are great for soup. Grown by a Mr. Martin, whose family grew these vines to feed their livestock and as a food source for the family to help with long winters. Pkt \$2.50

## **PIGOTT FAMILY HEIRLOOM #CW153**

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

## **PURPLE HULL PINKEYE #CW109**

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

## **RED BISBEE #CW156**

Long pods, brick-red to brown seeds. Thrives in heat. Original seed said to have originated in Bisbee, Arizona, south of historic Tombstone and famed for its mines. There, a Native American shared seed with a Native Seeds/SEARCH member from Missouri. A little piece of Southwest history! Pkt \$2.50

## **RED EYE PEA #CW158**

An historic Kentucky variety, having been grown in south-central Kentucky for many years. Foundation seed was supplied by Rick Ashby of the Bowling Green area, who received them from Arnold and Elisha Bush, who in turn had the seeds from Arnold's father. Medium sized plump peas are red and white, and grow on sturdy, modestly running vines. Pkt \$2.50

## **RICE #CW112**

Tiny white seeds are just larger than rice and cook in 40 minutes. Very tasty. Bush plants yield well. A pre-1860 Southern cowpea. Pkt \$2.50

## **RISINA DEL TRASIORFINO #CW128**

Tiny cream-colored peas; dwarf plants give very early yields. A drought-tolerant variety that is good for small gardens. A rare heirloom from the Perugia area of Italy, collected by our Italian friend Angelo Barbetti. Pkt \$2.50

## **RUNNING CONCH #CW154**

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

## **SHANTY PEA #CW157**

South Carolina heirloom produces peas in varying shades of tan, on vines of medium length. Productive, noted for its ability to yield over a very long season, even up to frost from an early planting. Originally from one A. D. Huckabee. Pkt \$2.50

## **SIX-WEEK PURPLE HULL #CW145**

An early Pink Eye, Purple Hull type, produces lots of tasty cream-colored seeds that have a "pink eye." Small plants and reddish-purple pods. Sent to us by a customer. Pkt \$2.50

## **STICK UP #CW129**

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

## **TURKEY CRAW #CW133**

Vining, old-fashioned variety that produces delicious maroon and white peas. Large, fat pods. Pkt \$2.50

## **WHITE WHIPPOORWILL #CW155**

We at last have the hard-to-find, white-seeded Whippoorwill. Plants produce loads of these creamy-white peas that are great when picked young and stir-fried; or harvested when dry for soup. An old Southern heirloom. Pkt. (30 seeds) \$2.50



*Green Eyed Pea*

*Red Bisbee*

*Monkey Tail*

*Old Timer*

*Haricot Rouge du Burkina Faso*

*Holstein*

# CUCUMBER

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

## **ARMENIAN #CU169** *New!*

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

## **BEIT ALPHA #CU150**

A delicious, very sweet cucumber that is usually picked small and does not need peeling as the skin is very tender. This variety is very popular in the Mediterranean, having been developed in Israel at a kibbutz farm. Now becoming popular with Americans because of the fruits' fine flavor and high yields. They are also burpless and have great shelf life. Pkt \$2.25

## **BOOTHBY'S BLONDE #CU118**

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

## **BOSTON PICKLING #CU105** *New!*

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

## **CHINESE YELLOW #CU112**

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

## **CRYSTAL APPLE #CU149**

Small 3" oval fruit are a bright, creamy white, about the size of a small apple; sweet, mild and very tender. This variety has become almost extinct in America after being introduced here from Australia around the year 1930 from Arthur Yates and Co. But this type of cucumber is likely to have originated in China. The small fruit are so tender you can eat them skin and all. Pkt (10 seeds) \$2.00

## **DE BOURBONNE #CU144**

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

## **DELIKATESSE #CU109**

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

## **DRAGON'S EGG #CU147**

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

## **EMPEREUR ALEXANDRE #CU135**

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



*Japanese Long*



*Miniature White*



*Boston Pickling*



*West India Burr Gherkins*



*Crystal Apple*



*Lemon*





*Hmong Red*



*Mexican Sour Gherkins*

**GELE TROS or LARGE DUTCH YELLOW #CU159**

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

**HMONG RED #CU152**

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

**JAPANESE LONG #CU111**

68 days. Long, slim fruit that are very crisp and mild. Easy-to-digest, firm flesh with few seeds; a great Japanese variety for home use or farmers’ markets. This cucumber is a personal favorite, being very productive and delicious. Pkt \$2.50 or 1 oz \$13.00

**JAUNE DICKFLEISCHIGE #CU140**

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

**LEMON CUKE #CU103**

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

**LONG DE CHINE #CU146**

Types of Long China cucumbers have been mentioned in

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

**MARKETMORE 76 #CU101**

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

**MEXICAN SOUR GHERKIN #CU125**

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

**MINIATURE WHITE #CU167 *New!***

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

**PARISIAN PICKLING #CU106**

60 days. The old French gherkin or cornichon pickler. Listed in America in 1892 by Gregory. Great for making tiny sweet pickles. Rare. Pkt \$2.00 or 1 oz \$5.00

**POONA KHEERA #CU129**

60 days. Creamy, light-green fruits; very delicious flesh, crisp, and juicy. Sweet and mild; one of my favorite varieties. Fruit shaped like a potato, with skin turning brown as they ripen. One of our best varieties that is disease-resistant and very hardy. Vines produce early and the yield is very heavy. A

wonderful heirloom from India that has become our most asked-for cucumber. Pkt \$2.50

**RUBY WALLACE’S OLD TIME WHITE #CU153**

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

**SIKKIM CUCUMBER #CU124**

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

**SOPLY BEILER #CU157**

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

**SUYO LONG #CU132**

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

**STRAIGHT EIGHT #CU168 New!**

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

**SYRIAN KITTAA CUCUMBER MELON #CU170 New!**

(*Cucumis melo*) Also called *kithaa* in Arabic. Our original seed of this variety came from our Syrian friend, Ragad Korani. She writes: "I brought the seeds from Ariha. Farmers in Ariha usually plant kittaa or sometimes it is brought to Ariha from Al Zawiya mountain to be sold in the grocery stores. The Kittaa planted in Al Zawiya mountain and Ariha is considered to be the best because it is crispy and sweet with a nice aroma and not very hard. Its color is white green. It is...harvested in a length of 8-10 inches." These are an "Armenian" type, that is actually a melon, but used like a cucumber. They produced incredibly well in our gardens and are quite delicious. Pkt (15 seeds) \$2.75

**TELEGRAPH IMPROVED #CU110**

60 days. Smooth, straight, dark-green fruit, 18" long. Flesh is very crisp, tender and mild; superb flavor. Very few seeds, vigorous high-yielding vines, great for greenhouse production; also good cultured outdoors. This is an excellent English heirloom variety, introduced around 1897. Pkt \$2.75

**THAI MAE SAI #CU141**

Named after Mai Sai, which is the most northern town in Thailand and right on the Thai-Myanmar border. Produces 8-to 10-inch, smooth, medium green fruit. Slightly bitter taste. Used in cooking and pickling. Pkt \$2.00

**UZBEKSKI #CU148**

A fascinating heirloom from the Mideast country of Uzbekistan. Big, fat 6"-8" cucumbers turn brown when ripe. Very crisp even at large sizes. This variety is a good keeper and will store well into the fall. Unique and fun to grow. Pkt \$2.75

**WEST INDIA BURR GHERKINS #CU107**

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

**WHITE EMERALD #CU154**

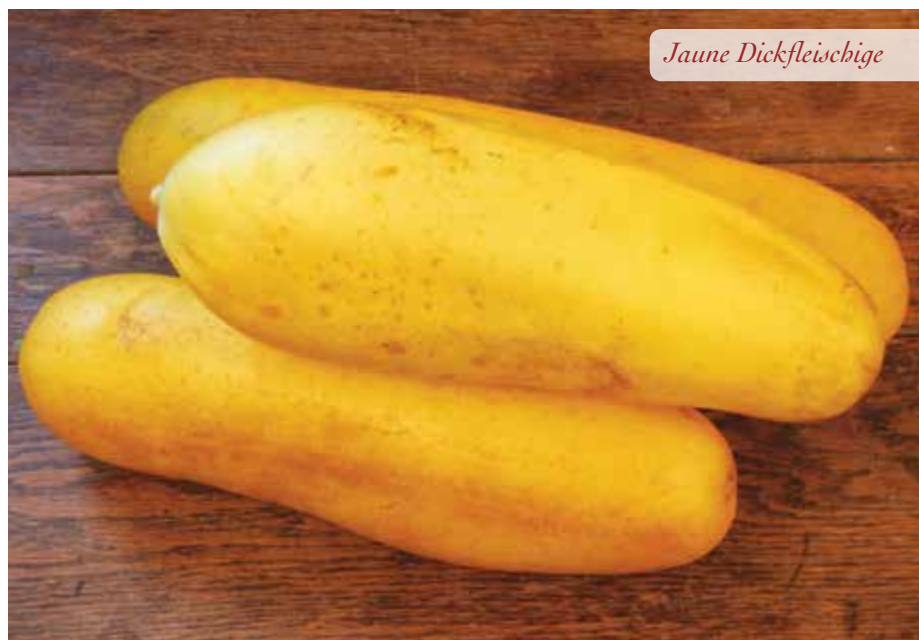
White Emerald cucumber is vigorous and prolific. Fruit is crisp with light green color skin. Thick, cylindrical in shape. A good resistant variety that is well adapted to a wide range of growing conditions, but especially in hot, humid areas. From Thailand. Pkt \$2.25

**WHITE WONDER #CU104**

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

## Ragad's Syrian Pickle Recipe

"We usually use kithaa to make crispy pickles which is our favorite. Also we use it as a component for fresh salads. First, wash the kithaa well, cut the wedges and arrange in a jar. Use two tablespoons of salt for 1 liter of water, stir and pour on the arranged kithaa in a jar. Leave the jar open for 12 hours, then we pour off the salty water and wash out the pickles in the jar with clear water. Then we bring another 1 liter of water boiled and cooled to room temperature. Stir the water with 2 tablespoons of salt and half a tea cup of vinegar, add to the jar 4 gloves of garlic and some hot or mild peppers after you make a cut in the peppers. Make sure that the pickles are immersed well in the solution. Seal the pickle jar for 7-10 days. If you want to use the pickles later you can preserve it in the refrigerator for longer use."

*Dragon's Egg**Jaune Dickfleischige**Syrian Kittaa Cucumber Melon*

# EGGPLANT

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

## **APPLEGREEN #EG103**

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

## **ARUMUGAM'S EGGPLANT #EG149**

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

## **ASTRAKOM #EG174**

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

## **ASWAD #EG175**

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

## **AUBERGINE DU BURKINA FASO #EG139**

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

## **BANGLADESHI LONG #EG146**

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

## **BLACK BEAUTY #EG113**

90 days. Standard old type, large black fruit of excellent quality. Very tasty but is lower yielding and much later than many types and needs a long season. Pkt \$1.50 or 1 oz \$6.00

## **BLACK CHAMPION #EG133**

A delicious and tender, Chinese variety that is long and slender, 14 long by 2" wide, with black skin. This mid-season variety produces heavy yields and the plants have good resistance to disease. Pkt \$2.00

*"Thou shalt not kill."*

—EXODUS 20:13

*Aswad Eggplant:*

*A delicious & truly massive variety from Iraq*



**FACT... LADIES IN THE ORIENT USED TO MAKE DYE FROM THE SKIN OF EGGPLANTS, WHICH THEY THEN USED TO STAIN THEIR TEETH GRAY, BECAUSE IT WAS THOUGHT TO BE VERY STYLISH.**

**BLACK STEM #EG168**

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

**CAMBODIAN GREEN GIANT #EG177**

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

**CANNIBAL TOMATO #EG153**

(*S. upora*) Beautiful, attractive plants are covered with loads of shiny green and red fruit that are shockingly bitter and about 3" across. They are very cute, as they look like little pumpkins covering the plant. A native to Fiji and Tahiti, this plant has quite a history, as it is said that the fruit was made into a sauce and used on a cannibal's meal! The leaves were also prepared as cooked greens. One of the more interesting and infamous plants we've grown. Hardy and easy to grow. Pkt \$3.00

**DIAMOND #EG102**

70 days. Mild, dark purple, 6-9" x 2-3" slender fruit; superb flavor and firm flesh. Becoming popular with market growers and home gardeners. This variety from the Ukraine was collected by Seed Savers Exchange in 1993. Pkt \$2.00 or 1/4 oz \$7.00

**EDIRNE PURPLE STRIPED #EG160**

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

**FENGYUAN PURPLE #EG176**

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

**FLORIDA MARKET #EG114**

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

**GBOGNAME or COLLARD EGGPLANT #EG154**

An ancient vegetable from Togo, West Africa. The young, green leaves are cooked into delicious dishes, like you would cook collard greens. Easy and fun-to-grow plants take heat well and are quite attractive with their green and yellow bitter fruit. A great piece of African culinary history that is rare and hard to find! Pkt \$2.75

**GOYO KUMBA #EG144**

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

**JADE SWEET #EG181 New!**

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



## Eggplant Cake

2 cups Ping Tung eggplant  
(peeled, cooked & pureed)  
1 cup vegetable oil  
2 tsp vanilla  
½ cup brown sugar  
1½ cups white sugar

1 tsp baking powder  
1 tsp baking soda  
1 tsp salt  
1½ tbsp egg replacer  
3 cups all-purpose flour

Preheat oven to 350°. Wash, peel, cook and puree the Ping Tung eggplant. Pour puree in colander and press out excess liquid. Mix dry ingredients together in a separate bowl. Mix wet ingredients together and add to dry. Pour into a well-greased 9"x13" baking dish and bake in a preheated oven for 30 minutes.



*Turkish Orange*



*Bangladeshi Long*



# Eggplant Cutlets

*Yields 6 large servings!*

1 very large eggplant  
Cut into 12, 1/2" slices.

## BATTER

1 cup veganise mayonaise  
1 T red curry paste  
Mix well and set aside.

## BREADING

6 cups panko (bread crumbs)  
1/2 cup nutritional yeast flakes  
2 teaspoons onion powder  
1/2 teaspoon garlic powder  
sea salt to taste  
Combine breading ingredients.

Preheat oven to 350. Grease a 10x15 inch sheet pan with non-stick spray. Place eggplant slice in batter and turn to coat both sides. Remove slice with a fork and set in breading mix, scoop crumbs over and around eggplant to cover completely and press lightly to coat sides and edges well. There should be no eggplant visible. Remove eggplant and place on baking sheet, repeat process with remaining slices.

Bake eggplant cutlets for 25 minutes and remove from oven. Using a flat spatula carefully flip slices, then return to the oven and bake 20 minutes longer. Serve immediately with heirloom tomato sauce along with hot, buttered angel hair pasta.

## JAPANESE PICKLING #EG161

A beautiful, long, slender Japanese variety that produces fruit up to 16" long. Beautiful, glossy purple skin, with pure white flesh that's sweet and mellow tasting. Great for home or market. Pkt \$2.25

## JAPANESE WHITE EGG #EG110

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

## KAZAKHSTAN #EG170

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

## KOREAN RED #EG171

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

## LAO GREEN STRIPE #EG140

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

## LAO PURPLE STRIPE #EG143

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

## LAO WHITE #EG141

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

## LISTADA DE GANDIA #EG137

90 days. One of the most popular heirloom types; this one has 7"-long fruit that are white with lovely bright purple stripes. They are so beautiful and have fabulous flavor with sweet, tender flesh. This excellent variety hails from Spain, a country that is renowned for fine food. Pkt \$2.50 or 1/4 oz \$10.00

## LITTLE FINGERS #EG169

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

## LOUISIANA LONG GREEN #EG115

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

## MALAYSIAN DARK RED #EG148

Tender and delicious, violet-colored fruit are long and slender. This productive and tasty variety comes from the Southeast Asian country of Malaysia. A hard-to-find but very good variety that is perfect for frying. Pkt (15 seeds) \$2.25



*Goyo Kumba*



*Black Stem*



*Thai Long Green*

*Thai Purple Egg*



*Nipple Fruit*



**MA-ZU PURPLE CHINESE #EG159**

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

**NIPPLE FRUIT #EG135**

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

**PANDORA STRIPED ROSE #EG129**

A great market variety, teardrop-shaped fruit are a lovely lilac-rose color with thin white stripes. Strong, thornless plants give heavy yields; tender and delicious. A real eye catcher. Pkt \$2.50 or 1/4 oz \$9.00

**PING TUNG #EG109**

70 days. A wonderful eggplant from Ping Tung, Taiwan. Fruits are purple and up to 18" long and 2" in diameter. This variety is so sweet and tender, superbly delicious! One of the best Chinese eggplants on the market. Pkt \$2.00

**PROSPEROSA #EG183 New!**

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

**RAYADA #EG178 New!**

80 days. An excellent introduction from the Puerto Rico Experiment Station at Rio Piedras. Created from a cross of a native white by an unknown parent, this variety has striped fruits about 5X3 inches, mainly purple but with white striping. What really sets this variety apart is its reputed resistance to the flea beetle, which for most of us is the major eggplant pest. Mild white fruit is sweet clear through. Pkt \$2.25

**RED CHINA #EG142**

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

**RED RUFFLED #EG145**

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

**ROSA BIANCA #EG105**

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

*Thai Yellow Egg*



*Round Mauve*



## THE GETTLES HARVESTING 'FENGYUAN PURPLE' EGGPLANT.



### **ROTONDA BIANCA SFUMATA DI ROSA #EG116**

120 days. This beautiful, round, white eggplant is shaded with rose-pink color. The lovely fruit grow to large sizes, making this one of the most striking types we sell! Excellent for market growers, this Italian heirloom is mild and delicious. Pkt \$2.25 or 1/4 oz \$9.00

### **RONDE DE VALENCE #EG162**

Lovely, black fruit are almost perfectly round in shape and the size of a grapefruit, with deep purple color. A wonderful variety for stuffing, with great tasting, tender flesh. A traditional French heirloom named after the city of Valence, a quaint city on the Rhone River. Pkt \$2.00

### **ROSITA #EG179**

80 days. Lovely 8"x4" neon, lavender-pink fruits have a mild, sweet, white flesh. The skin is tender, and not bitter. Produces excellent yields. This incredible heirloom was developed in Puerto Rico in the 1940's by the Puerto Rico Agric. Expt. Sta., Rio Piedras. One of our favorites every season. Pkt \$2.50

### **ROUND MAUVE #EG130**

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

### **SYRIAN STUFFING #EG184 *New!***

Another treasure received from our Syrian friend, Ragad Khorani. This one is used for stuffing, and the medium-sized, purple-black fruits are ideal for this use. Flavor is superb, being rich and complex. Best harvested at 4-6 inches in length. Pkt (10 seeds) \$2.50

### **TADIFI #EG180 *New!***

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

### **THAI CHAO PRAYA #EG166**

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

### **THAI LIGHT ROUND GREEN #EG118**

Same as above except these are a nice light green with stripes. Sold in markets everywhere in Thailand. Delicious. Pkt \$2.00

### **THAI LONG GREEN (Green Elephant Tusk) #EG119**

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

### **THAI LONG PURPLE #EG120**

Long, thin fruit are dark purple in color. I enjoyed these at my hotel in Bangkok. They are very mild and sweet, uniform and perfect to grow in a hot, humid climate. Pkt \$2.50

### **THAI PURPLE EGG #EG125**

Hard-to-find, small, purple egg-shaped fruit. We collected this variety in Thailand. A nice specialty variety that is very tasty. Pkt \$2.00

### **THAI DARK ROUND GREEN #EG117**

Very nice 2 1/2" dark green fruits striped with white are excellent stir-fried. Large yields on good size bushy plants. Very extensively used in Thai cuisine; a choice variety and popular in Oriental market; easy to grow. Pkt \$2.00

*"Force may make hypocrites, but it can never make converts."*

—WILLIAM PENN



*Apple Green*



*Cambodian Green Giant*



*Japanese White Egg*



*Jade Sweet*



*Malaysian Dark Red*



*Rayada*



*Lao Purple Stripe*



*Listada de Gandia*



*Japanese Pickling*



*Ronde de Valence*



*Ukrainian Beauty*



*Rotonda Bianca Sfumata di Rosa*



**THAI YELLOW EGG #EG122**

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

**TURKISH ORANGE #EG134**

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

**UDMALBET #EG104**

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

**UKRAINIAN BEAUTY #EG156**

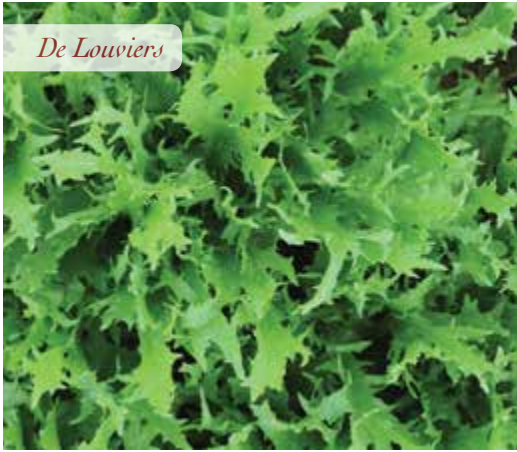
Big, beautiful, purple-black fruit are great for baking. This great variety comes from Ukraine and sets heavy yields on the 3'-4' tall bushy plants. We like large eggplants breaded and baked, then served with spaghetti sauce. Pkt \$2.00

**VIOLETTE LONGUE HATIVE #EG163**

The historic "Early Long Purple" has been a standard for many years in France and other parts of Europe. In 1885, Vilmorin said that this variety was best for Paris because of its earliness. Indeed this variety is still a great-producing early variety that yields delicious, elongated fruit that are quite beautiful and refined-looking, superb for slicing and many other uses. Pkt \$2.00

*Ping Tung**Korean Red*

De Louviers



## ENDIVE & ESCAROLE

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

### BATAVIAN FULL HEART #EE101

AAS Winner 1934. Broad, thick, curled leaves; heart blanches white. A superb salad plant; tasty. Pkt (300 seeds) \$1.50 or 1 oz \$2.50

### DE LOUVIERS #EE104

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

### DE MEAUX #EE105

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

### FRISÉE ENDIVE #EE106 *New!*

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

### RICCIA CUOR D'ORO #EE107 *New!*

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

## FENNEL (FINOGGIO)

*(Foeniculum vulgare)* This relative of celery and parsley is almost inseparable from Italian cooking. The base of the plant consists of the tender, succulent leaf stems, which grow together so tightly that they form a "bulb." Splendid braised, in soups, etc. Requires only moderate temperatures and rich, moist, well-drained soil.

### DI FIRENZE #FN101

This is the anise-flavored vegetable that Italians love. Large 1 to 2lb bulbs are delicious in soups, sauteed, baked, and raw in salads. This Italian cultivar is fairly early. The authentic "Finocchio" for growers of quality. Pkt (200 seeds) \$2.50

## FRUIT & BERRIES

### BANANA PASSION FRUIT #GR127

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

### CHINESE LANTERN GIGANTEA #GR125

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

### DWARF COFFEE PLANT #GR126

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

### GARDEN HUCKLEBERRY #GR103

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

### GIANT CAPE GOOSEBERRY (GIANT HUSK TOMATO) #GR108

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

### GROUND CHERRY (STRAWBERRY HUSK TOMATO) #GR101

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

### JALTOMATO #GR111

*(Jaltomata sp.)* Used in Mexican cuisine, Jaltomatos are native to Central and South America. The one we offer has pea-sized purple berries that have a tart flavor. Only completely ripe fruit are to be eaten, as **green berries and the rest of the plant may be poisonous.** Fruits must be cooked and sweetened to obtain flavor. Used in relishes and jellies. Attractive plants are very prolific. Pkt \$2.50

### LITCHI TOMATO OR MORELLE DE BALBIS #GR112

*(S. sisymbriifolium)* This was a favorite with customers who saw and sampled it in front of our store one summer. Large plants grow to 5', and are covered with thorns; sweet red fruit and large white flowers. Lovely to look at, but be careful with the thorns! We enjoyed the fruit all summer right from the plant. They're about the size of a cherry and taste like a cherry crossed with a tomato. A very pretty and attractive plant that originated in South

America, but has been naturalized in many countries. Start plants as you would a tomato. Pkt (10 seeds) \$3.00

### NARANJILLA #GR104

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

### ORANGE MASTER POMEGRANATE #GR113

Here is an extra-dwarf pomegranate that's perfect for containers. Early-flowering plants are good for bonsai. Small, ornamental fruit. Will take light frosts, but should be grown indoors in cool climates. Pkt (10 seeds) \$5.00

### PEPINO MELON #GR117

*(Solanum muricatum)* This eggplant relative produces fruit that are the size of a large goose egg with a cream-colored rind that usually has beautiful purple stripes. It has a sweet, mild flesh that is somewhat melon-like. Used fresh in salads or cooked. Beautiful, glossy ornamental plants require a very long season and are grown like eggplants. This fun plant can be grown indoors. Pepinos are popular in New Zealand and have just recently started to become common in US markets. This plant is native to the Andes Mountain region. Pkt (10 seeds) \$3.00

### PINK BANANA #GR124

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

### RED WONDER WILD STRAWBERRY #GR110

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

### STRAWBERRY SPINACH #GR107

*(Chenopodium capitatum)* An old-fashioned plant that dates to 1600 in Europe. This curious plant produces greens that are picked and cooked like spinach, but it also produces attractive, red berries that are bland in flavor. These add a nice touch to fruit salads. Easy-to-grow plants are similar to "Lamb's Quarters", a wild relative. Found in a monastery garden. Pkt \$2.50

### TAMARILLO OR TREE TOMATO #GR118

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

### WHITE SOUL ALPINE STRAWBERRY #GR129 *New!*

*(Fragaria vesca)* An improved form of species Alpine Strawberry, White Soul reaches only to about 6 inches in height, yields small white to cream colored, aromatic fruits over a very long season. Pkt (75 seeds) \$2.50

*He that tilleth his land  
shall be satisfied with bread."*

—PROVERBS 12:11

*Litchi Tomato*



*Chinese Lantern Gigante*



*Pepino*



*Pink Banana*



*Banana Passion Fruit*



*Jaltomato*



**WONDERBERRY #GR105**

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

**YELLOW WONDER WILD STRAWBERRY #GR122**

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



White Soul Strawberry



Wonderberry

*“True Christians  
do not know vengeance.  
They are the children of peace.  
Their hearts overflow with peace.  
Their mouths speak peace, and  
they walk in the way of peace.”*  
—MENNO SIMONS

*“If you’ve never experienced the  
joy of accomplishing more than  
you can imagine, plant a garden”*  
—ROBERT BRAULT



Red Wonder Wild Strawberry



Strawberry Spinach

**Ground Cherry  
Crisp**

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

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

**TOPPING:**

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

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

**Enjoy this Native American Fruit!**

Ground Cherry (Strawberry Husk Tomato)



# GOURDS

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

## **BALI SUGAR TROUGH #GD127**

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

## **BIG APPLE #GD115**

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

## **BIRDHOUSE GOURD #GD108**

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

## **BULE GOURD #GD116**

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

## **BUSHEL BASKET #GD111**

Huge, round gourds, up to 24" across, can be used for all kinds

of art work and as storage containers. Night flowering plants attract huge moths; very long vines. Fruit has a thick, hard shell. A best seller! Pkt \$4.00

## **DIPPER GOURD #GD117**

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

## **GAKHAA #GD124**

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

## **JAPANESE NEST EGG GOURD #GD104**

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

## **LONG HANDLED DIPPER MIX #GD126**

A fun blend of many shapes and sizes, but most all of them have the very-long handle of the true long-handled types. Full of surprises, making it great for kids. Pkt \$2.00

## **MAYO BULE #GD128 *New!***

A favorite here, the pear-shaped, 1' long gourds are covered with large "warts," even when small. The mature fruits have very hard shells and make great containers. Productive vines are beautifully loaded with fruit. Collected in Sonora, Mexico. Rare and hard to find. Pkt (10 seeds) \$2.50

## **NIGERIAN SAYBO #GD123**

A rare, large bottle gourd from Nigeria. Elongated to 18" with a bulbous neck and base. Great for crafts and bottle making. Pkt (12 seeds) \$3.00

## **ORANGE GOURD #GD105**

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

## **PERU SUGAR BOWL #GD129**

120 days. Oblate to flattened tear-drop shaped gourds are produced in abundance on the vigorous vines. Fruits are about 5-6 inches wide and 4-5 inches long, Typical of the type used in the Huanta area of Peru, where renowned decorated gourds have been produced for centuries. Pkt (15 seeds) \$3.00

## **SMALL SPOON #GD109**

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

## **SMALL WARTED MIX #GD110**

(*C. pepo*) A mix of warty small types that come in many shapes and colors. An excellent mix for market growers. Pkt \$2.00

## **SPECKLED SWAN #GD103**

Thick, dipper-shaped fruit that resemble swans with their necks curved; great for crafts. These large gourds have speckles when green. Unique. Pkt \$2.50 or 1 oz \$7.50

## **TENNESSEE DANCING OR SPINNING GOURDS #GD101**

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



*Gakhaa Gourd*

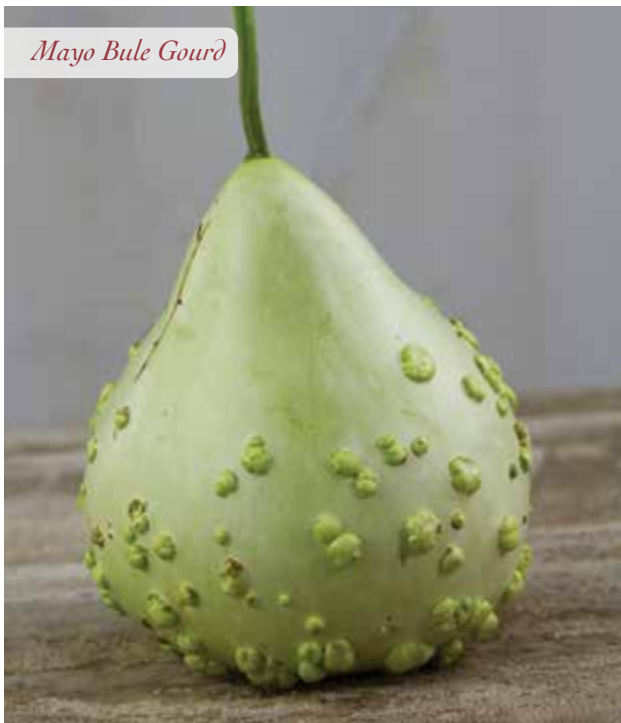


*Bule Gourd*



*Small Spoon Gourd*

Mayo Bule Gourd



Tennessee Dancing or Spinning Gourd



Sweet Honey Sponge Gourd



## EDIBLE GOURDS

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

### SERPENTE DI SICILIA #ED102

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

### THAI BOTTLE #ED101

Delicious and easy to grow, bottle-shaped gourds are great picked small, 4-6 inches and stir-fried, curried, boiled and in soup. They are used much like common zucchini. These are very easy to grow and have good disease resistance. The seeds can be used to make a vegetable curd, similar to soybean tofu. Pkt (15 seeds) \$2.50

### TAMBULI #ED105 *New!*

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

## LUFFA GOURD

(AKA ANGLED, VINING OKRA OR SPONGE GOURD)

### DISHCLOTH or LUFFA #AG103

(*Luffa aegyptiaca*) Burpee's 1888 catalogue said, "A natural dishcloth, and a most admirable one. Many ladies prefer this dishcloth. The fruit grow about 2', and the vine is very ornamental, producing clusters of yellow blossoms, in pleasing contrast with the silvery-shaded, dark green foliage. In the North this variety requires starting in a hotbed. The dried interiors of these gourds have already

become an article of commerce; grown in Florida, they are sold by Philadelphia and NY druggists." Pkt \$2.00

### BONANZA 141 #AG108

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

### SWEET HONEY SPONGE GOURD #AG107

A delicious, smooth-fruited version of this great crop, sometimes called "vining okra" or luffa gourd. This variety produces huge fruit that are best picked under 10" long; great fried, in soups or baked. Very easy to grow and tastes somewhat like a cross between squash and okra. It produces best in late summer when other crops are starting to slow down in production. Beautiful vines and flowers. Pkt (15 seeds) \$3.00

## GRAINS & COVER CROPS

### AUSTRIAN WINTER PEA #GS101

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

### BLACK SEEDED SESAME #GS124

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

### BUCKWHEAT #GS104

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



**CAMELINA OR FALSE FLAX #GS131**

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

**CHUFFA #GS108**

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

**FLAX #GS113**

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

**HAIRY VETCH #GS105**

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

**MILLET, GERMAN FOXTAIL #GS107**

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

**QUINOA, CHERRY VANILLA #GS133 New!**

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

**RAPE, DWARF ESSEX #GS102**

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

**RICE CAROLINA GOLD #GS126**

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

**SESAME, LIGHT SEEDED #GS106**

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

**SHALLU OR EGYPTIAN WHEAT #GS103**

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

**VARIEGATED CAT GRASS #GS100 New!**

Barley (*Hordeum Vulgare*). Cats love a number of different grasses when they’re in the mood for such things, but our barley is variegated in green and white stripes so it’s a treat for the eye as well! A dish of grass for your feline companion can save a lot of wear and tear on your houseplants, and is much healthier for your cat as well. Pkt (275 seeds) \$3.00



*Variegated Cat Grass*



*Black Seeded Sesame, Flowering*

*“The federal government has sponsored research that has produced a tomato that is perfect in every respect, except that you can’t eat it. We should make every effort to make sure this disease, often referred to as ‘progress’, doesn’t spread.”*

—ANDY ROONEY

*Chinese Pak Choy*



## ORIENTAL GREENS

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

### **CANTON BOK #OR124**

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

### **CHINESE MUSTARD #OR134**

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

### **CHINESE PAK CHOY #OR106**

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

### **CHING CHANG BOK CHOY #OR127**

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

### **GREEN LEAF GAILAN—CHINESE KALE #OR133**

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

### **EXTRA DWARF PAK CHOY #OR130**

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

### **JAPANESE GIANT RED MUSTARD #OR107**

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

### **JIU TOU NIAO MUSTARD #OR120**

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

### **KOMATSUMA TENDERGREEN #OR102**

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

### **LARGE LEAF TONG HO #OR131**

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

*Mizuna Lime Streaks and Red Streaks*



**MICHIHLI CABBAGE #OR108**

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

**MIZUNA #OR101**

(*B. rapa*) A delicious Japanese green; cook like spinach. Vigorous plant produces many thin stalks; very mild and tasty, early. Highly used in salad mixes. Pkt \$1.75 or 1 oz \$3.50

**MIZUNA LIME STREAKS****#OR135 New!**

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

**MIZUNA RED STREAKS****#OR136 New!**

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

**SHANGHAI GREEN CHOY****#OR126**

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

**TAINONG EMPEROR HEADING MUSTARD #OR128**

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

**TATSOI #OR103**

(*B. rapa*) Superb mild flavor, a must for stir-frying and salads. Beautiful, small rosette heads; very popular at Asian markets. Plant after last frost to help prevent bolting. Pkt \$1.75 or 1 oz \$3.00

*"In the current era of climate chaos and deteriorating public health, seed freedom and seed biodiversity are literally matters of life or death."*

—RONNIE CUMMINS



*Extra Dwarf Pak Choy*



*Mizuna*



*Large Leaf Tong Ho*

# BOK CHOY Steam Buns

YIELDS 16 BUNS!

**Steam Bun Dough**

3 c all purpose flour  
1 c plain almond milk, room temp.  
½ c lukewarm water  
1 T agave syrup  
2 ¼ t. active dry yeast  
¼ t. salt  
Parchment paper squares

**Steam Bun Filling**

6 large cloves garlic, minced  
6 c sliced oyster mushrooms  
2 small shallots, chopped  
3 T olive oil  
2 baby bok choy, washed and chopped  
1-2 T. sweet chili sauce (more or less depending on personal taste)  
1 T. soy sauce  
Thai Basil (to taste)

**Preparing the dough:**

Mix yeast, honey and water. Let sit 10 minutes or until frothy.

In a separate bowl combine salt and flour. Add flour to yeast mixture and stir in milk. Knead until dough is no longer sticky (you may need to add a small amount of flour while kneading) and place in an oiled bowl.

Cover bowl with a tea towel and let rise in a warm area for about 45 minutes or until doubled.

**Preparing the filling:**

Coarsely mince garlic and shallots. Saute in olive oil on medium heat until lightly browned. Add mushrooms and bok choy and saute.

Season with chili sauce and soy sauce. Add Thai Basil as you remove the skillet from the burner.

**Making steam buns:**

Divide dough into approximately 16 balls. Roll out into flattened circles and place 1-2 table-spoons filling in center. Accordion pleat the circumference of the dough as you gather it above the filling, pinch just below the gathers and twist.

Spray a small amount of cooking oil in the center of each parchment square and place your steam bun in the center. This prevents its sticking in your steamer.

Form all steam buns and steam in the order you made them. Steam in a steamer for 10 minutes. Serve warm with sweet chili sauce.



*Red Orach*

## OTHER GREENS

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

### **ARUGULA #OG106**

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

### **ARUGULA PRONTO #OG121 New!**

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

### **BLACK MUSTARD #OG118**

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

### **CORN SALAD, DUTCH #OG104**

(*Valerianella sp.*) This old-time favorite has a mild, nutty flavor. Tender leaves are excellent in salads or cooked. Pkt \$1.25 or 1 oz \$2.00

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

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

### **GARDEN CRESS #OG101**

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

### **MINER'S LETTUCE #OG119**

(*Claytonia perfoliata*) This West Coast native appears abundantly there in the early spring. Succulent, mild-tasting leaves are not unlike spinach in texture, and saved many Gold Rush miners from



*Japanese Giant Red Mustard*

scurvy. Enjoy it in salads or lightly steamed. Also makes a charming ground cover in the spring garden. Also known as Winter Purslane. Pkt \$2.50

**MUSTARD GREENS, SOUTHERN GIANT CURLED #OG110**

(*B. juncea*) Large, upright plants with crumpled leaves that have a delicious mustard taste; slow to bolt, easy to grow. An old heirloom from the Southern US; makes a mighty swell mess of greens. Pkt \$1.75 or 1 oz \$2.50

**PEPPER CRESS #OG113**

(*Lepidium sativum*) Spicy, peppery taste, similar to water cress in flavor; ready for snacking in just 2 weeks. Can be grown on a windowsill; perfect in salads. Pkt \$1.50 or 1 oz \$2.50

**RED ORACH #OG103**

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

**SALAD BURNET #OG105**

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

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

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

**WILD ROCKET ARUGULA #OG107**

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

**WRINKLED CRINKLED CRESS #OG111**

(*Lepidium sativum*) A very crinkled and ruffled garden cress, attractive for salads and popular with chefs; quite flavorful. Pkt \$1.50 or 1 oz \$2.50

# "CHEF'S CHOICE" SALAD BLENDS

Large packets contain 1,000 seeds.

**ROCKY TOP LETTUCE SALAD #SB103**

**-OUR BEST SELLING SEED!-**

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

**EUROPEAN MESCLUN SALAD #SB101**

Grow this mix of greens for one of the tastiest salads ever! Flavors range from sweet-mild to sour-hot-tangy, and colors come in red, purple, yellow, and green. Colorful lettuce, radicchio, arugula, endive, orach, mizuna, kale, mustard, corn salad, and more. A favorite with market growers. Pkt \$3.00 or 1 oz \$4.75

**RED WING LETTUCE MIX #SB105**

"The All Red Formula Mix." At last a lettuce mix that contains a wide range of the best brilliant red (and red-splashed) specialty types! Our growers love this beautiful mix and so do the chefs. Pkt \$3.00 or 1 oz \$4.75

**SIAMESE DRAGON STIR-FRY MIX #SB106**

All the best Asian greens for stir-frying and steaming. A mix of many of the greens that I have enjoyed in Thailand. The rich flavor of these greens is incredible when lightly cooked and seasoned with garlic and Thai peppers. This formula mix is perfect for market growers. Also pick the greens in the "baby stage" for a tangy salad mix. We have been getting great comments from market growers about this mix. Pkt \$3.00 or 1 oz \$4.75



Wild Rocket Arugula

Arugula



Salad Burnet



Miner's Lettuce

# KOHLRABI

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

## **EARLY WHITE VIENNA #KL102**

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

## **EARLY PURPLE VIENNA #KL101**

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

## **SUPERSCHMELZ OR GIANT WHITE #KL103**

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

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

-VANDANA SHIVA



*Early White Vienna*

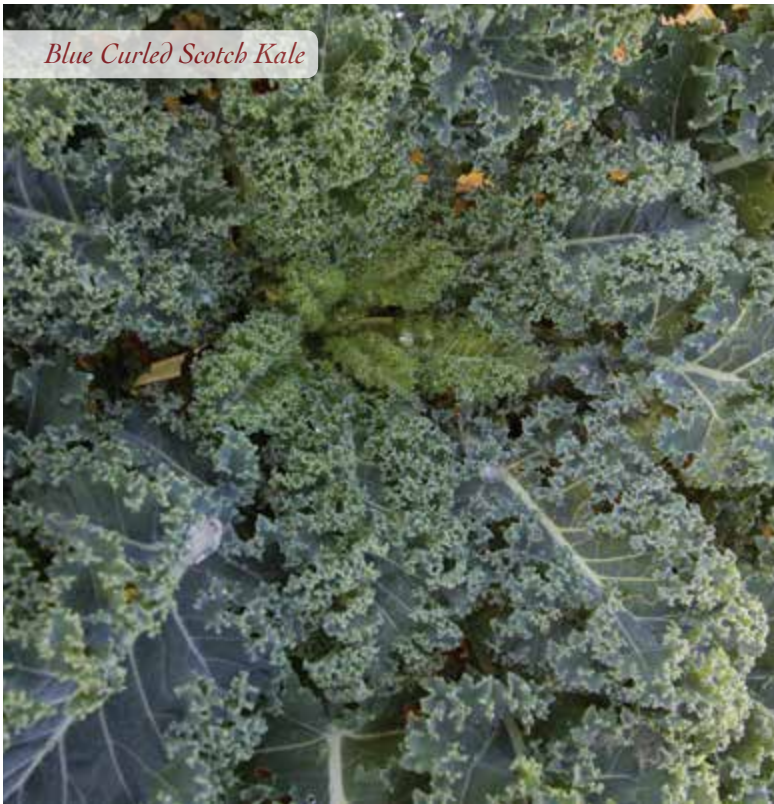


*Superschmelz or Giant White*



*Early Purple Vienna*

*Blue Curled Scotch Kale*



*Bulgarian Giant Leek*



## KALE & COLLARDS

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

### **BLUE CURLED SCOTCH #KA101**

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

### **DWARF SIBERIAN #KA102**

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

### **GEORGIA SOUTHERN (CREOLE) #OG109 New!**

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

### **MARROW STEM KALE #KA106 New!**

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

### **FORAGE KALE PROTEOR #KA105 New!**

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

### **MORRIS HEADING COLLARDS #OG112 New!**

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

### **ORNAMENTAL FRINGED MIX #KA104**

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

### **RUSSIAN RED or RAGGED JACK #KA103**

50 days. Very tender and mild, a pre-1885 heirloom variety. Oak-type leaves have a red tinge, and stems are a purplish-red. One of our favorite kales. Great flavor. Pkt \$2.50 or 1 oz \$4.00

### **TRONCHUDA KALE #KA107 New!**

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

### **VATES COLLARDS #OG108**

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

## LEEK

**(*Allium ampeloprasum*)** 400 seeds per pkt.

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

### **AUTUMN GIANT #LK106**

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

### **BLEU DE SOLAISE #LK105**

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

### **BULGARIAN GIANT #LK103**

A long thin leek of the best quality; light green leaves. Fine autumn variety that is popular in Europe. Pkt \$2.00 or 1 oz \$5.00

### **CARENTAN #LK101**

Long, thick (2" across), vigorous, and fast growing; delicate, deliciously mild flavor; great fresh or cooked. The Carentan leek was mentioned by Vilmorin in 1885. An old European favorite that is becoming rare. Very adaptable and yields are good. Pkt \$2.00 or 1 oz \$6.00

### **GIANT MUSSELBURGH #LK102**

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

# LETTUCE

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

## **AMISH DEER TONGUE #LT125**

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

## **AUSTRALIAN YELLOW #LT152 New!**

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

## **BIG BOSTON (Laitue Lorthoïse) #LT106**

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

## **BLONDE DU CAZARD #LT135**

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

## **BRONZE BEAUTY #LT149 New!**

40-50 days, leaf-type. Also known as Bronze Arrowhead. All-America Award winner for 1947, the year it was

introduced by Germania Seed Company. Super-sweet leaves are blushed with medium bronze, mainly around the wavy leaf margins. Heat tolerant and slow to bolt. Spectacular and flavorful! Pkt \$2.25

## **BRUNE D'HIVER #LT139**

Compact, hardy, French butterhead-type lettuce that was introduced in 1855. Crunchy green leaves are blushed in reddish-brown color. Plants require little space when growing and are perfect for fall plantings. Hard to find in America. Pkt \$2.00 or 1 oz \$12.00

## **CELTUCE #LT147**

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

## **CHADWICK'S RODAN #LT137**

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

## **CI MMARON #LT122**

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

## **CRACOVIEWSIS #LT136**

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

## **CRISP MINT #LT150 New!**

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

## **DE MORGES BRAUN #LT145**

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

## **DE PIERRE BENITE #LT141**

A popular European crisphead lettuce with large, pale green, curled leaves; it is still grown commercially, although it is believed to pre-date 1885. Pkt \$1.75

## **FLAME #LT113**

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

## **FORELLENSCHLUSS #LT104**

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

## **GENTILINA #LT130**

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

## **GRANDPA ADMIRE'S #LT151 New!**

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

## **HENDERSON'S BLACK-SEEDED SIMPSON #LT108**

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

Celtuce







*Cimmaron*



*Forellenschluss*



*Lollo Rossa*



*Amish Deer Tongue*



*Bronze Beauty*



*Black Seeded Simpson*

**LAU'S POINTED LEAF #LT133 New!**

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

**ICEBERG #LT110**

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

**LITTLE GEM #LT116**

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

**LOLLO BIONDA #LT143**

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

**LOLLO ROSSA #LT127**

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

**MAY QUEEN #LT118**

60 days. Early-maturing butterhead lettuce for the earliest spring plantings. Pale green heads are tinged with red, and the sweet, pale yellow hearts have a pink blush to them. A wonderful 19th-century heirloom. Pkt \$2.00 or 1 oz \$3.50

**MERVEILLE DES QUATRE SAISONS #LT107**

48 days. A pre-1885 French heirloom; crisp and tender. The fine-flavored leaves have a reddish color. It is becoming popular again. Pkt \$2.00 or 1/4 lb \$7.00

**MIGNONETTE BRONZE #LT111**

60 days. Excellent for hot and tropical weather, slow to bolt; frilled leaves, bronze-green heads. A superb type for the hot parts of the country. This heirloom was introduced in 1898. Pkt \$2.00 or 1/4 lb \$8.00

**OAK LEAF #LT109**

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

**OUTREDEGEUS #LT148**

Quite possibly the reddest lettuce variety known! Harvest

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

**PARRIS ISLAND COS #LT101**

70 days. A tasty romaine-type. Uniform heads are pale cream-green inside, and the outside is dark green. Developed around 1949; named after Parris Island, off the East coast. Pkt \$1.50 or 1 oz \$2.50

**PETITE ROUGE #LT119**

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

**RED ROMAINE #LT115**

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

**ROUGE D'HIVER #LT105**

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

**ROUGE GRENOBLOISE #LT129**

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

**RUBIN #LT123**

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

**SUNSET #LT112**

60 days. Super deep, beautiful red! A great variety for home and market growers alike. An excellent leaf-type that was the AAS winner in 1987, but has since become rare. Pkt \$2.00

**TANGO #LT117**

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

**TOM THUMB #LT102**

60 days. An heirloom lettuce that dates to the 1850's. It makes small cabbage-like green heads, only 3"-4" across. Very tasty, a winner for classy markets! Pkt \$1.50 or 1 oz \$2.50

# MELON

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

**AFGHAN HONEYDEW #OML120**

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

**APPLE MELON #OML135 New!**

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

**ASHKAHABAD #OML131**

80 days. A honeydew type that holds well after picking. The smooth skin is golden, the crisp flesh is green and has a rich, sweet flavor. A heavy producer of 8-10 lb fruits. Named for a city in Turkmenistan, in Central Asia, which is noted for its incredible diversity of indigenous melon types. Pkt (10 seeds) \$2.75

**AMARILLO ORO #ML101**

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

**ANANAS #AML102**

100 days. Sweet and juicy white flesh. A rare white muskmelon; fruit are around 5 lbs. An old 1800's heirloom. Pkt \$2.50 or 1/4 lb \$8.00

**ANANAS D'AMERIQUE A CHAIR VERT #AML110**

Fragrant, incredibly delicious flesh that keeps getting rave reviews from our customers and a is favorite of our staff. This historic heirloom was grown by Thomas Jefferson in 1794. It was offered commercially in the USA in 1824, and it was illustrated in color in France in 1854 in the Vilmorin Album. This wonderful variety has become very rare. The fruit have netted skin and light green flesh that is firm, sweet, and highly perfumed. Productive plants can be trained up a trellis. Pkt \$3.00 or 1/4 lb \$14.00

**BANANA #AML113**

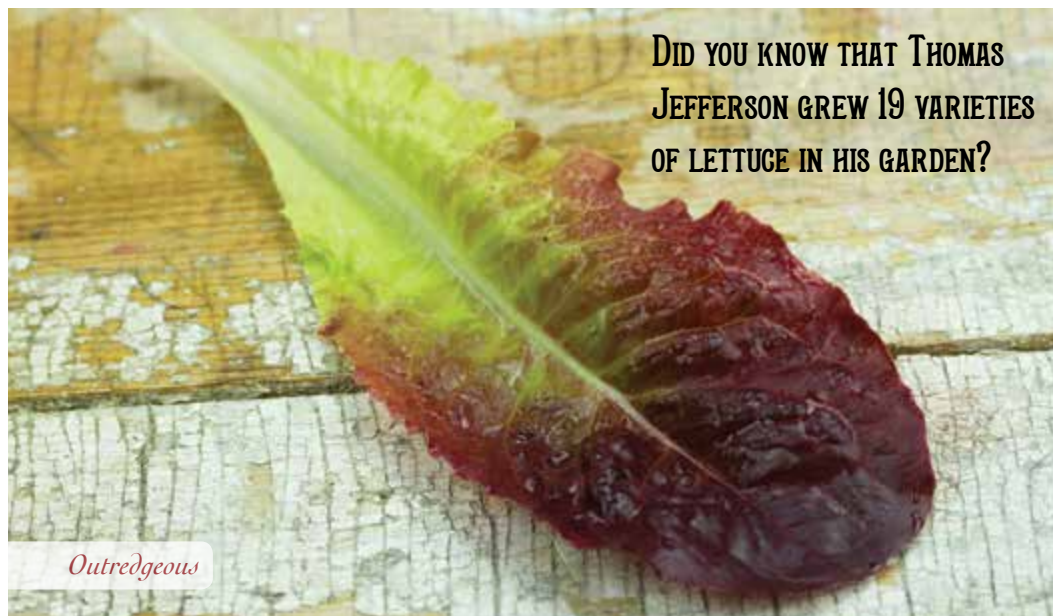
90 days. Banana-shaped fruit; smooth, yellow skin; and sweet, spicy, salmon-colored flesh. 16"-24" long, 5-8 lbs. It was listed in 1885 by J. H. Gregory's Catalogue, which said, "When ripe it reminds one of a large, overgrown banana... It smells like one, having a remarkably powerful and delicious fragrance." This is one of my all-time favorites, being very sweet and great for specialty markets. Pkt \$2.50 or 1 oz \$8.00

**BARESE #ML128 New!**

Botanically a melon, like the Armenian cucumber, but with a completely different appearance: oblong smooth, spring green fruits have a downy surface. Sweet, mild flavor, never bitter, burpless. This delicious heirloom originated in Bari, Italy. Pkt \$2.25

*"He that does good for good's sake seeks neither paradise nor reward, but he is sure of both in the end."*

—WILLIAM PENN



**DID YOU KNOW THAT THOMAS  
JEFFERSON GREW 19 VARIETIES  
OF LETTUCE IN HIS GARDEN?**

*Outredgeous*

SASHA AND THE "GAUCHO" MELON



*Golden Crispy*



*Crane*



**BIDWELL CASABA #AML147**

95 days. This melon was grown by General John Bidwell, who received his seed stock from the USDA in 1869. He was a soldier in the Civil War and also became a US senator. He grew this melon in Chico, California. It produces massive fruits that weigh about 16 lbs each and are football-shaped. The orange flesh is sweet and creamy. Dr. Amy Goldman says "tastes like heavenly orange sherbet," in her book *Melons for the Passionate Grower*. Pkt \$2.75

**BOULE D'OR #ML106**

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

**BURRELL'S JUMBO #AML127**

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

**CASABA—GOLDEN BEAUTY #OML113**

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

**CAVAILLON ESPAGNOL #ML122 *New!***

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

**CHARENTAIS #ML114**

85 days. A famous superb heirloom French melon—super sweet and very fragrant. Light grey-green skin, smooth round

2-to 3-lb fruit, bright orange flesh. These are top sellers at high-dollar markets. This was my favorite melon in 2003. I just love the sweet flesh that is so firm. Pkt \$2.50 *or 1 oz \$7.00*

**COBAN ORANGE FLESH #AML146**

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

**COLLECTIVE FARM WOMAN #OML110**

80-85 days. This heirloom from Ukraine was collected in 1993 by Seed Savers Exchange. Very popular on the peninsula of Krim in the Black Sea. Melons ripen to a yellowish gold, and the white flesh has a very high sugar content; a favorite among heirloom gardeners and market growers alike. Ripens early, even in Russia, and tolerates comparatively cool summers—known to do well in Canada. Pkt \$2.50

**CRANE #AML130**

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

**CRENSHAW #AML107**

105 days. Large melons with wonderful, sweet flavor! A family favorite; grows best in warm, dry climates. Fruit are oval-shaped and green-yellow; salmon pink flesh. Good yields of delicious melons. Pkt \$2.00 *or 1 oz \$3.00*

**CRENSHAW BLANCO #AML128**

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

**D'ALGER #ML103**

Another colorful ancient French Cantaloupe (possibly from Africa); it is definitely one of the oldest. Ribbed fruit

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

**DELICE DE LA TABLE #ML118**

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

**DELICIOUS 51 #AML108**

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

**DIDONA #OML130 *New!***

Netted skin conceals crystalline white flesh within. Very sweet and juicy. Grown from seed we received from the former Soviet Union. Pkt \$2.00

**EARLY HANOVER #AML132**

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

**EARLY SILVER LINE #OML116**

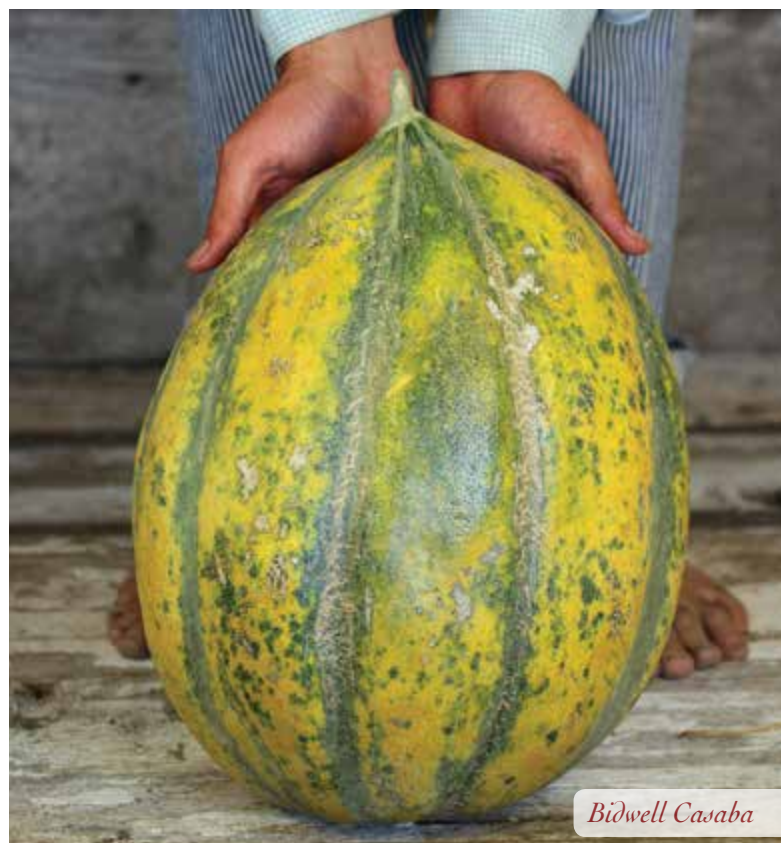
75 days. Beautiful, oval, yellow fruit have lovely silver stripes and weigh 1-2 lbs. The white flesh is very crisp and sweet. This is a Korean type that was introduced by Burpee's and is one of the best. This one is a must for melon enthusiasts and specialty growers alike. Very productive and quite early, a good choice for the North and fun for kids to grow. Pkt \$2.50

**EDENS GEM (ROCKY FORD GREEN-FLESHED) #AML109**

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



*Ananas d'Amerique a Chair Vert*



*Bidwell Casaba*

**EDISTO 47 #AML106**

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

**EMERALD GEM #AML120**

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

**ESCONDIDO GOLD #AML158**

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

**FORDHOOK GEM #AML161 *New!***

One of the all-time, absolute finest-ever green-fleshed muskmelons, often with a thin line or zone of salmon. Introduced in 1967, preserved by Seed Savers Exchange and Amy Goldman. Originated from a cross between Netted Gem (released 1881) and Extra Early Knight (1908). Round to oblong silvery-netted fruits run 2-3 pounds are very sweet. Pkt \$3.00

**GIANT KATSURA #OML138 *New!***

Known in Japan as Ushiro Uri, this melon is definitely a pickling type. The medium-green fruits reach 14" in length, 4-5" in diameter. They are esteemed for stuffing, stir-frying, and eating raw as well as for the traditional salt-pressed pickles. Very vining plants. Pkt (15 seeds) \$2.50

**GAÚCHO #AML143**

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

**GOLDEN JENNY #AML133**

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

**GOLDEN CRISPY #OML133**

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

**GOLDEN SWEET #OML101 *New!***

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

**GREEN MACHINE #AML134**

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

**GREEN NUTMEG #AML114**

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

**HALE'S BEST 45 #AML101**

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

*Delice de la Table**Boule d'Or*

*Casaba Golden Beauty*



*Golden Jenny*



**HEALY'S PRIDE #AML153**

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

**HEARTS OF GOLD (HOODOO) #AML115**

85 days. An orange-fleshed muskmelon dating back to around 1890. Quality 2 to 3-lb netted fruit, with firm, sweet, tasty flesh. One of the first "modern type" melons, it was once very popular. Pkt \$2.50

**HERO OF LOCKINGE #ML120 *New!***

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

**HONEYDEW - ORANGE FLESH #AML104**

98 days. Light green, smooth skin; orange flesh. An orange-fleshed version of the regular Honeydew; tasty. Pkt \$2.50 or 1 oz \$3.75

**HONEYDEW - TAM DEW #AML103**

100 days. Beautiful, ivory-green fruit, deep green; very sweet flesh, with classic Honeydew flavor! A superb variety. Pkt \$2.50 or 1/4 lb \$8.00

**HONEY ROCK #AML105**

80 days. An early heirloom melon; 3-4 lbs. Thick, sweet, firm deep salmon-colored flesh; good yields of quality fruit. An AAS winner for 1933. Good size for an early melon. Pkt \$1.75 or 1/4 lb \$8.00

**INDIAN CREAM COBRA #OML134**

Here's a really unusual variety from Australia, with a distinctive flavor and aroma. The elongated fruits are smooth-skinned; the skin splits and peels back when the fruits are fully ripe. Some say this resembles a Cobra's hood! The flesh is pinkish and unusually dry, and is often used to flavor homemade ice cream Down Under. Pkt \$3.50

**IROQUOIS #AML125**

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

**JENNY LIND #AML117**

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

**KANSAS #AML123**

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

**KAZAKH OML103**

At last, we once again have a supply of this hard-to-find mini-melon that has a high sugar content and is finely flavored. The one- to two-pound green fruits turn golden when ripe. This variety is early, resistant to drought, and a good climber, making it a great choice for many. An ancient type of melon from central Asia, collected in Kazakhstan, and once offered by the Gurney Seed Company, of Yankton, South Dakota. Pkt \$3.00

*Noir des Carmes**Indian Cream Cobra**Charentais*



**MANGO MELON OR VINE PEACH #OML115**

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

**MELON DE LUNEVILLE #ML123**

85 days. Historic old French melon from the charming town of Luneville. Fruits are round to oval or occasionally oblate, lightly ribbed, and weigh in at 1.5 to 4 pounds. Skin is sometimes slightly netted and comes in varying combinations of light to dark green, in unusual patterns. The orange flesh is sweet and juicy. Reputed cold tolerance makes this a melon to try in cooler climates. Pkt (15 seeds) \$2.75

**METKI DARK GREEN SERPENT MELON (ARMENIAN) #OML104**

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

**METKI WHITE SERPENT MELON #OML106**

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

**MINNESOTA MIDGET #AML140**

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

**MISSOURI GOLD #AML150**

A very old heirloom from Southern Missouri, which has been in one Missouri family since Civil War times. This variety was given to an Illinois seed corn grower in the 1970s, who has preserved it ever since. This is a very rare variety, with 2-3 lb fruit, sweet, orange flesh and good yields. A real old-time hillbilly variety that we are very pleased to offer. Pkt \$3.00

**MOTHER MARY'S PIE MELON #AML162 *New!***

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

**NEW MELON #OML139 *New!***

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

**NOIR DES CARMES #ML109**

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

*Zatta**Minnesota Midget**Schoons Hardshell*

**OBUS OR KROUMIR #ML111**

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

**OKA MELON (BIZARD ISLAND STRAIN) #AML154**

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

**OLD GREEK #ML124**

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

**OLD TIME TENNESSEE #AML142**

An old favorite of mine. Produces huge, oblong melons that weigh 12-14 lbs and have a deeply creased rind. Their orange flesh is superior, being loaded with unique fruity undertones and a sweetness not often found in modern melons. High sugar content. Fragile melons are not good keepers but are winners with gourmet foodies. This old Tennessee heirloom was almost lost to modern gardens. Pkt \$3.00

**ORAN'S MELON #AML136**

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

**ORLINABEL #ML121**

Rare, Charantais-type melon having green flesh and attractive yellow tracery on the skin. The slightly elongated fruits are very sweet, reaching 2-3 pounds, and the vines are very productive. Apparently selected in 1973 and reputed to carry some fusarium wilt tolerance. Pkt \$3.00

**PEAR #AML145**

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

**PETIT GRIS DE RENNES #ML104**

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

**PIEL DE SAPO (TOAD SKIN) #ML113**

110 days. Oval, 8"-long fruit, and skin that's mottled green and yellow, somewhat like a toad's skin. Sweet, white flesh has a very good taste; one of the earlier maturing winter melons, but still rather late. Very rare; from Spain. Pkt \$2.50 or 1 oz \$6.50

**PLANTER'S JUMBO #AML126**

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

*Thai Golden Round**Prescott Fond Blanc**Plum Granny*

# Melon Pie

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

## CRUST:

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

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

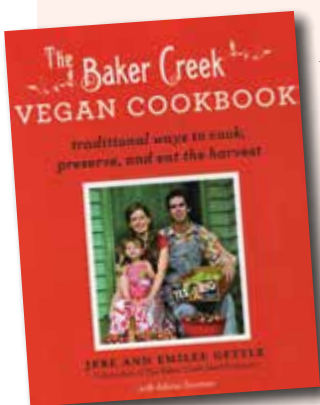
## FILLING:

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

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

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

**Enjoy this treat from the past!**



*Buy the Baker Creek Vegan Cookbook, just released by Hyperion! See our book section on page 200 for details.*

*Mother Mary's Pie Melon*



*Tigger*



**DAVID LEROY KAISER  
EATING THE DELICIOUS  
“PEAR” MELON!**



**PLUM GRANNY or QUEEN ANNE'S POCKET #OML114**

75 days. Beautiful, ornamental fruit are yellow with deep orange stripes and only 2"-3" long! They are grown for their wonderful fragrance! These melons were very popular in Victorian gardens and have been our most requested melon. Bland flavor. Pkt \$2.50

**PRESCOTT FOND BLANC #ML102**

70 days. The most unique and beautiful French melon we sell! The fruit is 4-9 lbs, very flattened and ribbed, with warts and bumps. Melons have grey-green skin turning straw color; flesh is salmon-orange. Once one of the best-known melons, it was mentioned in the 1860's, but it likely is much older. The flavor is very rich if picked at perfection, and the fragrance is heavenly. This is a favorite melon of mine, almost unheard of in this country. Pkt \$2.50 or 1 oz \$8.50

**RAMPICANTE ZUCCHERINO #ML126**

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

**RICH SWEETNESS 132 #OML126**

Incredible little melons from the former Soviet Union. The fruit are a beautiful red, striped with golden yellow and weigh only about 1/4 lb! The flesh is pure white and quite sweet. These have a very refreshing taste and are very fragrant. They are perfect for single servings. These little melons are so much fun and great for children's gardens. The vines are very productive and produced all season long. One of the best new varieties we've discovered in the last few years. Try a few of these delicious little melons in your home or market garden. Pkt (15 seeds) \$3.00

**RIDDLE #OML127**

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

**RUGOSO DI COSENZA #ML108**

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

**SAKATA'S SWEET #OML102**

85 days. A favorite Asian variety of Dr. Amy Goldman, author of *Melons for the Passionate Grower*. These small 3"-4" round melons are very sweet with a high sugar content. Oriental varieties open a whole new dimension to melons as they are amazingly different. Crisp and crunchy; they have edible skins. Their small size and light, golden rind make them very attractive. This fine Japanese variety was developed by Sakata's Seed Co., of Yokohama. This is a must for marketing. They are in high demand by melon lovers and command top prices! Rare and colorful. Pkt \$2.50 or 1 oz \$10.00

**SCHOON'S HARDSHELL #AML129**

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

**SMALL PERSIAN #OML112**

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

**SWAN LAKE #OML124**

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

**SWEET PASSION #AML149**

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



*Petit Gris de Rennes*



*Ineya*



*Emerald Gem*

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

—ALBERT EINSTEIN

*Askakabad*



**TENDRAL VERDE TARDIF #ML117**

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

**THAI GOLDEN ROUND #OML121**

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

**TIGGER #OML107**

90 days. The most amazing looking melon we have grown. The fruit are vibrant yellow with brilliant fire-red, zigzag stripes (a few fruit may be solid yellow), simply beautiful! They are also the most fragrant melons we have tried, with a rich, sweet, intoxicating aroma that will fill a room. The white flesh gets sweeter in dry climates, mild tasting. Small in size, the fruits weigh up to 1 lb. The vigorous plants yield heavily, even in dry conditions. This heirloom came from an Armenian market located in a mountain valley. Pkt (15 seeds) \$2.50, or 100 seeds \$10.00

**TIP TOP #AML112**

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

**UZBEK SWEETNESS #OML132**

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

**VALENCIA WINTER MELON #ML115**

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

**VERT GRIMPANT (GREEN CLIMBING) #ML116**

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

**YELLOW CANARY #ML105**

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

**ZATTA #ML125**

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

*Melon De Luneville*



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

—LUTHER BURBANK

*Rich Sweetness 132*



*Vert Grimpant*



*Valencia Winter*



SASHA EATING A SLICE OF 'MISSOURI GOLD.'



## *Melon Sorbet*

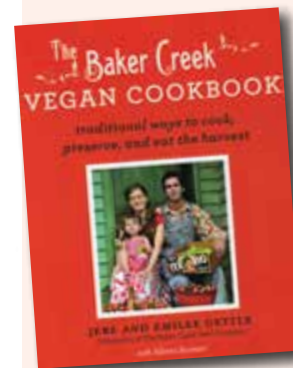
2½ cups melon, pureed  
½ cup organic, unbleached cane sugar  
¼ cup water  
2 tablespoons lime juice or lemon juice  
Zest of one lime or lemon

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

Over medium high heat, prepare a simple syrup by bringing sugar, water and zest to a light boil.

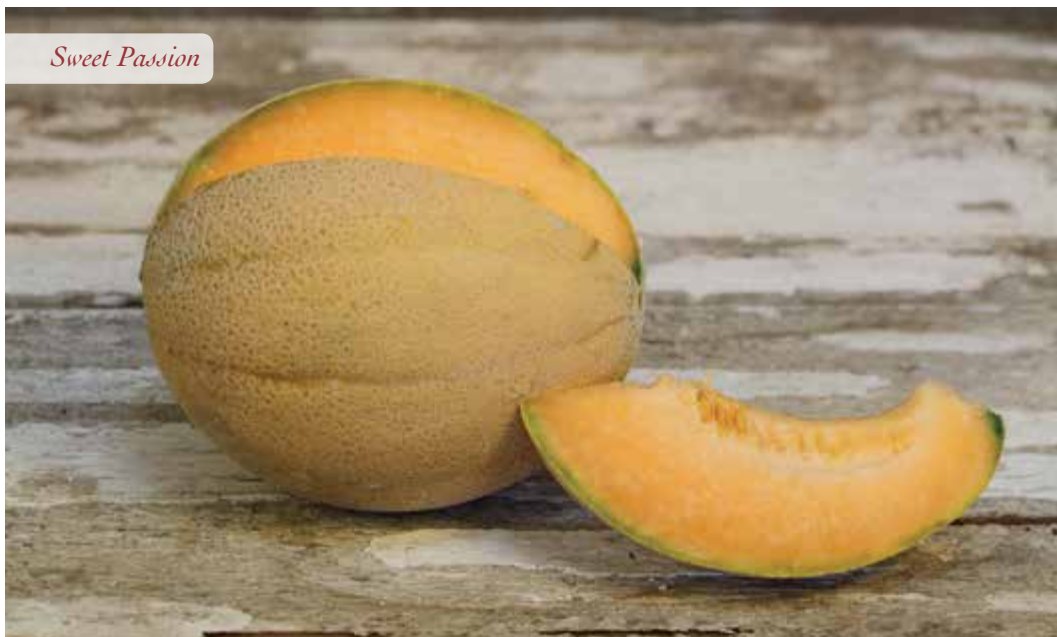
Combine puree, simple syrup and citrus juice. Allow to cool and place in the fridge until chilled.

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



*Buy the Baker Creek Vegan Cookbook, just released by Hyperion! See our book section on page 200 for details.*

*Sweet Passion*



*Rugoso di Cosenza*



*Hale's Best*



*Uzbek Sweetness*



*Sakata's Sweet*



*Afghan Honeydew*



*Schoon's Hardshell*





*Jelly Melon*



*African Wild Melons*



## JELLY MELON

**KIWANO or AFRICAN HORNED CUCUMBER #JM101**  
(*Cucumis metuliferus*) Very unusual fruit with spiny "horns." The green-yellow skin turns a bright deep orange when ready to harvest, and the pulp inside fruit resembles lime green Jell-O. The fruit has a sweet-sour, banana-lime-tropical fruit taste; good juiced and sweetened, delicious with yogurt. This fruit is showing up quite often in US markets. Native to Africa, it is hardy and easy to grow; can be grown just about anywhere you can grow melons. Beautiful vine and fruit! Tiny seed. Pkt (10 seeds) \$3.00

## AFRICAN WILD MELONS

**AFRICAN WILD MELON MIX #AWM101**  
This is a mixture of fun, attractive ornamentals, great for covering a fence or arbor. Most varieties are easy to grow and the fruits keep well, making them perfect for arrangements and craft ideas. The fruit are perfect for fall displays. From the Wilds of Africa, these are poisonous and are NOT for human consumption! The mixture may include Gherkin African Wild Melon, with its small greenish-brown fruit with pale brown stripes and alien-like spikes; Gherkin SpinyBurr with its cucumber-like vines that produce loads of fruit, possibly from the country of Angola; Gooseberry Gourd Melon with spiny little fruit that are quite pretty with dark green and light green stripes; Hedgehog Gourd Melon which is completely covered in soft spines; as well as other species. This mixture of species is sure to become popular with lovers of garden ornamentals because they are quite easy to grow and very productive. Considered poisonous; do not eat! **Poisonous.** Pkt (20 seeds) \$2.50

# CASSABANANA

## **CASSABANANA or MELOCOTON #MC101**

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



# BITTER MELON

20 seeds per pkt.

## **DELICA THORN #BM105**

This light-green variety produces fruit that have large, thorn-like projections. Very ornamental. The fruit grows to 7" and is of high quality. An early and disease-resistant variety from China. Pkt \$3.00

## **GREEN SKIN #BM108**

Produces nice-sized, 8" green-skinned fruit; attractive plants yield well. Pkt \$1.50



# SNAKE MELONS

## **LONG EX SNAKE #SM102**

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



# WAX MELONS

25 seeds per packet.

## **CANTON GIANT #WX104**

The famous giant variety that is very popular in South China. Large, long fruit can grow to 40 lbs! They have mild, tasty, white flesh and a deep green rind. A real ethnic treasure that is hard to find. Pkt \$3.00

*“Agriculture is our wisest pursuit, because it will in the end contribute most to real wealth, good morals, and happiness.”*

—THOMAS JEFFERSON

*Vidrine's Midget Cowhorn*



## OKRA

*(Abelmoschus esculentus)* 30-75 seeds per packet. This African native and staple of the Deep South really thrives on heat! Slaves from Angola called okra "ngumbo" which became gumbo, a popular name for several okra dishes to this day. Does best when direct-sown into warm soil, but can be started earlier indoors and transplanted, so long as the young plants aren't allowed to become root bound. Soil for okra need not be especially rich; plants are drought tolerant but produce more with adequate moisture. Keeping pods picked encourages further production.

### **BOWLING RED #OK120**

Lovely plants that grow 7'-8' tall and have deep red stems. The great-tasting pods are long and thin, being quite tender even when longer than most. This heirloom has been grown by the Bowling family of Virginia since at least the 1920's. Pkt \$2.25

### **BURGUNDY #OK102**

55 days. Pods are a beautiful, deep red, and stems are also red. Very tender and delicious. Ornamental; tasty. Pkt \$2.50 or 1/4 lb \$8.00

### **BURMESE #OK111**

We are proud to offer this heirloom variety from Burma (Myanmar.) Large pods are tender, spineless, and finely flavored. The plant starts yielding early, and production lasts until frost. Pkt \$2.00

### **CLEMSON SPINELESS #OK103**

60 days. Plant is spineless; tasty green pods, best picked small. Developed in 1939. Pkt \$1.50 or 1/4 lb \$6.00

### **EAGLE PASS #OK133**

From the area around Carrizo Springs and Eagle Pass, Texas. Productive plants are a favorite of the local farmer who grows this variety. A great okra that is less slimy than others; big pods are tender and delicious. Pkt \$2.00

### **EDNA SLATON'S CANDELABRA #OK135**

Graceful, branching plants, reaching shoulder height, give great yields of 12-inch cowhorn-type pods, which remain tender even after reaching a large size! The prickly pods are a pretty, pale green. Performed well in the hot and dry conditions of summer 2011, when others failed. Originated in Georgia. Pkt (20 seeds) \$2.50

### **EMERALD #OK105**

58 days. A Campbell Soup Co. variety from 1950; early, round and smooth, deep-green tasty pods; high quality and early, tall plants. Pkt \$2.50

### **FIFE CREEK COWHORN #OK113**

An heirloom that has been in the Fife family since around 1900 and believed to have come to them from a Creek Indian woman who stayed with them for one year in Jackson, Mississippi. Large, long pods stay tender longer than most; huge plants are very productive. Pkt \$2.50

### **GOLD COAST #OK136**

Spineless pods are light green and often reach 6" in length while remaining tender. Compact plants to about 5 feet tall are very well branched, producing plenty of sweet, tender pods. A bit later than some types; very drought tolerant. Throw in resistance to root-knot nematode and you've got a great variety for the Deep South. Recommended! Pkt \$2.50

### **HARLOW'S HOMESTEAD #OK128**

Our grower received this okra from a man named Mercer, who had received it from his own grandfather in the 1960's. This okra is said to be passed down from some of the original Tennessee homesteaders and grown for generations. Pick at finger-length for superb pickles, or slice the ribbed pods and fry. Plants grow to 6-7 feet tall and are drought tolerant. Pkt \$2.25

**HILL COUNTRY HEIRLOOM RED #OK112**

Fat pods are very tender and full of good "Okree" flavor that is so popular in the hill regions of eastern Texas. The pods are reddish green in color, and the plants have red stems, very productive and high quality. Pkt \$2.50

**JIMMY T OKRA #OK107**

The plants are of medium height, having two types of pods: one smooth and the other ribbed. Pods are 8-12" long; very productive. It was grown by Jimmy T. Morris in the 1940's and 1950's in the Elizabethtown and Hodgenville, KY, area. Pkt \$2.00

**JING ORANGE #OK126**

60 days Lovely pods are a deep reddish orange and are quite colorful. This Asian variety produces lots of flavorful 6" pods early, even in dry conditions. An exciting new variety that is unique and beautiful. Pkt \$2.50

**MILSAP WHITE #OK122**

Seed for this variety was sent to us by Will Sawyer, who received the seed from a lady in Copperhill, Tennessee, who had been growing this long-time favorite of her late mother. Pale green pods are quite tasty, and smallish plants are very productive. A great Tennessee heirloom. Pkt \$2.00

**PERKINS LONG POD #OK108**

Very green, extra-large pods are tender and delicious, the perfect okra for canning and gumbo. Vigorous and productive plants are 5' in height; an old favorite. Pkt \$2.00

**PHILIPPINE LADY FINGER #OK125**

Tall plants can grow 10' tall, and produce extra-long, smooth, round pods that can be cooked at larger sizes than most okra. This okra requires a long season, but is quite delicious. This Filipino variety was brought to the USA by Melba Hamilton. She and her husband kindly sent us these seeds. Pkt (15 seeds) \$2.50

**ROBERIE #OK131**

This okra has been grown for 100 years by the Roberie family in St Landry Parish, Louisiana. A good producer of medium-sized green pods that are produced over a long season. Pkt (25 seeds) \$2.50

**STAR OF DAVID #OK106**

70 days. Israeli variety. Short, very thick pods are quite delicious. The pods are twice as fat around as most okra. Pkt \$2.50

**STELLEY #OK134**

Louisiana variety originally collected in St. Landry Parish, Louisiana, at the heart of Cajun heritage and culture, where it was found growing near an old, abandoned homestead nearly 50 years ago. The plants are fairly compact, reaching 5-6 feet in height, and are super productive! The pods stay tender to 6"-7" in length. Original seed was furnished by our friend, collector Kurt Bridges. Pkt (20 seeds) \$2.50

**STEWART'S ZEEBEST #OK123**

This spineless okra produces tasty, extra tender, green pods that are round and not ribbed. Tall, branching plants set heavy yields of this great heirloom. Pkt \$2.25

**VIDRINE'S MIDGET COWHORN #OK130**

A dwarf cowhorn okra from St. Landry Parish, Louisiana. The 3' plants are quite good producers of long pods up to 15" long, which appear white from a distance, but are actually a creamy, pale green. A fine okra for frying and gumbo. This old variety is from Mr. Vidrine, Lawtelle, St. Landry Parish, Louisiana, and is very popular there. Sent to us by Louisiana seed collector Kurt Bridges. Pkt \$2.75

*Eagle Pass**Stewart's Zeebest*

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

—THOMAS JEFFERSON



## Southern Okra Scramble

- 1/4 cup of extra virgin olive oil
- 1 medium onion, diced
- 1 small red pepper, sliced
- 1 pound fresh okra, sliced
- 2 garlic cloves, minced
- 3/4 cup organic yellow cornmeal
- 1/4 cup nutritional yeast flakes
- 1/2 teaspoon onion powder
- 1/2 teaspoon garlic powder
- 1/2 teaspoon smoked paprika
- 1/4 teaspoon black pepper
- sea salt to taste

In a heavy skillet, heat olive oil on medium/high heat. Next add the chopped onion, pepper and minced garlic, saute until the onion becomes clear. Then, add okra and place a lid on the skillet. Cook until the okra is tender.

In a small bowl, combine all the dry ingredients and blend well. Test the okra with a fork, if it is tender then add the dry mix to the skillet. Let the cornmeal coated okra brown, flipping every 5 minutes. Cook until golden brown. Serve with tomato gravy or catsup.

❖ Serves 6 ❖



*Emerald*



*Jing Orange*



# ONION

**(Allium cepa)** 300+ seeds per packet. A very ancient Old World crop—records exist telling how many onions were allocated to the laborers building the pyramids, and they were a basic ration to Greek hoplites. Long-day onions tend to do best in the North and short-day types do best in the South; the dividing line is at about the 35th parallel. Onions grow best in mellow soil, rich and possessing much organic matter. The tiny seeds are usually started indoors, although they may be direct sown if conditions and timing are suitable. Spring-planted onions are started about 9-12 weeks prior to setting out, which may be several weeks before the last frost date. When setting onion plants in their final location, allow about 6-8 inches from their neighbors, if in beds; or 4 inches if in rows, spacing rows at least a foot apart. Apply a heavy mulch to control weeds, as onions will not grow large in competition with weeds. Harvest onions when the green tops begin to fall over; cure several weeks and store at cool room temperature.

## **AILSA CRAIG #ON122**

Long day. Very well-known globe-shaped heirloom onion that reaches really huge size—5 lbs is rather common! The skin is a pale yellow and the flesh is relatively mild and sweet, so is recommended for fresh use—not a storage type. Introduced in 1887 by David Murray, gardener for the Marquis of Ailsa, at Culzean Castle in Maybole, South Ayrshire, Scotland. Pkt \$2.50

## **AUSTRALIAN BROWN #ON101**

Intermediate day. Introduced in 1897 by W. Atlee Burpee. This variety produces extra fine large bulbs that have superb flavor! The yellow-brown roots are a standard on our farm for their sureness to produce quality. Pkt \$2.50

## **BIANCA DI MAGGIO #ON106**

Long day, 80-110 days. Flat, Italian “cipollini” variety. These delicious, small white onions command a high price at specialty markets. Very sweet and mild; used in Italy for pickling, grilling, and in salads. We have select Italian seed. Pkt \$2.50 or 1 oz \$8.00

## **BRONZE D'AMPOSTA #ON115**

Intermediate day. Attractive reddish-bronze onions are good-sized and sweet. A great variety for fresh eating, as it is not too hot tasting. A decent keeper in storage and a good overall red type. Named for the small city of Amposta, Spain. Pkt \$2.00

## **BRUNSWICK #ON120**

Long-day type. First offered in 1870, Brunswick is a deep red-to-purple flattened type. Usually very mild and sweet, it nevertheless stores very well. Pkt \$2.25

## **CRIMSON FOREST-BUNCHING #ON110**

*(Allium fistulosum)* Beautiful, brilliant red stalks, flavorful and tasty. Very unique and colorful, a bulbing type. Pkt (250 seeds) \$2.00 or 1 oz \$9.00

## **FLAT OF ITALY #ON104**

Intermediate day. Beautiful red “cipollini”-type, flat gourmet onions from Italy. They are bright red in color and very flat, perfect for fresh eating or cooking. This is a very old Italian variety that was mentioned by Vilmorin in 1885. A good choice for fresh market. Early. Pkt \$2.50

## **GOLD PRINCESS #ON113**

Intermediate day. A medium-sized, light yellow, flattened “cipollini”-type onion that is so popular with gardeners and chefs. This Italian variety matures extra early. Pkt \$2.50

## **HE SHI KO-BUNCHING #ON111**

*(Allium fistulosum)* An heirloom Japanese, perennial bunching

onion. Stalks grow and divide from the base. Mild and tasty. These are an essential ingredient in both Oriental and American foods. A non-bulbing white type. Pkt \$1.50 or 1 oz \$6.50

## **ISHIKURA #ON125 New!**

*(Allium fistulosum)* Popular and traditional Japanese variety for sukiyaki, soup and salads. Reaches enormous proportions (to 2½ feet tall, one inch across) while remaining tender and scallion-like. Never forms a bulb. Earth-up as for leeks to produce long white shanks. Very nice variety that we are excited to offer! Pkt \$2.50

## **JAUNE PAILLE DES VERTUS #ON114**

Long day. Introduced about 1793, this old variety is now hard to find. It is also called Brown Spanish by French seed house Vilmorin; in 1885 they said, “The winter supply of Paris and of a great part of Europe consists chiefly of this variety, which may be often seen hanging up in dwelling-houses in long hanks formed by interlacing and plaiting the withered leaves together.” The roots are flattened and 3”-4” across, the skin is a brownish yellow and the flesh is flavorful. This antique is known for its keeping qualities that made it a standard in Europe for over 200 years. Pkt \$2.50 or 1 oz \$12.00

## **NOORDHOLLANDSE BLOEDRODE #ON119**

(Dutch Red) Long day. The name translates as North Holland Blood Red, and these beauties are indeed a lovely, shiny ox-blood red. Large, slightly flattened onions are very pungent, which makes them good keepers in spite of their rather thick neck. They can also be grown for scallions, as they often are in Holland. A good variety for Northern gardeners. Pkt \$2.50

## **RED CREOLE #ON112**

Short day. This onion is great for the South and is a good keeper. Hard, flat bulbs have spicy, red flesh. A good cooking onion or in salads. Pkt \$2.50

## **RED OF FLORENCE #ON103**

Long day. Oblong-shaped, bright red onions, great for planting spring or fall, seem to do well in many areas. They are very mild and sweet, great for salads and pickling! A delicious Italian heirloom. Very rare. Pkt \$2.50 or 1 oz \$7.50

## **RED WELSH #ON118**

*(Allium fistulosum)* Super-hardy bunching onion that originated in northern China or Siberia, despite its name. Grown for its thick green stems and hollow leaves which possess a sharp onion flavor. This perennial never forms a bulb in the garden; once established, new plants can be raised by replanting the abundant side-shoots. May be blanched like leeks by earthing up the thick stems as the plants grow. Widely employed in the cuisines of Japan, Taiwan, and China. This crop is also grown among the Welsh, hence its name. Easy to grow and productive once established. Pkt \$2.00

## **SOUTHPORT RED GLOBE #ON124 New!**

Long day, 120 days. First released in 1873, and still one of the best. Firm fleshed, medium sized, globe-shaped, deep red roots are one of the best keepers of any red onion. Carries some resistance to fusarium rot. Truly a top-notch producer for the North! Pkt \$2.50

## **SOUTHPORT WHITE GLOBE #ON126 New!**

AKA “Silver Ball” and “White Rocca.” A long day onion for the Northern States. This onion has a handsome globe-shaped bulb. It grows to a large size with pure white skin and flesh of mild flavor. Seedsman Thomas Griswold once wrote that this was the “best white onion for market,” and Southport is still one of the best white keepers available today. This Connecticut heirloom was named after the town of Southport and grown along Connecticut’s Mill River. Onions were exported by the millions from this agricultural epicenter also known as the “Onion Capital.” The Civil War increased the demand all the more because pickled onions were used to keep scurvy at bay. May be used to produce scallions, requiring only about 65 days. Pkt \$2.25



Tokyo Long White

## **STUTTGARTER #ON116**

Long day. A tasty old favorite that sets medium-large, yellow onions with a good, pungent flavor. This variety is among the best keepers and produces well. Plant some of these for winter eating and store them clear through to next spring. Pkt \$2.25

## **TOKYO LONG WHITE-BUNCHING #ON109**

*(Allium fistulosum)* An old-favorite Japanese bunching-type, looks like a long slender leek. Sweet and mild flavor, tasty. Pkt (400 seeds) \$1.50

## **TROPEANA LUNGA #ON108**

Intermediate day. Long, tall bulbs are unique and popular with Mediterranean chefs. Harvest this gorgeous onion in mid-summer for your own delight, or sell this winner for top prices at market. They are a lovely shade of red. This heirloom from Tropea is rare in America. Pkt \$2.50 or 1 oz \$8.00

## **VIOLET DE GALMI #ON117 New!**

The Galmi onion comes from the village of Galmi, a small community in the Ader Valley of Southeast Niger. It is here where this flavorful onion was developed and is believed to have been grown for over 100 years, selected and passed down. It is now a popular onion in several other African countries, as well. Flat, thick bulbs are of good quality and are a beautiful pinkish-purple color; it also keeps well, making it a perfect choice as a short day onion. Pkt \$2.50

## **WETHERSFIELD RED #ON127**

Long day. This variety dates to the 1700’s. Popular from New York to Bermuda and it brought much wealth to the onion growers of the New England, as well as to the Yankee traders who sold ship-loads of it. The 1856 Comstock-Ferre catalog states, “It is the kind mostly grown at Wethersfield. It grows to large size, deep red, thick, approaching to round shape, fine-grained, pleasant flavored, and very productive. It ripens in September, and keeps well.” It is a slightly flattened, deep blood-red onion of renowned quality. A true piece of horticultural Americana that deserves to be more widely grown. Pkt \$2.25

## **YELLOW FLAT DUTCH #ON121**

Long day. An onion by this name was offered in 1888 by RH Allen Seed Company, who wrote: “A good variety; mild flavored; large, and keeps well.” This is a long day type that is fine for kitchen use. We offer imported Dutch seed. Pkt \$2.25

## **YELLOW OF PARMA #ON105**

Long day. Large, golden onions are oblong globe-shaped. This late onion makes an excellent keeper; a rare and hard-to-find Italian variety. Pkt \$2.50 or 1 oz \$7.00

*Bianca di Maggio*



*Wethersfield Red*



*Ailsa Craig*







## PARSNIP

**(*Pastinaca sativa*)** Northern European relative of the carrot. Parsnip roots are long, white, and, after a hard frost or two, mild and sweet. Sow in early spring in most areas, as seed germinates best in cool weather, and is slow to germinate even under the best conditions. Traditionally, gardeners would plant the seed rather thickly, just barely covering, and sow some radish seeds in the row. The radishes sprout quickly, marking the row's location while the parsnips are germinating; the radishes mature quickly and are pulled, leaving the row to the parsnips, which require the whole season. Plant parsnips in rich and very deeply worked soil, and allow plenty of space—8-12 inches apart is ideal. May be stored right in the garden all winter, or until the soil freezes. Old-fashioned crop that really deserves to be included in today's gardens.

### HALF LONG GUERNSEY #PR103

The Guernsey variety was the most popular parsnip of the 19th century. Introduced prior to the 1850's, this variety is medium-long, and has thick shoulders and smooth white skin. Flavorful flesh gets even sweeter

after a good frost in autumn. In 1898, Nebraska Seed Company of Omaha said, "As name indicates, not as long as the Hollow Crown. Quality very sweet and delicate". We are glad to bring you this great old treasure. Pkt (400 seeds) \$2.25

### HARRIS MODEL #PR102

Delicious, tender, white, 12" roots have a sweet flavor; refined in appearance. Great boiled, fried, or used in "Parsnip Bread." A good producer and popular variety. Pkt (600 seeds) \$1.50

### HOLLOW CROWN #PR101

Tasty, white, long roots, sweet flavor. Harvest after frost; a standard in all fall gardens. A popular variety in the 1820s. Pkt (600 seeds) \$2.00

*Maybe a person's time would  
be as well spent raising food as  
raising money to buy food.*

—AUTHOR UNKNOWN

## Sunshine Parsnip Muffins ✦

2 cups all purpose flour  
1/2 cup evaporated cane juice crystals  
1 tablespoon baking powder  
1 teaspoon sea salt  
1 medium parsnip, finely grated (about 1 cup)  
3/4 cups coconut milk  
1/2 cup vegetable oil  
1/4 cup unsweetened applesauce  
1 tablespoon egg replacer (dissolved in 4 tablespoons water)  
1/2 cup chopped, toasted pecans  
1 teaspoon grated orange zest

Preheat oven to 400°F. Sift together flour, cane juice crystals, baking powder and salt in a medium-sized bowl.

Combine parsnips, coconut milk, oil, and applesauce in another bowl; fold in pecans and orange zest.

Add dry ingredients to wet ingredients and combine until moistened.

Grease a 12-compartment muffin tin and spoon about 1/3 cup batter among 12 compartments. Bake until a toothpick inserted in center comes out clean, 25-30 minutes. Cool completely.

NOTE: Muffins can be frozen in an airtight container for up to 1 month.

→ *Yields 12 muffins!*

# GARDEN PEAS

**(Pisum sativum)** Whether grown for green peas, or for edible pods, garden peas are all grown the same way. They should be planted in earliest spring or even in late winter, as soon as soil can be worked. They require a very mellow soil, as the roots are shallow and not especially vigorous. Plant about 1" deep. Most types require support—a trellis, fence, etc. (Bush types are really short vines, and will support each other when planted fairly close together.) The trick is to get them going early enough to take a crop before late spring weather turns really warm, as heat shuts the plants down. Pick edible podded types frequently, as they are best before the pods become tough. 75-125 seeds per pkt.

## **ALASKA #GP101**

50-60 days. Very early, great for short-season areas; good yields of delicious soup peas. An heirloom from 1880. Pkt \$2.25

## **BLUE PODDED BLAUWSCHOKKERS #GP107**

A beautiful and ornamental pea that produces lovely purple-blue pods that can be harvested young and used as a snow-pea, or let mature and shell for fine soup peas. This unique type dates back hundreds of years in Europe, and is still popular in parts of Europe and Canada. It also produces lovely purple flowers! Fun to grow and good to eat, the perfect crop for kids and those who like color. Pkt \$2.75

## **LINCOLN #GP104**

An old-time pea introduced in 1908. High-yielding and tasty, this pea does better than many in warmer weather. The tightly-filled pods are easy to shell, and compact vines are a good choice for small gardens. Pkt \$2.00

## **LITTLE MARVEL #GP102**

60 days. Vigorous bush plants, heavy yields, and fine-flavored peas. A great home garden variety. An heirloom from 1908. Pkt \$2.25 or 1/2 lb \$5.50

## **TALL TELEPHONE #GP106**

Long vines reach up to 6 feet with support, and large pods yield 8-10 peas each. The peas are large in size, being sweet and tender. This popular garden favorite was introduced in 1881 and is still a standard with many. Pkt \$2.00 or 1/2 lb \$5.50

## **WANDO #GP103**

This pea was introduced in 1943 and is a great pea for the South, being somewhat heat resistant and can be planted later than most peas. Medium-sized peas are great fresh or frozen. Pkt \$2.00

## **DESIREE DWARF BLAUWSCHOKKERS #GP108**

Stunning violet-blue pods are produced on lovely little bush plants that do not require staking. The delicious peas are perfect for soups and stews, or the pods can be picked small and these can be used as a snow pea. A great addition from Holland. Pkt (75 seeds) \$3.00

*Little Marvel*



*Golden Sweet*



*“Humility and knowledge in poor clothes excel pride and ignorance in costly attire.”*

—WILLIAM PENN

# SNOW & SNAP PEAS

## CAROUBY DE MAUSSANE #SN111

65 days. This time-honored variety produces some of the largest pods we've ever seen in snow peas—often reaching 5-6" in length! The robust plants vine to 5 feet. The bicolored flowers, borne in pairs, are pink and burgundy, maturing through purple to nearly sky blue, distinctive and pretty enough to merit a spot in the border. The succulent pods are of robust flavor and vary somewhat from plant to plant, which makes this variety all the more interesting in stir-fries and salads. Originated in Maussane, near Avignon in southern France. Pkt \$2.75

## CORNE DE BELIER #SN109

A delicious French snow pea that pre-dates 1860! Wonderful, gourmet flavored, large, flat pods are perfect for steaming, sauteing and nibbling on fresh from the patch. A historic variety that is finally available in America. Creamy-white blooms. Pkt \$2.50

## GOLDEN SWEET #SN104

More than a novelty, this variety produces flat pods that are a beautiful, bright lemon-yellow, great in stir-fries. Tall 6' vines with purple flowers. Collected from a market in India; rare and tasty. Pkt \$2.75

## MAMMOTH MELTING SUGAR #SN102

70 days. Large, sweet-flavored pods; tall, 4' plants. Needs cool weather to give good yields. Pods are tasty stir-fried or in salads. Pick before the peas inside start to get large. An heirloom variety that has been popular for many years. Pkt \$2.50

## OREGON SUGAR POD II #SN105

Large, thick, 4.5" pods are superbly tender and delicious. This is my favorite snow pea-type. Bush plants are high yielding and stay compact. Developed by Dr. James Baggett, of Oregon State Univ. A winner. Pkt \$2.50 or 1/2 lb \$5.50

## SUGAR ANN #SN107

An early, edible-pod pea ideal for small gardens. Its short, bushy vines do not need support, and it produces about 10 days earlier than other snap peas. Delicious pods are a joy sauteed, fresh or steamed. An AAS winner from 1984. Pkt \$2.25 or 1/2 lb \$5.50

## SUGAR SNAP #SN106

This is the wonderfully sweet, edible-pod pea so popular with consumers and gardeners. The delicious, tender pods are great raw (eaten before you ever leave the garden), stir-fried, or in salads. They also freeze very well. An AAS winner from 1979. Pkt \$2.25 or 1/2 lb \$5.00

**"Jere and Emilee Gettle—a couple of 20-something homeschooled traditionalists from the Ozarks—are adding a lot of drama to America's culinary landscape. Their seed catalog, Baker Creek Heirloom Seeds, offers a mind-expanding array of 1,200 fruit and vegetable varieties, many of them collected by Jere on his travels."**

—O, THE OPRAH MAGAZINE





## HOT PEPPER

*(Casicum annum, C. baccatum, C. frutescens)*

Native to the Americas, peppers come in thousands of varieties, many unusual flavors, and all shapes and sizes. Heirloom peppers are often more flavorful than the modern-types, and most give huge yields. They are one of the easiest crops to grow, and are not much bothered by pests. All types of peppers are frost-tender, and are usually started indoors several weeks before the last frost date, although they may be direct-seeded in gardens in long-season climates. Set transplants out after warm weather has really settled. Peppers prefer rich and moist soil and full sun, although they will tolerate some shade, and some, especially *C. frutescens*, actually prefer a break from hot summer sun. Most types can be used green or ripe, and hot types tend to become more pungent when fully ripened in hotter conditions. 25 seeds per packet.

### **ANAHEIM #HPP103**

80 days. Delicious mildly-hot flavor, excellent for roasting or frying; good yields of very large chili peppers. Pkt \$2.50 or 1 oz \$6.50

### **BHUT JOLOKIA #HPP171**

100-120 days from transplant. Also known as Ghost Pepper, Naga Morich. Legendary variety, one of the world's hottest peppers, if not the hottest, with readings in excess of 1,000,000 Scoville units! Bhut Jolokia starts out slow but

eventually makes tall plants, exceeding 4 ft in favored locations. The thin-walled, wrinkled, pointed fruits reach 2-3" in length, ripening mostly to red. Pkt (10 seeds) \$3.00

### **BLACK HUNGARIAN #HPP101**

75 days. Unique, black-colored fruit that are the shape of a Jalapeno. They are mildly hot and have a delicious flavor. The tall plants have beautiful purple flowers that make this variety very ornamental. Rare and colorful! Pkt \$2.50 or 1/4 oz \$9.00

### **CARIBBEAN RED HABANERO #HPP133**

For those who like it hot! These can be twice as spicy as the common orange habanero, so use caution as you enjoy the incredible warmth and rich, smoky-citrus taste of these lantern-shaped 2" fruit. Very ornamental, as well as perfect for spicing up a pot of chili or making killer hot sauce. A heavy producer, so you will have plenty of extras for farmers market. Pkt \$2.50

### **CAYENNE LONG THIN #HPP117**

Slender, long peppers turn bright red and are very hot. The 2' plants are vigorous and quite productive. Very popular for drying and using as a spice; also used medicinally. This heirloom has been popular for many years. Pkt \$2.00

### **CHINESE FIVE COLOR #HPP121**

Screaming-hot little peppers turn a rainbow of vibrant colors, from purple, cream, yellow, orange to red as they ripen. Need I say ornamental? The plants are great for containers inside. Just pick a few any time to liven up your salsa. Pkt (15 seeds) \$2.50

### **CHOCOLATE HABANERO #HPP136**

So beautiful. The chocolate-brown, lantern shaped fruit are about 2" long, and so ornamental! But don't let the color fool you; these are not candy, but rather flaming-hot fruit that carry a massive 300,000 Scoville units of heat! Hot pepper enthusiasts love the heat and flavor that these chocolate fruit are packed with, but be careful and use in moderation. Pkt \$2.50

### **CORNE DE CHÈVRE #HPP142**

This "Goat's Horn" hot pepper is from Basque people of Spain, who grow and dry it and make it into wonderful sauces that season many local foods. It is often strung and dried on the walls of many homes in Basque Country, where these medium sized, horned-shape peppers are a favorite. Pkt \$2.00

### **FISH PEPPER #HPP122**

80 days. An African-American heirloom popular in the Philadelphia/Baltimore region. A pre-1947 variety that was used in fish and shellfish cookery. The color of the fruit range from green, orange, brown, white and red, being spicy and hot. What really makes this pepper stand out is its wonderful foliage, as the 2' tall plants have stunning white and green mottled leaves, which makes this variety superb for ornamental and edible landscaping. Pkt (25 seeds) \$2.75

### **FILIUS BLUE #HPP143**

A wonderful, ornamental pepper. These compact plants have a wonderful bluish tinge and produce lovely, small violet-blue fruit that are quite hot. Production is heavy, thus creating a stunning display of color that can't be missed! Perfect for ornamental landscaping or in pots. So pretty. Pkt \$2.50

*India Jwala*



*Mustard Habanero*



*Thai Burapa*



*Caribbean Red*



*Fish Pepper*



**GOAT HORN HOT #HPP139**

This variety is great! Grows well in containers, and produces lots of extra-hot, long, horn-shaped fruit that are perfect for pickling or in any dish. Productive and easy to grow. A popular hot pepper in Asia. Pkt \$2.00

**GRANDPA'S HOME #HPP175 *New!***

70 days. Brilliant red 2 inch peppers are borne upright on tidy plants. The medium hot peppers are yielded in great profusion. Makes a super container plant, especially for overwintering indoors, as it blooms and sets on fruit even under low-light conditions. Originated in Siberia. Pkt \$2.50

**HUNGARIAN HOT WAX #HPP125**

70 days. A Hungarian heirloom that is excellent for short season areas, very popular for canning and pickling. Medium to very hot fruit are light yellow in color; sets fruit over a long season. Pkt \$1.50

**INDIA JWALA or INDIAN FINGER HOT #HPP140**

The long, slender fruit are wrinkled, and about as long as a finger. This variety is extra-hot, and very popular in its native India, where it is used in much of India's flavorful food. The very productive plants produce fruit that start out light green and then turn red when fully mature. A good pepper that dries nicely. Pkt \$2.50

**LEMON YELLOW HABANERO #HPP134**

A lovely lemon-colored member of the habanero family, this ornamental variety is quite colorful when the plants are loaded down with yellow fruit! A great eating variety that carries plenty of heat and flavor for most any dish. It makes a lovely lemon-colored hot sauce. This Caribbean favorite is very hot, so use a little caution as you enjoy with your friends. Pkt \$2.25

**LEMON DROP #HPP172**

(*C. chinense*) 100 days. Seasoning pepper from Peru ripens to a clear lemon yellow, sometimes with a dark purple blush. The flavor is a very clean, uncomplicated, slightly citrus-y heat. 2-foot plants are covered with the thin-walled, conical fruits which reach 2-3 inches in length, with very few seeds. Pkt (15 seeds) \$2.50

**LEUTSCHAUER PAPRIKA #HPP129**

A lovely drying pepper that comes from Matrafured, Hungary. It has been grown there since the 1800's when it was brought from Leutschau (Slovakia). The medium-hot paprikas have great flavor, are terrific for drying, and make a delicious spicy powder. Very rare! Pkt \$2.50

**LIGHTNING MIX #HPP173**

Very hot habanero type developed by noted Mennonite grower James Weaver and stabilized by him. The crinkled fruits come in a rainbow of pepper shades, including red, yellow, green, peach, brown, orange, mustard and coffee tones. Useful and stunning "lightning bolt" shaped fruit! One of the most deliciously attractive peppers we have ever seen! Pkt (20 seeds) \$3.00

**LONG PURPLE CAYENNE #HPP120**

Very spicy pods are lovely bright purple in color, making them quite unique and colorful. The tall plants are just covered with dark fruit; great for hot sauce, chili and soup. Nice enough for the flower beds. Pkt \$2.50

**MUSTARD HABANERO #HPP170**

95-100 days. Outrageously colorful habanero-type fruits start out a very light green blushed with purple, and ripen to a unique mustard color and finally to fiery orange, with plants bearing fruits of all colors simultaneously. Originated

in the fields of our friend James Weaver, Kutztown, PA, where it appeared as an off-type of some more conventional variety. The result is a stable and very singular new variety. Super hot, like most habaneros. Pkt \$3.00

**PASILLA BAJIO #HPP105**

78 days. Mild-sweet-hot, fruit is dark green, turning brown as it ripens. This pepper is used in Mexican "mole" sauces; tasty. Pkt \$1.75 or 1 oz \$11.00

**PIMIENTO DE PADRON #HPP168 *New!***

These small-fruited peppers originated in Galicia, northwest Spain, where the bite-sized green fruits are sauteed in olive oil and served with coarse-ground sea salt in tapas bars across the country. Most of the peppers are relatively mild, but an occasional unpredictable hot one led a New York times writer to call eating the dish a game of "Spanish Roulette!" Also fine for pickled peppers; the heat increases as they ripen to red. An authentic regional variety. Pkt (15 seeds) \$2.50

**PURPLE JALAPENO #HPP118**

75 Days. A large Jalapeno pepper that turns deep purple before maturing to red. Great, mild Jalapeno flavor; great for salsa and other Mexican foods. Plants both productive and ornamental. Pkt \$2.50

**RED MUSHROOM #HPP135**

Wrinkled, flying saucer-shaped fruit are so unique-looking. They are flat, 2" across and a glowing red color when ripe. Very hot with a superb, fruity flavor and unique taste that keeps you wanting more. One of the prettier and tastier peppers you will grow, especially if you like them hot! Attractive plants set huge yields as long as you have lots of warm summer days. Pkt \$2.50



*Chinese Five Color*

**SANTA FE GRANDE #HPP119**

Spicy, 4" peppers, glowing gold in color and quite warm; makes pretty pickles and salsa. Ornamental plants give heavy yields over the entire summer, making this a perfect choice for home or market gardens. Introduced in 1965. Yummy! Pkt \$2.00

**SCOTCH BONNET YELLOW #HPP161**

Attractive, golden-yellow, squat little peppers with a shocking heat and superb fruit-like flavor. They also have a wonderful, unique aroma. A standard in Caribbean cooking. Wonderful, but very spicy—please use caution. Pkt \$2.50

**SERRANO TAMPEQUINO #HPP102**

75 days. Large plant bears club-shaped fruit; very hot and pungent, distinctive flavor. Pkt \$2.50 **or 1 oz \$6.00**

**TABASCO PEPPER #HPP106**

(*C. frutescens*) 90 days. This famous heirloom was introduced into Louisiana in 1848 and became the main ingredient in Tabasco Pepper Sauce. This pepper is very hot and has a delicious flavor. The plants grow up to 4' tall and are covered with small, thin peppers. Needs a warm summer or can be grown as a potted plant. Fruit ripen from green to orange, then red. Pkt \$2.50

**TAM JALAPEÑO #HPP104**

70 days. A very tasty, mild Jalapeno-type, with the same delicious flavor but a lot less heat. Great yields. Pkt \$2.50 **or 1 oz \$6.00**

**THAI BURAPA #HPP127**

Fiery little red, pointed peppers are popular in Thailand for flavoring many dishes. Loads of fruit are produced late on tall, bushy plants. The flesh is thin, making these great for drying for use in winter; an attractive variety that is perfect for Asian cooking. Pkt \$2.50

**THAI RED CHILLI #HPP107**

90 days. The hot heirloom chili from Thailand, these peppers are used in almost every dish in old Siam. Small, pointed fruit are easy to dry, bright red in color. The Thais love the pungent heat. Ornamental plants are loaded with fruit. Pure Thai seed. Pkt \$2.50

**THAI YELLOW CHILLI #HPP109**

The golden-yellow version of the Thai pepper. Fruit is also very hot and flavorful. Used less than the red chili, these are still seen in almost every market in Thailand. Beautiful. Seed collected in Thailand. Pkt \$2.50

**TUNISIAN BAKLOUTI #HPP132**

The traditional pepper of Tunisia, a small country on the famed Barbary Coast that was once considered the "bread basket" of the Roman Empire. Large red, tapering pods have a wonderful hot flavor, but tend to get more mild with cooking. Delicious flavor that is perfect with couscous, and other wonderful North African dishes that are making me hungry as I type! Pkt \$3.00

*"Fast food may appear to be cheap food and, in the literal sense it often is, but that is because huge social and environmental costs are being excluded from the calculations."*

—PRINCE CHARLES



*Chocolate Habanero*



*Lemon Drop*



*Scotch Bonnet Yellow*



*Bhut Jolokia*  
Called the "world's hottest" pepper,  
many times hotter than habanero!





## SWEET PEPPER

(*Capsicum annuum*) 25 seeds per packet. See hot pepper listing for more details.

### ALBINO BULLNOSE #PP105

Beautiful, blocky 3"-4" peppers are a lovely cream color. They have a nice mild, sweet flavor and ripen to a beautiful redish-orange. It produces loads of fruit from early summer until frost on very compact, dwarf plants. It is very popular here at Baker Creek and much used in our restaurant. This is one of the first varieties I read about when I first became interested in heirloom seeds. Pkt (10 seeds) \$2.00

### BULGARIAN RATUND #PP159 *New!*

75 days. Slightly wrinkled, sheep-nose type pepper, on plants reaching to about 2 feet in height. Very thick-walled emerald-green fruits ripen red, reach about 3.5 inches in diameter by 2.5 inches long, making them nice and blocky. Productive even in the Northern states. Foundation seed furnished by Bulgarian collector Hristo Hristov. Pkt (15 seeds) \$2.50

### BULLNOSE #PP124 *New!*

75 days. The original Bull Nose pepper was popular in early America and was grown by Thomas Jefferson. They are still grown at Monticello today. This is one of the first medium-large "bell"-type peppers, although this strain may be larger than the strain grown by Mr. Jefferson and are more likely dating back to the Bull Nose of mid-to-late 1800s. Delicious good-sized fruit are great in salads or for cooking. Pkt (15 seeds) \$2.50

### CALIFORNIA WONDER #PP106

70 days. An excellent green bell pepper; nice size and very good yield; a popular old-time variety. Pkt. \$2.50 or 1 oz \$7.00

### CORBACI #PP157 *New!*

80 days. A unique and wonderful sweet pepper. Very long 10" fruit are curved and twisted, very slender, like a Turkish scimitar. This rare heirloom from Turkey has a very rich flavor, perfect for pickling or frying. One of the most productive of all peppers, out-yielding all others in tests by the University of California. Pkt (15 seeds) \$2.50

### CORNO DI TORO GIALLO #PP112

The traditional favorite in Italy. Long, 8" tapered, bull-horn-shaped golden-yellow peppers are sweet and spicy. They are great fresh or roasted. Large plants yield well. Among the best peppers you can grow and so delicious. Pure Italian seed. Pkt \$2.50 or 1/4 oz \$8.00

### CORNO DI TORO ROSSO #PP113

Same as the Corno Di Toro Giallo, but fruits are a deep glowing red. These are wonderful fresh, & for roasting and frying. Great for market growers & home gardeners alike. Pure Italian seed. Pkt \$2.50 or 1/4 oz \$8.00

### CRIOLLA DE COCINA #PP168

I first received seed for this great pepper 15 years ago, so I am so excited to get it into the catalog! This small pepper was collected in 1988 in Nicaragua from a farmer. It produces small 4" peppers that are fragrant and richly flavored; these have strong pepper flavor making them perfect for a variety of dishes. Fruit is green turning to red as they ripen. Pkt (15 seeds) \$2.50

### DOUX D'ESPAGNE OR SPANISH MAMMOTH #PP138

This variety was introduced before 1860. In the 1880's,

this pepper was shipped to the large markets in Paris from warmer areas like Algeria and Valencia. In the 19th century the 6-7" long fruit were among the largest offered, and popular with cooks. It produces long, cone-shaped peppers that are perfect for frying and salads. They are sweet and flavorful, but hardly ever offered in America. A good-producing pepper that is reported to be disease resistant. Pkt \$2.25

### EMERALD GIANT #PP109

78 days. Large, blocky bells have thick, sweet flesh. Dark green fruit turn red when ripe. Vigorous plants give heavy yields. A good variety for the South. Developed in 1963. Pkt \$2.50 or 1 oz \$10.50

### FRIARIELLO DI NAPOLI #PP163

This is the famous frying pepper of Naples, Italy. This heirloom produces small, long, cone-shaped peppers that are fried or pickled and are known for their sweet, distinctive flavor. The plants are very productive, so you will get plenty of delicious fruit all summer. Pkt \$2.50

### GEORGESCU CHOCOLATE #PP158 *New!*

80 days. A fine pepper of Romanian origin. Green fruits mature dark salmon-pink to a rich chocolate-brown in a fairly short season. Compact plants produce an elongated bell-type fruit to 5 inches long, blunt on the blossom end and not quite a bull's horn shape. Very pretty! Seeds were originally supplied to us by Bulgarian collector Hristo Hristov. Pkt (15 seeds) \$2.50

### GOLDEN CAL WONDER #PP108

78 days. Colorful golden bells that are very sweet and tasty. Gold peppers are superb for fresh eating, great for kitchen or market gardens. The productive plants produce early and are good for northern climates. Pkt \$2.00

**GOLDEN MARCONI #PP127**

80 days. A late Italian pepper with beautiful, big, yellow, 7" tapering fruit. Very sweet; great for frying or fresh. This wonderful heirloom is so delicious and mild; a great variety for market. Pkt \$2.50 or 1/4 oz \$7.00

**ITALIAN PEPPERONCINI #PP111**

A popular, thin, little pickling pepper, this heirloom comes from southern Italy. The 3"-5" fruit has a superb flavor and just a little heat. Small plants. Pkt \$2.50

**JIMMY NARDELLO ITALIAN #PP143**

This fine Italian pepper was grown each year by Giuseppe and Angella Nardiello at their garden in the village of Ruoti, in Southern Italy. In 1887 they set sail with their one-year-old daughter Anna for a new life in the USA. When they reached these shores, they settled and gardened in Naugatuck, Connecticut, and grew this same pepper that was named for their fourth son Jimmy. This long, thin-skinned frying pepper dries easily and has such a rich flavor that this variety has been placed in "The Ark of Taste" by the Slow Food organization. Ripens to a deep red, is very prolific, and does well in most areas. Pkt \$2.50

**KING OF THE NORTH #PP131 *New!***

68 days. Early, good-sized peppers of a heavy yielding habit. The variety thrives in the cooler summer weather so prevalent in New England, and yields crisp bells, green ripening to red, right up until frost. Pkt \$2.50

**LIPSTICK #PP151**

70 days. A delicious pepper with 4" long tapered, pimiento type fruit that are super sweet. This fine pepper is early and ripens well in the North. A flavorful favorite with thick, red flesh. Pkt \$2.50

**MELROSE #PP152**

This is a superb heirloom frying pepper, brought from Italy years ago. The 4" fruit turn brilliant-red and start producing very early, with flavor that is rich, flavorful, and very sweet. Great fried or fresh, a true Italian that seems to have been widely grown in the Chicago area. We have had many requests for this pepper. Pkt \$2.50 or 1/4 oz \$9.00

**ODESSA MARKET #PP153**

This pepper comes from the Black Sea city of Odessa in Ukraine. A great tasting, top-shaped pepper that starts out bright green, turning orange and then red. Short plants produce fruit all summer, and this variety is dependable even in the North. A good variety for growing in pots. Pkt \$2.50

**ORANGE BELL #PP137**

Super sweet, brilliant orange fruit are blocky and good-sized with thick flesh that is flavorful and among the best tasting of all peppers. Plants produce large yields of this most magnificent pepper. Pkt (20 seeds) \$2.75

**OZARK GIANT #PP154**

What a pepper! This variety produces huge, long bell peppers that have delicious, thick flesh. They start out green and turn bright red. Very productive plants and great flavor will make this old Ozark variety a favorite. Pkt \$2.50 or 1/4 oz \$8.00 or 1 oz \$20.00

**PATIO RED MARCONI #PP139**

The perfect sweet pepper for growing in pots or raised beds. Like our other popular marconi peppers, but these are produced on compact plants that are perfect for limited spaces. Ripe fruit are a glowing red and have that sugary-sweetness that you just love about marconi peppers. Productive and easy to grow. Pkt \$2.50

**PURPLE BEAUTY #PP121**

75 days. Purple peppers are always a favorite, as they are so colorful. This variety produces loads of beautiful bells on compact, bush plants. Crisp texture and mild sweet flavor make this one popular with everyone. I even believe Peter picked a peck of these purple peppers, and I don't blame him. Pkt \$2.50

*Italian Pepperoncini**Orange Bell**Red Mini Bell*

**QUADRATO D'ASTI GIALLO #PP103**

80 days. The giant yellow Quadrato bell pepper has huge fruit that are a favorite here. The largest variety we have grown, beautiful and blocky, with very thick walls. The flavor is outstanding—sweet and rich! One of the best varieties for marketing, this Italian gem gives very heavy yields. This superb pepper is a real winner! Pkt \$2.50 or 1/4 oz \$9.00 or 1 oz \$22.00

**QUADRATO D'ASTI ROSSO #PP102**

80 days. Very thick, brilliant red flesh that has a delicious rich-sweet taste. One of the largest red bells, it is excellent for frying, salads, or stuffing. Producing large yields, this beautiful variety is the perfect pepper for home and market growers. Very popular with many fine markets in Italy. Superb! Pkt \$2.50 or 1/4 oz \$9.00 or 1 oz \$22.00

**RED CHEESE PEPPER #PP119**

80 days. Candy-sweet, round, flat, 3" pimento-type peppers that have thick red flesh. Used to color and flavor cheese; great for stuffing or fresh eating. So good they're almost addicting. Productive plants. Pkt \$2.50 or 1/4 oz \$9.00

**RED MARCONI #PP107**

80 days. A late Italian pepper that yields big, 7" long, tapering fruit; very sweet, great for frying or fresh! Pkt \$2.50 or 1/4 oz \$6.50

**RED MINI BELL #PP120**

60 days. Oh, so cute! Tiny, red bell peppers are only about 1-1/2" tall and wide; they have thick red flesh that is very sweet. 2'-tall plants produce loads of these little winners, and early, too. Great for stuffing. Pkt \$2.75

**SHISHITO #PP144**

A favorite old Japanese variety which produces 3" long, slightly wrinkled fruit that are perfect for making tempura and other traditional recipes. Fruit is emerald green in color; mildly flavored with just a bit of spice. It really is superb. It is the standard with many chefs. Pkt \$2.25

**SIGARETTA DE BERGAMO #PP165**

We offer here the esteemed "Cigarette Pepper" of Bergamo, Italy. The long, slender cigarette-shaped fruit are highly popular in salads, due to their taste. It is also perfect for pickling and frying. A delicious, hard-to-find variety. Pkt \$2.50

**SWEET CHOCOLATE #PP126**

75 days. I love the flavor of this rich, chocolate-brown pepper. The flesh is cola-red color, very sweet and delicious. The medium-sized semi-bell-shaped fruit ripen very early, making this variety perfect for the North (or anyone who loves early peppers). Great in salads. Pkt \$2.75

**SWEET RED STUFFING #PP130**

The brilliant red-colored version of our heirloom stuffing peppers which were given to us by an Amish grower. The seed was passed down from her grandmother. Very productive plants, producing tiny bell-shaped peppers about 1-2" across. Pkt \$2.75

**SWEET YELLOW STUFFING #PP129**

This amazing little pepper comes to us from an Amish grower. The seed was passed down to her from her grandmother, whom she fondly remembers growing these peppers in the 1950's in Lancaster, Pennsylvania. The very productive plants produce the cutest little mini bell-shaped peppers, only 1"-2" across! Used to make wonderful stuffed and pickled peppers! Pkt \$2.75

**TEQUILA SUNRISE #PP142**

Small plants set lots of unique, glowing, golden-orange, carrot-shaped fruit that are borne upright on plants—so colorful! These are superb for the flower garden or as a potted plant. Crisp 6-inch fruit are flavorful, being sweet, crisp and sometimes slightly sharp-tasting. Very nutritious and fun to grow. Pkt \$2.50

**THAI LONG SWEET #PP118**

Light green fruit are about 6" long, with a tapered and pointed, frying pepper shape. Great for grilling or frying, this pepper is very popular in Thailand. We are happy to offer this rare and delicious variety. Pkt \$1.50

**TOPEPO ROSSO #PP101**

This Italian heirloom produces tasty, blood-red, round, pimento-type peppers that are very sweet. The flesh is very thick and crisp. Short, compact plants produce huge yields; great fresh or cooked. A wonderful specialty variety that has many uses. Pkt \$2.00

**WHITE LAKES #PP161**

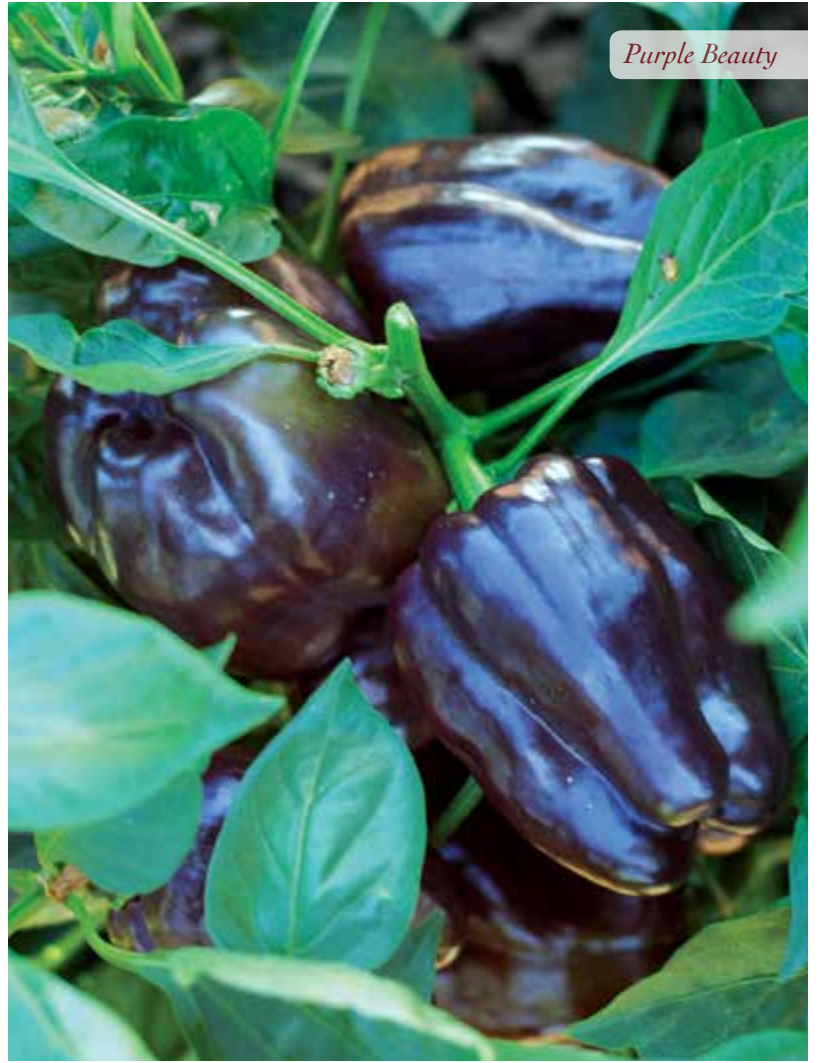
Very generous producer of dainty, somewhat pointed peppers. The young fruits take on an ivory or cream color very early, eventually ripening to a stunning red-orange. Originally a Russian variety deserving of much wider recognition. Delicious, productive, and beautiful. Pkt \$2.50

*Melrose**Albino Bullnose**Sweet Yellow Stuffing*

*Sweet Chocolate*



*Purple Beauty*



*Golden and Red Marconi*



*Castelfranco*



# RADICCHIO & CHICORY

**(Chicorium intybus)** These are used like lettuce to make beautiful and tasty salads, and some are good cooked. Most require cool weather and shorter days of autumn to head up and reach their most brilliant coloration, and so are mainly grown as fall crops. We offer quality Italian seed. 250 seeds per packet.

## RED RADICCHIO

### CASTELFRANCO #RC102

An improved selection of this beautiful, old Italian heirloom, the round heads are cream-colored and splashed with wine red. This colorful variety is becoming a rage in salads. A high-dollar crop for market growers. Very popular in Italy! Pkt \$1.50

### ROSSA DI TREVISO #RC101

A famous radicchio from Treviso, Italy. We offer an improved selection. Makes a long, slender bunch of leaves; turns deep brilliant red in cool weather. A must for all colorful and tasty salads! Pkt \$1.50 or 1 oz \$6.00

### ROSSA DI VERONA #RC103

(Red Ball of Verona) Dark wine-red, round, medium-sized heads. We are happy to offer this great Italian selection. Pkt \$1.50

### VARIEGATA DI CHIOGGIA "RUBIS" #RC104

Beautiful, large, round-headed radicchio; brilliant red-and-white color. From the old Italian fishing town of Chioggia. A popular Italian variety. Pkt \$1.50

## SUGAR LOAF CHICORY

### SUGAR LOAF #RC105

This green cos-type Italian specialty has a mild taste and beautiful, large heads. Fall planted; great for home or market. Pkt \$1.50

## ITALIAN DANDELIONS

### CATALOGNA PUNTARELLE DANDELION #RC107

(Puntarelle a Foglia Stretta) Popular in Italy, hardy and excellent for early spring greens; great cooked like asparagus. This strain has very long, slender, Dandelion-like leaves. Pick small for Mesclun salads. Pkt \$1.50 or 1 oz \$7.50

### ITALIKO ROSSO DANDELION #RC106

Beautiful, bright red stems and deep green leaves make this variety a winner! Baby leaves add great tangy flavor to salads, or good as a cooked green. We offer true Italian seeds for this heirloom. Pkt \$1.50 or 1 oz \$7.50

## BELGIAN ENDIVE

### WITLOOF DI BRUXELLES #RC108

We offer a select strain of "Witloof" or Belgian endive. This chicory is planted in the garden in spring, then dug and forced to grow in a cool, dark place, to make the delicious "Chicon heads" that command high prices at market. Very Tasty. Pkt \$1.50

## GRUMOLO CHICORY

### GRUMOLO BIONDO "GOLDEN" #RC109

Small rosette head with rounded, thick, golden-green leaves. This is a popular baby salad item in Italy; best for cool-season growing. We offer quality Italian seed. An heirloom from the Piedmont region, very hardy. Pkt \$1.50

### GRUMOLO ROSSA DI VERONA "AIDA" #RC110

We are able this year to offer the exciting red-leaved Grumolo. Use these like mini-lettuce in specialty salads; perfect when mixed with the "Golden Grumolo." This variety needs cool weather to produce red leaves. Always in demand with fine chefs. Pkt \$1.50



*Rossa di Treviso*



*Rossa di Verona*

*Itoliko Rosso Dandelion*

*"The correlation between poverty and obesity can be traced to agricultural policies and subsidies."*

—MICHAEL POLLAN

# RADISH

**(*Rhaphanus sativus*)** Cabbage relatives that come originally from Asia. Radishes are at their best in cooler weather, but will take more heat than most cabbage relatives. Salad-types are quick to mature, often in 28-35 days, and should be succession planted every 2-3 weeks from early spring well into fall, to keep as continual harvest. Winter or storage types take longer (60-75 days), and should be planted in mid to late summer for harvest in the fall. These are used and stored similar to the more familiar turnip. All types are grown in ordinary garden soil, worked deeply enough to accommodate whatever roots are expected. (Daikon types may grow a foot or more in length!) Adequate moisture, correct thinning and weed control are all that's required to grow this easy crop! 200-500 seeds per packet

## **CANDELA DI FUOCO #RD134 New!**

(Candle of Fire) 35 days. Similar to Long Scarlet and several historic varieties that have appeared over the years, but this one is an imported Italian strain. Intensely ruby-red tapered roots with consistently firm and mild white flesh. Roots can reach 10 inches in length! This variety can be crowded quite closely in the bed or row, as the roots are so slim. Pkt \$2.50

## **CHINA ROSE #RD104**

One of the oldest types of radish. A very hardy fall/winter variety. Roots are about 5" long and a rose color. Pkt \$2.50

## **CHINESE GREEN LUOBO (QINGLUOBO) #RD119**

A popular radish from northern China, the tasty flesh is bright green. Very unique and colorful, they are shaped like Daikons. These only grow well in cool weather; great for fall planting. An old Chinese standard. Rare. Pkt \$2.25

## **CHINESE RED MEAT #RD114**

The colorful "Beauty Heart" radish of historic China has 4" round roots with white-and-green skin, but the magic is in their rose-red center, which is so sweet, crisp, and delicious. A good radish to add color to salads and stir-fries; must be grown in cool weather and does best when fall planted. Sometimes called "Watermelon Radish" at market. Pkt (100 seeds) \$2.50

## **CHINESE WHITE WINTER #RD105**

7"-8" long, white winter radish, with a blunt tip; crisp, solid flesh. Good raw or cooked. Tasty. Pkt \$1.50

## **EARLY SCARLET GLOBE #RD111**

22 days. The classic round red radish. Crisp white flesh is mild and tasty. Has better warm weather tolerance than many. Pkt \$1.75 or 1 oz \$3.00

## **FORMOSA GIANT LUO BUO #RD127**

90 days. An old favorite in Taiwan that used to be called Formosa. Big, fat oval-shaped roots weigh about 2-3 lbs. They are crisp and have an excellent, sweet taste. Very good in soup. Pkt \$2.00

## **FRENCH BREAKFAST #RD108**

A pre-1885 French heirloom; mild, spicy flavor with a red top and a white bottom. An attractive gourmet variety. Pkt \$2.00 or 1/4 lb \$6.00

## **GERMAN GIANT #RD116**

Very large, round red radish that was collected in Germany. These keep their fine quality even when large. This heirloom is very popular with the Amish. Mild and tasty. Pkt \$2.00 or 1 oz \$5.00

## **GIANT OF SICILY #RD118**

Large, 2", round, summer radishes are bright red in color, with great taste and good quality. We offer pure Italian seed for this heirloom from Sicily. Pkt \$2.00 or 1 oz \$5.00

## **HELIOS #RD125**

So unique! This bright yellow, olive-shaped radish is truly one of the most beautiful radishes I've ever grown. This heirloom came from Albeta Kovacova-Pecarova of Kosice, Czechoslovakia. A favorite spring radish that really adds color. Pkt \$2.75

## **JAPANESE MINOWASE DAIKON #RD112**

Popular old Japanese favorite, the giant white roots grow to 24" long and 3" wide. Sweet and very crisp, this radish is a delight pickled, stir-fried, steamed, or raw. Pkt \$2.00 or 1 oz \$3.50

## **LONG BLACK SPANISH #RD102**

(Noir Gros Long D'Hiver) Long, 9" black roots have pure white flesh that is crisp and pungent. This long version of Black Spanish is much harder to find than the round. Great for fall plantings. This is a very old European heirloom. Pkt \$2.00

## **LONG SCARLET #RD107**

A pre-1870's heirloom, long and slender, bright red radish. It is fast becoming rare. Flesh is tender, crisp and mild. Pkt \$1.75

## **MISATO ROSE #RD133**

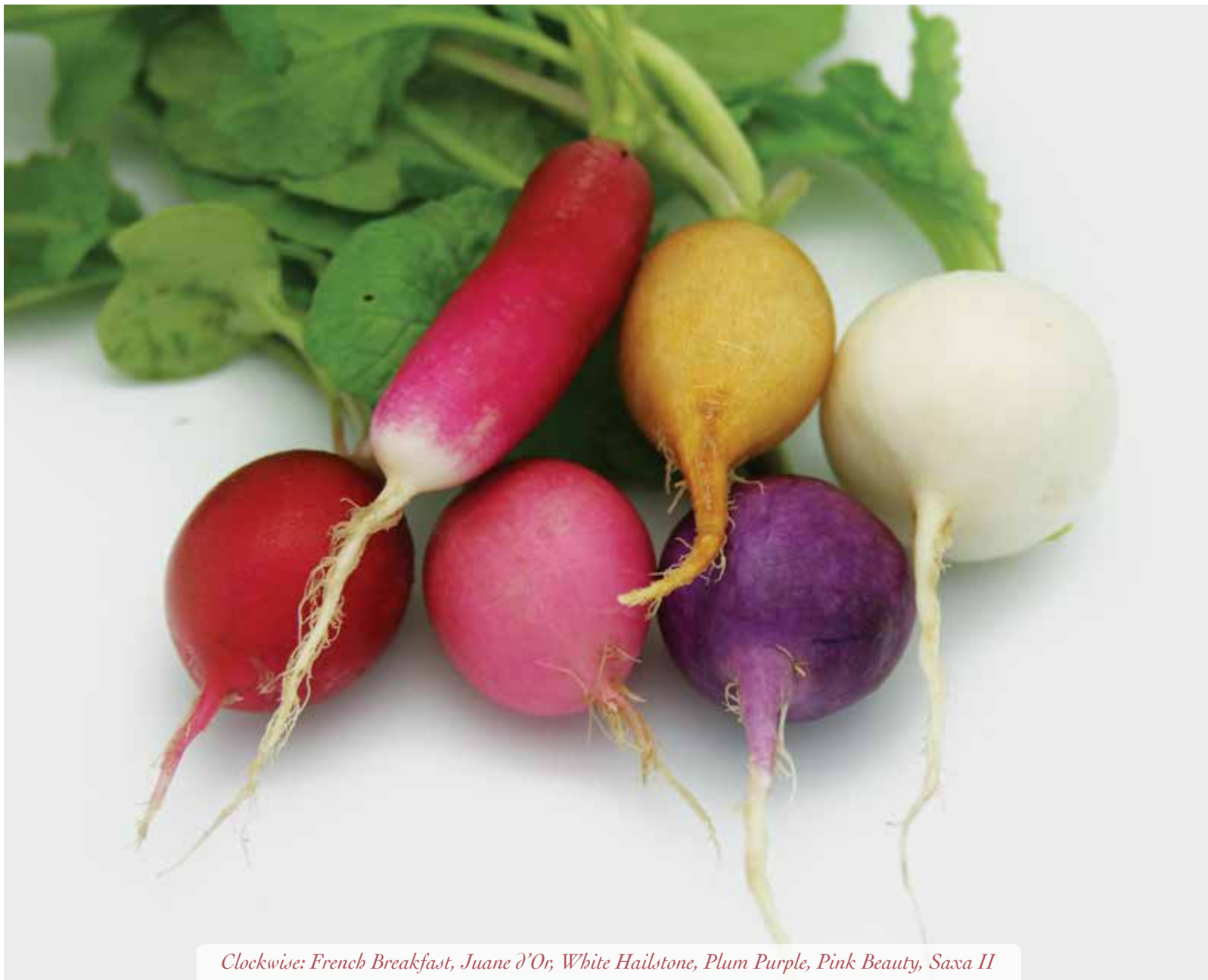
This variety produces 3-4" roots and is recommended for fall sowing. Skin runs from light pink to green, but it is the flesh that is the real treat, being bright pink, sweet, spicy and flavorful. Unusually large, dark green leaves set this variety apart. Pkt (125 seeds) \$2.50

## **MIYASHIGE DAIKON #RD132**

A delicious, white Daikon type radish from Japan. These long white roots grow to 15" or more! Mild and very crisp; perfect fresh in salads, or for making wonderful pickles. These are planted in late summer and harvested in fall and early winter. Pkt (150 seeds) \$2.25



Chinese Red Meat and Chinese Green Luobo



*Clockwise: French Breakfast, Juane d'Or, White Hailstone, Plum Purple, Pink Beauty, Saxa II*

**MUNCHENER BIER #RD124**

A famous German heirloom radish that is popular in much of northern Europe, 4" white roots have a pungent, crisp flesh that is sliced onto bread or served with pretzels. It also produces tender seed pods that are tasty pickled or added to salads. Pkt 1.75

**NATIONAL 2 #RD131**

Quarter-sized, round red roots have a nice white tip. A popular type at European markets. These are early, crisp and have a nice, mild flavor. Colorful and attractive looking. Pkt \$2.00

**PINK BEAUTY #RD109**

29 days. A beautiful, round, pink radish that has become hard to find. It is sweet and tasty. Popular at specialty markets, a must for all radish growers! Wonderful and unique. Pkt \$2.00 *or 1/4 lb \$8.00*

**PURPLE PLUM #RD122**

28 days. Here is one lovely radish, with its bright purple skin that makes this one of the most colorful varieties for marketing. 1½" globes have sweet, crisp, white flesh which does not get pithy. Pkt \$2.50 *or 1 oz \$3.75*

**RAT'S TAIL #RD126**

This amazing edible-podded radish variety produces loads of tender, large seed pods that add a delicious flavor to salads and stir-fries. They are also superb when pickled. An old Asian heirloom that was grown in US gardens in the 1860s, this real gourmet treat was a favorite last summer. Pkt \$2.75

**ROUND BLACK SPANISH #RD101**

(Noir Gros Rond D'hiver) Large 5" winter type, probably grown since the 16th century or before. Deep, near-black skin and snowy-white flesh; will keep all winter in good conditions. Fine, fairly hot flavor; good raw or cooked. Pkt \$2.00

**SAXA 2 #RD130**

Popular European radish that matures in just 18 days; wow, they are quick! The earliest radish we have grown. Bright red, smooth, round, perfect globes are crisp and delicious. Pretty and productive. Ready when tops are just 4" tall! Pkt \$2.50

**SCARLET TURNIP WHITE TIP (SPARKLER) #RD113**

Very handsome, round, bright scarlet color with a white tip. Sweet and juicy; an heirloom from the 1880's. Pkt \$1.75

**VIOLET DE GOURNAY #RD129**

This French heirloom can grow 10" long and has deep violet-purple skin and pungent white flesh that is great for cooking, pickling or grated raw in salads. It is a fall/winter radish that is generally planted in summer or fall and harvested in early winter. Sometimes these can be spring sown in northern areas with great results. Introduced prior to 1885. Pkt \$2.25

**WHITE HAILSTONE #RD106**

An early, old-time, white spring radish, this one is superb! Simply the best tasting radish we have tried, and many of our customers agree. Very mild and crisp. Pkt \$1.75

**WHITE ICICLE #RD123**

Slender, 6", ice-white roots have crisp flesh and fine flavor, mild and fine quality. This pre-1865 heirloom is still popular with home and market growers alike. Easy to grow. Pkt \$1.50

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

—GEORGE WASHINGTON



*Rat's Tail*



*Violet de Gournay*



*China Rose*



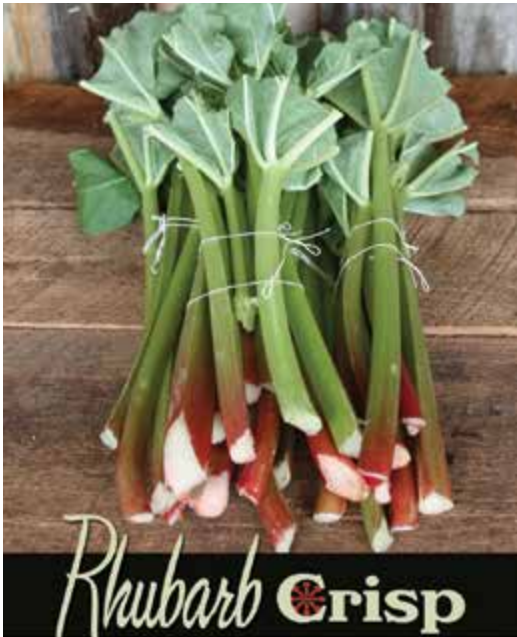
*Japanese Minowase Daikon*

# RHUBARB

**(*Rheum rhabarbarum*)** Central Asian native that has been grown in Europe for centuries, for medicinal and food use. At its best in cooler summers with cold winters, but can be grown in warmer climates with some afternoon shade. Seeds are started indoors or outside in a nursery bed, and transplanted to their final location. Mature rhubarb plants are quite large, so space them at least 2 feet apart. Requires rich soil and ample moisture. Harvest the succulent stalks starting the second year. 25 seeds per packet

## GLASKINS PERPETUAL#RH103

This English heirloom has for generations enjoyed a well-deserved place in American gardens. The thick stalks are bitter-free, deep red at the base and shading to green toward the leaf. Started indoors very early, a light harvest is possible the first year with heavy yield each year thereafter. Hardy throughout the continental US, prefers areas with cooler summer weather. Pkt \$2.75



### Filling

12 cups rhubarb, chopped  
1-1/2 cups water  
1 teaspoon salt  
1/4 cup cornstarch  
1-3/4 cups fructose  
1-1/2 tablespoons vanilla

*Recipe from  
Jere's  
Aunt Mindy!*

Combine rhubarb, water and salt in a large heavy pot. Bring to a boil and simmer with the lid on until tender. Mix cornstarch with sweetener. Pour gradually into boiling rhubarb while stirring quickly. Remove from heat and stir in vanilla. Pour into a 9x13" glass baking dish and set aside.

### Crust

1-1/2 cups spelt flour  
1-1/2 cups quick oats  
3/4 cup walnuts, chopped (optional)  
1/2 c. fructose  
1 c. vegetable margarine

Combine flour oats, nuts and fructose in a mixing bowl. Mix well. Cut in margarine until crumbly. Crumble over rhubarb filling. Bake at 350° for 25-30 minutes.



# RUTABAGAS

**(Brassica napus)** Cabbage relative grown for its roots, which are similar to turnips but larger, sweeter and milder. Requires a longer season, 90-120 days, but can tolerate cool temperatures as it matures, and is at its best harvested in late autumn. Sow about 90 days prior to expected fall frost, in rich, deeply worked soil of average fertility. Thin to about 8-12 inches apart, control weeds and keep moist. The leaves of some varieties make passable greens when harvested young. 400 seeds per packet.

## AMERICAN PURPLE TOP #RT101

Very tasty, mild, and sweet; great cooked or raw. Bright yellow flesh; top quality. A pre-1920 heirloom, a great fall vegetable. Pkt \$2.50

## CHAMPION A COLLET ROUGE #RT103

This variety is a true champion and has been popular in Europe since the 1850's. Large roots are purplish-red on the top and yellow on the bottom half of the roots. Attractive, sweet and really finely flavored; delicious fried or roasted. Pkt \$2.50

## COLLET VERT #RT104

Finely flavored old standard that has a bright green top and yellow bottom, making these roots unique and colorful. Popular in France since the 19th century, it still holds a place with many gourmets and gardeners who love its rich taste. Pkt \$2.50

## JOAN #RT107 *New!*

90-100 days. Roots are uniform with very smooth and pleasing shape. Flesh is dense, crisp, and mild, having a delicate and very sweet flavor, particularly after being kissed by light frost. A refined version of American Purple Top, that has some tolerance to Club Root, a disease that often afflicts brassicas. Pkt (125 seeds) \$2.00

## LAURENTIAN #RT102

An improved "Purple Top" rutabaga, its delicious yellow roots are great fried or baked; sweet, and so tasty. Very uniform and makes a good market type. Pkt \$1.50 or 1 oz \$2.50

## NADMORSKA #RT105

90 days. A superior rutabaga, apparently first introduced from Lithuania by the Seed Ambassadors, and first offered by us a couple of seasons back. The golden-fleshed roots are large, having apple-green tops and the balance in cream. The shape is more upright or bottle-like. Here's a monument to the world-wide sharing of premium, open-pollinated vegetable varieties! Pkt (125 seeds) \$2.50

# ROSELLE

**(Hibiscus sabdariffa)** 15 seeds per packet.

## RED ROSELLE #RS101

A super plant for making cranberry-flavored bright red beverages, jelly, pie, and tea. Much is grown in Asia, tropical America and the Mideast, as the flavor is wonderful. A tasty sauce can be made by boiling and sweetening the fleshy calyxes. The leaves are also used to make a drink. The plant is red and very beautiful. Start very early indoors, unless you live in the far South. Citrus-flavored flowers are delicious on frozen desserts. This plant has too many uses to name here. Pkt \$3.00

## ROSELLE JAMAICAN COCKTAIL #RS102

**(Tibiscus sabdariffa)** Wow! Here is something new and beautiful! The 6' plants are covered with lovely, cup-shaped cream flowers and then followed by highly ornamental fruit in three festive colors: yellow, red, and purple! These stems with their brilliant fruit are popular for displays and cut flower arrangements and are so cool for cut flower growers, because these sell for top prices. The fruit is good for making teas and flavorings. This stunning plant is a must for gardeners who love beauty and color. Pkt \$3.50

# SALSIFY

**(Tragopogon porrifolius)** A European favorite known in Roman times and cultivated since at least the Thirteenth Century. Sow ½" deep in very early spring, keeping moist until seedlings emerge. Needs at least 6" spacing, full sun, only ordinary garden soil, but this must be finely worked and free from rocks to produce straight roots. Lift and store mature roots in autumn. If left until the second spring, young shoots may be harvested and used like asparagus. Eventually forms attractive purple blooms on 3-ft stems.

## SALSIFY MAMMOTH SANDWICH ISLAND #SF101

Heirloom, native of Europe. Tasty in soups and stews, or cooked alone. Plant in spring, dig in fall; a non-sweet parsnip-like root. This variety dates back to the 1800s. Young plants look like grass. Pkt (125 seeds) \$2.00

# SORGHUM

**(Sorghum bicolor)** Sorghum is one of Africa's greatest contributions to the world's agricultural diversity, and is a traditional crop in the South. Adaptable and drought tolerant, sorghum varieties exist that provide grain, sweet syrup, animal fodder, or sometimes, more than one crop from a single planting! The main requirement for sorghum is heat—plant the seeds about ½" deep a couple of weeks after spring frosts are over and soil is really warm. Ordinary garden soil and moisture are sufficient to get a crop, although sorghum may be more productive under better conditions. Seeds are ripe at about the same time as sugar content of the stalks reaches maximum. 50 seeds per pkt.

## BLACK AMBER #SR107

100 days. One of the oldest cane sorghums still on the market, named for its shiny black seeds. The 6-8 foot stalks make a delicious golden sorghum syrup. We are happy to offer this sorghum that was a standard in early America and is still used today. Pkt \$3.00

## BROOM CORN MULTI-COLORED #SR102

The multi-colored tassels are so popular for fall decorations. Colors include red, gold, burgundy, black, bronze, and more! Broom Corn can also be used to make brooms. Pkt \$3.00

## CANA DULCE #SR120

**(Cana Azucar)** The Spanish names translate simply as "Sweet Cane" or "Sugar Cane." Sorghum was widely grown in the traditional Spanish villages in New Mexico, in the days when sugar was an expensive imported item. This variety is red-seeded and reaches about 8' tall. Seed collected in Dixon, New Mexico, and originally from the Native American community of Santo Domingo Pueblo. Pkt \$3.00

## DALE #SR115 *New!*

115 days. A USDA release from 1970 and still the standard by which modern varieties are judged. Disease-resistant plants may reach 12 feet in height, yet resist lodging. Dale makes a mild-flavored syrup with good body and attractive amber color. Juicy stalks yield a high volume of juice for syrup-making. Favored by many of our Mennonite growers. Pkt \$3.00

## MENNONITE #SR104

A Mennonite heirloom from Missouri. The tall canes are juiced and boiled to make a very sweet, light, sorghum syrup, excellent on pancakes. This variety gives good yields and also produces lots of grain. Pkt \$3.00

## ONAVAS RED #SR111

Vigorous, 10 foot plants send out many tillers (side-shoots), and all produce sweet juicy sap suitable for boiling down into syrup. Beautiful burgundy seed heads. From the Pima Bajo village in Sonora, Mexico. Pkt \$3.00

## RED'S RED SWEET #SR103

This heirloom has been grown in northern Missouri for many years. More adapted to northern climates than many sorghums. Makes excellent syrup. From our friend Steve Salt. Pkt \$3.00

## SUGAR DRIP #SR108

Big 10'-12' tall plants produce large heads with edible red seeds. This old variety receives its name from the sweet juice that is in the stalk of each plant; this juice was boiled down in many rural areas of the Southeastern United States to make the famous sorghum syrup that was a staple on the morning's pancakes and cornbread. This strain has now become very rare. Pkt \$3.00

## TUNISIAN #SR116

Excellent grain-type sorghum, originally collected in a market in Tunis. Smallish, brown to almost olive-colored grains are ground for use as porridge in their native land. Slender stalks and narrow leaves might be an adaptation to their native land. Compact seed heads occasionally cause lodging, so plant a bit deep. Needs really warm temperatures to thrive; recommended for dry-summer areas. Pkt \$3.00

## TARAHUMARA POPPING #SR110 *New!*

120 days. From the Tarahumara people of Northern Mexico's Batopilas Canyon area. This variety isn't grown for syrup, but rather for the plump white seeds, which can be popped and eaten like miniature popcorn. Vigorous plants reached ten feet in our 2008 trials. Pkt \$3.00

## WHITE AFRICAN #SR109

Introduced to the USA in 1857 by Leonard Wray from Natal, South Africa, under the name Enyama, it was later named White Mammoth and then White African. This variety produces 10' tall stalks that make great, sweet syrup that is perfect for hot waffles and pancakes. White seeds can be used to grind for flour. Pkt \$3.00

## WHITE BROOM CORN #SR114

This is the sorghum that was used for making brooms in early America. Lovely yellowish-cream seed heads are great for feed and food. Make your own brooms and fall decorations with this easy to grow crop. Our strain comes from the Old Sturbridge Village. Pkt \$3.00

## YELLOW BONNET #SR119

120 days. A fairly long season syrup-type sorghum, originally from southern Missouri. Medium stalks reach 9-10 feet, showed no lodging in one trial, and only moderate tillering (suckering). Pkt \$3.00



*Onavas Red Sorghum*

# SPINACH

**(*Spinacia oleracea*)** True spinach is very cold tolerant, one of the first crops planted at winter's end, as well as one of the last in early fall. In zone 6 and above, it's possible to harvest at least a few leaves occasionally all winter long, and farther north, it may be possible with row cover or high tunnels. We list some warm weather spinach substitute here as well, and these are quite the opposite: they yield abundant greens in summer's heat, when growing true spinach would be out of the question. Spinach, whether true or warm-season substitutes, requires lots of nitrogen and water. 250 seeds per packet

## **AMSTERDAM PRICKLY SEEDED #SP108**

Traditional crop in Europe for generations. This type was grown by Thos. Jefferson in the early Nineteenth Century. In 1806, Bernard McMahon of Philadelphia said it was "the hardiest kind," and that may well be true to this day. Leaves are more pointed and arrow-shaped than the common type. The sturdy plants yield over a long season, producing flat, tender, medium-green leaves with red-tinged stalks. Slower to bolt than ordinary spinach. Traditionally sown in late-summer or early fall for harvest through autumn and into winter. Pkt \$2.50

## **BLOOMSDALE LONG STANDING #SP101**

50 days. The old standard since 1925, does better in hot weather than most. Glossy, deep green, delicious leaves. So popular with fine chefs. Pkt \$2.50 or 1/4 lb \$6.00

## **GIANT NOBLE #SP103**

This is the giant of the spinach clan. Plants spread to 25"! Tender leaves are great for canning, steaming, or salads; for those who want quantity and quality. Introduced in 1926. Pkt \$1.75

## **GIGANTE D'INVERNO #SP106**

This European heirloom produces large, broad, deep green leaves well into the fall and winter months in many areas. This flavorful variety comes to us from Italy. The English name is Giant of Winter. Pkt \$2.00

## **MERLO NERO #SP105**

A fine-flavored Italian spinach that has dark-green, savoyed leaves. This productive variety is fairly early. Rare in the USA. Pkt \$2.50

## **MONSTRUEUX DE VIROFLAY #SP104**

50 days. Big leaves to 10" long, smooth and deep green in color. Very fast growing plants are popular for fall planting. A gourmet French heirloom that was developed prior to 1866. Pkt \$2.00

## **NEW ZEALAND SPINACH #SP102**

(*Tetragonia tetragonioides*) 60 days. Not the same species as common spinach, this variety takes the heat and keeps producing all summer. Tasty. Was listed by Fearing Burr in 1863 in his book *Field and Garden Vegetables of America*. Not frost hardy. Pkt (50 seeds) \$2.50

## **RED MALABAR SPINACH #SP107**

70 days. This beautiful plant is not a true spinach but a different species (*Basella rubra*). This heat-loving Asian vine has lovely red stems and delicious, succulent leaves that are great in salads and stir-fries. A delicious green that can be grown as an annual in many areas or as a perennial in sub-tropical areas. Pkt (50 seeds) \$2.50



*Amsterdam Prickly Seeded*



*Merlo Nero*

*"Strike against war, for without  
you no battles can be fought!"*

—HELEN KELLER

# SUMMER SQUASH

Many of these are also used for winter too!  
The species is **C. pepo** on all squash listed here, unless otherwise noted. Minimum 20 seeds per packet. Summer Squash are grown for immature fruits which can be harvested all summer long.

## **BENNINGS GREEN TINT SCALLOP #SSQ109**

50 days. Colorful, light green, scallop-shaped fruit; tender and good quality; excellent yields, easy to grow. We have grown this variety for many years, an old favorite. Good color for market. Pkt \$2.50 or 1/4 lb \$7.00

## **CASERTA #SSQ138 New!**

60 days. All America Selections winner in 1949. Here's an early bush cocozelle type, popular in Italy where they favor a rich, full-flavored zucchini. Fruits slightly club-shaped with mottled striping in olive-green and darker green. Can reach a fairly large size and still be quite tender and delicious as a summer squash. Pkt \$2.25

## **COCOZELLA DI NAPOLI #SSQ121**

55 days. Long, slender fruit, ribbed, pale greenish-yellow, striped with dark green; very firm and flavorful flesh. A unique Italian heirloom; tasty. Pkt \$2.50

## **COSTATA ROMANESCO #SSQ122**

52 days. The famous Italian/Roman ribbed zucchini. The distinctive, long fruit are fluted and ribbed; medium green-striped skin; rich and very flavorful. The cut slices are scalloped. It is also popular to fry this squash whole, when it is small with the flower still attached. A perfect gourmet variety for the market grower. Pkt \$2.50

## **CROOKNECK-EARLY GOLDEN SUMMER #SSQ116**

50 days. An old favorite heirloom, this is one of the oldest types of squash dating back to pre-Columbus times, and it has been popular ever since. Easy to grow and good tasting. Pkt \$2.00 or 1/4 lb \$7.50

## **EARLY PROLIFIC STRAIGHTNECK #SSQ115**

50 days. AAS Winner from 1938, uniform lemon-yellow, club-shaped fruit; firm flesh is of excellent quality, tasty. Pkt \$2.50 or 1/4 lb \$7.50

## **FORDHOOK ZUCCHINI #SSQ139 New!**

57 days. Classic, cylindrical, dark-green straight to slightly curved zucchinis. Tender, creamy-white flesh freezes well. Vigorous and productive bush plants. Pkt \$2.00

## **GELBER ENGLISCHER CUSTARD #SSQ136**

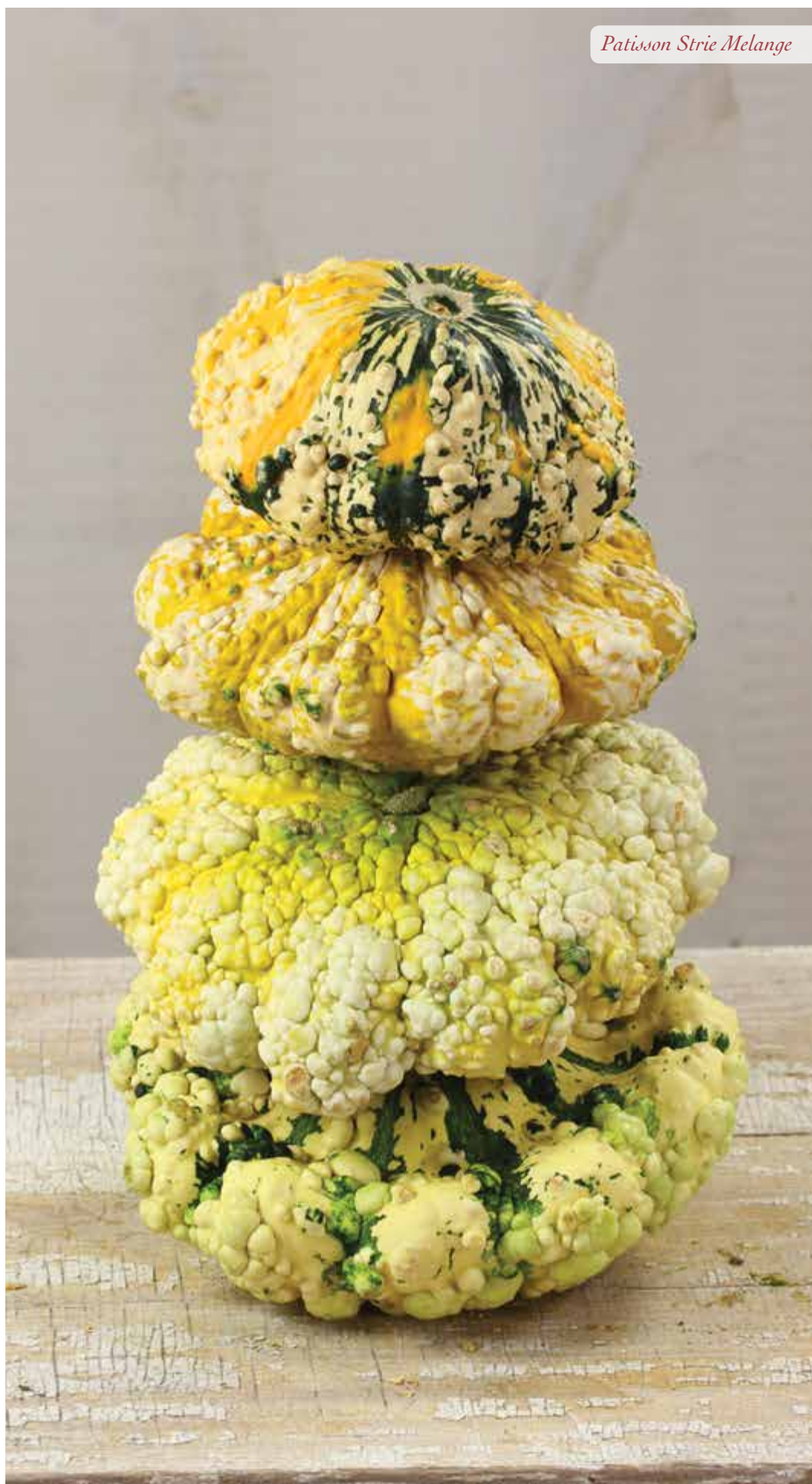
(*C. pepo*) Clear lemon-yellow fruits are a patty-pan type, but with a bizarre twist. Fruits are oddly flattened—impossible to describe. Productive bush plants yield over a long season if kept picked. Recommended for cooler climates like the Pacific Northwest. This unique variety originated in Gatersleben, Germany. Described in Amy Goldman's book "The Compleat Squash." Pkt (10 seeds) \$2.50

## **GREEN BUSH VEGETABLE MARROW #SSQ124**

Green, zucchini-type fruit are excellent for frying, stuffing, and baking; tasty flesh; bush plants. Very popular with the English. Pkt \$2.00

## **KAMO KAMO #SSQ129**

The ethnic heirloom pumpkin of the Maori people of New Zealand; it is also known as Kumi Kumi pumpkin. New Zealanders say this is the best of all squash, for the young fruit can be boiled, fried or baked, and they have a rich, nutty flavor that is quite delicious. Let the green speckled squash ripen, and they are good as a winter squash. They have become rare even in New Zealand. Very ornamental. Pkt \$3.00



**LEBANESE WHITE BUSH MARROW #SSQ112**

50 days. Creamy, oblong fruits; tasty and mild, good fried or baked. Harvest when 7" long. Rare Lebanese variety. Early. Pkt \$2.00

**LEMON SQUASH #SSQ102**

The shape, size and color of a lemon, it grows great here, has huge yields and the best resistance to insects I have seen in a summer squash. Very tasty, great fried! A favorite, this is a superb market variety and is very attractive. Our most popular summer squash. Pkt \$2.75 or 1 oz \$10.00

**MONGOGO DU GUATEMALA #SSQ130**

A Guatemalan heirloom superb for fall decorations. The 4-lb. fruit are pumpkin-shaped with big ribs, with golden yellow and dark green-striped skin. The young fruit are good fried as summer squash, and mature fruit can be made into pies and preserves. Almost extinct in the USA, but sold commercially in Europe. Pkt. \$3.00 or 1/4 lb \$15.00

**ODESSA #SSQ123 New!**

The vining plants produce delicious, white, zucchini-type fruit that are very tasty fried. This variety comes from the fertile valleys near Odessa in Ukraine, the area my great-grandfather farmed many years ago. Pkt \$2.50

**PATISSON GOLDEN MARBRE SCALLOP #SSQ104**

A unique French scallop squash, fruit is a beautiful bright golden-orange color, very beautiful. Young fruit are very tender and well flavored! Also makes good winter squash. Tall bush plants are very attractive and yields are good. A favorite of mine. Pkt \$2.50

**PATISSON PANACHE BLANC ET VERT SCALLOP #SSQ106**

The stunning, pure white scallop with deep green radial streaks. Small fruit may not show streaking, and it can be variable. Its delicious flesh is great fried or baked. A real treat for both taste and visual appeal; a pre-1885 French heirloom. Pkt (15 seeds) \$2.50

**PATISSON PANACHE JAUNE ET VERT SCALLOP #SSQ105**

Beautiful scalloped fruit are a lovely creamy-yellow with contrasting deep green radial streaks. Small fruit may not show streaking and it can be variable. Stunning displayed with our other scallops! The flavor is delicious as a summer squash or is great baked in the fall. We are happy to offer this French heirloom again this year. Pkt \$2.50

**PATISSON STRIE MELANGE #SSQ134**

We are so excited to finally list this incredible mix of French scallops. This mix contains fruit in many colors, with many being striped and warted! One of the most ornamental varieties we have seen. Fruit are good picked young and cooked, or used when hard for decorations. Add lots of style to your summer and fall displays. Pkt \$3.00

**RONDE DE NICE #SSQ111**

50 days. This is a delicious French heirloom variety. The flesh of this round, green zucchini is very tender and fine-flavored, making it an ideal squash for stuffing. A popular variety for home gardens and specialty growers. Vigorous, quick-growing plants. Pkt \$2.00

**RUGOSA FRIULANA #SSQ137**

Common in northeastern Italy, and nearly the only variety seen in the Venetian shops and markets. The name means "wrinkled of Friuli," but the light yellow fruits are beyond wrinkled, being fantastically warted even when very young. Rich and full flavored, as Italian varieties usually are. Pkt \$3.00



*Benning's Green Tint Scallop*



*Tatume*



*Fordhook Zucchini*



*Golden Zucchini*



*Cream of the Crop*



*Tondo Scuro di Piacenza*



*Gilber Englisher Custard*



EMILEE & SASHA HARVESTING  
PATISSON STRIE MELANGE.





**STRIATA D'ITALIA #SSQ110**

50 days. Medium-long zucchini fruit, somewhat thicker at the blossom end, light ribbing, 8"-9" long. The skin is striped in light & dark green. Superb flavor and texture. This variety is popular in Italy for its flavor & early yield. Pkt \$2.00

**TABLE DAINTY SSQ135**

65 days. Delicate little fruits, like a short, six-inch zucchini, striped in green and yellow to white. Abundantly produced on somewhat compact vines. Developed in 1909. Pkt (15 seeds) \$2.25

**TATUME #SSQ127**

A must in Mexican cuisine, and also popular in certain parts of Texas. This old heirloom is picked small and used like zucchini, but these are so much better than standard supermarket zucchini! Round to slightly elongated, flavorful fruit are green in color; vigorous vining plants are fairly resistant to disease. Pkt \$2.00

**TONDO SCURO DI PIACENZA #SSQ101**

Forget the new "Eight Ball" hybrid. There already was an heirloom version. These are a rich, dark-green color, round-shaped and very flavorful; perfect for home or markets. Vigorous plants produce well. Italian seed. Pkt \$2.00

**WHITE SCALLOP #SSQ107**

50 days. A very ancient Native American heirloom squash, grown by the Northern Indians for hundreds of years. This type was depicted by Europeans back to 1591, and is one of the best-tasting and high-yielding varieties still around today! Great fried or baked. Flat fruit with scalloped edges—beautiful! Pkt \$2.50 or 1/4 lb \$6.75

**YELLOW SCALLOP #SSQ108**

(Golden Custard) Beautiful, bright yellow fruit with a rich, mellow flavor. Likely predates Columbian times; a rare native American squash. Bush plants with good yields. Pkt \$2.50 or 1/4 lb \$8.75

**ZUCCHINI, BLACK BEAUTY #SSQ120**

50 days. The classic dark-green summer squash that has made modern zucchini of this type popular. Introduced in the US markets in the 1920's, and seed companies started listing it in the 1930's. Delicious fried or baked; best picked young. Pkt \$2.25 or 1/4 lb \$7.00

**ZUCCHINI, GOLDEN #SSQ118**

Slender fruit are bright golden-yellow. They are as delicious as they are attractive; bush plants. Pkt \$2.50 or 1/4 lb \$11.00

**ZUCCHINI, GRAY #SSQ114**

49 days. Great-tasting, high-quality, gray zucchini squash. Yields are very good; flesh is firm, mild, and very tasty. We have been getting favorable reports from customers about this squash. A real favorite. Pkt \$2.00 or 1/4 lb \$7.50

**ZUCCHINI, LUNGO BIANCO #SSQ119**

A popular variety from Italy, the light-green/cream fruit are mild and sweet. Beautiful in a zucchini mix. Productive bush plants. Pure imported Italian seed. Pkt \$2.00

*"When the American spirit was in its youth, the language of America was different: Liberty, sir, was the primary object."*

—PATRICK HENRY



*Crookneck, Early Golden Summer*



*Kamo Kamo*



*Patisson Panache Juane et Vert*



# SQUASH & PUMPKINS

20-35 seeds per packet. Harvest in autumn when skins are too tough to be easily punctured with a thumbnail.

## AMERICANA TONDA #SQ144

(*C. pepo*) A beautiful, ornamental pumpkin that has orange skin with green stripes between the ribbing. They weigh 4-6 lbs each. Pkt \$2.00

## ATLANTIC GIANT PUMPKIN #SQ179

(*C. maxima*) 110-125 days. Lovely, giant, pink-orange pumpkins can weigh over 800 lbs, and do so every year, with some reaching almost 1500 lbs! This variety was introduced by Howard Dill, of Nova Scotia in 1978, and has since broken all records. Pkt \$4.00

## AUSTRALIAN BUTTER #SQ162

(*C. maxima*) 90-100 days. A large, gorgeous peach-colored squash from 'down under' that has extra-thick, orange flesh that's of excellent quality; perfect for pies and baking. The 15-pound fruit keep for a long period. Very rare Australian heirloom. So beautiful and attractive. Pkt \$2.50 or 1/4 lb \$16.00

## BABY BLUE HUBBARD #SQ183

(*C. maxima*) 90-100 days. A lovely little squash that was developed in 1953 by the U of NH; small, Hubbard-shaped fruit weigh around 6 lbs and have fine-grained, yellow-gold flesh that is sweet and of excellent quality. A great variety for marketing or small households. Semi-bush vines are easy to handle. Pkt \$2.50

## BABY GREEN HUBBARD #SQ199

(*C. maxima*) The 7" green fruit look like miniature Hubbard squash, yet weigh only 5 lbs. The flesh is sweet and nutty—great for baking or in pies! The smaller size makes these perfect for market growing. Pkt \$2.00

## BIG MAX #SQ123

(*C. maxima*) 110 days. Huge pumpkins can grow well over 100 lbs! Nearly round, bright orange fruit are stunning and are good for pies and canning. Very thick, orange flesh. Good for county fairs and displays. Pkt \$2.50

## BLACK FUTSU #SQ106

(*C. moschata*) Rare, black Japanese squash, the fruit is flattened, round, and has heavy ribbing. Very unique and beautiful. The black fruit will turn a rich chestnut color in storage. Flesh is golden color and has the rich taste of hazelnuts. Fruits are 3-8 lbs each, and vines give huge yields. Japanese, dark skinned, flattened; did excellent here. Popular with European market growers. Good insect resistance makes this a winner! Pkt \$3.00

## BLUE HUBBARD #SQ180

(*C. maxima*) 110 days. Huge, teardrop-shaped fruit weigh 15-40 lbs and have sweet, fine-grained, golden flesh. Great for baking, pies, and soup. The hard, blue-gray shell helps these keep for long periods in storage. Gregory Seed Company introduced this fine New England variety in 1909, and Mr. Gregory considered this his best introduction. Pkt \$2.25

## BOSTON MARROW #SQ221

(*C. maxima*) Lovely 15lb fruit are hubbard-shaped and a brilliant red-orange in color. This variety was first documented back to 1831 by Fearing Burr, the author of *Field & Garden Vegetables of America*. This variety was first mentioned being grown by Mr. J.M. Ives of Salem, MA. Mr. Ives had received seeds from a friend in Northampton, MA, who had obtained his seeds from a friend in Buffalo, NY. This variety came to be grown in the Buffalo area after a tribe of Native Americans traveled through the area and distributed seed. From this historic introduction, Boston Marrow soon became one of the most important commercial squashes for 150 years. As the 21st century approached, nearly every seed company had dropped this unique treasure. In 1881 D.M. Ferry's catalog said, "Very dry, fine-grained, and for sweetness and excellence, unsurpassed; a very popular variety in the Boston market". It has rich, orange flesh that won it a place in Slow Foods' "Ark of Taste" for having superior flavor and taste! Pkt \$2.75

## BUSH BUTTERCUP #SQ168

(*C. maxima*) 95 days. Like standard Buttercup squash, with sweet, dry, orange flesh of excellent quality, but these are produced on 3'-4' bush plants that stay compact; excellent for small gardens. Green-skinned 3-to 4-lb fruit. Pkt \$2.50

## BUTTERCUP #SQ110

(*C. maxima*) 95 days. Very sweet, dry flesh of excellent quality. Deep orange flesh with green skin. Fruit are around 3 lbs each. Pkt. \$2.00



*Boston Marrow*



*Chicago Warty Hubbard*

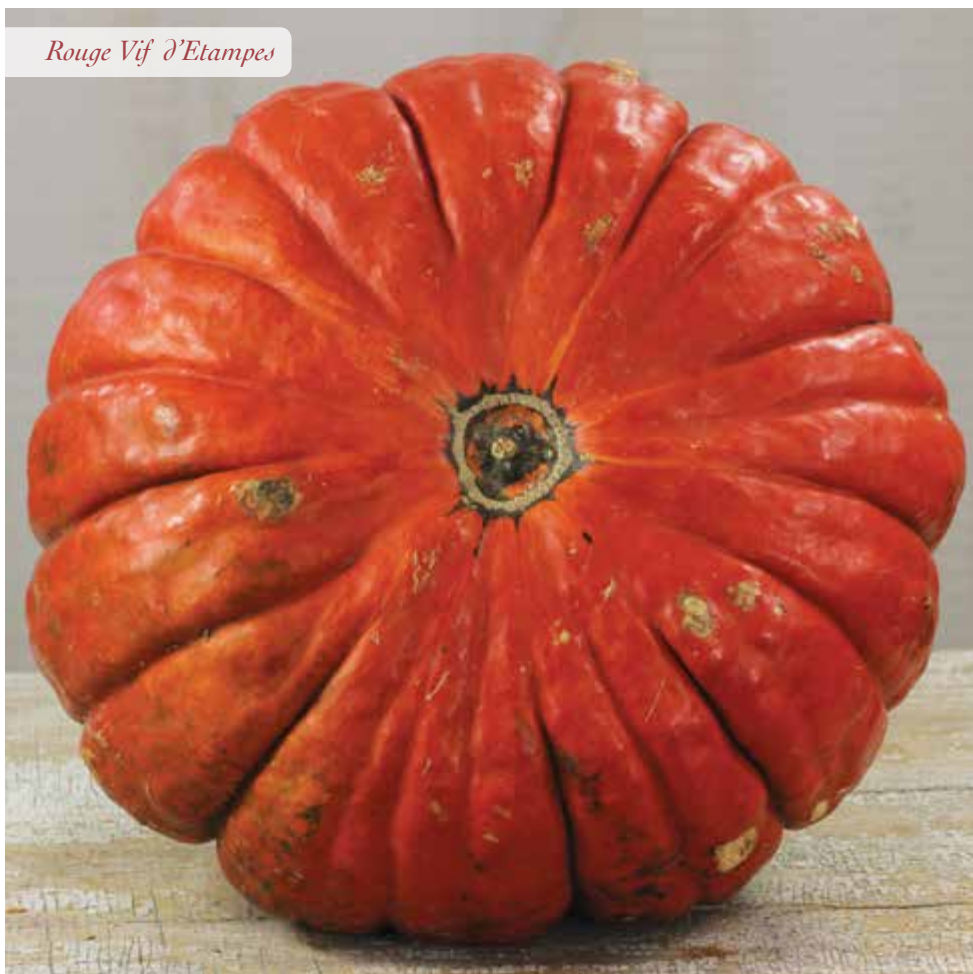


*Iran*

*Marina di Chioggia*



*Rouge Vif d'Etampes*



**BUTTERNUT ROGOSA VIOLINA "GIOIA" #SQ153**

(*C. moschata*) 100 days. An Italian Butternut-type squash, these have a violin shape and wrinkled tan skin. The flesh is deep orange and sweet, perfect for desserts, roasting, stuffing, and baking. Good for marketing. Pkt \$2.75

**BUTTERNUT-WALTHAM #SQ112**

(*C. moschata*) 100 days. An old favorite. Good yields with excellent-tasting, rich, orange-colored flesh. Great baked! Pkt \$2.50 or 1 oz \$7.00

**CANADA CROOKNECK #SQ266 New!**

(*C. moschata*) 110 days. Old New England variety, preserved at Old Sturbridge Village, Massachusetts, where our foundation seed came from. Reportedly originated among the Iroquois Indians. Introduced 1834 by Boston seedsman Charles H. Hovey, this ancestor of today's Butternut was described in detail in Fearing Burr's book of 1865. The bottle-shaped fruits reach 2-4 lbs, having a curved neck and fine-grained, sweet flesh. Resistant to pests and diseases; a superlative keeper. Formerly quite common, it has become very difficult to find, and we are pleased to offer it. Pkt \$3.00

**CANDY ROASTER—NORTH GEORGIA #SQ240**

(*C. maxima*) Here is a smaller strain of Candy Roaster from northern Georgia. This type of squash is famous among the people of the Southeast. Pink, banana-shaped fruit have a blue tip and weigh around 10 lbs. Delicious, smooth orange flesh is perfect baked, fried and makes great pies; hard to find and quite beautiful. Pkt \$3.00

**CHICAGO WARTED HUBBARD #SQ127**

(*C. maxima*) 110 days. This heirloom was developed by Budlong Gardens of Chicago and was introduced by Vaughan's Seed Store, of Chicago, in 1894. The 13-lb fruit are dusky-olive-green, deeply wrinkled, and warted, classic Hubbard shape. Fine-grained, sweet orange flesh. Pkt \$2.00

**CHINESE MINIATURE WHITE #SQ264**

(*C. pepo*) Tiny 3"-4" flat white pumpkins are about the same size and shape as "Baby Boo." Great for fall decorations and are also edible. A great squash for farm markets, easy to grow and gives excellent yields. From China. Pkt \$2.50

**CHIRIMAN #SQ198**

(*C. moschata*) This Japanese heirloom was popular in the Edo period (1603-1867). It was first offered in the US by Aggelar and Musser Co., of Los Angeles, in 1922. Beautiful fruit weigh about 5 lbs. This variety is flattened and ribbed, and deep greenish-black in color. They turn more tan in storage. The flesh is deep orange, sweet and flavorful. A great little squash that has become quite rare. Pkt \$3.00

**CONNECTICUT FIELD #SQ129**

(*C. pepo*) 100 days. The heirloom pumpkin of the New England settlers and Indians, several hundred years old. Golden fruit weigh about 20 lbs each. This is a truly old variety; can be used for pies; the traditional American pumpkin. Pkt \$2.50 or 1/4lb \$7.50

**CREAM OF THE CROP #SQ271 New!**

(*C. pepo*) 55 days. White bush-type acorn. The fruits are white and on the large side for an acorn, weighing in at 2-3 pounds. This variety is great picked small and used as summer squash, or let ripen and use for winter storage. This variety is perfect for small spaces and was grown in Jere's childhood gardens. Pkt \$2.50

**CROWN #SQ189**

(*C. maxima*) 95 days. Our friend, Mac Condill, found this great squash in Cape Town South Africa. Originally from Australia, this variety first came to the USA in the early 1930's. Stunning, turban-shaped fruit are light blue in color and weigh about 12 lbs. The flesh is bright orange, sweet and of good quality, great for pies, baking and soups. Blue types can be traced back for more than 150 years in Australia, and are among the best for eating. Pkt \$2.75

**CUSHAW WHITE (JONATHAN PUMPKIN) #SQ116**

(*C. mixta*) 100 days. A rare Cushaw type; white skin and sweet, pale orange flesh. Easy to grow, huge yields, and good resistance to squash bugs. A popular heirloom from the South. (1891) Pkt \$2.50

HUBBARD SQUASH IN A  
LOCAL, OZARK JAIL.



**DELICATA #SQ111**

(*C. pepo*) 100 days. High sugar content. Fruit are 1-3 lbs each, and skin color is rust-white with green stripes. Delicate sweet flavor. This old heirloom was introduced in 1894 by Peter Henderson and Co. Pkt \$2.00

**DISHPAN CUSHAW #SQ265**

(*C. mixta*) Very unusually shaped for a cushaw type, being about a foot in diameter but only 5-7" from stem to blossom end. Orange-fleshed fruits are great for pies; excellent keepers. Very rare. Pkt (10 seeds) \$2.50

**FORDHOOK ACORN #SQ181**

(*C. pepo*) 110 days. Creamy tan-colored, oblong, acorn-shaped fruits weigh about 2 lbs each. Flesh is similar to other acorns. These are also good harvested young and fried like zucchini. This good producer was introduced by W.A. Burpee in 1890 at their Fordhook trial grounds in Doylestown, Pennsylvania. Pkt \$2.50

**GALEUX D'EYSINES #SQ156**

(*C. maxima*) 95-100 days. Possibly our most beautiful heirloom squash. This flattened, round, 10-15 lb fruit has gorgeous, salmon/peach-colored skin covered with large warts! The deep orange flesh is flavorful, smooth and sweet, making it good for baking. It's also popular among the French for making soup. This is one of the tastiest squash I have tried, and we are delighted to offer this French heirloom. Pkt \$2.50 or 1 oz \$8.00

**GILLS' GOLDEN PIPPIN #SQ210**

(*C. pepo*) 95 days. An heirloom from the Gill Brothers Seed Company of Oregon, this is probably the best tasting of all acorns; the bright yellow, small, acorn-shaped fruit have a sweet flesh that's very flavorful! Uniquely colored fruits are great for fall decorations. Pkt (15 seeds) \$2.25

**GOLDEN DELICIOUS #SQ114**

(*C. maxima*) 100 days. Lives up to the name; these squash are delicious! Fruit are teardrop-shaped and weigh 7-9 lbs. The rind is brilliant red-orange. Flesh is very smooth, tasty, and orange. This variety was introduced by Gill Bros. Seed Co., of Portland, Oregon, in 1926. Pkt \$2.25

**GOLDEN HUBBARD #SQ200**

(*C. maxima*) Also called 'Genesee Red Hubbard' and was introduced in 1898. The 12-lb red fruit are teardrop-shaped, brilliant red and lightly warted, making this the most beautiful of the Hubbard types. The flesh is very thick, sweet and orange with a fine old-fashioned squash flavor. This is an excellent variety for fall decorations, as well as for eating. Pkt \$2.50

**GREEK SWEET RED #SQ166**

(*C. moschata*) 105 days. Here is one delicious squash: the long-necked, reddish tan fruits are filled with sweet, deep orange flesh that's richly flavored. Attractive, large vines are highly productive. It was very resistant to squash bugs, too! This variety is super rare and I believe we are the only source. Pkt (15 seeds) \$2.75

**GREEN STRIPED CUSHAW #SQ163**

(*C. mixta*) 95 days. Big, white fruit with small, green stripes; oblong with crooked necks and bulbous bottoms. The large vines are vigorous and are good for the South. A Native American squash that has an ancient history. Great for fall pumpkin sales. Pkt \$2.25

**GUATEMALAN BLUE #SQ151**

(*C. maxima*) An heirloom from Guatemala, this variety produces 10 lb, blue, banana-shaped fruit that have tasty, firm flesh. The vines are very productive. This variety is very hard to find. Pkt \$3.00

**HINDU #SQ260**

(*C. mixta*) A large pear-shaped squash, white with green stripes. The flesh is yellow and very mild-tasting. The plants are productive, yielding several fruits each when grown well. Pkt (10 seeds) \$2.25

*Seminole**Thai Kang Kob**Candy Roaster — North Georgia*

*Ute Indian*



**HONEY BOAT DELICATA #SQ159**

(*C. pepo*) 105 days. One of the sweetest squash varieties in existence. Oblong, Delicata-shaped squash have tan skin with green stripes. Excellent quality and produces early. Developed by Dr. James Baggett, Oregon State University. Pkt \$2.25

**HOPI PALE GREY #SQ202**

(*C. maxima*) Here is a unique and colorful native Hopi Indian variety. The fruit weigh 15 lbs and are pear shaped; they have a deep green skin color and yellow flesh. A good squash for warm climates. Very rare! The 10 lb round fruit have a lovely pale gray rind that is ridged and very hard, making this a great keeping variety. Orange flesh is both sweet and dry; large vines are quite vigorous. A Southwestern heirloom from the Hopi people that has nearly become extinct in recent years. Pkt \$3.00

**HOPI WHITE JACK O' LANTERN #SQ262 New!**

(*C. maxima*) Oblong to slightly flattened fruits are ghostly white outside, but a medium orange within. Fruits range over a variety of sizes but on average seem to run to 10 lb or so. Another gem from this peaceful agricultural nation. Pkt (10 seeds) \$2.50

**HOWDEN #SQ216**

(*C. pepo*) A large, more uniform Connecticut Field type pumpkin. A hard, orange rind makes this an excellent carving variety. The 22 lb fruit have thick orange flesh; a great keeper and popular commercial variety. Pkt \$2.00

**HUBBARD TRUE GREEN IMPROVED #SQ120**

(*C. maxima*) 105 days. The original Green Hubbard was introduced around the 1790's, and it has dark bronze-green skin and delicious golden flesh. The fruit are 10-15 lbs each and are excellent keepers. J.H. Gregory's Company made this squash famous back in the 1840's. Pkt \$2.00

**ILLINOIS #SQ252**

(*C. mixta*) Also known as White Crookneck Pumpkin. Large white-to-ivory, club-shaped fruits reach 30" long and weigh 18-25 lbs. The flesh is pale yellow, and the fruits keep fairly well. The variety was widely grown in southern Illinois, often in cornfields, and was preferred there for pies. Our foundation seed came from collector Kevin McCarty, who writes that the variety was grown continuously on a particular Illinois farm from 1830 to 1980, the original seed having been provided by Abraham Lincoln's parents! Pkt (10 seeds) \$2.50

**IRAN #SQ268**

(*C. maxima*) One of the most unusual and beautiful squashes you will ever see! We have been trying for several years to get this variety into the catalog. Collected in 1940 in the northeastern Iranian city of Torbat-e-Heydariyeh, and preserved at the USDA seed bank ever since. Not known to the public until a few years ago, when our friend Glenn Drowns introduced it. This squash is super ornamental, with its unique, foam-green rind that's mottled in soft peachy orange. Round and slightly ribbed fruit are medium to large in size. It keeps for a year or more, and is perfect for fall decorating. Pkt (10 seeds) \$2.75

**JACK BE LITTLE #SQ160**

(*C. pepo*) 90 days. This tiny, cute pumpkin weighs just 8 ounces; flat and ribbed. These are highly popular and a top-selling fall crop. The flesh is good to eat and the skin is bright orange. This type of squash may have been developed in the Orient as pumpkins of this type are offered to the 'Spirits' by many in Thailand, where they come in 4 or 5 colors. Pkt \$2.00

**JAPANESE PIE #SQ103**

(*C. mixta*) An heirloom variety from the Land of the Rising Sun. Beautiful, 12 lb black fruit have creamy white flesh. Samuel Wilson, Mechanicsville, Pennsylvania, introduced this variety in 1884, and it quickly became popular because of its novelty and advertising. The seeds are "curiously marked or sculptured in the manner of Chinese letters." Also known as Chinese Alphabet Squash from the unique-looking seed. A real collector's item! Pkt \$3.00

*Galeux d'Eysines*



*Yugoslavian Finger Fruit*



**JARRAHDAL #SQ119**

(*C. maxima*) 100 days. Slate, blue-grey, 6- to 10-lb pumpkins of superb quality. Their shape is flat, ribbed, and very decorative; also a good keeper. Popular in Australia, an excellent variety. Pkt \$2.50 or 1/4lb \$15.00

**JAUNE GROS DE PARIS #SQ122**

(*C. maxima*) 100 days. The beautiful giant pumpkin of historic Paris, the big pinkish-yellow fruit can grow to over 100 lbs. They are round, flattened, and have light ribbing. They are good keepers and are still popular in France. Good in pies, soups, and baked. A winner for farm markets! Pkt \$2.50

**JUMBO PINK BANANA #SQ138**

(*C. maxima*) 105 days. Large, pink, banana-shaped fruit can weigh 10-40 lbs. This variety is over 100 years old. We have grown this squash for many years. Fine-flavored, dry, sweet, orange flesh that is superbly fine tasting, one of my favorites. Popular on the West Coast; large yields. Pkt \$2.25 or 1/4lb \$8.00

**KIKUZA #SQ104**

(*C. moschata*) This Japanese heirloom is a good producer of small, tan colored pumpkins that are heavily ribbed. Orange flesh is sweet and dry and has a spicy flavor. Very hard to find. A great variety for specialty markets. First offered in America by the Oriental Seed Company, of San Francisco in 1927. Pkt \$2.75

**KNIFE RIVER #SQ253 New!**

(*C. maxima*) Lots of interesting diversity in this landrace-type squash—shapes range from round to elongated to hubbard-type. Weights are more uniform, running mainly around 5 to 8 pounds. Color is usually salmon-pink to buff, with an occasional green fruit. The variety originated when three Indian tribes, the Hidatsa, Arikara and Mandan, were living in close proximity for protection, near the confluence of the Missouri and Knife Rivers. This is an excellent keeper growing on very vigorous vines. Superb flavor with a unique sweetness. Pkt (15 seeds) \$2.75

**LADY GODIVA #SQ217**

(*C. pepo*) 95 days. The popular naked-seeded pumpkin that produces seeds without the hard shell that develops on most pumpkin seeds. They are ready to eat straight from the fruit, or better yet, roast with a little olive oil and sea salt, and enjoy! High in nutrition and protein, they are nature's perfect snack. The pumpkins themselves are quite attractive, with yellow-orange rinds that are striped with green; perfect for decorations! Pkt \$2.75

**LAKOTA #SQ245**

(*C. maxima*) This colorful variety was grown by the Lakota Sioux. It is pear-shaped, flame-red with green streaks at the bottom. So attractive for fall decorations. The flesh is fine-grained and sweet with a great nutty taste. A wonderful squash that ranks among the most beautiful. Pkt \$3.00

**LONG ISLAND CHEESE #SQ128**

(*C. moschata*) 105 days. A longtime favorite on Long Island, very popular for pies. Flat, lightly-ribbed fruit look like wheels of cheese, with buff-colored skin. A very good keeper, of excellent quality, 6-10 lbs each; a beautiful heirloom variety. Pkt \$2.25 or 1 oz \$6.50

**LONG OF NAPLES #SQ134**

(*C. moschata*) Large, oblong, butternut-shaped fruit can weigh 20-35 lbs. The flesh is bright orange. Flavor is superb; rich, and very sweet. The skin is deep green, turning tan in storage. These attractive squash are great for areas with warm, long seasons. A good heirloom for home or market growers. A beautiful, very old Italian heirloom listed in America by Fearing Burr in 1863; very rare. Pkt \$2.50

**MARINA DI CHIOGGIA #SQ133**

(*C. maxima*) 95 days. The heirloom sea pumpkin of Chioggia, on the coast of Italy. The large turban-shaped fruit are deep blue-green. It is one of the most beautiful and unique of all squash. A perfect variety for market gardeners. The rich, sweet flesh is a deep yellow-orange and of good quality, delicious baked or in pies. The fruit weigh about 10 lbs each and are produced on vigorous vines. Stunning! Pure Italian seed, from one of Italy's best heirloom growers. Pkt \$2.50

*Yokobama*







## Butternut Curry

- 4 tablespoons olive oil, divided
- 1 large onion, thinly sliced
- 6 garlic cloves, sliced
- 1 stalk lemongrass, outer layers removed, trimmed and chopped into 2-inch pieces
- 2 tablespoons red curry paste
- 1 tablespoon fresh ginger, peeled and minced
- 1 butternut squash, cubed (about 5 cups)
- 1 red bell pepper, seeded and sliced
- 1 14.6 oz can coconut milk
- ¼ cup water, plus more if needed
- 2 teaspoons agave nectar
- 2 teaspoons soy sauce
- 1 cup shredded Thai basil leaves

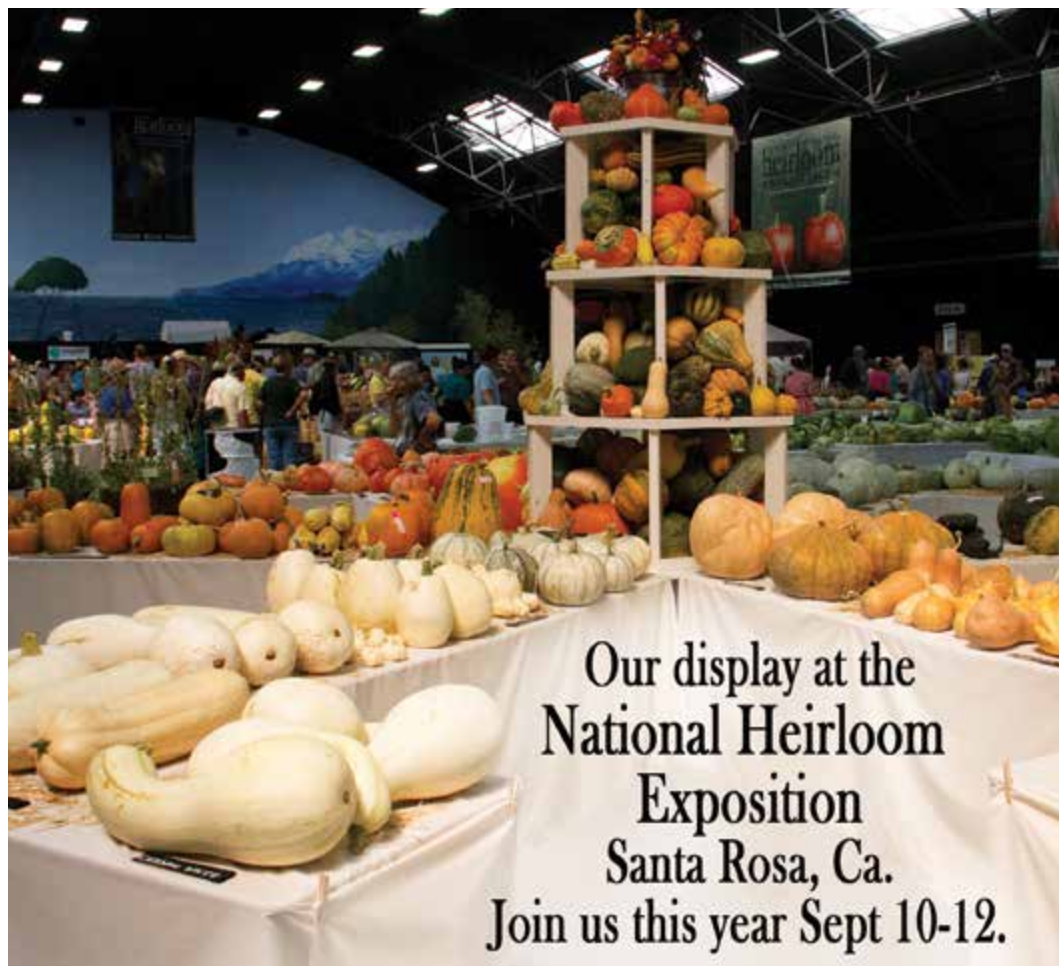
Heat 2 tablespoons of olive oil in a large cast iron skillet, over medium-high heat. Add onions, garlic, lemongrass, red curry, and ginger and cook over medium heat until onions are translucent, stirring occasionally for about 4 minutes. Remove from skillet and reserve.

In a bowl combine coconut milk, water, agave, and soy sauce and set aside. Then, heat remaining oil over medium heat and cook squash, stirring occasionally until soft, about 12 minutes. Then, add the reserved onion mixture and peppers and cook, stirring until peppers soften.

Now, add coconut milk mixture to sauted vegetables and bring to a boil. Then, reduce heat and simmer until heated through, about 5 minutes. In the last few minutes of cooking, add Thai basil.

Remove from heat and remove lemongrass pieces. Serve with jasmine rice.

➔ *Serves 6* ➔



Our display at the  
National Heirloom  
Exposition  
Santa Rosa, Ca.  
Join us this year Sept 10-12.



*Chiriman*

**MELONETTE JASPEE DE VENDEE #SQ190**

(*C. pepo*) 90 days. A favorite of our grower, these golden yellow, netted, round, 3-4 lb fruit have some of the most delicious flesh in the squash family. Very sweet and rich, and the perfect size for two servings. The vines are incredibly productive and do well nearly everywhere. An historic variety from Vendee in western France; a great keeper and a favorite with chefs. Pkt \$2.75

**MINI RED TURBAN #SQ201**

(*C. maxima*) I just love this adorable little turban squash that is so lovely with its bright red base and cream-colored cap. This squash weighs 2-3 lbs and produces very large yields. Similar to the 'Small Chinese Turban' described in 1885 by Vilmorin. Beautiful! Pkt \$2.50

**MINNESOTA SWEET #SQ247**

(*C. pepo*) 105 days. Small, flat pumpkins run 4-5 lbs. Thick-fleshed fruits are very sweet and flavorful, making great pies. Seed reputedly from John Olson of Blue Earth, Minnesota, who grew the variety at least 40 years ago. Pkt \$2.50

**MRS. AQUILLARDS CUSHAW #SQ261 New!**

(*C. mixta*) 105 days. Mrs. Aquillard grew and sold these squashes in Chainainger, Evangeline Parish, Louisiana, for many years. There, she would wheel out a shopping cart full, leave it alongside the road, and her customers would leave money in a box. As a landrace type, this includes a number of forms and colors, including white long neck and short neck types, some stripes and some golden. Originally collected by our friend Kurt Bridges. Pkt (10 seeds) \$3.00

**MUSQUEE DE PROVENCE #SQ152**

(*C. moschata*) 120 days. These gorgeous, big, flat pumpkins are shaped like large wheels of cheese and are heavily lobed and ribbed. The skin is a beautiful, rich brown color when ripe. The flesh is deep orange, thick, and very fine flavored; fruit grow to 20 lbs each. This traditional variety from southern France is great for fall markets. Pure European seeds. Pkt \$2.75 or 1oz \$7.00

**NEW ENGLAND SUGAR PIE #SQ131**

(*C. pepo*) 100 days. The noted small sugar pumpkin of New England. The orange fruit weigh 4-5 lbs and have fine, sweet flesh that is superb for pies. Described by Fearing Burr in 1863. Pkt \$2.00

**NOOB TAUB #SQ246**

(*C. moschata*) 100-110 days. 6-8 lb spotted fruits start out grey-green, turning yellowish when ripe. Shapes vary from a round, slightly flattened pumpkin to a more unusual bottle shape. Flesh is very thick, grading from intense orange nearest the skin to very pale in the interior. Flesh not particularly sweet; our grower recommends it for savory recipes rather than dessert uses. Originated among the Laotian Hmong people. Fascinating and extremely rare variety. Pkt \$3.00

**NORTH FAULKLAND ISLAND #SQ147**

(*C. moschata*) 100 days. Unique, pear-shaped fruit are mostly white, some with greenish yellow and orange stripes; 2-4 lbs. with pale yellow flesh. From the Abundant Life Archives. Pkt (10 seeds) \$2.50

**ORANGE CUSHAW #SQ124**

(*C. mixta*) Large, beautiful fruit with crooked necks, light golden-orange color. The large vines are vigorous and do well in the South. Great for fall pumpkin sales. Pkt \$2.50

**PACHECO PUMPKIN #SQ231**

(*C. pepo*) A pumpkin that has a beautiful yellow rind and is filled with delicious, creamy yellow flesh; quite tasty! This heirloom is said to be collected at a rancho west of Chihuahua, Old Mexico. Pkt \$2.50



**Sweet Dumplings**  
with  
**Apple Stuffing**

Serves 10

- 10 Sweet Dumplings
- 5 medium Fuji apples, peeled & cubed
- 1/2 C. turbinado sugar
- 1/2 C. sucanut (or brown sugar)
- 3/4 C. chopped walnuts

- 3/4 C. dried, sweetened cranberries
- 1/2 C. melted margarine
- 2 T. cinnamon
- 1 t. nutmeg

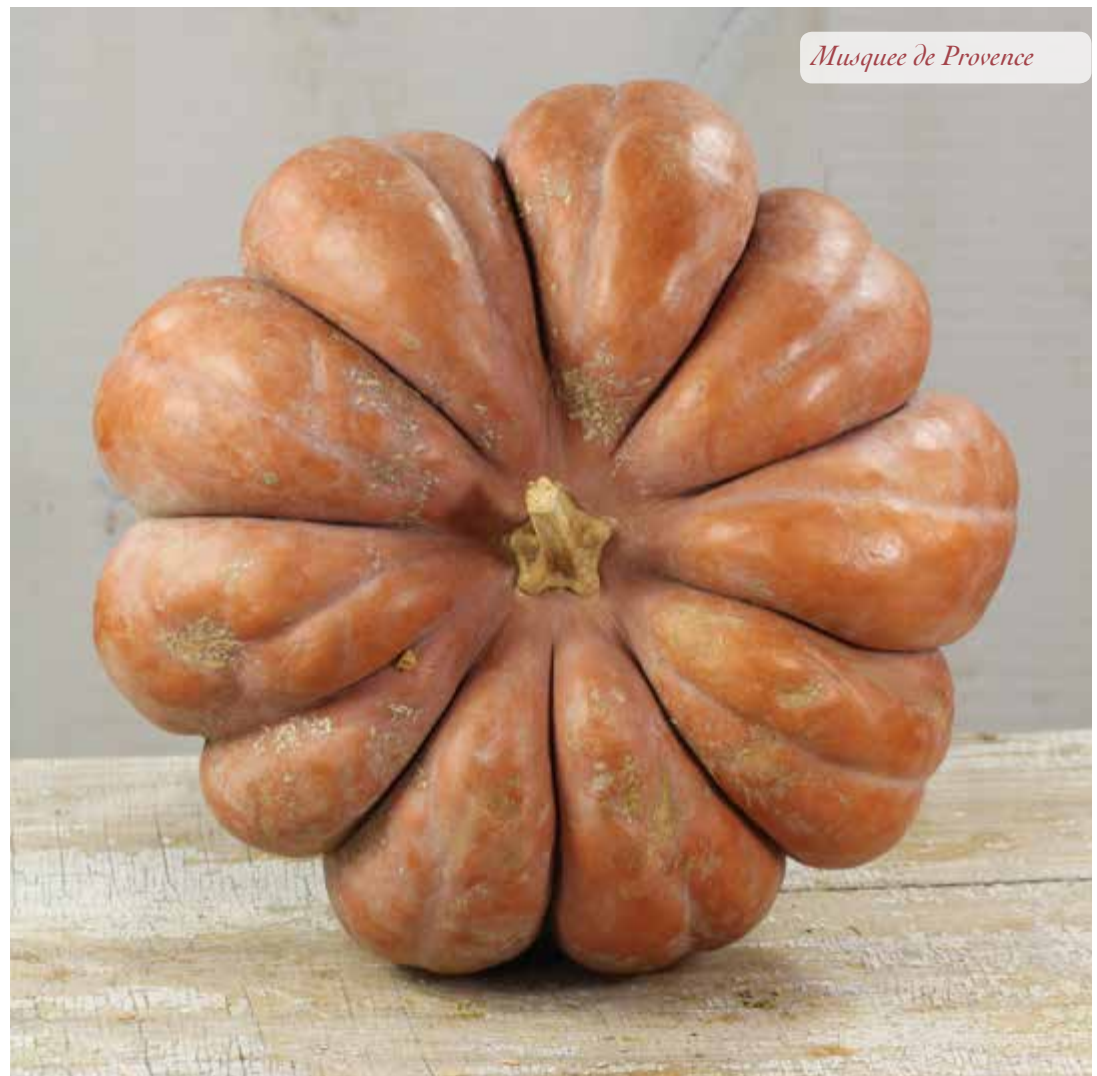
A  
**Gettle Family**  
Favorite!

Preheat oven to 350°. Cut tops off squash, being careful not to break the stem. Clean out seeds. Place cut side down in a 9 x 13" pan filled with 1/4" water. Cover with foil. Place the sweet dumpling tops in a pie plate filled with 1/4" water and cover with foil as well. Bake both for 30 minutes.

While the squash is baking, in a large bowl toss together apples, turbinado, sucanut, walnuts, cranberries, margarine, cinnamon and nutmeg.

Remove squash from the oven and drain water. Set squash tops aside. Place the sweet dumplings cut side up in the pan and stuff with apple mixture. Cover with foil and bake for another 30 minutes. Serve the sweet dumplings with their stemmed tops as a garnish.

*Musquee de Provence*



*Triamble*



**PENNSYLVANIA DUTCH CROCKNECK #SQ218**

(*C. moschata*) A popular 19th century Pennsylvania variety that is still grown in many Amish communities. Sometimes called "Neck Pumpkin" because of its long, flesh-filled neck. It somewhat resembles a giant butternut squash with a very long neck. They can reach 20 lbs in size! The flesh is superb, being deep orange and richly flavored, making it so popular with Amish wives for making their delectable pumpkin pies, butters and other deserts. A favorite of ours, and a good keeper. Pkt \$2.50

**PIPIAN FROM TUXPAN #SQ227**

(*C. mixta*) A lovely round 6 lb squash that has fine white and green stripes! Very easy to grow and the long vines produce an incredible amount of fruit here! We collected this variety near Tuxpan, Mexico, from a gentleman at a roadside stand; he said that this variety is grown for its large, tasty seeds that are used in Mexican desserts and other foods. These fruit are very seedy, with loads of big white-skinned seeds that have silver rims. Inside the skin they are filled with tender, nutty seeds that are great raw and superb roasted! Pkt \$3.00

**QUEENSLAND BLUE #SQ135**

(*C. maxima*) 110 days. Popular in Australia, this heirloom was introduced to the US in 1932. Beautiful, blue, turban-shaped 12-lb fruit, deeply ribbed. Very fine, deep golden flesh that is sweet and fine flavored. A good keeper. Pkt \$2.25

*Golden Delicious*



**RED KURI (HOKKAIDO) #SQ101**

(*C. maxima*) 92 days. A red-orange Japanese winter squash, fruit are 5-10 lbs each and teardrop-shaped. The golden flesh is smooth, dry, sweet, and rich; a great yielding and keeping variety. Pkt \$2.50

**ROUGE VIF D'ETAMPES #SQ118**

(*C. maxima*) 95 days. Most beautiful, flattened, and ribbed large fruit are a gorgeous deep red-orange. A very old French Heirloom, this was the most common pumpkin in the Central Market in Paris back in the 1880's. The flesh is tasty in pies or baked. Like summer squash, this one can also be picked small and fried. As a bonus, it's a good yielder, too. Pkt \$2.50 or 1/4lb \$16.00

**SEMINOLE PUMPKIN #SQ215**

(*C. moschata*) The wild squash of the Everglades. The round, lightly ribbed 3lb squash have tan skin. The sweet flesh is deep orange, dry and of good quality. The productive vines are resistant to insects and disease. Found growing wild in Florida by early Spanish settlers, it can now only be found in remote parts of the Everglades. Pkt \$2.50

**SHISHIGATANI or TOONAS MAKINO #SQ105**

(*C. moschata*) This unique Japanese pumpkin was developed in the Bunka era of the Edo period (1804-1818). This is one of our rarest and most historic varieties! The fruit are uniquely shaped, like a bottle gourd, and are ribbed and very warty. They are dark green, turning to tan at full maturity. The fine-grained flesh has a delicious, nutty flavor. Traditionally believed to keep people from getting paralysis if eaten in the hottest part of summer. Shishigatani pumpkin is a famous vegetable in Kyoto cuisine. Very rare and hard to find even in its native Japan. Pkt \$4.00

*Sibley*



**SIBLEY or PIKES PEAK #SQ150**

(*C. maxima*) 110 days. Oblong, teardrop-shaped, slate-blue-colored fruit weigh 9 lbs each. It has thick orange flesh that is sweet and tasty. An excellent keeper, this variety was popular in Missouri and Iowa back to at least the 1840's. Believed to be of Native American origin, possibly from Mexico, it was introduced commercially by Hiram Sibley & Co. in 1887. Pkt \$2.50

**SILVER EDGE #SQ222**

(*C. mixta*) Grown for its beautiful, delicious seeds that are very large and white, with silver edges, hence the name. The fruit are round-to-pear-shaped, and are white with green stripes, attractive for decorations. A unique squash that is still popular in some parts of Mexico. Pkt \$3.00

Buttercup



**STRAWBERRY CROWN #SQ272 New!**

(*C. maxima*) 90 days. Beautiful, flat 6 lb fruit are bicolored in brownish-grey and are usually blushed with salmon. This variety was brought to the USAS from Brazil, by seed collector Mary Schultz. Good earliness in a winter squash. Pkt \$2.75

**SUCRINE DU BERRY #SQ171**

(*C. moschata*) A famous, old, traditional variety from the heart of France. It has a sweet, musky fragrance and a delicious, sweet flesh that is used in jams, soups, and many French recipes. Small 3-5 lb. fruit are perfect for roasting and have deep orange flesh. Oblong, bell-shaped fruit are tannish-orange in color when mature. We are happy to introduce this flavorful variety to America. Pkt \$3.00

**SWEET DUMPLING #SQ137**

(*C. pepo*) 90 days. One of the sweetest; 1lb fruit has white skin with green stripes. The sweet, tender, orange flesh makes this variety the favorite of many. Pkt \$2.50

**SWEET MEAT #SQ113**

(*C. maxima*) 95 days. A delicious heirloom from Oregon; excellent-flavored deep orange flesh, very sweet. Fruit are large and flattened in shape. Skin color is a beautiful deep-sea-blue-green. Our family grew this one more than twenty years ago when we lived in Oregon. Pkt \$2.00

**TABLE GOLD ACORN #SQ136**

(*C. pepo*) 90 days. Beautiful glowing gold acorn-shaped fruit are perfect for fall displays. Nutty-flavored yellow flesh; compact bush plants produce 1½ lb. fruit. Or pick this one young and sell as a specialty summer squash, as they are tender and delicious! Pkt \$2.00

**TABLE QUEEN ACORN #SQ126**

(*C. pepo*) 80 days. Dark green Acorn-type fruit. Iowa Seed Co. introduced this variety in 1913 and is possibly of Native American origin. The small fruits have sweet, orange flesh. Pkt \$1.75 or 1/4lb \$7.50

**TABLE QUEEN BUSH ACORN #SQ173**

(*C. pepo*) Here is an exciting true bush version of 'Table Queen Acorn'. 36" plants stay compact and produce heavy yields of these delicious squash with dry orange flesh. A great variety for small gardens, and will produce almost anywhere in the USA. Pkt \$2.25 or 1 oz \$6.00

**TENNESSEE SWEET POTATO #SQ220**

(*C. mixta*) Very popular in seed catalogs from the 19th and early 20th centuries; this variety was then praised as the best for pies among many seedsmen, who had an impressive list of virtues for this squash, such as this 1918 listing from Great Northern Seed Co: "A magnificent pear-shaped variety of fine size, a little ribbed; color creamy white, sometimes striped with green. Has no superior for making pies and custards; when cooked it has somewhat the appearance of sweet potatoes, but of more delicious taste. Flesh is thick, creamy white, remarkably fine grained, dry and brittle; hardy and productive and keeps perfectly sound until late in the Spring." We find the above description a little bit of a stretch as far as its pie-making qualities and the "better than sweet potato-ness"; however, this type of squash can really be great when fried in a skillet with onions, garlic and a little salt, and taste somewhat like regular potatoes, only more flavorful and delicious. Beautiful, pear-shaped fruit are white with faint green stripes, making this variety very ornamental as well! Pkt \$2.50

**THAI KANG KOB #SQ204**

(*C. moschata*) A lovely sea green-colored squash that turns chestnut color in storage; pumpkin-shaped, very ribbed and warted. Weighs about 6-8 lbs and a favorite here at Baker Creek; vines produced well and had good resistance to squash bugs and other pests. The orange flesh is richly flavored, sweet and fragrant; great for curries, soups, stir-fries and more. Andrew Kaiser brought back this great variety from Thailand in 2006. Good for fall displays and markets. Pkt \$3.00

**THAI RAI KAW TOK #SQ203**

(*C. moschata*) Green 8-lb fruit have tan spots on the rind. Flesh is yellow-orange, sweet and flavorful with a smooth texture; a great eating variety that performs very well in our Missouri summers, and stands up well to pests and disease. Attractive for decoration and superb for the table; a rock-hard rind makes this a great keeper. A Thai market variety that is sure to become popular here. Pkt \$3.00

Turk's Cap or Turban



Tennessee Sweet Potato



Butternut Rogosa Violina "Gioia"



**THELMA SANDERS SWEET POTATO #SQ195**

(*C. pepo*) Wow! A lovely cream-colored, heirloom acorn-type squash that is super productive, tasty and perfect for small families. This variety was introduced by the members of Seed Savers Exchange. Pkt \$2.50

**TRIANGLE or SHAMROCK #SQ172**

(*C. maxima*) 100 days. A very rare and unique variety that was imported from Australia in 1932, from seed secured from Arthur Yates and Co., of Sydney. This squash is lobed like a three-leaf clover, making this light sea-green squash unusual looking. They weigh about 10 lbs each and have sweet, orange, fine-grained flesh. A fine variety for decoration or the table. Pkt \$4.50

**TURKS CAP OR TURBAN #SQ117**

(*C. maxima*) 90 days. A beautiful squash striped in red, orange, green, and white. A very old variety from France (pre-1820); fine thick orange flesh, good-sized fruit. Unique. Pkt \$2.25 or 1/4lb \$7.00

**UCONN #SQ273 New!**

(*C. pepo*) 80 days. Very early bush-habit winter squash variety. Green, acorn-type fruits are rather small. But their earliness commends them in short-season climates or wherever a quick harvest is of especial concern. Developed by the University of Connecticut. Pkt \$2.50

**UPPER GROUND SWEET POTATO #SQ226**

(*C. moschata*) This heirloom is still grown by a few people in the South. An old, hardy type that grows well even in rather poor conditions, and produces an abundance of medium-large, round-to-bell-shaped, tan fruit that have moist orange flesh that is said to resemble that of the sweet potato, hence the name. Sweet, good quality, and it keeps very well. A real rugged variety that is going the way of the dinosaurs, if people don't work to save it. Pkt (10 seeds) \$3.00

**UTE INDIAN #SQ269 New!**

(*C. maxima*) 100 days. Here's a different look in a turban squash: a sophisticated grey-green outside, with a very appealing bright-yellow flesh. The flavor is mild and delicately sweet. Our grower says: "Raw, it carries a hint of melon." Originally grown by the Ute Indian people of the US Southwest, and, so far as we know, offered commercially nowhere else. Pkt (10 seeds) \$3.00

**VEGETABLE SPAGHETTI #SQ102**

(*C. pepo*) 88 days. This is the popular squash with stringy flesh that is used like spaghetti. Introduced by Sakata Seed Co. of Japan, in 1934. May have originated in China. Pkt \$2.50 or 1/4lb \$15.00

**VICTOR or RED WARTY THING SQUASH #SQ228**

(*C. maxima*) One of the most stunning squashes around! The big glowing, oblong globes are a glowing, brilliant orange-red and covered with fantastic bumps! This old variety was introduced by James J.H. Gregory of Marblehead, MA in 1897 as Victor. It was recently reintroduced as Red Warty Thing. Pkt (15 seeds) \$2.50

**WINTER LUXURY PIE #SQ167**

(*C. pepo*) This beautiful pumpkin was introduced by Johnson & Stokes in 1893. Lovely 6-lb golden fruit have white netting and are perfect for pies. In fact, this is one of the best tasting pie pumpkins you can grow; with very sweet and smooth flesh, it's a favorite of all who grow it. Pkt \$2.75

**WHITE ACORN #SQ205**

(*C. pepo*) 90 days. A lovely, almost snow white Acorn squash. Heavy yields of beautiful fruit are produced on compact bush plants, making this a superb Acorn type for small gardens. This mild-flavored variety was developed in the early 1980s by our friend Glenn Drowns. Pkt \$2.50

**YOKOHAMA #SQ108**

(*C. moschata*) Introduced to America about 1860 by James Hogg, of Yorkville, New York, from seeds his brother Thomas sent him from Japan. We are so happy to reintroduce this piece of American history. The beautiful fruit are very flat, ribbed and dark-green-to-tan in color. The orange flesh is dry, fine-grained and sweet. Listed by both Burr (1863) and Vilmorin (1885). RARE! Pkt (10 seeds) \$2.75

**YUGOSLAVIAN FINGER FRUIT #SQ170**

(*C. pepo*) 95 days. A most unique and unusual squash! Large, fluted, acorn-type fruits have ten finger-like ribs that come to points at the end of each squash. Cream colored. An excellent ornamental type for fall decoration and marketing. Introduced as 'Pineapple' in 1885 by James J.H. Gregory's Retail Catalogue, who said, "A peculiar, striking-looking variety...Very fine grained and smooth to the taste." Pkt \$3.00

# SWISS CHARD

**(Beta vulgaris)** Chard is actually the same species as beets, but these varieties are grown for leaves rather than roots. The plants put all their energy into making large, tender leaves, with succulent mid-ribs massive enough to be a vegetable in their own right. The range of colors comes as a spectacular bonus! Chard is usually direct-seeded into the garden as early as a couple of weeks before the last frost, and it can be sown anytime until midsummer, since the plants tolerate both heat and moderate cold of late fall, and even grow into the winter in milder climates. Prefers rich soil, full sun and ample moisture. 100 per pkt

## **FIVE COLOR SILVERBEET #SC101**

(Rainbow Chard) 60 days. A beautiful chard, its colors are brilliant (pink, yellow, orange, red and white). This chard originated in Australia. Very mild, ornamental, and tasty. Great for market growers and specialty markets. Pretty enough to plant in the flower garden; so delicious; one of our favorite greens! (Sold in stores as "Bright Lights") Pkt \$2.50 or 1/4lb \$12.75

## **FLAMINGO PINK CHARD #SC104**

60 days. Neon hot-pink chard is so pretty and is perfect picked small for salads or larger for braising. Pkt \$2.50

## **FORDHOOK GIANT CHARD #SC102**

60 days. Introduced in 1924 by W. Atlee Burpee, large green leaves and white stems. Tasty. Pkt \$2.00 or 1 oz \$4.50

## **ORIOLE ORANGE CHARD #SC103**

60 days. A stunning all-orange selection, perfect for home and markets. Orange chard is just delicious. Pkt \$2.50

## **PERPETUAL SPINACH #SC107**

*(Beta vulgaris var cicla)* 50 days. Belongs to the same species as chard and beets, but it has distinctive differences. The taste is more like a true spinach than ordinary chard, and the leaves look like spinach too—flatter and more pointed than chard, with slimmer stems. Very longstanding in the garden, yielding from late spring through autumn if planted early. Seldom bolts during its first year. Pkt \$2.00

## **VERDE DE TAGLIO #SC109**

(Green Cutting Chard) Very thin stems support large leaves of unusual substance. Outstandingly sweet and tender variety. Excellent for "cut and come again" style harvesting. One of the best-tasting chards. A delightful, traditional Italian variety. Pkt \$3.00

## **VULCAN CHARD #SC106**

60 days. An improved rhubarb chard developed in Switzerland. Very attractive and uniform red chard, this variety has great flavor and is perfect for marketing. Pkt \$2.00 or 1 oz \$6.50

*"Setting a good example is a far better way to spread ideals than through force of arms."*

—CONGRESSMAN RON PAUL



Photo: David Cavagnaro



## TOMATILLO

**(*Physalis ixocarpa*)** Also called “husk tomato,” for the paper-like calyx or husk that encloses each fruit. They are grown about like tomatoes, except that they are seldom staked; they do tend to be a bit faster from seed than most tomatoes, and a little more tolerant to cold weather. Tomatillos are used in fresh salsas, and cooked in any number of sauces, including Mexican-style chili verde. 30 seeds per packet.

### TOMATILLO PURPLE #TL101

(*Physalis ixocarpa*) 68 days. Beautiful purple fruit, large size. Many are a bright violet color throughout their flesh. Much sweeter than the green types, it can be eaten right off the plant. Turns purple when ripe; rare! Pkt \$2.50 or 1/4 oz \$8.50

### TOMATILLO VERDE #TL102

Deep green fruit; a standard, richly-flavored type. Huge yields as with most tomatillos. Pkt \$2.50 or 1/4 oz \$7.00

### RIO GRANDE VERDE #TL104 *New!*

83 days. This special selection of Tomatillo yields large, apple-green fruits. The medium-sized, determinate plants need no staking. The globe shaped fruits reach 3-4 ounces, very large for a tomatillo, and the yields are very high. Recommended for fresh market. Pkt \$2.25



# The Tomato

(*Lycopersicon lycopersicum*)

**TOMATOES ARE THE MOST POPULAR CROP** that people grow around the world, and the undisputed queen of the garden. Every summer, gardeners vie with their neighbors in good-natured competition to see who will produce the earliest ripe tomato. And when that day comes, you know summer has really arrived. Not bad for a fruit that was once believed to be poisonous!

First discovered in the Andes more than two thousand years ago, the tomato was quickly traded north, and the Aztecs enjoyed it in the sixteenth century. Eventually it reached Europe, where it was greeted with disdain, as it was a member of the nightshade family and was thought to be poisonous back then (indeed, many nightshades, such as belladonna or henbane, are poisonous). Instead of being a major food crop, the tomato was grown as an ornamental, and often referred to as a “love apple.” The Italians, of course, were the first Europeans to introduce it into their cuisine, and from there people started to realize that tomatoes weren’t poisonous. Slowly they became an unstoppably popular fruit throughout Europe, and with the colonists of the New World.

The first cookbook recipe featuring tomatoes appeared in 1692. Thomas Jefferson grew them at Monticello, and French and Italian immigrants grew them from San Francisco to Poughkeepsie. There is a famous story of a Colonel Robert Gibbon Johnson eating tomatoes on the courthouse steps in Salem County, New Jersey, to prove their safety as a food crop in 1820, even after receiving warning from his doctor that if he proceeded to eat this fruit he would “foam at the mouth” and die. It is said that two thousand people watched as he consumed a full basket, the crowd believing they were about to see Johnson commit tomato suicide, which of course didn’t happen. Nonetheless, some folks remained skeptical, and it took many years for tomatoes to be finally accepted in the United States, in the late nineteenth century.

Tomatoes are so important to me. My first experience in growing them inspired me to grow and save seeds for the rest of my life. When I was just three years old, I planted Yellow Pear—a miniature tomato variety that dates to the eighteenth century—and I’ve been hooked ever since. A year or so later, even though I still couldn’t read, I gathered up all my parents’ seed catalogs in the winter and pored over them, staring at the colorful, exciting varieties and pictures of tomatoes. By the time I was ten, I was ordering all the catalogs I could find to learn about every variety they listed, from the tiny little Currant tomatoes, which are only the size of a pea, to colossal varieties like the Giant Belgium, which can get up to four pounds, and every size and shape in between.

The color spectrum of tomatoes is dazzling: Besides every shade of red, there are purple, green, pink, orange, yellow, white, brown, and even multicolored varieties, like Green Zebra, which is lime-green with bright yellow stripes. Each color has its own unique taste. Some are sweet and fruity; others are rich, complex, and acidic.

### Growing Tips

Tomatoes take a long time to grow. Start them indoors eight to ten weeks before the last frost. They’re frost-tender, so you need to be 100 percent sure that frost is gone before you transplant them into the garden.

Sow seeds a quarter inch deep in pots, with a fine layer of soil. Keep them warm and moist until sprouts

appear, which can take up to fourteen days. Once sprouted, the seedlings need good light—putting them on a sunny windowsill is best (though some gardeners grow them under fluorescents or grow lights).

Other than regular watering and a little feeding of diluted fish emulsion or other organic fertilizer, little care is necessary until it’s time to transplant to the garden. Be sure to harden off your plants prior to setting them outside.

Tomatoes are heavy feeders, so you should amend their soil heavily with compost or manure. Seedlings grown indoors are apt to be leggy (tall and sometimes a little stretched-looking), so bury them deeply, all the way up to where the leaves start. This allows the buried stems to strike more roots and strengthen the plant. Apply a layer of mulch around the plants immediately to thwart any weeds. As they grow, you’ll notice right away that tomatoes are big plants.

And they need something to grow on. As you put them into the ground, or if you’re a city gardener, plant them in a large container, put a wire trellis or cage in at the same time. In the garden, tomatoes should be two or three feet apart, in rows that are six to seven feet apart.

Tomatoes are ripe when they have reached their final color. Another sign of ripeness is that the fruits become soft. (Too soft to ship, of course, which is why commercial tomatoes are picked and shipped while green and hard. That is why store-bought can never compare to vine-ripened, fresh-picked tomatoes. Unripe tomatoes will ripen off the vine, but they are never as sweet or rich-tasting as those vine-ripened ones.) Pick the ripe tomatoes carefully to avoid bruising them by rough handling.

### Pests and Disease

Not many insects bother tomatoes, but the tomato hornworm is a spectacular exception. Really the larva of a moth, it can grow as big as a man’s finger and strip even a large plant of its leaves in a matter of days. If leaves are missing on your plants, with only short stumps of their stems remaining, suspect the hornworm. Their green camouflage can make them hard to find while they’re nestled in the plants, but they are usually near the base of the plants by day. The most effective way to get them off is to handpick them. Wear gloves if you are squeamish, and dispose of them in a bucket of soapy water. Usually they occur only here and there, but if you encounter a major infestation of more than a dozen or so in a few plants, spray with Bt or spinosad right away and regularly.

Tomatoes are also susceptible to a number of diseases, most of which have no reliable organic cure. Proper crop rotation is vital—never grow tomatoes or other nightshade family crops on the same ground more than once within four years. And instead of tilling or composting spent tomato plants, dispose of them by burning or throwing them away. This keeps diseases from building up in your garden.

It’s also best to avoid using sprinklers in the tomato patch, because moisture on the leaves is an invitation to the fungi and bacteria that cause most problems.

Finally, don’t crowd tomato plants. They need plenty of air circulation and sunshine to keep them disease-free. Organic sprays such as fish emulsion and vegetable oil-based preparations may inhibit the growth of diseases, but they aren’t really a cure, especially where blights are a problem, though a weekly spray of these products may keep diseases at bay.

*From the book THE HEIRLOOM LIFE GARDENER. Used by permission. Available from Hyperion, wherever books are sold.*

*Introducing the great...*

# vernissage tomatoes

A "vernissage" is a special advance showing for an art exhibition, originating from a celebration of the completion of a piece of artwork. The Vernissage series is both a work of art and a celebration! Breeder Ruslan Dukhov is a young Ukrainian plant enthusiast and seedsman.

He has shared a number of excellent tomato varieties with us over the years, but the Vernissage series has become one of our favorites.

We are proud to introduce these elegant new varieties to North American gardeners.



*Eat a Nutritional Rainbow!*

**GREEN VERNISSAGE #TG111 *New!***

This little striped jewel is loaded with sublime sweetness and taste. A perfect addition to salads, salsas and even desserts! The small fruit have lovely light green flesh. Plants are quite productive over a long season. A new favorite at our farm. Pkt (15 seeds) \$2.50

**BLACK VERNISSAGE #TP151 *New!***

Here is a lovely "Black" tomato that is loaded with flavor as well as production. This 2 oz. tomato, along with its other Vernissage cousins, is sure to make a big splash in the garden as well as the kitchen. These are perfect for rich tasting sauces. Pkt (15 vseeds) \$2.50

**PINK VERNISSAGE #TK169 *New!***

Gorgeous salad tomatoes to about 2 oz. These beauties are pink with usually faint green-to-orange stripes. Tasty and so productive! One of the exciting new varieties this year that really is amazing looking! Grown from Ukrainian seed. Pkt (15 vseeds) \$2.50

**YELLOW VERNISSAGE #TY139 *New!***

These beauties are yellow cherries to about 2 oz., with pale cream stripes. Fetching companion to Pink Vernissage when paired in salads or on relish trays! A tasty little tomato that comes to us from Ukraine. These really produce well. Pkt (15 seeds) \$2.50



# GREEN TOMATOES

## AUNT RUBY'S GERMAN CHERRY #TG110

78 days. Here is a wonderfully cute and flavorful, unique green cherry tomato that was selected from the renowned "Aunt Ruby's German Green". The 1 to 2-oz fruit are shaped like little beefsteak tomatoes and have the full-sized tomato flavor packed into these bite-sized snacks. The plants produce loads of fruit, but some may still be off-colored, as this selection has not been fully stabilized yet. Rare and colorful. Pkt \$2.00

## AUNT RUBY'S GERMAN GREEN #TG101

85 days. One of the largest green beefsteaks. Can grow to over 1 pound and are just delicious. They have brilliant, neon-green flesh with a strong, sweet, and fruity flavor, much tastier than most red tomatoes. This family heirloom from Germany is beautiful. The winner of the 2003 Heirloom Garden Show's taste test. Pkt \$2.50 or 1/4 oz \$11.00

## EMERALD APPLE #TG116

85 days. A rare variety from Russia where it is used for fresh eating, cooking and canning. Very large green fruit often exceed a pound and a half. This tomato is deliciously tart yet with a surprising sweetness. A wonderful eating tomato that has become a favorite here at the farm. It is one of the best and biggest green tomatoes we've tried. Pkt \$2.50 or 1/4 oz \$10.00

## EMERALD EVERGREEN #TG102

80 days. Medium-large fruit that stay "evergreen." This heirloom variety was introduced by Glecklers Seedsmen around 1950. The large plants set heavy yields of these beauties, which have a lovely lime-green color. The flavor is rich and superbly sweet. It's one of the best. A popular market variety, now being sold in many upscale stores. This should be the official tomato for the Green Party. Pkt \$2.50 or 1/4 oz \$11.00

## FROSTED GREEN DOCTORS #TG123 *New!*

75-85 days. Wildly prolific cherry type is green when fully ripe. The transparent epidermis makes the fruits look like frosted grapes. The fruit is very SWEET and flavorsome. This variety is becoming very popular among premier tomato growers! This is a slightly sweeter version of "Green Doctors". Some plants may produce non-frosted fruit. We love them! Pkt \$2.50

## GREEN DOCTORS #TG118

A favorite green cherry variety, having a good sweetness and put yet still has lots of tart flavor. Named after Dr. Amy Goldman and Dr. Carolyn Male who have both written great tomato books. Fruit is yellowish-lime green with kiwi-green colored flesh. Large vines produced huge yields of these little cherries. Some plants may produce "frosted" fruit. Pkt \$2.50

## GREEN MOLDOVAN #TG109

80 days. Bright lime-green fruit have a tropical taste. This variety has round, flattened, 10-oz beefsteak-type fruit which reveal lovely, neon-colored flesh when sliced. A very rare heirloom from Moldova that has been a favorite of mine for years and one of the first green varieties I grew. Pkt \$2.50

### Tomato Seed:

All varieties are believed to be 'indeterminate' (long vines), unless specified 'determinate' (short vines). The best tasting varieties tend to be indeterminate, as most of ours are unless otherwise noted.

**Packets contain a min. of 25 seeds (unless stated otherwise).**



**GREEN ZEBRA #TG103**

75 days. One of my favorite tomatoes. Beautiful chartreuse with deep lime-green stripes, very attractive. Flesh is bright green and very rich tasting, sweet with a sharp bite to it (just too good to describe!). A favorite tomato of many high class chefs, specialty markets, and home gardeners. Yield is excellent. The most striking tomato in our catalog, a real beauty. Around 3 ounces. This is the tomato colored for the Green Bay Packers. Pkt \$2.50 or 1/4 oz \$12.00

**GREEN GRAPE #TG104**

70-80 days. Sister to "Green Zebra", this tomato was also bred by Tom Wagner and has become the rage with specialty markets, home gardeners, and chefs. The flavor may be even better: rich, sweet, and zingy. The fruit are lime-green inside and have chartreuse-yellow skins. They are about the size of a large grape, perfect for salads and snacking. Makes most red cherries taste bland in comparison. Pkt \$2.50

**GREEN SAUSAGE #TG105**

86 days. Determinate. The latest "Must Have". It is simply outstanding! At last a banana-shaped paste tomato that is lime green and yellow striped when ripe! The flavor is rich and tangy. This will be a hot item for high-priced, groovy markets. So cool when mixed with orange, white, yellow, and red-striped paste types. Short, bushy plants produce 4"-long fruit in abundance. Pkt \$2.50

**GREEN BELL PEPPER #TG120**

75-80 days. Very well flavored, unusual stuffing-type tomato, having stunning stripes of light and dark green, maturing to yellow and green. Four-ounce, three- to four-lobed fruits are apple-shaped, and look like small blocky bell peppers. The seeds and pulp are contained in a mass near the stem, just like a pepper, and so are easily removed to prepare the fruits for stuffing. Pkt (15 seeds) \$2.50

**GREEN PINEAPPLE #TG112**

Distinctive pineapple aroma makes my mouth water! This medium-sized, luscious-tasting variety has smooth, sweet, green flesh and olive/lime-colored skin. This heirloom was preserved by a family in Springfield, Ohio. Pkt \$2.75

**MALAKHITOVAYA SHKATULKA #TG113**

70 days. The name, translated, means Malachite Box, named after the lovely green jewelry boxes named after the malachite mineral that comes from the Ural mountains and other areas. This early, light-to-olive green, medium-sized tomato has succulent, bright-green flesh that is very flavorful and tasty. Plants are productive even in the North, as this variety was developed at Svetlana Farm in Russia, and it has been tested in Siberia! Our grower likes to make a unique green ketchup from this variety. Pkt (15 seeds) \$2.50

**SPEAR'S TENNESSEE GREEN #TG108**

A wonderful heirloom grown by the Spear family of Tennessee since the 1950's and brought to us by a local customer who has been preserving it in his garden. The round fruit weigh 8-10 oz and have the taste of tomatoes from Grandma's garden. They make your mouth water just thinking about them. This rare and historic variety deserves a place in every garden and certainly a place on our table in the future. Pkt \$2.50

*"Better is a dinner of herbs  
where love is, than a stalled ox  
and hatred therewith."*

—PROVERBS 15:17



*Green Doctors*



*Green Zebra*



*Malakhitovaya Shkatulka*

# ORANGE TOMATOES

## **AMANA ORANGE #TO106**

75-80 days. Big, 1 lb glowing orange beefsteaks have an intense, full flavor that most tomatoes don't match! This very attractive heirloom tomato is named for the Amana Colonies in Amana, Iowa. Pkt \$2.25 or 1/4 oz \$12.00

## **BARNES MOUNTAIN YELLOW #TO115**

85-90 days. 1-2 lb beefsteak type fruit. Meaty orange fruit are produced in abundance on these very tall vines. Rich old-time tomato taste; grown at Barnes Mountain, Kentucky. Pkt \$2.00

## **BIG WHITE PINK STRIPES #TO122**

Lovely big, globe fruit are a fabulous creamy-peach color, so unique and beautiful. These have a sweet tropical taste with hints of melon. A lovely tomato with low yields: yes, low. But who cares? It is so gorgeous! Pkt (15 seeds) \$2.50

## **DADS SUNSET #TO103**

90 days. The perfect orange tomato! Large 10 oz. fruit are very smooth, uniform, and a beautiful, glowing orange in color. It keeps very well. One of the best flavored tomatoes we have tried. Pkt \$2.50

## **DJENA LEE'S GOLDEN GIRL #TO125**

76-80 days. Indeterminate. Family heirloom that dates back to the Roaring Twenties. Medium-sized fruits have a beautiful golden-orange color. Flavor is a balance of sweet and tart, fruity and very tasty. This variety won first prize at the Chicago Fair 10 years in a row! Djena was the granddaughter of Minnesota financier Jim Lee. She grew this tomato in Minnesota, and in 1929 gave plants to Reverend Morrow, then 15 years old, who maintained it. Listed in the Slow Foods Ark of Taste. Pkt \$2.50

## **DR. WYCHE'S YELLOW #TO108**

80 days. This heirloom was introduced to Seed Savers Exchange by the late Dr. John Wyche, who at one time owned the Cole Brothers Circus and used the manure of elephants to fertilize his heritage gardens. The 1 lb fruit is solid and smooth; their color is a glowing tangerine-orange that always stands out in the kitchen or off the vine. One of the best heirloom orange types for market, with its smooth texture and tropical, sweet taste. Heavy yields. Pkt \$2.50

## **GIRAFFE #TO123**

75 days. Semi-determinate. Intriguing long-keeping variety from Russia. 2- to 4- ounce round fruits are meaty with a red interior and skin that changes from green to yellow as the fruit ripens in storage. Vine-ripened fruits eventually reach a unique orange color. Reportedly keeps up to 5 months! Originally bred at the Timirjazev Agricultural Academy, Russia. Pkt \$2.50

## **GOLDEN JUBILEE #TO105**

70-80 days. A very popular orange variety; fine, sweet, mild flavor; good size and yield. An old standard. Pkt \$2.50 or 1/4 oz \$9.00

## **GOLDEN QUEEN #TO127 New!**

78 days. Indeterminate. First introduced in 1882 by the Livingston Seed Company. The oblate fruits of deep gold are sizable and free from blemishes. Superb flavor, with a bit more tartness than expected. Listed in the Slow Food USA's Ark of Taste. Pkt \$2.50

## **GOLDEN SUNRAY #TO109**

80 days. Uniform, golden-orange globes are so smooth and uniform they look like a commercial variety, but these have a rich, full, tomato flavor that is missing in modern varieties, being both sweet and tangy. Productive vines yield lots of 8 to 10-oz. fruit that excel at markets; great for fresh use and sauce. This tomato was preserved by the late Ben Quisenberry. Pkt \$2.50



**ILLINI GOLD #TO116**

75 days. Beautiful, golden-orange, roma type fruit and heavy production make this the perfect processing and market variety. Meaty tomatoes have some resistance to cracking and a nice flavor. Developed by Merlyn Neidens, a respected seed researcher and developer. Pkt \$2.25

**KELLOGGS BREAKFAST #TO101**

A beautiful orange beefsteak preserved by our friend Darrell Kellogg, a railroad supervisor from Redford, Michigan. Its fruits are very flavorful and superbly sweet! This delicious heirloom originated in West Virginia. A favorite of Dr. Carolyn Male, author of "101 Heirloom Tomatoes." Pkt \$2.50

**MOONGLOW #TO113**

90 days. The perfect looking golden-orange tomato: smooth, medium-sized and globe-shaped. Excellent for farmer's markets and roadside stands. Fine flavored, rich and fruity. These are good producers of commercial looking fruit. Pkt \$2.00

**ORANGE ICICLE #TO124**

Sweet, rich and flavorful with strong citrus overtones made this Jere's favorite eating variety last season. We just couldn't get enough of the sweet, luscious, glowing orange icicle-like fruit that are like an extra long paste tomato. This variety also makes a lovely orange ketchup and a superb salsa. It was a definite winner, and plants were quite productive. In our opinion, this is some of the Ukraine's finest tomato breeding. Fruit have relatively few seeds. Pkt (15 seeds) \$2.50

**ORANGE STRAWBERRY #TO130**

75 days. Brilliant orange, oxheart fruits have a pronounced point at the blossom end, giving them one of the most perfect heart shapes of any tomato variety known. The fruits sometimes reach a pound in weight. The flavor of the meaty fruits is robust, complex and surprisingly tart for an orange variety. Few seeds and solid flesh make this variety good for canning or sauce. Introduced by Dr. Carolyn Male via Seed Savers in 1995. Pkt \$2.50

**PIKE COUNTY YELLOW #TO114**

90 days. An heirloom from Pike County, Kentucky. Its tall vines produce loads of pretty orange fruit that weigh 12-16 ounces and have a delicious flavor! A good producer over a long season, and a favorite of the late, master seed saver Merlyn Neidens. Pkt \$2.00

**WOODLE ORANGE #TO112**

75 days. Large, round, smooth fruit are nearly perfect in shape, being a brilliant tangerine color. A super fancy-looking variety that makes a good market tomato; it has an incredible rich and sweet complex flavor that is among the best. This fine heirloom was sent to us from Iowa, and has proven to be a favorite for flavor and yield. A good main-season producer. Pkt \$2.50

**YELLOW BRANDYWINE #TO102**

90 days. Superbly rich and delicious-tasting large fruit, the golden variety gives good yields and, in our opinion, the fruit are better tasting than Pink Brandywine. Large potato-leaf plants are very sturdy and deep green. This heirloom is

*"He that does good for good's sake seeks neither paradise nor reward, but he is sure of both in the end."*

—WILLIAM PENN



*Dr. Wycbe's Yellow*



*Yellow Brandywine*



*Woodle Orange*

# PINK TOMATOES

## **ANNA RUSSIAN #TK139**

69-80 days. This heirloom was sent to a Russian immigrant many years ago from a gardener in Russia. The pretty pink heart-shaped fruit are large in size, thin skinned and packed with the great flavor that makes Russian tomatoes famous! Plants produce a good yield. Pkt \$2.00

## **ARKANSAS TRAVELER #TK108**

80 days. A medium-sized pink tomato that is smooth and a beautiful rose color. An excellent variety from Arkansas, tolerant to heat and humidity; crack and disease resistant. Good flavor, an excellent hillbilly favorite. Pkt. \$2.50 *or* 1 oz \$12.00

## **BALI #TK147**

A new Oriental favorite here. Flat, ribbed, 2"-3" delicious fruit are a fantastic raspberry-pink in color. In flavor they are sweet and spicy, with a pronounced fragrance that makes them a delight to eat. Large plants produce loads of fruit. Good for home and market gardeners. This heirloom comes from the Island of Bali, Indonesia. Pkt \$2.25

## **BELIZE PINK HEART #TK136**

We had just entered the quaint mountain town of San Ignacio, Belize, on a balmy December evening, when we spotted a large farmer's market on the edge of town; we stopped, and I was in vegetable heaven! This is one of the jewels we collected that night; the fruit are medium large, burgundy pink and heart shaped. The flesh is a real treat, being very tender, juicy and perfect in flavor. Fruit sets on rather early. I will always remember that delicious winter tomato in tiny Belize. Pkt \$3.00

## **BRANDYWINE #TK115**

80 days. The most popular heirloom vegetable! A favorite of many gardeners, large fruit with superb flavor. A great potato-leafed variety from 1885! Beautiful pink fruit up to 1½ lbs each! Pkt \$2.25 *or* 1/4 oz \$11.00

## **BRAVE GENERAL #TK148**

We are proud to introduce this big, beautiful tomato to gardeners everywhere. This Russian variety was sent to us by a gardener from Kazakhstan. Rich, sweet taste and raspberry-pink color make these 1 lb, flattened globes perfect for slicing. Very productive and a favorite here. This fine variety was sent to us by Mr. Valerii Popenko of Kazakhstan. Pkt (20 seeds) \$2.50

## **BREAD AND SALT #TK149**

Named for the long-held tradition in Russia to give special guests a loaf of bread and salt as they arrive. In Russian culture bread is associated with hospitality, and salt has an association with long friendship. Forget bread, and just give your guests this tomato; they will love it! Big, sweet fruit are round to slightly wedge-shaped and pink in color. Pkt (15 seeds) \$2.50

## **DESTER #TK170 *New!***

A large pink beefsteak variety that reaches 1-1½ pounds. Its rich sweet flavor makes it an excellent slicer. The seed came to us from an Amish lady just a few miles from our Baker Creek farm. Anna worked as a house cleaner for Dr. Dester and his wife in Indiana in the 1970's. Having acquired the seed from Germany, the Desters shared their favorite tomato seed with Anna, who treasured it and now shares it with us. One of our best tasting tomatoes. Pkt (15 seeds) \$2.25

## **FERRIS WHEEL #TK132**

90 days. Big pink variety, with the festive sounding name, has a fantastic, sweet flavor. Released in 1907 by John A. Salzer Seed Co., of La Crosse, Wisconsin, it underwent years of near-extinction, until recently resurrected by the members of Seed Savers Exchange. Great taste & yield. Pkt \$2.50



**GERMAN JOHNSON #TK117**

80-90 days. Very large, 1 to 2-lb fruits are deep pink, very flavorful, and crack-resistant. The plants are very productive; the superb quality fruits are great for farmers' markets or home gardens. Delicious. Pkt \$2.00 or 1/4 oz \$11.00

**GERMAN LUNCHBOX #TK129**

70-80 days. This heirloom was brought into the seed store a few years ago by a local gentleman who had been saving this tomato for many years. His family brought this variety to the USA when they immigrated here. The fruit are the size of a small egg, vibrant pink, sugar sweet, and begging to be eaten. Perfectly sized for salads or putting in the lunchbox! A favorite of mine. Pkt \$2.50 or 1/4 oz \$15.00

**HENDERSON'S "PINK PONDEROSA" #TK107**

85 days. Huge size, some over 2 lbs; a meaty pink-red beefsteak introduced by Peter Henderson & Co. in 1891, and the most famous of their varieties. In 1903 their catalog said "Quality Beyond Praise, Rich and meaty-sliced. Thick and delicious canned." Still popular with gardeners. Pkt \$2.00

**HENDERSON'S "WINSALL" #TK125**

85 days. In 1924 Peter Henderson introduced this tomato and devoted 3 pages in his catalog to it. Here is some of what he said, "It wins approval from 40,000 people, it wins by its qualities of sweetness, solidity and seedlessness..." A delicious, large-fruited, pink tomato. Pkt \$2.50

**JAPANESE PLUM #TK160**

75 days. Enormous, paste-type fruits—even bigger than Amish Paste! Pretty, pink fruits are mild-flavored, having a slightly ribbed bottle shape and very few seeds. This variety comes to us from Elvin Martin, one of our Minnesota growers. The seed was swapped in his area for several years, reputedly originating in Japan. Pkt \$2.50

**MORTGAGE LIFTER #TK120**

85 days. Large, smooth, 1-lb pink fruit have a delicious, rich, sweet taste. This variety has become very popular in recent years, and was developed by M.C. Byles of Logan, West Virginia. After crossing varieties for 6 years and selecting the best, he introduced this beauty that he named Mortgage Lifter in the 1940s, after he sold plants for \$1 each and paid off the \$6000 mortgage on his house. See the article in the Spring 2003 issue of *Heirloom Gardener* magazine! Pkt \$2.25 or 1/4 oz \$11.00

**MILLIONAIRE #TK123**

80 days. Among the rugged people of the Ozark Mountains, rich flavor has made this variety famous for over 50 years. These were used fresh and for canning; they have a delectable, sweet flavor and are a beautiful coral-pink color. In the summer of 1950, Forrester Hutsell, of Mountain Grove, Missouri, gave seed to Ed Henson, of Champion, Missouri, and it was grown in this Ozark hamlet for many years. In 1995, Carol Cleveland, of Norwood, Missouri, sent Millionaire seeds to Neil Gillard, of Ontario, Canada, and he has been preserving it since. He sent us some seed two years ago for trials. After many years and many miles, we can at last offer the seed again in southern Missouri, just 20 miles from Mountain Grove! We have had several requests for this variety from Ozarkians who can remember this variety from the 1950s. Pkt (10 seeds) \$2.50

**MISSOURI PINK LOVE APPLE #TK128**

Big, pink fruit are very rich-tasting, certainly a favorite pink tomato. This potato-leaved variety has a long history in the "Show Me" state. It was grown since the Civil war by the Barnes family, who grew it as an ornamental, believing (as many people did at the time) that tomatoes or "love apples" were poisonous. We are grateful the Barnes family kept this variety going so we can enjoy the wonderful fruit today. Pkt \$3.00

*Pearly Pink**Raspberry Lyanna**Bread and Salt*

**OMAR'S LEBANESE #TK118**

80 days. Huge, pink fruit can grow as large as 3-4 lbs! One of the largest tomatoes you can grow. The mammoth fruit have a superb flavor: sweet, perfect tomato taste. Good yields on vigorous plants, good tolerance to disease; a rare family heirloom from Lebanon. Perfect for anyone who wants to grow huge, tasty tomatoes. Pkt \$2.50 or 1/4 oz \$11.00

**OZARK PINK #TK151**

A wonderfully smooth tomato with attractive pink color, good flavor and the ability to make the perfect tomato for the kitchen or the market. Fruit are medium to large in size and are produced in abundance on very productive, disease resistant plants. The perfect tomato for Ozark Mountains and all hot, humid areas. Developed by the University of Arkansas. A favorite of area farmers market growers. Pkt \$2.00

**PINK ELEPHANT #TK168 *New!***

80 days. Large, beautiful fruit are one of the most attractive varieties we grow. Big, glowing pink fruit are tender and delicious, and produced in abundance over a long season. A variety from the former USSR. Pkt \$2.50

**PEARLY PINK #TK127**

75 days. Crisp, incredibly flavorful cherry tomatoes that are bright pink, perfect for snacking. The vines produce very well, making them great for marketing. One of the prettiest tomatoes we carry. Mmmm, so good! Pkt \$2.00

**PINK ACCORDION #TK152**

Truly unique, large pink fruit is ruffled like an accordion. Very attractive—one of the most beautiful I have seen. Perfect for specialty markets, the cut slices are stunning. This tomato is semi-hollow, so it is excellent for stuffing; the flavor is sweet and mild. Pkt \$2.00

**PINK HONEY #TK154**

These have a sweet tomato flavor: in Russia they describe it as having a "Taste with a honey flavor". Large 1-3 lb fruits are irregular and great fresh or cooked. A new variety selected in Western Siberia. Pkt \$2.50

**PINK ICICLE #TK165**

Very delicious, bright pink fruit are shaped like a dazzling pink icicle. The flavor is very sweet and rich, being one of the best tasting pink paste types we've tried. Perfect for salsas and preserving, but also one of our favorites last season to eat fresh out of hand right in the garden. This variety was an incredible producer, and even though it has a small amount of seeds per fruit, we were still able to get a large crop of seeds due to its productiveness. Developed in the former Soviet Union, this is truly a masterpiece of tomato breeding. Introduced by us from the Ukraine along with its yellow, orange and black sisters. Pkt \$2.50

**PINK OXHEART #TK113**

85 days. Beautiful, big, oval, pointed fruit with a fine, sweet, old-fashioned flavor! Popular with old-timers, a good all-purpose variety. Pkt \$2.00 or 1/4 oz \$7.00

**RASPBERRY LYANNA #TK166**

Simply stunning, raspberry-pink fruits are of medium size. Firm flesh is very sweet and richly flavored. This variety from Russia is perfect looking, one of the prettiest tomatoes we have grown. It is almost free of imperfections, making it perfect for marketing. Pkt \$2.25

**ROSE DE BERNE #TK135**

70-80 days. Beautiful, nicely-shaped 4-to 8-oz fruit are a rose-pink color, and have an excellent sweet flavor that has made it a hit with many growers. The vines set good yields of this lovely variety from historic Switzerland. Pkt \$2.25

*Belize Pink Heart**German Lunch Box**Pink Icicle*

**THE DUTCHMAN #TK104**

90 days. Introduced by the legendary Merlin W. Gleckler of Glecklers Seedsmen (who was one of the first rare seed dealers). Their 1958 catalog states, "Here is an extremely old, large-fruited pink-skinned tomato. It is practically extinct as far as securing seed. In fact, it is doubtful if seed has ever been sold by any seedsmen. Only by handing down by generations of one family has this tomato existed." The pink-red fruit are very large, up to 3 lbs or more. Very sweet. Pkt \$2.00

**TLACOLULA PINK #TK130**

75-85 days. A unique tomato collected by a friend in Tlacolula, Mexico; these pear-shaped fruit have deep ribs and ruffles that give them a distinctive look. They have a mild, sweet pink flesh and pink skin with gold-splotched shoulders. A rare tomato grown in Mexico for several generations. Pkt \$2.50

*"Blessed are  
the peacemakers:  
for they shall be called  
the children of God."*

—MATTHEW 5:9



*Pink Brandywine*



*Dester*



# PURPLE TOMATOES

## **AMAZON CHOCOLATE #TP149 *New!***

75-80 days. Slicing-type fruits to 1 lb+. Recently introduced, this large-fruited "purple" tomato seems likely to become a classic. Extremely productive over a long season, the flavor has been described as sweet, rich, complex, and having wine-like overtones. The vigorous plants tolerate heat and drought and keep on yielding the chocolate-brown, soft and delicate juicy fruits. Said to originally be from Ukraine, from the Black Sea region which has given us so many superior heirloom varieties. Pkt (10 seeds) \$2.50

## **BEDUIN #TP123**

A very flavorful and delicious fruit are a deep, dark brick color, pear shaped and weigh 3-6 ounces. Meaty and rich, perfect for canning or fresh eating. Named for the Nomadic tribe from the Near-East and North Africa. Distinctive and well worth growing. Pkt (20 seeds) \$2.50

## **BLACK CHERRY #TP106**

75 days. Beautiful black cherries look like large, dusky purple-brown grapes; they have that rich flavor that makes black tomatoes famous. Large vines yield very well; very unique and delicious. Pkt \$2.50

## **BLACK EARLY #TP130**

A fairly early, black variety from France that is of medium to large size. Fruit are round to irregular in shape and of a deep purple-pink color. This variety has finely flavored flesh that is well balanced and sweet. It is a great choice for home gardeners with shorter seasons. Pkt \$2.50

## **BLACK ELEPHANT #TP131**

Big, purplish-brown fruit have a rich, sweet, savory taste and are great for fresh eating. This Russian variety is rather uncharming in looks, in fact most of the fruit tend to be misshapen, cracked and otherwise disagreeable in appearance. Thankfully their deliciousness more than makes up for their looks. Pkt \$2.00

## **BLACK ICICLE #TP132**

Stunning, perfectly shaped, deep purplish-brown fruit that are almost black. A great variety for both home gardeners and chefs. This tomato has the incredible rich taste that is in many of the large, dark beefsteak types, sweet, rich with earthy overtones. This variety has so much potential for introduction commercially and was among our best tasting varieties last season. Another variety we are introducing from the Ukraine along with its other jewel-toned icicle sisters. Pkt (15 seeds) \$3.00

## **BLACK MAMMOTH #TP133**

This variety ripens mid-season and produces big, fleshy fruits that can crack and are sometimes rough looking but inside are filled with sweet, purplish-red flesh that has a great taste and is good for a variety of uses. These can grow up to a pound in weight. We received this variety from Popenko Valerii of Kazakhstan. Pkt \$2.50

## **BLACK MAURI (BLACK MOOR) #TP134**

A beautiful, deep chocolate-brown, grape tomato that is sweet, flavorful and has a crisp, crunchy texture. This fine variety comes from Russia and produces high yields, even in hot conditions. This will be a great addition to fresh markets as well as for chefs and home gardeners. A perfect salad tomato that has that real dark tomato taste, delicious! Pkt \$2.50

*"The correlation between poverty and obesity can be traced to agricultural policies and subsidies."*

—MICHAEL POLLAN



*Japanese Black Trifele*



**SASHA EATING A DELICIOUS  
CHEROKEE PURPLE.**

*Black Cherry*



*Chocolate Stripes*



**BLACK PLUM #TP129**

70 days. Indeterminate plants covered in dainty little plum-shaped fruits, 2" long by 1" wide. Mahogany-skinned berries show some green-shoulders, and have the complex flavor gardeners expect in a black/purple type. Makes a wonderful salsa or spaghetti sauce, yet juicy enough for fresh use. Pkt \$2.50

**BLACK PRINCE #TP104**

70 days. An heirloom from Irkutsk, Siberia. The 5 oz tomatoes are round and very uniform; the color is a wonderful deep blackish-chocolate brown. The flavor is as deep, sweet and rich as the color. A unique salad tomato, the plants produce a large and early crop. A good tomato for fine markets. Pkt \$2.50

**BLACK FROM TULA #TP103**

70-80 days. A unique, large, 8 to 12-oz, dark tomato exhibiting a rich, deep purplish-brown color. Some seed savers say it is the best tasting of all the dark tomatoes. Very rich, old-fashioned flavor, sweet and spicy. A rare Russian heirloom. Pkt \$2.50

**CARBON #TP112**

90 days. Winner of the 2005 "Heirloom Garden Show" best-tasting tomato award. These have won taste awards coast to coast in the last few years, so we were proud to locate a small supply of seed. The fruit are smooth, large, and beautiful, being one of the darkest and prettiest of the purple types we have seen. They seem to have an extra dose of the complex flavor that makes dark tomatoes famous. Pkt (20 seeds) \$2.50

**CHEROKEE PURPLE #TP101**

80 days. An old Cherokee Indian heirloom, pre-1890 variety; beautiful, deep, dusky purple-pink color, superb sweet flavor, and very-large-sized fruit. Try this one for real old-time tomato flavor. My favorite dark tomato and one of our best selling varieties. Pkt \$2.50 or 1/4 oz \$11.00

**CHOCOLATE #TP141**

Medium-sized slicing type fruits, about 6 oz, round and slightly flattened, rich bronze-red in color, with slight green shouldering. The flesh is deep red and fragrant, being sweet and minerally tasting. They vary somewhat in shape. From Russian seed. Pkt \$2.25

**CHOCOLATE STRIPES #TP118**

One of the most amazing tomatoes we have ever grown. For both color and taste this variety excels. Fruit is deep reddish-brown inside, the outside is covered with beautiful orange and lime colored stripes. One of the most unique looking tomatoes we have ever tried. It is very sweet and yet has a full-rich flavor, and this is the reason this tomato places very high in taste tests. A favorite here with the staff at Baker Creek. Fruit is medium to large and are of a slightly flattened globe shape. Pkt (10 seeds) \$2.00

**CRÈME BRULÉE #TP136**

A lovely tomato from the former Soviet Union. This variety produces pretty, globe shaped fruit of medium size. They are a stunning deep caramel color with hints of red and chocolate. The flavor is rich, sweet and full-bodied, and the texture is tender and smooth. An attractive tomato that is great for both home and market. Pkt \$2.50

**GOLOVA NEGRA #TP137**

80-90 days. Full-sized slicer in warm tones of deep red to mahogany. The oblate fruits reach 12 ounces, and are richly pleated and folded. Fruits are extravagantly juicy, and it is for juicing that we mainly recommend this variety. It is also unusually mild for a "purple" tomato, having just a hint of the earthiness and complexity that this category is known for. Originally from Russia. Pkt \$2.75

*Black Plum**Cherokee Purple**Black Elephant*

### Tomato Seed:

All varieties are believed to be **'indeterminate'** (long vines), *unless specified 'determinate' (short vines)*. The best tasting varieties tend to be indeterminate, as most of ours are unless otherwise noted.

**Packets contain a min. of 25 seeds (unless stated otherwise).**

#### **GYPSY #TP121**

Named for the Gypsies who live in Russia, this is one of the deepest, purplest, maroon tomatoes we have ever grown. It has a gorgeous color and good taste. Perfect, medium-sized globe fruit make this one of the nicest dark varieties. A lovely and colorful introduction from the great Soviet plant breeders. Pkt (15 seeds) \$2.50

#### **JAPANESE BLACK TRIFELE #TP107**

80-90 days. Attractive tomatoes are the shape and size of a Bartlett pear, with a beautiful purplish-brick color. The fruit are perfect and smooth with no cracks. The flavor is absolutely sublime, having all the richness of fine chocolate. This was our heaviest producer for 2004. The plants produced loads of fruit all summer long. It has become a favorite with many seed savers, and we are glad to be able to offer such a colorful variety that is believed to have come from Russia... Don't ask me about the name! Pkt \$2.50

#### **MORADO #TP113**

85 days. This very rare tomato produces delicious 1 lb fruit that are dark purplish-pink in color, with green shoulders. The plants have excellent production, and fruit is uniform and crack resistant. Another great-tasting "black" tomato that should be a good variety for the market grower. Pkt \$2.25

#### **NYAGOUS #TP109**

90 days. A wonderful, dark-colored 'cluster tomato' that produces perfect globe-shaped fruit that have smooth shoulders and are borne in clusters of 3-6 tomatoes! They are aromatic and have sweet, meaty flesh that has a rich taste. Another tomato that is superb for marketing and a must for every garden; simply lovely. This variety came to the USA from our friend, Reinhard Kraft, of Germany. Pkt \$2.25

#### **PAUL ROBESON #TP110**

90 days. This famous tomato has almost a cult following among seed collectors and tomato connoisseurs, who simply cannot get enough of this variety's amazing flavor that is so distinctive, sweet, and smoky. 7 to 10-oz fruit are a black-brick color. Named in honor of the famous black opera singer, star of King Solomon's Mines, 1937. Paul Robeson, an American, was also a Russian Equal Rights Advocate for Blacks. This Russian variety was lovingly named in his honor. We are proud to offer such a wonderful variety. Pkt (10 seeds) \$2.50

#### **PIERCE'S PRIDE #TP111**

90 days. A stabilized cross that was selected by our seed grower, Larry Pierce. Medium-sized fruit are very flavorful and rich. They are nicely shaped, deep, dark black-red in color. This is certainly one of our tastiest tomatoes. Pkt \$2.50

*"Back in Europe we have that choice. Our food is labeled and it hasn't increased any costs to the consumer or the farmer."*

—SIR PAUL MCCARTNEY



*Paul Robeson*



*Purple Russian*

**PURPLE CALABASH #TP125**

85 days. May be the most purple of all "purple" tomatoes; a deep purple/burgundy and very colorful! The shape is also exciting, with the 3" fruit being very flat, ribbed and ruffled. Flavor is intense, sweet and tart, with a lime or citrus taste. A most uniquely flavored tomato! The plants give huge yields. This tomato resembles tomatoes pictured in 16th-century herbal diaries. Pkt \$2.50

**PURPLE RUSSIAN #TP108**

75 days. Delicious purplish, egg-shaped fruit are smooth and perfect. They have no blemishes and have flavor that tops the charts. One of the best varieties we carry for salsa, fresh eating, and preserving. This variety will make market gardeners and chefs happy, as this Ukrainian heirloom is at the top of its class and a favorite of our grower. The plants are very productive; fruit weigh about 6 ounces. Introduced to the USA in 1980. Pkt \$2.50 or 1/4 oz \$10.00

**SARA BLACK #TP115**

78 days. Attractive, fairly uniform and crack-resistant, purplish-brown fruit have darker streaks in the flesh, and are large in size. Earlier than some of the other "black" types. Very rich flavor that is both sweet and spicy, with a hint of earthy overtones that make the flavor so good, many consider it to be among the best-tasting tomatoes. Introduced by Joe Bratka in the 1990s, who received seeds via his great-aunt who lived in Germany. Pkt \$2.50

**TSUNGSHIGO CHINESE #TP147**

Unbelievable production of small, reddish-chocolate colored, grape-shaped tomatoes. These have the sweet, earthy flavor of the classic 'black' types, but packed into a small package. Seed originally from a Chinese commercial vendor. Pkt \$2.50

**VIOLET JASPER or TZI BI U #TP127**

When these little Oriental jewels ripen, your eyes will be stunned with color. They have pretty violet-purple fruit with iridescent green streaks! Fruit weigh 1-3 ounces, are smooth and have good tasting, dark purplish-red flesh. This variety will also amaze you with its yield: it's not only high, but incredibly high, being one of the most productive tomatoes we have grown. A great variety for marketing. Introduced to you from China along with its twin sister "Topaz"; see our yellow tomato section. Pkt \$2.50

**VORLON #TP128**

We are introducing this large variety received from Bulgaria. A stunning purple-black tomato that was the best-tasting tomato we grew last season and is sure to become a new favorite. Rich dark flesh is full of the rich, smoky, organic taste that makes dark varieties among our favorite. Though named for the Vorlons, a fictional alien race, this tomato won't stay an alien long. Pkt (15 seeds) \$2.50

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

—MENNO SIMONS





## 5 EASY STEPS TO SAVING TOMATO SEEDS

CLOCKWISE FROM TOP LEFT:

1. Slice a tomato in half and crush its pulp and seeds into a jar.
2. Wait for the pulp and seeds to ferment.
3. After three days, the mixture will have a white film on top. Rinse and drain off the pulp. Seeds will sink to the bottom.
4. Rinse seeds with water repeatedly until the seeds are clean.
5. Spread seeds out to dry in a clean, dry place with a gentle breeze.

From the book **THE HEIRLOOM LIFE GARDENER**. Used by permission. Available from Hyperion wherever books are sold.





## RED TOMATOES

### GRAPPOLI D'INVERNO #TM205

This is the "Winter Grape" tomato of old Italy, where farmers would hang the fruit-covered vines and the fruit would stay fresh well into the winter. They also dry perfectly and resemble little "Roma" tomatoes. The flavorful fruit are delicious and great for snacking, fresh or dried. Pkt \$2.50

### ABU RAWAN #TM232

Determinate. Another variety contributed to the tomato world by our friend, expatriate Iraqi seed collector Nael Aziz. He stated that it is a bit unusual for an Iraqi type, because in Iraq the people tend to favor tart tomatoes, while this one is sweeter. Having solid, all-purpose flesh, it will take the heat, like Iraqi types generally. Named for the onetime caretaker of the greenhouses at the Agricultural College at Al Ghraib. Maintained in cultivation in private gardens there since the 1970's. Pkt (10 seeds) \$2.50

### AL-KUFFA TOMATO #TM190

This little tomato is early and produces 3-4 ounce fruit on compact, dwarf vines that yielded till frost. We received this mild-tasting, Iraqi variety from our friend Aziz Nael, who said, "Delicious one, useful for any purpose, strong bush plant cultivated in the south of Iraq in cool greenhouses for late spring or early summer markets. Also it is [grown] in the middle and north Iraq without greenhouse." Pkt \$2.50

### AMISH PASTE #TM126

80 days. Many seed savers believe this is the ultimate paste tomato. Giant, blocky, Roma type tomatoes have delicious red flesh that is perfect for paste and canning. It has world-class flavor and comes from an Amish community in Wisconsin. Pkt \$2.50

### ATKINSON #TM172

Bred for Southern conditions, this medium-height variety

produces 8-oz red globes even through hot, dry summers. A tomato with considerable merit, which was no longer being offered commercially. Pkt \$1.75

### BEEFSTEAK #TM111

85 days. A popular, old, standard variety, deep red and very large; fine flavor, rich old-time taste. Pkt \$2.00 or 1 oz \$7.00

### BISON #TM209 *New!*

65-77 days. Originally offered by Oscar Will in 1937. Dwarf, determinate plants require no staking or pruning. 3", deep red fruits are produced even in cold, damp weather. Has produced as much as 40 lbs of fruit from a single plant! Another of Dr. A.F. Yeager's triumphs. Our foundation seed came from Todd Wert and Bryce Farnsworth, and originated with the North Dakota State University breeding program. Pkt \$2.50

### BONNY BEST #TM181

The famous old canning tomato that was introduced in 1908 by the Bonnie Plant Farm in Union Spring, Alabama. It became one of the most respected canning varieties in America in the first half of the twentieth century. Medium-sized fruit are round, red, meaty, and loaded with flavor. A good producer that makes a fine slicer too. Becoming hard to find due to modern, flavorless hybrids. Pkt \$2.00

### BURPEE LONG KEEPER #TM175

78 days. Here is the tomato for gardeners wanting tomatoes for an extra couple of months! Pick fruit a little before they are ripe and keep them cool and dark. Ripe fruit turn reddish-orange. Developed by Burpee's in 1979. Pkt (20 seeds) \$1.75

### CHADWICK CHERRY OR CAMP JOY #TM179

80 days. Delicious, sweet flavor makes this 1-ounce cherry popular with home gardeners. Large vines set huge yields and are disease resistant. Developed by the late horticultural expert Alan Chadwick. He sure had a winner with this one! Pkt \$2.50

### COSMONAUT VOLKOV #TM131

75 days. A smooth and attractive, medium-large red tomato that has a full, rich flavor. The productive vines yield well even in hot weather, perfect for canning or slicing. This variety is from Dniepropetrovsk, Ukraine, and was named for a Russian Cosmonaut. Our customers keep requesting this great variety. Pkt \$2.25

### COSTOLUTO GENOVESE #TM210

The fluted, old Italian favorite that has been around since the early 19th century. Fruit are rather flattened and quite attractive with their deep ribbing. This variety is a standard in Italy for both fresh eating and preserving, known for its intensely flavorful, deep red flesh. This variety has also become very popular with chefs in this country. Pkt \$2.25

### COUR DI BUE #TM121

70 days. A wonderful, Oxheart-type heirloom has been a favorite in Italy for many years. Beautiful, 12-oz, heart-shaped fruit have a delicious sweet taste; similar to the shape of a heart, great for fresh eating or cooking. Large vigorous vines. One of the best tasting tomatoes I have ever tasted, these have perfect flavor! Hard to find and so beautiful looking. Pkt \$2.50 or 1/8 oz \$8.50

### DELICIOUS #TM164

90 days. This tomato was developed many years ago by Burpee's from "Beefsteak" tomato, after 13 years of selection for smoother fruit. This really big tomato produces huge 1-to 3-lb fruit that are fairly smooth for a giant tomato, and, as the name implies, these are delicious! In 1986 it set the world record for weight, with a giant 7 lb. 12-oz. fruit! Pkt \$2.00

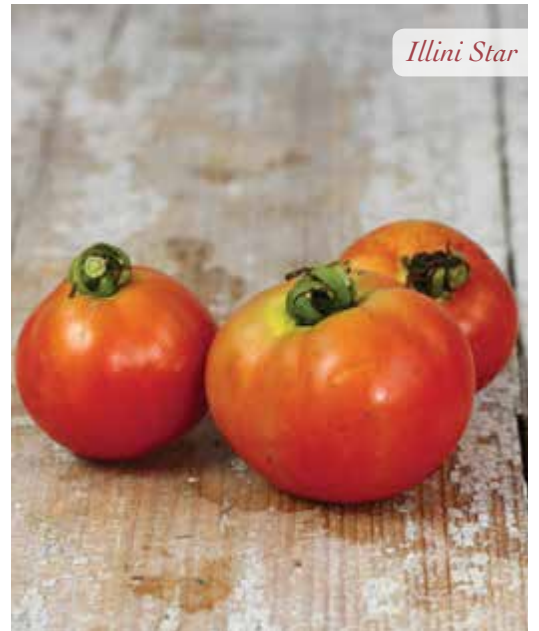
### DR. WALTER #TM183

75 days. Globular 6-8 oz. red fruit with good flavor. A terrific producer that is a popular market tomato in New Zealand. A great mid-season tomato to grow commercially as it has some disease resistance. Vines need staking. Smooth and attractive. Pkt \$1.75

*A Grappoli d'Inverno*



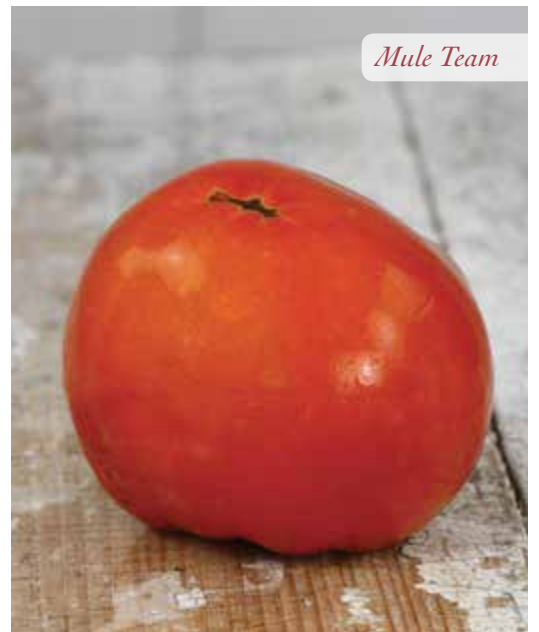
*Illini Star*



*Amish Paste*



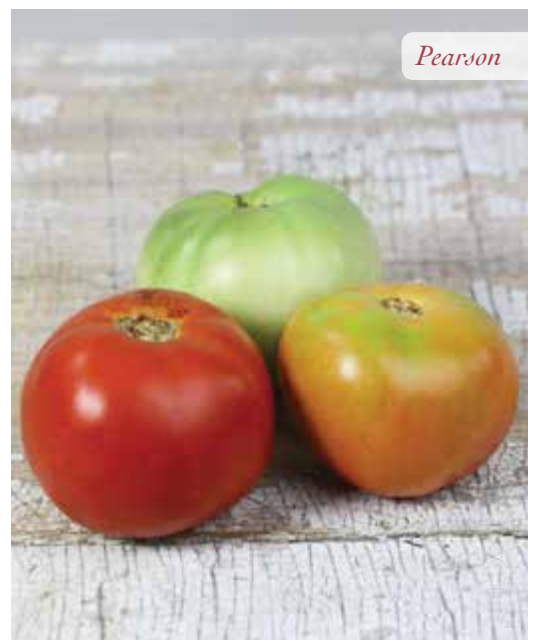
*Mule Team*



*Al-Kuffa*



*Pearson*





**EGG TOMATO #TM114**

75-80 days. This heirloom is another of the varieties sold by Glecklers Seedsmen in the 1950's. The fruit is the shape and size of a medium-sized egg, with thick, pinkish-red flesh that is rich and perfect for preserving or eating fresh. The smooth fruit keep very well; very delicious and good for specialty markets. Pkt \$2.00

**FLORADADE #TM135**

Determinate. 78 days. Right from Dade County, Florida, comes a winning tomato for the humid South. It was developed by the U of FL to be resistant to the many problems that affect tomatoes in the South. Nice-sized 5 to 7 oz. fruit are round and smooth; determinate plants are quite productive. Pkt \$2.00

**GERMAN RED STRAWBERRY #TM128**

85 days. Big, flavorful 1-pound fruit are shaped like giant strawberries. These beautiful tomatoes are loaded with a rich, sweet flavor and have few seeds. With only a small amount of seeds or juice, they are great for canning and sandwiches. This superior-tasting tomato is a family heirloom from Germany. Pkt \$2.50

**GEZAHNTE #TM238 *New!***

80 days. Here is a lovely paste-type, originating in Naples, Italy, but arriving by way of Frau Isabella Buhner-Keel of Basil, Switzerland. Lushly pleated fruits come in all sizes up to 6 ounces, sometimes a bit more. The name means "toothed" in German, and slices certainly present this appearance. Semi-hollow fruit are firm and mild-tasting; great for stuffing. Very productive, even in hot, dry conditions. Pkt (15 seeds) \$2.50

**GOLDMAN'S ITALIAN-AMERICAN #TM203**

80 days. Unique, beautiful and large tomatoes have a squat, pear shape, being ribbed and pleated. These have a bloody, intense red color when ripe. Thick, red flesh is perfect for delicious sauces and preserves. Found at a roadside stand in Italy by Amy Goldman, and named after her father's grocery store in Brooklyn. This variety has good flavor, fresh or canned. Pkt (10 seeds) \$2.50

**HOMESTEAD #TM115**

Semi-determinate. 80-83 days. Developed in the 1950's for growers in Florida and the southern states, this tomato is productive and wilt-resistant. At one time, this was a very popular shipping variety. Firm, tasty flesh. Pkt \$1.75

**ILLINI STAR #TM129**

65-75 days. The star in any garden, this winner was developed by our friends, Merlyn & Mary Ann Niedens. This variety sets on heavily with 6-oz round, red fruit with superior flavor for an early type. For quick and steady production, this one is hard to beat. The vines need little staking. Pkt \$2.00

**ILLINOIS BEAUTY #TM168**

An excellent home and market garden variety with great flavor. A heavy producer of 4-to6-ounce fruits which are usually free of any blemishes or cracks. This disease-resistant type sets fruit in hot, dry summers and produces prolifically all season—six plants yielded nine gallons of tomatoes the first picking and six gallons the second picking! A lucky, accidental cross with some of the best qualities you can ask for in a tomato. Pkt \$2.25

**INGENOLI GIGANTE LISCIO #TM162**

75 days. Giant fruit grow up to 2 lbs or more. Bright red, quite sweet and rich tasting, excellent for home gardeners who want old-fashioned flavor. Developed in Italy around 1900 from a cross of the old varieties "Ponderosa" and "Saint Louis." Hard to find now! Pkt \$2.25

**JERSEY DEVIL #TM235 *New!***

90 days. Pendulant, pointed, pepper-like fruits are slow to set on but yield very heavily. 5-6-inch, ruby-red,

paste-type fruits are very meaty and have but few seeds. Incredible flavor. This variety was another pillar of the New Jersey tomato industry, and is an ancestor to "Jersey Giant." Jere has been growing these for 20 years and they are a favorite! Pkt (10 seeds) \$2.50

**KORALIK #TM188**

65-70 days. Determinate. Just 55 days from transplanting, this early 1" cherry tomato is bright red and borne on heavy trusses of 6-8 fruit, which are sweet and flavorful. This Russian variety is enormously productive for a determinate type. Great for small gardens. Pkt \$2.00

**MARGLOBE SUPREME #TM104**

Determinate. 73-77 days. Medium-sized, red fruit make excellent canning tomatoes. Good size and uniform deep scarlet color. Great for humid climates. Pkt \$1.50

**MARMANDE #TM119**

Semi-determinate. 70 days. Popular, old French variety developed by the Vilmorin Seed Co. Scarlet, lightly ribbed fruit, have the full rich flavor that is so enjoyed in Europe. Medium-large sized fruit are produced even in cool weather. Productive market variety. Imported European seed. Pkt \$2.00

**MONEYMAKER #TM116**

75-80 days. An old English heirloom; greenhouse variety; produces 4 to 6-oz globes that are intensely red, smooth, and of very high quality. This variety grows well in hot, humid climates and greenhouses; sets in most any weather. Flavorful and becoming rare. Pkt \$1.75

**MOSKVICH #TM237 *New!***

Semi-determinate. 60 days. Smallish, 4-6 ounce fruits; very uniform, globular and deep red. Produced early and abundantly, the crack-resistant fruits are of outstandingly good flavor; used fresh or for canning and cooking. Performs well in cool to cold conditions, like so many of the Russian types. Pkt \$2.25

**NINEVEH TOMATO #TM191**

A very acid, almost sour-tasting tomato that is best for cooking uses. This tomato comes from Mosul (formerly Nineveh) Iraq, but is now said to be lost to cultivation due to the long on-going war and promotion of hybrid and gene-altered seeds. Bush plants set bright red, small to medium sized fruit. From Aziz Nael, an Iraqi friend that supplied us with a few seeds. Pkt \$2.50

**PANTANO ROMANESCO #TM127**

70-80 days. A Roman heirloom that was sent to us by Mr. Barbetti, from Italy. The fruit are large and are deep red, with almost a purple tint. The flesh is very rich, flavorful, and juicy. An excellent tomato for home and market gardeners; very rare and delicious. Pkt \$2.50

**PEARSON #TM118**

Determinate. 80 days. This tomato was one of the most popular varieties in California in the 1950's. Excellent yielder in hot, semi-arid areas; produces large, red, globular fruits that are very solid and perfect for canning! Pkt \$2.00

**PLACERO #TM196**

A flavorful, small tomato from our friend Herb Culver. He collected this tomato in Cuba from a man named Orlando at Mission Mundial. This tomato also is said to have a very high beta-carotene content. Tasty, red fruit grow on very productive plants. Pkt \$2.00

**PRITCHARD OR SCARLET TOPPER #TM136**

75 days. Large-sized, bright red fruit with excellent flavor, this old variety is now rare. It was introduced around 1930 by the USDA, who was trying to perfect the most wilt-, disease-, and rust-resistant tomato possible. In 1932, Peter Henderson's catalog said, "For disease-resistant qualities, it supersedes all others." This early main season tomato is excellent for the homestead;

great fresh or canned. Pkt \$2.25

**PRINCIPE BORGHESE #TM122**

Determinate. 70-75 days. The Italian heirloom that is famous for sun drying. Small 1-to 2-oz, grape-shaped fruit are very dry and have few seeds. They have a rich tomato taste that is wonderful for sauces. Determinate vines yield clusters of fruit in abundance, perfect for selling in fresh markets and making specialty products. We offer pure Italian seed. Pkt \$2.25

**RED FIG or PEAR-SHAPED #TM106**

75 days. Small, 1½" red fruit are pear shaped. This heirloom dates back to the 1700's. It was offered by many seedsmen and was very popular for making "Tomato Figs." The fruit is sweet and tasty. Pkt \$2.00

**RED GRAPE #TM189**

69-80 days. This tomato type caught on a few years ago, and now everyone loves them! This non-hybrid strain produces lots of these crisp, super-sweet, grape-shaped tomatoes, glowing red in color. The small size makes this tomato perfect for snacking and salads. Pkt \$2.50

**RIESENTRAUBE #TM132**

76-85 days. This old German heirloom was offered in Philadelphia by the mid-1800's. The sweet, red 1-oz fruit grow in large clusters; the name means "Giant Bunch of Grapes" in German. This is likely the most popular small tomato with seed collectors, as many favor the rich, full tomato flavor that is missing in today's cherry types. Large plants produce massive yields. Pkt \$2.50 or 1/4 oz \$15.00

**REISETOMATE #TM198**

The most novel tomato we have seen, this tomato is like a big bunch of cherry tomatoes all fused together: an amazing trait that had everyone here asking questions about the alien-looking, bumpy tomatoes. Also called "Traveler Tomato" ("*reise*" is German for "travel" or "journey") for the ability to tear it apart a piece at a time, with no need for a knife. This type of tomato traces its roots to Central America where the native people would carry traveler tomatoes on trips, to eat as they walked. Bright red tomatoes taste—well, rather sour, strong and acid. The perfect tomato for those who love raw lemons, but who cares? They are still far-out and groovy. Pkt (15 seeds) \$2.50

**REV. MARROW LONGKEEPER #TM187**

Determinate. 78 days. A tall variety with 6-10 oz, globular fruit that ripens orange-red with pinkish flesh. The amazing thing about this tomato is its keeping qualities; these have kept until January! Selected for longest storage time possible, by the late, Merl Neidens. Plant late for storage use, and keep cool in storage. These come from Northern Illinois and produce well. Pkt \$2.25

**ROMA #TM110**

Determinate. 76 days. A quality paste variety, very thick flesh. A popular old favorite; good yields. Pkt \$1.75 or 1 oz \$6.00

**ROUGE D'IRAK TOMATO #TM145**

75 days. Medium-sized fruit are finely flavored; good yield, too. This variety is endangered even in its own country where saving seeds has become more difficult under the "Colonial Powers" of the United States... Farmers are also encouraged to plant modern types! Pkt \$2.00

**ROYAL CHICO #TM103**

Determinate. 80 days. Very productive Roma type, vigorous; yields bright-red, pear-shaped fruit that are uniform and perfect for paste or canning. Very resistant to disease, perfect for the home garden or market. This variety is becoming rare. Pkt \$1.50

**RUTGERS #TM102**

Determinate. 60-100 days. Good for canning, also excellent fresh; large red 8-oz globes. Good yields and flavor, large vines. A fine N.J. heirloom. Pkt \$2.00 or 1 oz \$7.00

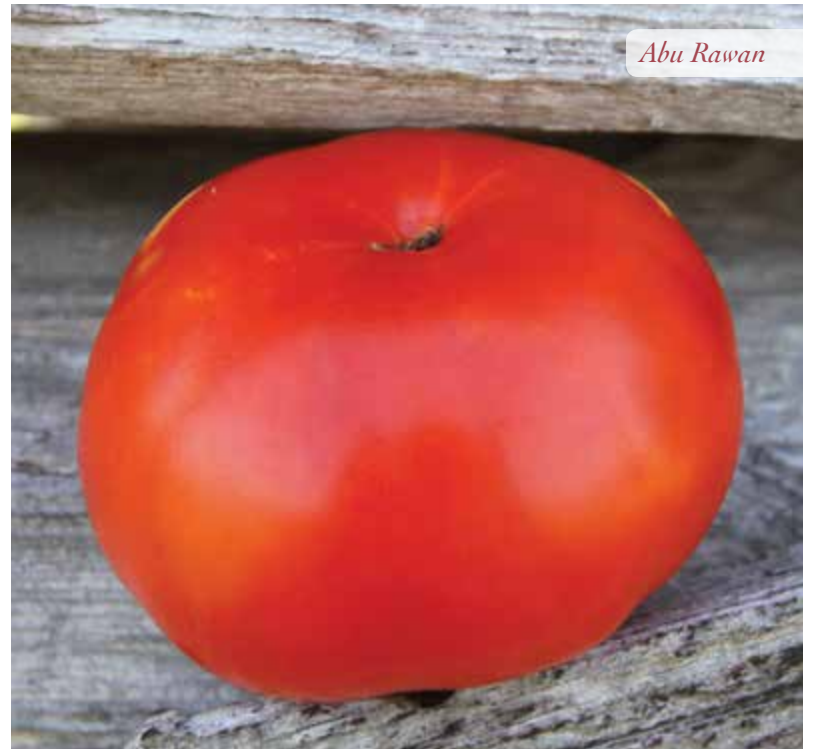
*Reisetomate*



*Cour di Bue*



*Abu Rawan*



**SAN MARZANO LUNGO NO. 2 #TM213**

This is a newer selection of this famous Italian cooking tomato. Long, cylindrical fruit are filled with thick, dry flesh and few seeds. This heavy producing variety is a standard for many Italian farmers and chefs. Pkt \$2.00

**SEATTLE BEST OF ALL #TM157**

80 days. A mild tasting tomato that is a good all purpose, medium sized red. The vines are high yielding, and the plant has good foliage. This variety was developed by a Seattle market gardener out of the greenhouse variety called 'Best-of-All' for his Seattle market garden. It was listed by the famous Gill Brothers Catalog in the 1960s. Pkt \$2.00

**SNOW FAIRY #TM214**

An incredibly dwarf tomato from Russia that produces a large yield of small globe-shaped fruit very early. The plants are beautiful, stocky and very deep green, growing just a little over a foot tall this variety looks lovely when loaded with bright red fruit, and it does this very quickly. It is one of the first to produce. The fruit are tart and of an average tomato taste. Pkt \$2.25

**ST. PIERRE #TM107**

78 days. A beautiful French heirloom, the tender fruits have a full, rich tomato flavor and are large in size; great for canning or fresh eating. They are deep red and excellent producers, even in bad conditions. Popular in Europe. Pkt \$2.00

**STUPICE #TM199**

A great, potato leaf variety that comes from Czechoslovakia. One of the best early tomatoes, this is among the earliest. Perfect for gardeners in northern climes. Excellent flavor for an early type, these produce lots of red, small to medium sized fruit over a very long season. Highly popular in areas with short summers. Pkt \$2.00

**SUB-ARCTIC PLENTY OR "WORLD'S EARLIEST" #TM130**

Determinate. 49-59 days. One of the very earliest tomatoes, the compact plants produce lots of 2-oz red fruit. One of the best for cool conditions and will set fruit in lower temperatures than most. It has even been grown in the Southern Yukon. Developed by Dr. Harris, Beaverlodge Research Station, Alberta, Canada. Pkt \$2.00

**TATAR OF MONGOLISTAN #TM137**

70-85 days. We were sent this rare tomato in the late 1990's by Iraqi seed collector Aziz Nael, who was living in France. Medium-sized fruit are very flavorful, red, and flattened in shape. These have become popular with seed savers since we introduced it about 5 years ago. We are glad to have this tasty type back. Great fresh or dried. Pkt \$2.50

**TAPPY'S HERITAGE #TM112**

85 days. Beautiful, smooth, large red fruit are globe-shaped. With good disease resistance, great yields, perfect shape, and wonderful flavor, it's superb for market growers. This variety was developed by Merlyn and Mary Ann Niedens, longtime seed growers in Illinois. Bred from heirloom varieties, it has fantastic taste and is one of our all-time best-selling varieties. Try it and you will see why! Pkt \$2.50

**TESS'S LAND RACE CURRANT #TM156**

55-68 days. Deliciously flavored currant tomato that originated from Maryland's southern shore. The tiny fruit of this variety vary in color; most are deep red but some are also rose, gold and yellow. The flavorful fruit are popular with chefs and home gardeners. The sprawling vines produce clusters of these intense tasting miniatures. Pkt \$2.25

**THESSALONIKI #TM101**

60-80 days. A Greek tomato that was introduced to the USA in the 1950's by Glecklers Seedsmen, of Ohio. It is a popular, large, red, uniform fruit with excellent flavor, high yields, and disease resistance. An early variety, perfect for home or market; keeps well. Pkt \$2.50 or 1/4 oz \$10.00

**UNCLE MARK BAGBY #TM163**

75 days. Brought to western Kentucky from Germany in 1919 by Mark Bagby, and grown today by one of his grandnieces, this tall and vigorous potato-leaved variety produces 8-12-oz pink fruit. Some say it out-performs Brandywine in warmer climates. Pkt \$2.00

*Jersey Devil**Jujube Cherry*



# Fried Green

## Tomatoes

*One of our most requested recipes at our restaurant! It's a southern tradition and an old fashion family favorite!*

6 large green tomatoes

### Batter

1 package Mori Nu silken tofu, firm  
2-3 tablespoons water  
Crumble tofu into blender and blend adding water slowly until the mixture becomes creamy. Pour batter into a pie plate and set aside.

### Breading

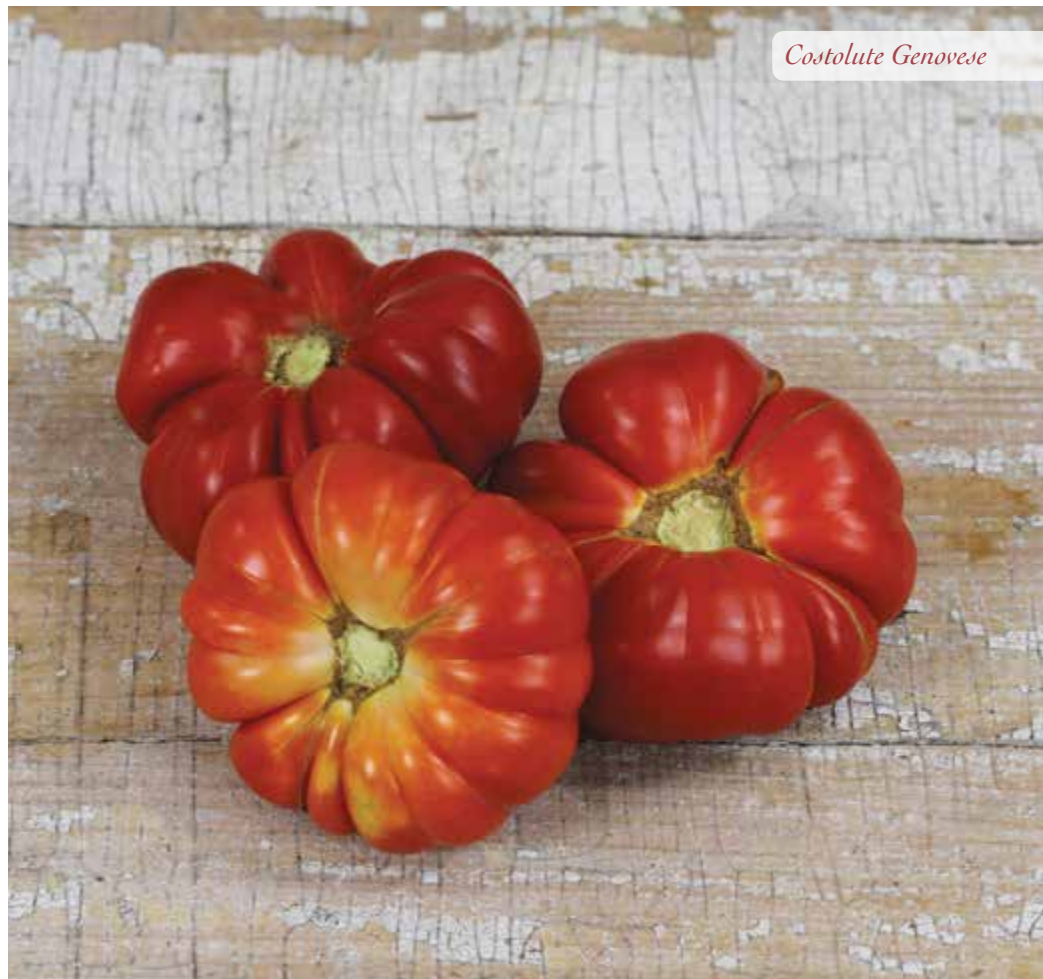
1 c panko (bread crumbs)  
1/2 cup corn meal  
1 tablespoon garlic powder  
1 tablespoon turmeric  
1/2 teaspoon cayenne  
1 tablespoon onion powder  
2 tablespoons nutritional yeast flakes  
1/2 teaspoon salt  
Parsley flakes  
White flour  
Oil

Slice green tomatoes about 1/4" thick. Dip both sides of the tomato slice in white flour to absorb the moisture of the tomato.

Dip tomatoes in batter and then bread crumb mixture. Be sure and pat the bread crumbs into the tomato so they firmly stick.

We prefer to use a cast iron skillet and pan fry in about 1/4" of oil. Flip until both sides are browned. Serve warm.

❖ *Serves 6* ❖



*Costolute Genovese*



*Riesentraube*

# STRIPED TOMATOES

## **ANANAS NOIRE #TS117**

(Black Pineapple) A most exciting new tomato, it is wonderful in every way. This unusual variety was developed by Pascal Moreau, a horticulturist from Belgium. The multi-colored, smooth fruit (green, yellow and purple mix) weigh about 1½ lbs. The flesh is bright green with deep red streaks. Everyone loves their superb flavor that is outstanding, being both sweet and smoky with a hint of citrus. The yield is one of the heaviest we have ever seen! Be the first at your farmer's market to have this new classic. Pkt \$2.75

## **BIG RAINBOW #TS101**

Huge fruit up to 2 lbs.; delicious and sweet tasting. These tomatoes are very striking sliced, as the yellow fruit have neon red streaking through the flesh. An heirloom preserved by members of Seed Savers Exchange. Pkt \$2.50

## **BIG ZEBRA #TS116**

A stunning tomato that looks much like a giant version of our popular "Green Zebra," this 8-10 oz. beauty has vibrant green and deep gold striped skin, with delicious red-streaked, green flesh. A superb home and market tomato, and a must for all who love the beautiful and unique. One of the most amazing tomatoes we have grown; so groovy and retro looking! Pkt \$2.75

## **CASADY'S FOLLY #TS132**

75 days. Determinate. Dazzling, slender plum-type fruits, often with a tiny "beak" at the blossom end, reaching 4" in length and weighing 5 oz. The stripes are very pronounced, alternating between orange and red: the effect is very striking! Very well flavored with fruity overtones, these are firm with a blood-red interior, suitable for fresh use or canning and sauces. A Tom Wagner creation. Pkt \$2.50

## **COPIA #TS115**

80-90 days. One of our most unique and beautiful large,

striped tomatoes, these have lovely fine stripes of glowing gold and neon red. Inside the flavorful flesh is a mix of red and yellow that is swirled together in various combinations. This new variety was developed by Jeff Dawson and named in honor of Copia, the American Center for Food, Wine and the Arts, of Napa, CA. Pkt (20 seeds) \$2.25

## **CSIKOS BOTERMO #TS123**

65-75 days. Attractive, small fruit have stunning yellow stripes on red fruit. The sweet red flesh is nicely flavored. This is a pretty striped "cluster" tomato; the productive vines set fruit in clusters of 5 or more! Very rare and colorful. This tomato was sent to our friend, Rose-Marie Lacherez, of Australia. This variety comes from Hungary. Pkt \$2.50

## **GOLD MEDAL #TS112**

75-90 days. The 1-lb fruit are among the smoothest, bi-colored tomatoes we carry and are one of the most beautiful we have seen. Yellow fruit are blushing with rosy red that radiates from the blossom end. Lovely! The firm flesh is of superior quality, being sweet and mild. They have very little acid; great for fresh eating. From the late, legendary seed collector, Ben Quisenberry. Pkt \$2.50

## **GREEN COPIA #TS143 *New!***

76-80 days. Oblate, beefsteak fruits run in the medium size range. When ripe, the luscious fruits are striped in alternate bands of apple-green and pale pink. The fruits show varying degrees of pleating, and make gorgeous and delicious bicolor slices. Superb when showcased on platters or on open-faced sandwiches! Discovered as a sport or perhaps a chance cross of the renowned Copia. Pkt (20 seeds) \$2.25

## **HAWAIIAN PINEAPPLE #TS135**

90-95 days. This variety produces 1 lb fruit with yellow-and-red mottled flesh. Flavor is excellent: sweet, fruity and somewhat pineapple-like in taste. Productive and beautiful. Another favorite among seed collectors. Pkt (20 seeds) \$2.00

## **HILLBILLY OR FLAME #TS102**

80-85 days. A huge, bi-color heirloom; brilliant yellow color with red marbling. Very large with a rich, sweet flavor. Beautiful when sliced. An heirloom believed to be from West Virginia. Pkt \$2.00 or 1/4 oz \$11.00

## **NATURE'S RIDDLE #TS130**

A big, bi-color tomato that we are introducing from Russia. It is such an attractive one too, having fairly smooth fruit, golden-yellow with fanciful streaks of blushing salmon-pink! Great taste, being very sweet and meaty. This fine variety was sent to us by Valerii Popenko of Kazakhstan. Pkt (15 seeds) \$2.00

## **ORANGE & GREEN ZEBRA #TS133**

67 days. Plants are covered in 2" cherry/salad type fruits, spectacularly striped in orange and green! Spicy interior is a lime green. High yields and very flavorful. A new favorite! Pkt \$2.50

## **PEPPERMINT #TS134**

A lovely heirloom from the mountains around Crab Orchard, Tennessee, this variety produces large 1lb tomatoes that are beautifully striped with red and orange. The flavor is sweet and mild, perfect for eating like fruit. This hard-to-find variety is both attractive and delicious. We had some plants produce solid red fruit, but selected only for bi-colored fruit, so you may occasionally still get a plant with red fruit. Pkt \$2.50

### **Tomato Seed:**

All varieties are believed to be 'indeterminate' (long vines), unless specified 'determinate' (short vines). The best tasting varieties tend to be indeterminate, as most of ours are unless otherwise noted.

Packet contain a min. of 25 seeds (unless stated otherwise).

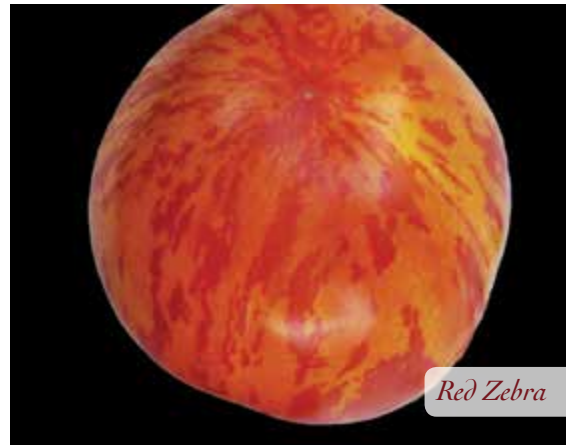


*Ananas Noir*

*Gold Medal*



*Red Zebra*



*Hillbilly or Flame*



*Csikos Botermo*



**PINEAPPLE #TS103**

75-95 days. Very large, up to 2 lbs each. The yellow fruit has red marbling through the flesh and is one of the most beautiful tomatoes we sell. The flavor is very sweet and fruity; good yields! A Gettle Family favorite. Pkt \$2.25 or 1/4 oz \$11.00

**PLUM TIGRIS #TS118**

80 days. A pretty, plum-shaped variety that has shining red and yellow stripes; very unusual. Plants produce lots of 4 oz fruit that are of a very good flavor. This colorful tomato was sent to the USA by Andrey Baranovski, from Minsk, Belarus. Pkt \$2.75

**RED ZEBRA #TS107**

75-85 days. Here is a red version of our popular Green Zebra. Fire-engine-red fruits are covered with bright yellow stripes. Sweet and flavorful, this variety should prove very popular for both home and specialty markets. Pkt \$2.50

**STRIPED CAVERN #TS106**

80-100 days. Colorful, red fruit have vibrant yellow stripes. They are stunning! This variety has lobed fruit, like a bell pepper, and thick walls, making it perfect for stuffing. Good-sized fruit are fine-flavored, and they really draw attention at farmers' markets. Pkt \$2.00

**STRIPED ROMAN #TS105**

80-90 days. Stunning and unique, these long, pointed, red fruit have wavy orange stripes! People were really excited about this one at our Heirloom Garden Show. It's a specialty grower's dream; just what chefs and today's buyers are looking for; a perfect midsize beauty with brilliant color, meaty flesh, and excellent flavor. This variety was developed by John Swenson. Pkt \$2.50

**TIGERELLA #TS113**

55-75 days. Tasty, 2" round fruit are bright red with orange stripes. A quite beautiful and popular variety from England that is good for greenhouse production. The yields are high even in cool summers, and it starts producing very early. It also has good disease-resistance. So smooth, so pretty! Pkt \$2.00 or 1/4 oz \$11.00

**TURKISH STRIPED MONASTERY #TS126**

80-85 days. This variety was collected at a monastery garden just outside of Istanbul, Turkey. Small 2" fruit are beautifully striped, red and gold. One of the best flavored small striped tomatoes. Good production all summer. Just recently introduced to the USA. Pkt \$2.25

**VINTAGE WINE #TS142 *New!***

A recent introduction from Europe. The tasty fruit are good-sized; a unique pale pink with beautiful golden stripes that are quite distinct. Rich flavor and rare beauty make this a new winner. Potato-leaved plants. Pkt \$2.50

*"I let no man drag me down so low as to make me hate him."*

—BOOKER T. WASHINGTON



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## Brad Gates & Wild Boar Farms

**BRAD GATES** is known in the California Bay area as “the tomato guy.” He has always loved the outdoors and plants. After working Saturdays for a summer selling at farmers markets for a friend, he became fascinated with the farmers market scene and began growing “those weird non-red tomatoes.” His first year, he grew 500 tomato plants, and the next year 1000. Now 14 years later, he owns a farm and wholesale business that supplies tomatoes to Bay Area restaurants and businesses. He also hosts a series of Farm to Table events in mid to late August as the tomatoes ripen on his farm each year.

Brad is proprietor of Wild Boar Farms near Napa, California, where he offers some of the most outrageous tomatoes available on the planet. Using heirloom genetics and mutations as a foundation, creating new varieties kept him interested. He enjoyed creating tomatoes with new flavors, new colors, and new shapes with a goal to create the most amazing tomato varieties there are. His main focus is on bi-color and striped varieties with extreme flavor and fascinating looks.

We are quite delighted to offer several of Brad Gates’ most excellent varieties.

*Brad Gates harvesting tomatoes at his Wild Boar Farms. Brad is one of the few breeders today developing tomatoes for the home gardener and small market grower. All unpatented and packed with color and nutrition.*

## Brad’s Amazing Varieties!

### **BLUE BERRY BLEND #TX101 New!**

This amazing blend of blue-hued tomatoes is sure to be a hit in your home or market garden. Brad Gates has been working to perfect blue tomatoes and has developed some of the most stunning examples! Blue tomatoes have been bred to produce high levels of anthocyanin, a pigment responsible for the blue and purple color of many fruits. The unique anthocyanin gene gives the tomatoes their deep plum-like flavor and accompanying antioxidant properties. Delicious and easy to grow, these new “super food” tomatoes are sure to please. Select seed, grown by Brad. Pkt (10 seeds) \$3.00

### **BERKELEY TIE DYE #TS138 New!**

75-85 days. Indeterminate. Large fruits have orange-red and yellow-green stripes. Super dense meaty flesh with almost no juice has strong assertive flavor that is tangy, but also sweet. Plants have good to outstanding production. Pkt (15 seeds) \$3.00

### **BIG YELLOW ZEBRA #TY121**

Neon yellow fruit have faintly deeper yellow markings, large size and good flavor; a unique color that was developed at Wild Boar Farms in California. Pkt (15 seeds) \$3.00

### **LARGE BARRED BOAR #TX102 New!**

65-70 days. Indeterminate. This regular leaf tomato grows fairly stocky and not as tall as most indeterminate varieties. Flattened beefsteak fruit are pink-brown with metallic green stripes and weigh 8-12 ounces. Very meaty pink flesh is very flavorful. Select seed, grown by Brad. Pkt (15 seeds) \$3.00

### **SWEET CARNEROS PINK #TX103 New!**

This 2-4 ounce tomato is rose pink with gold colored stripes. It is not only great looking but also of excellent quality with its sweet tomato flavor. Another huge producing development from Brad Gates of Wild Boar Farms. Select seed, grown by Brad. Pkt (15 seeds) \$3.00

### **RED BOAR #TX104 New!**

70-75 days. Indeterminate. A mid-season tomato that is a top notch performer in the looks, taste, and production departments. Tomato grower Brad Gates discovered this red colored mutation from his Green Zebra, and it is not related to other red striped tomatoes on the market. This 2-4 ounce gem has amazing yellow red stripes, is a great producer and is a definite winner if you want a smaller, juicy, sweet tomato. Select seed, grown by Brad. Pkt (15 seeds) \$3.00

### **PINK BERKELEY TIE DYE #TX105 New!**

65-75 days. Indeterminate. Compact plants produce beautiful 8-12 ounce fruit with a very sweet, rich, dark tomato flavor. 10 out of 10 people liked the port wine colored beefsteak with metallic green stripes better than Cherokee Purple in a farmers market taste off. Select seed, grown by Brad. Pkt (15 seeds) \$3.00

### **PORK CHOP #TX106 New!**

75-85 days. Indeterminate. While most “yellow” tomatoes are actually orange, this is a true yellow that starts off yellow with green stripes that ripen to gold. The medium sized, slightly flattened beefsteaks have sweet tomato flavor with hints of citrus. Wild Boar farmer Brad Gates says it is the “best yellow I have ever had.” Select seed, grown by Brad. Pkt (15 seeds) \$3.00

### **SOLAR FLARE #TX107 New!**

This 6-10 ounce beefsteak is red with gold stripes and has very meaty flesh with luscious sweet red tomato flavor. Developed by Brad Gates and selected for flavor, production, increased earliness and scab resistance, he says the variety is one of his “work horses.” Select seed, grown by Brad. Pkt (15 seeds) \$3.00



*Blue Berry Blend*



*Solar Flare*



*Berkeley Tie Dye*



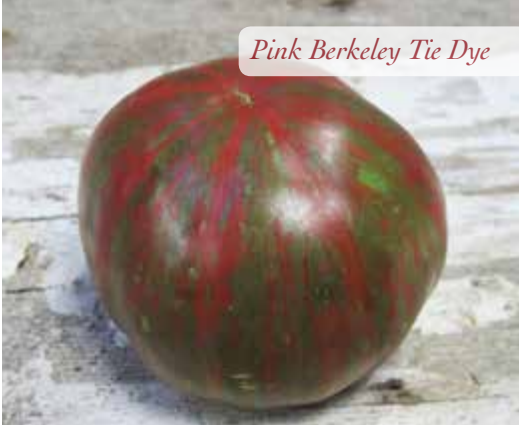
*Pork Chop*



*Sweet Carneros Pink*



*Pink Berkeley Tie Dye*



*Large Barred Boar*



*Red Boar*



*Big Yellow Zebra*



# WHITE TOMATOES

## CREAM SAUSAGE #TW105

70-75 days. Determinate. Here is a new and stunning tomato, an elongated paste tomato that is creamy white to pale yellow in color. The sweet flavor should be a hit with gourmet chefs. Bushy plants are quite productive. Think of the new sauce colors this beauty will create! Pkt \$2.50 or 1/4 oz \$18.50

## DUGGIN WHITE #TW110

80 days. A medium-sized, white beefsteak tomato that has a strong, fruity taste. This rare heirloom was sent to Dorothy Beiswenger by Lloyd Duggin. Pkt (20 seeds) \$2.00

## FANTOME DU LAOS #TW118

Glowing, creamy-white fruit have a hint of yellow, and are ribbed, flattened and of medium size. Sweet, low acid flavor will make this "ghostly" tomato a favorite of those looking for a mild variety. This attractive variety reputedly originates in Laos. Pkt (10 seeds) \$2.00

## GREAT WHITE #TW101

80-85 days. Large, 1-lb giant, creamy white fruit, this tomato is superbly wonderful. The flesh is so good and deliciously fruity, it reminds one of a mixture of fresh-cut pineapple, melon and guava. One of our favorite fresh-eating tomatoes! Fruit are smoother than most large beefsteak types, and yields can be very high. Introduced by Gleckler's Seedsmen. Pkt \$2.50 or 1/4 oz \$11.00

## IVORY EGG #TW109

70-75 days. Sent to America by a seed saver in Sweden, this rare and attractive ivory cream-colored tomato is the shape and size of a chicken egg. The creamy flesh is both sweet and rich, great for making a lovely sauce or in salads. Plants are very productive. Pkt \$2.25

## IVORY PEAR #TW122

75-80 days. Cute little 1 oz fruits are ivory-cream in color, shaped like little pears. Plants are very high yielders! Charming when served combined with Yellow or Red Pear types. A new staff favorite. Pkt \$2.50

## TRANSPARENT #TW111

70-75 days. A very pale, creamy lemon-colored tomato which almost borders on translucent, giving this 3 oz wonder an exotic appearance indeed! Very mild and sweet, having a soft skin and smooth texture that makes it a delight for fresh eating. The vines set huge yields of this rare and delicious little tomato. Pkt \$2.25

## WEISSBEHAARTE TOMATO #TW120

We are proud to introduce this rare, old German heirloom that produces lovely, little 2 oz. cream to pale yellow jewels that are very juicy and sweet. Large vines set high yields, and tender fruit are globe shaped; skin is shiny and silky smooth. Pkt \$2.25

## WHITE TOMESOL #TW107

80 days. An amazing heirloom that is bursting with fragrance and natural goodness that's hard to beat. One of the best tomatoes I have tasted, being both sweet and rich. The cream colored fruit are beautiful, smooth and weigh about 8 ounces each. The vines set heavy yields of this rare treasure. It's sure to become a favorite of gourmet growers. Pkt (20 seeds) \$2.50

## WHITE QUEEN #TW114

70-75 days. The favorite white variety of many tomato collectors, this heirloom is said to have been introduced in 1882 by A.W. Livingston, though many people question the exact date of introduction. 4-8 oz. fruit have one of the best flavors of all tomatoes, being fragrant, fruity and intensely sweet. It's creamy white in color and very attractive. A productive variety that has become very rare. Pkt \$3.00

## WHITE WONDER #TW102

Medium-large size, creamy white fruit are very sweet! They have a very high sugar content. A very popular white type. Tasty. Pkt \$2.25

*"Permanent good can never be  
the outcome of untruth and violence."  
—MAHATMA GANDHI*



Great White



Duggin White

*Cream Sausage*



*Fantome du Laos*



*Ivory Pear*



*Hartmann's Yellow Gooseberry*



## YELLOW TOMATOES

### **AZOYCHKA #TY127**

70-80 days. The fruit of this Russian heirloom are glowing lemon-yellow in color, round, flat and weigh 6-8 ounces. They have flavorful flesh that has a citrusy taste; sweet, yet rich. Pkt \$2.25

### **DAKOTA GOLD #TY143 New!**

70 days. Determinate. 10 oz globe-shaped fruit, with golden skin and flesh. From North Dakota State University, released in 1984 by Dr. Neal S. Holland. Bred to withstand the extreme conditions typical to this northern state, this variety is an amazing producer of incredibly perfect looking yellow fruit. A great choice for marketing. Pkt \$2.50

### **DIXIE GOLDEN GIANT #TY141 New!**

85 days. A huge, lemon-yellow beefsteak-type fruit, often with some blushing at the blossom end. The mild and sweet fruits often reach 2 lbs! Reputed to carry some disease-resistance. Old Amish type grown and preserved since at least as early as the 1930's. Very productive, as Amish-held varieties tend to be; deserves to be much more widely grown. Pkt \$2.25

### **DR. CAROLYN #TY116**

65 days. Pale yellow cherries offer a burst of fresh, sweet flavor. They weigh about 1 oz each. This variety was named for our friend, Dr. Carolyn Male, who wrote the book *100 Heirloom Tomatoes*. The plants are hardy and heavy producers of velvety-feeling fruit. Pkt \$2.00

### **EGG YOLK #TY114**

80 days. The fruit are a lovely yellow color, being the shape, size and color of an egg yolk. A tantalizing taste treat just bursting with rich, fruity flavor and all of summer's sweetness. The extra-long vines really amazed us with their productiveness. Developed by Larry Pierce from a sport he found growing in his garden. Pkt \$2.25

### **GOLDEN KING OF SIBERIA #TY128**

This tomato is one of the real favorites here. Big, lemon-yellow fruit are a delightful heart shape. The flesh is smooth, creamy and has a nicely balanced sweet taste. I always find myself "snacking" on these one-pound beauties. Plants are very productive and seem to have some disease resistance. Thanks to Russia for this really great yellow type. Pkt \$2.75

### **GOLDEN MONARCH #TY117**

80 days. Large, bright yellow fruit have outstanding flavor, being sweet and tangy. Plants produce lots of 10- to 14-ounce lemon beauties. Was listed by the Buist Seed Company in the 1940s. Pkt \$2.75

### **HARTMAN'S YELLOW GOOSEBERRY #TY142 New!**

Believed to be the same yellow cherry as listed by seedsmen since pre-1830's, this was reintroduced by John Hartman Seed Company. The very long vines bear clusters of 1-inch "Gooseberries" that are sweet, mild, tasty and light golden-yellow in color. One of the largest yielding tomatoes we have ever grown! Pkt \$2.50

### **HSSIAO HIS HUNG SHIH #TY135**

A delightful, yellow grape tomato that comes from historic China. This variety has been stored at the USDA since 1931, the same year it was collected in the East Market in Peiping, China. Crisp little, grape-sized nuggets are just right for snacking. Vines are hugely productive. Pkt \$2.00

### **HUGHS #TY112**

Beautiful, light creamy-yellow fruit can weigh a pound or more. The flavor is excellent, being very sweet and fruity. The plants set great yields of fairly smooth fruit. A fantastic heirloom from Indiana, and a favorite of many! Pkt \$2.50

*Topaz or Huan U*



*Pileer Veszy*



**MORNING SUN #TY124**

60 days. Fairly compact regular-leaved plants yield impressive amounts of 1½-2" perfect little grape-type fruits in clusters of up to eight fruits per bunch! Wonderful sweet flavor. Pkt \$2.00

**PILCER VESY #TY137**

A classic, huge, yellow beefsteak type that we received from Russia. The fruit are a lovely lemon yellow and are flattened, and ribbed. Fantastic flavor and thick flesh. This is now one of our favorite large tomatoes as they are also quite productive. Pkt \$2.75

**PLUM LEMON #TY110**

80 days. Bright canary-yellow 3" fruit looks just like a fresh lemon. The perfect tomato for marketing (along with Green Zebra, Orange Banana, and Black Prince) to chefs and other gourmets. This variety was collected by Kent Whealy, of Seed Savers Exchange, from an elderly seedsman at the Bird Market in Moscow. Delicious, sweet-taste. Pkt \$2.00 *or* 1/4 oz \$12.00

**POMA AMORIS MINORA LUTEA #TY131**

Small, bright yellow fruit are borne in trusses, and yields are good; they have a nice flavor and are an ancient variety that is described in various historic botanical books. Grown at Hortus Botanicus, Padua, Italy, 1553. A very pretty, historic "Love Apple" that is among the oldest. Pkt 2.50

**REINHARD'S GOLDKIRSCHKE #TY119**

75 days. German yellow cherry tomato from our friend, Reinhard Kraft. The large vines of this variety produce loads of 1" sweet golden-yellow fruit that are perfect for snacking. Pkt \$2.00

**ROMAN CANDLE #TY101**

85 days. Beautiful, neon yellow, banana-shaped fruits are bursting with intense sweetness and flavor. A wonderful new tomato that originated as a "sport" from Mr. John Swenson's Speckled Roman. A new favorite of market growers, it is quite colorful. Pkt \$2.25

**TASMANIAN BLUSHING YELLOW #TY125**

85 days. Unusual yellow fruit, 5-6 ounces, occasionally larger; sometimes a trace of pink inside. Silky flesh. Very sweet, pronounced tomato flavor, yet mild like most yellows. Pkt (20 seeds) \$2.25

**TC JONES #TY123**

80 days. This lovely yellow beefsteak has been grown for 5 generations of the Jones family from Kentucky. The 8-12 ounce fruit have exceptional flavor, becoming a favorite with those who grow it. The tall vines produce lots of these tasty golden beauties. We are proud to bring you another rare Kentucky heirloom. Pkt \$2.25

**TOPAZ OR HUAN U #TY132**

Named for the beautiful yellow Topaz stone, this Chinese introduction is sure to please you with its beautiful and sparkling, 1-3 ounce fruit. Light yellow with golden speckles. Mild tasting, firm and good for snacking or salads. Like its sister "Violet Jasper" (see purple tomatoes), this variety is incredibly productive. Add some color this year. Pkt \$3.00

**WAPSIPINICON PEACH #TY106**

80 days. Light, creamy-yellow, almost white fruit have superb taste and texture! One of the best tomatoes I have ever tried. The taste is complex, with its spicy, sweet, and very fruity flavor. The fruit are small, around 2", and the skin is slightly fuzzy like a peach! This Iowa heirloom is named after the Wapsipinicon River, a favorite fishing spot of mine. Pkt \$2.50

**YELLOW MORTGAGE LIFTER #TY133**

90 days. A beautiful yellow version of the regular Mortgage Lifter. It has the same great size and taste except this one is bright yellow in color. Always popular with with our guests, this big heirloom is richly flavored and quite rare. A favorite! Pkt \$2.75

**YELLOW PEAR #TY122**

78 days. Very sweet, 1½" yellow, pear-shaped fruit have a mild flavor, and are great for fresh eating or for making tomato preserves. Very productive plants are easy to grow. One of the first tomatoes I grew as a child. Pkt \$2.50

**YELLOW RIESENTRAUBE #TY134**

Everyone loves our popular red variety, but here is the brilliant yellow version of this fantastic grape tomato. Imagine clusters of delicious, golden grape tomatoes; these are even sweeter than the red ones! Super productive plants with pointed, grape-sized fruit. Pkt \$2.00

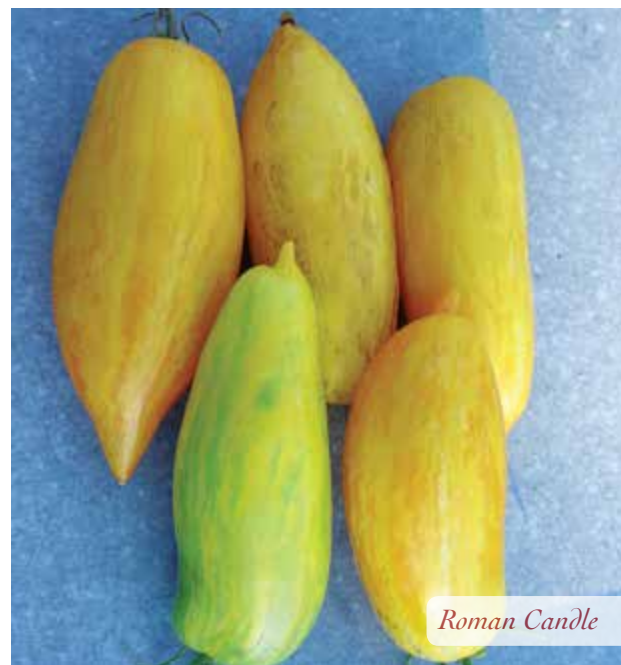
**YODER'S GERMAN YELLOW #TY140**

*New!*

80-90 days. This regular-leaved variety produces large yellow/pale orange beefsteak type fruit. Fairly crack resistant and can grow as large as 1 pound. Good flavor. From Amish lady Mrs. Yoder, whose family grew this tomato for over half a century in Tennessee and Kentucky. Pkt \$2.00



*Golden King of Siberia*



*Roman Candle*

### Tomato Seed:

All varieties are believed to be 'indeterminate' (long vines), *unless specified 'determinate' (short vines)*. The best tasting varieties tend to be indeterminate, as most of ours are unless otherwise noted. **Packets contain a min. of 25 seeds (unless stated otherwise).**



*Dakota Gold*

# TURNIP

**(B. rapa)** European crop, used for its leaves, roots, occasionally blossoms, and as a fodder crop since at least Roman times. Turnips are under-appreciated by today's gardeners, but, properly grown, they make a superb storage crop for use through the winter. They should be direct-sown in ordinary garden soil, well-worked and free of stones, about two months prior to first frost of autumn. Thin to stand 6 inches apart; thinnings may be used as greens. Roots are ready in from 35-70 days, depending upon the variety, and may be stored in the fridge, an unheated garage, root cellar, or right in the ground, if properly mulched. 600 seeds per packet

## **BOULE D'OR #TN113**

The "Golden Ball" or "Orange Jelly" variety has been a mainstay of European turnips for over 150 years. This seed came to us from France where this old turnip is still cherished, written about and grown. It has a finer flavor than many of the white fleshed varieties as the yellow flesh is sweeter and milder. Lovely color. Pkt \$2.00

## **EARLY FLAT WHITE #TN114**

(Navet Blanc Plat Hatif) Described by Vilmorin as: "Root exceedingly flat, like a broad disk in shape... four to five inches in its greatest diameter... flesh white, tender... and of good quality." This is a very early variety and is quite tasty. Pkt \$2.00

## **GOLDEN GLOBE #TN101**

A tasty turnip with sweet, lightly golden flesh; fine flavored. A good turnip for spring or fall. Pkt \$1.50 or 1/4lb \$5.00

## **"IDEAL" PURPLE TOP MILAN #TN104**

An improved Milan turnip, the roots are very flat, white with purple tops. The flavor is sweet and mild. A good variety for marketing. Popular in Italy, the Milan turnip is a 19th-century Italian heirloom. Pkt \$2.00 or 1 oz \$5.00

## **NABO ROXO COMPRIDO #TN115 New!**

The name simply translates to purple turnip, but this elongated variety is white with a purple shoulder. Portuguese sources describe it as a fodder variety, but we thought it tasted fine. Foundation seed provided by our friend, collector Joao de Sousa Barroca of Portugal. Pkt (50 seeds) \$2.25

## **NAVET DES VERTUS MARTEAU #TN106**

The very tender, white roots are cylindrical, 5"-6" long and 2" wide with a mild and sweet flavor. This old French heirloom was one of the most popular varieties grown by French market growers in the late 1800s. Imported European seed. Pkt \$1.75

## **NORFOLK A COLLETO VIOLA #TN116 New!**

(Norfolk Purple Top) Late, globe- to barrel-shaped, purple top. This Italian variety may well be synonymous with Norfolk Red, of which Fearing Burr wrote in his 1863 tome, "The Field and Garden Vegetables of America." If so, it has been a market staple in England and parts of the Northeastern U.S. for generations, tracing back to at least the 18th century, and becoming increasingly rare of late. Pkt \$2.25

## **PURPLE TOP WHITE GLOBE #TN103**

A popular market variety, heirloom (pre-1880), productive, and easy to grow. Skin is purple-white. Pkt \$1.50 or 1/4lb \$5.00

## **RED ROUND #TN112**

Here is the bright red Oriental turnip that has become so hard to find! It produces small, tender globe-shaped roots that look so stunning in their red color; the stems are also red. Roots are crisp, small and perfect for fresh eating or cooked. This rare turnip is fun and fast-growing. Our favorite. Pkt (100 seeds) \$2.50

## **SHOGOIN #TN109**

A popular Japanese variety that has high quality, smooth white roots and delicious, mild-tasting greens. Perfect for steaming or frying. Harvest leaves in just 30 days. Pkt \$1.50

## **SNOWBALL #TN107**

Mentioned as the main market variety supplying the London, England markets, in "The vegetable Garden" by Vilmorin-Andrieux, 1920. Fine white roots have a mild flavor. Pkt \$1.75

## **WHITE EGG #TN102**

This very old pre-1880's heirloom was a top market variety in the US. A smooth, white turnip with quality, mild, white flesh; an early variety. Pkt \$1.50

Purple Top White Globe Turnip



*Boule d'Or*



*Early Flat White*



*Round Red*



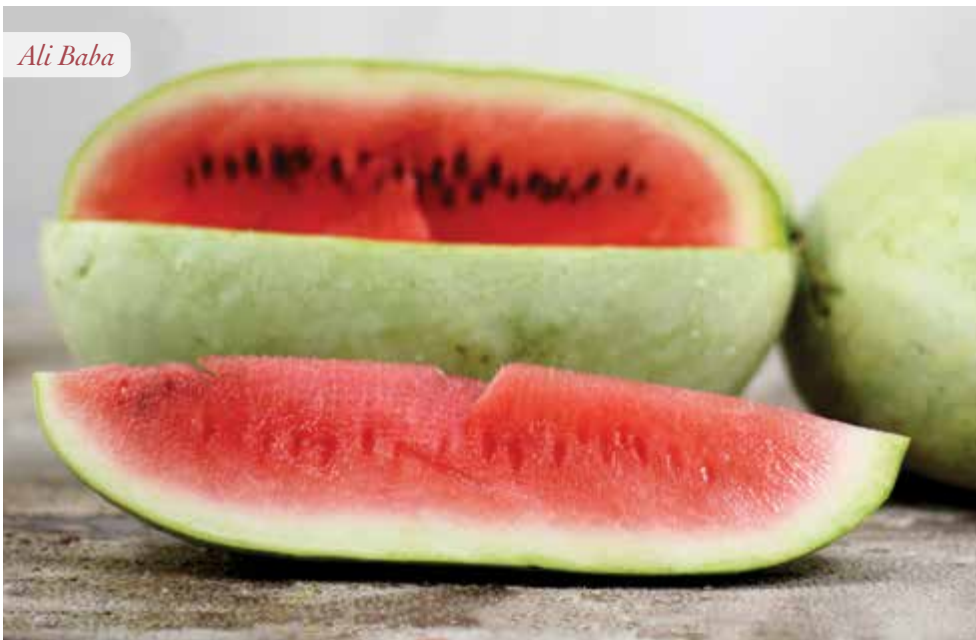
*"Ideal" Purple Top Milan*



*Navet des Vertus Marteau*



Ali Baba



# WATERMELON

*(Citrullus vulgaris)* 25-35 seeds per packet. We're #1 in watermelons—check our selection! Thrives in summer heat. A long-standing crop in the South where it was originally transported by slaves from Africa.

## ALI BABA #WM152

Our favorite watermelon! We introduced this fine variety about 12 years ago after we were sent seed by Aziz Nael, an Iraqi gentleman who had collected this fantastic variety in Iraq. It is now nearly impossible to get seeds from this ancient country whose people have lost much of their genetic heritage in the long, bloody war. Now our corporate agriculture has been "kindly" suggested to native farmers who are losing thousands of years of plant breeding work. The 12-30 lb melons have hard light-green rinds that make them perfect for shipping and storage; the light color makes them resistant to sun burning. Plants are large, vigorous and give heavy yields of oblong fruit which do well in many conditions. The flavor is superb, being very sweet and luscious; and the texture is very crisp. This is a best seller and is a favorite of Dr. Amy Goldman and featured in her book "Melons for the Passionate Grower". Ali Baba has received much acclaim online "as the best tasting watermelon," and it will forever win a spot in any melon lover's heart. Pkt (15 seeds) \$2.50

## ANCIENT #WM187 *New!*

This melon has a green rind and succulent red flesh that is of excellent flavor and sweetness. This variety was found in a clay pot in a cave in the Southwest USA. It is a beautiful melon and a favorite on our farm, easy to grow and producing fruit up to 20 lbs. Pkt (15 seeds) \$3.00

## ARKANSAS BLACK WM189

85 days. Oblong fruits reach around 18" in length, 15-20 lb, crimson flesh. Vigorous vines tolerated a lot of heat and drought in 2011. A local Arkansas variety sent in by a customer. Lovely, very dark green rinds really do look nearly black. Pkt \$4.00

## BLACK DIAMOND Yellow Belly Strain #WM111

90 days. Sweet, red flesh; an old variety that can attain great size. Dark green rind; popular with many gardeners. Pkt \$2.00

## BLACK DIAMOND YELLOW FLESH #WM112

90 days. This rare variety of Black Diamond has light yellow flesh with a deep black-green rind. The taste is very sweet. Can grow to very large sizes. Pkt \$2.50

## BLACK SEEDED ICE CREAM #WM170

90 days. A sweet-flavored, pink-fleshed watermelon that has a pale greenish cream-colored rind. It is an old variety that was popular in the 19th century. In 1881, D.M. Ferry said, "Medium size, scarlet flesh, and very sweet; a good variety for main crop." In 1927 Henry Field's catalog stated, "Round shaped melons with thin, ivory colored skin. Pink-meated and of fine quality. It will keep late into the winter. Very prolific; matures very early." Pkt \$2.75

## BLACKTAIL MOUNTAIN #WM129

70 days. One of the earliest watermelons we know of; superb for the North, but it also grows well in heat and drought. The flesh is red and deliciously sweet. Fruit have a dark rind and weigh 8-12 lbs each. This excellent variety was developed by our friend Glenn Drowns, owner of the Sand Hill Preservation Center in Iowa. A favorite of many gardeners across the USA. One of the best we have ever tried! Pkt \$2.75

## BLUE RIND WM184

First appeared in a field of Cobb Gem in the 1970's. This variety has reached 160 lbs! In our 2011 grow out the fruits varied a lot in size; the largest weighed "only" 37 lbs, but the vines showed amazing heat tolerance, yielding in harsh conditions where many others failed entirely. The rind is a deep blue-green with sometimes a hint of stripes. The fruits are nearly round, just slightly oblong. The flesh is a definite pink, very sweet and well-flavored. Another great choice for gardeners looking to grow a prize-winning watermelon! Pkt \$5.00

Colorado Preserving



Golden Russian









*Ancient*



*Kolb's Gem*



*Daisy*



*Peacock Striped*

**CHARLESTON GRAY #WM117**

87 days. This popular variety dates to 1954. The long gray-green fruit grow to 20-40 lbs; the red flesh is fiber-free and very tasty. Yields are very good, and melons are excellent for home or market. Pkt \$2.00

**CHRIS CROSS #WM140**

85-90 days. This heirloom was bred in Montrose, Iowa, in 1950 by "Chris" Christenson, and the "Cross" was Hawksbury crossed with Dixie Queen. 15 to 20-lb fruit have green striped rind and tasty, crisp red flesh. This variety is almost extinct. Pkt \$2.50

**COLORADO PRESERVING or RED SEEDED CITRON #WM142**

This variety of melon was used in the 19th century for making preserves, candied citron, pies and more. The firm white flesh is not good for fresh eating but has many holiday uses in the kitchen. These are rock hard and keep for months. Citron-type melons are the ancestors to domestic watermelons and still grow wild in Africa. These are easy to grow, as they resist almost everything. Huge vines; 10-lb fruit have bright red seeds. Pkt \$2.50

**CONGO #WM124**

90 days. Large 30 to 40-lb melons; very tough, striped rind. The flesh is deep red and very firm. Has a high sugar content and is an excellent, big tasty watermelon. AAS winner from 1950. Pkt \$2.00

**CREAM OF SASKATCHEWAN #WM133**

80 days. A beautiful little melon with sweet, tasty, cream-colored flesh! An excellent variety for the North. Fruits around 8-10 lbs each with a striped, green rind. A favorite of those who grow it! An old heirloom. Pkt \$2.50

**CRIMSON SWEET #WM115**

85 days. AAS Winner from 1964, very popular. Crisp and sweet, medium-red flesh, mild flavor. A good producing type that is still quite popular. Pkt \$1.75

**DAISY OR YELLOW SHIPPER #WM116**

85 days. This incredibly delicious, golden-hued watermelons have tough rinds, making this one of the best yellow varieties for shipping and storage. Rinds are striped and flesh is bright yellow, crisp, sweet and very tasty! Fruit weigh 13-20 lbs. This variety was found growing in a field of watermelons by a customer of Burrell Seed Co. Pkt \$2.50

**DIXIE QUEEN #WM114**

80 days. Pre-1935 variety, round in shape, can grow up to 50 lbs. Flesh is brilliant red, solid, and of a fine flavor. Skin is striped dark green and greenish ivory; uniform in shape, size, color, and quality. Pkt \$2.00

**FAIRFAX #WM101**

85 days. 30 to 40-lb fruit that are oblong, and have a striped, thin, tough rind. The bright red flesh is very sweet! Excellent taste. Developed in 1952 by the USDA and Clemson. A good market melon. Pkt \$2.00

**GEORGIA RATTLESNAKE #WM113**

90 days. A longtime Southern favorite, thought to have been developed in Georgia in the 1830's. Its stripes resemble those of a Rattlesnake, hence the name. Sweet, light crimson-colored flesh and large size. Used as a shipping melon; a great old variety. Pkt \$2.50

**GOLDEN HONEY #WM193 *New!***

80-90 days. Dark green rind conceals the light golden-yellow flesh which is quite delicious. Listed in W. Atlee Burpee catalog before the turn of the 20th Century. Oblong, sweet fruits run 10-20 pounds. Pkt \$2.50

**GOLDEN MIDGET #WM107**

70 days. A beautiful miniature watermelon that weighs around 3 lbs. It's easy to tell when they are ripe, as the rind turns a lovely golden yellow when ready for harvest, a very beautiful contrast with the salmon-pink-colored flesh. The taste is sweet and refreshing. Very early, matures in just 70 days. Developed by the late Dr. Elwyn Meader, UNH, in 1959. Unique. Pkt \$2.50 or 1 oz \$8.00

*Golden Midget**Black Seeded Ice Cream*

**GOLDEN RUSSIAN #WM190**

A new introduction we received from our Ukrainian connection. It has a dark green skin with bright yellow flesh that is extremely flavorful and juicy. The size ranges from about 3 lb. to 12 lb. The smaller ones make great lunch-time melons for two people, with no leftovers. Pkt \$4.00

**HAMBY #WM175 New!**

A true Ozark heirloom watermelon! This strain was reportedly perfected and grown by a Mr. Hamby, Cedar County, Missouri as a market crop in the 1930's. Seed comes to us via Mr. John Lower of Bolivar, Missouri, who received seed from a Hamby descendant about 1995. Thin, striped green rinds, red-fleshed, nearly round fruits weighing 12 to 20 lb on average, and occasionally larger; our grower reported that everyone who tried this variety felt it was the best they had ever tasted! We loved it as well. Pkt \$3.00

**HOPI YELLOW #WM176 New!**

This variety from the Hopi people has bright, golden-yellow flesh that is very sweet, crisp and flavorful; medium to large size. We received this variety from Native Seeds Search. Pkt (15 seeds) \$2.50

**JAPANESE CREAM FLESHED SUIKA #WM168**

85 days. A small Japanese type watermelon. 6-12 lb ice-box-sized fruit have crisp, cream-colored flesh, and an excellent refreshing taste with mild flavor. Best tasting cream-fleshed watermelon at Washington State University trials. Enjoyed by some with lime and salt, but I like them plain, straight from the patch! Productive and fairly early. Pkt (20 seeds) \$3.00 or 1 oz \$8.50

**JUBILEE #WM130**

90 days. Long, oval-shaped fruit with very sweet flesh that is deep red and very crisp. A popular old favorite. Large size. One of all-time best tasting melons! Pkt \$2.50

**JUBILEE BUSH #WM194 New!**

90 days. Bush-type plant spreads 3-5 feet. 10- to 13-pound oblong fruit containing crisp and juicy red flesh, with very high sugar content for a bush type. Some tolerance to anthracnose and fusarium wilt. Outstanding choice for gardeners who have limited space but who refuse to forego one of summer's most sublime delicacies! Pkt \$2.50

**KLECKLEY'S SWEET #WM106**

85 days. Bright red, with a high sugar content, this heirloom has been a favorite ever since being introduced by W. Atlee Burpee in 1897. Fruit are large and somewhat oblong; rind is dark green. Not for shipping, but perfect for the kitchen garden. Pkt \$2.50

**KLONDIKE BLUE RIBBON STRIPED #WM125**

85 days. Delicious red flesh that is very sweet and crisp; has been a family favorite of ours for many years. Medium-large size and a good shipper. A very good melon. Rare. Pkt \$2.25

**KOLB'S GEM or AMERICAN CHAMPION #WM102**

100 days. Huge melons that have grown as large as 130 lbs! This variety dates back to at least the 1880's. The fruit are nearly round and have sweet, red flesh. Excellent choice if giant watermelons are desired. Pkt \$2.50

**LEDMON #WM177**

85 days. Renowned watermelon developed in S.C. by J.E. Lednum in the early 20th Century. Mr. Lednum obtained this variety by crossing Stone Mountain with Kleckley's Sweet. Ledmun's name was misspelled by a county Board of Agriculture employee in a 1938 pamphlet, and the name has stuck. Slightly oblong fruits have a thin rind which makes shipping this fabulous melon nearly impossible, and so has been grown exclusively as a "family melon" for generations. The pink-to-red fleshed melons sometimes reach 40 lbs., and are claimed by some to be "the sweetest melon grown." A treasure! Pkt \$3.00

**MALALI #WM172**

A sugary-sweet watermelon from Israel; this variety is great for warm climates. Small fruit weigh about 10 lbs. Green-striped rind and delicious light-red flesh is really refreshing. A good little melon for small families and market growers. Pkt \$2.00

**MELITOPOLSKI WM134**

An early variety from the Volga river region of Russia. Round, 10" fruit with green striped skin and bright red, sweet flesh. These are piled into pyramids in Moscow street markets. Pkt \$3.00

**MISSISSIPPI COBB GEM WM181 New!**

85-90 days. Local selection of Cobb's Gem, reputed to be even bigger and sweeter! Our foundation seed was a gift from Edsel Cliburn of Union, Mississippi, and is particularly recommended to our customers in the Deep South. Pkt \$3.00



David Leroy Kaiser with  
a barrel of watermelons

*"The true Southern watermelon is a boon apart,  
and not to be mentioned with commoner things.  
It is chief of this world's luxuries, king by the grace of God  
over all the fruits of the earth. When one has tasted it,  
he knows what the angels eat. It was not a Southern  
watermelon that Eve took; we know it because she repented."*

—MARK TWAIN

www.rareseeds.com

*Melitopolski*



**MISSOURI HEIRLOOM YELLOW FLESH #WM159**

We are excited to offer this great old variety from the "Show Me" state. It produces round, 20-lb melons with pale green skin and bright golden-yellow flesh that is crisp, sweet and refreshing. A really nice yellow type that is hard to find. Pkt (15 seeds) \$3.00

**MOON AND STARS #WM121**

95 days. Legendary Heirloom Variety rediscovered in Macon, Missouri. Can grow to over 40 lbs. The dark green rind has bright yellow spots on it! Spots range in size from tiny to several inches across. Leaves are also speckled in yellow. It has very sweet, brilliant red flesh. This is becoming one of the most popular Heirloom varieties, a winner! Originally introduced by Peter Henderson & Co. in 1926, it was called "SUN, MOON AND STARS." The catalog says, "...an extraordinary variation...and that it has such a delicious taste." It was sold then for 20 cents a pkt. Unique variety! Pkt \$2.50

**MOON AND STARS YELLOW FLESHED #WM122**

90-95 days. Rare, this is the yellow-meated strain of this fine heirloom; these are very delicious and have beautiful, yellow-orange meat that is very sweet. The large fruit can grow to 40 lbs, and they have large, yellow "Moons and Stars" covering their nearly black rinds. Our favorite variety of the planetary watermelons, it was a real favorite at our 2004 "Heirloom Garden Show". A great variety for farmers' markets. Pkt (15 seeds) \$2.50

**MOUNTAIN HOOSIER #WM105**

85 days. Large melons can grow up to 80 lbs. Dark green rind and very sweet, deep red flesh; excellent flavor. This pre-1937 heirloom is very productive. Pkt \$2.25

**ORANGE FLESH TENDERSWEET #WM131**

90 days. Excellent, deep orange flesh; very sweet and crisp, flavor lives up to its name! Delicious tasting! We prefer orange-fleshed types over most reds and yellows—they seem to yield better here than most others. A great variety for markets. Pkt \$2.25

**ORANGEGLO #WM127**

85 days. Beautiful, deep orange flesh; very sweet, excellent, almost tropical flavor! The best-tasting of ALL orange varieties we tried—the favorite of many who tried it at our place. High yields. Very resistant to wilt and insects; strong healthy vines. These will sell at roadside stands & markets! Pkt \$2.75

**OSH KIRGIZIA #WM109**

Unique fruit have a yellow/lime-colored rind with jagged deep green stripes. The flesh is pink-red, sweet and tasty. This Soviet variety did well here in the Ozarks and was productive. Fruit weigh about 13 lbs. Introduced to the USA by Seed Savers Exchange in 1992. Pkt \$2.50

**PEACOCK STRIPED #WM126**

87 days. Beautiful green mottled rind and crisp, sugary flesh makes it hard to stop eating this variety. A good-sized melon with fine-textured, bright red flesh; a great shipping variety that has become rare. Pkt \$2.00

**PICNIC #WM141**

90-100 days. These beautiful, oval melons have dark green, glossy rinds and deep red flesh. This great old melon has become very rare. Always popular on hot & lazy, summer days! Pkt \$2.50

**ROYAL GOLDEN #WM160**

The most beautiful watermelon we carry; the rind of this heirloom turns brilliant golden-yellow when ripe! The distinctive color makes it a snap to know when to harvest and is so beautiful in your garden. The tasty pinkish-red flesh is sweet, crisp and refreshing. This variety is much larger than 'Golden Midget', with fruit weighing 8-25 lbs. We are so happy to offer seed for this great old melon that used to be offered by Willhite Seed of Poolville, Texas, until they discontinued it from their catalog in the 1970s and it almost became extinct. Pkt (10 seeds) \$2.25

**SCALY BARK #WM174**

This truly historic variety was listed in the 1885 Retail Catalogue of the notable James J.H. Gregory, who said, "Skin somewhat rough, as the name denotes. Looks outside somewhat like Phinney's. Remains longer than usual in eating order after gathering." This melon remained popular for many years, especially in the south. We are glad to see this great melon again in gardens. Named for the mottled, light and medium green rind that appears much like tree bark, very unique looking. The flesh is bright red, sweet and crisp; it also keeps very well, so you can enjoy melons over a long season. Pkt \$4.00

*Texas Golden*



*White Wonder*



**STONE MOUNTAIN #WM164**

A legendary commercial melon from the early 20th century. Stone Mountain was introduced in 1923 by Hastings Seed Company of Atlanta, Georgia, and went on to become one of the top commercial melons of the 1930's and 1940's, but now is almost extinct due to mass production and hybrids. Nice-sized fruit weigh about 30 lbs, and have thick rinds that make them excel as shippers and storage melons. The red flesh is sweet, juicy and wonderful, bringing back memories of how watermelons used to taste. A classic Southern melon that we are proud to offer, thanks to seed collector Rodger Winn. Pkt (15 seeds) \$3.00

**SUGAR BABY #WM132**

79 days. The most popular icebox-sized melon among gardeners! Early, 6 to 10-lb melons are great for the North and have sweet, deep red flesh. These also do well in the tropics. Pkt \$2.50

**TAKII GEM #WM155**

Extinct commercially until we reintroduced it, this variety was given to the USDA in 1955 by Takii and Company of Kyoto, Japan. This small icebox melon has sweet red flesh and a grayish-green rind. It produces very early, great for areas with short growing seasons. Pkt (15 seeds) \$2.75

**TENDERGOLD #WM195**

80 days. A fairly early orange-fleshed variety that has great taste and texture. Its rind is hard and tough, making it a good orange variety for marketing. They are very uniform and weigh 22 lbs. Pkt \$2.50

**TEXAS GOLDEN #WM179**

A beautiful melon that is filled with delicious golden flesh, sweet and flavorful. The rind is thin and light green, similar to the "Charleston Grey" variety. Fruit is oblong in shape and weigh 15-25 lbs. Pkt \$3.50

**THAI BABY WATERMELON #WM143**

This variety is used in Thailand when fruits are about 3" long. Can be cooked in many ways: stir-fried or in curries, soups, and more. Easy and fun to grow. Pkt \$2.50

**TOM WATSON #WM104**

87 days. Large, 20 to 40-lb fruit with sweet, crisp, dark red flesh. The tough rind makes it a good shipping melon. A pre-1900 heirloom, popular with old-timers. It is getting hard to find as most sources have dropped it. Pkt \$2.25

**VERONA #WM146**

80 days. Developed by Mississippi State Univ. in 1965. Large fruit are nearly round and have attractive dark green skin. Their red flesh is delicious, being sweet and crisp. A good overall watermelon that is a great keeper and shipper, making it great for marketing. Good resistance to disease. Pkt \$1.75

**WILSON'S SWEET #WM161**

80 days. Very unique spotted rind, with very crisp, sweet red flesh that bursts with rich, old time watermelon flavor! One of the best melons I've tried in the last few years. Truly a winner! It used to be grown commercially, and was offered by several seed companies in the 1960s, but has since become nearly extinct. A great variety for home and market gardeners, as it produces 15- to 20lb fruit that keep well. Pkt (10 seeds) \$2.50

**WHITE SUGAR LUMP #WM166**

We at last have a limited supply of seed for this very rare melon. The pale flesh is a creamy white color with a light, refreshingly sweet taste. Fruit weigh around 5-10 lbs each and ripen early. It was carried by the Henry Fields Seed Company in the 1950's and 1960's, and in 1956 they said "Sweet as sugar, that's why we call them Sugar Lumps." They offered these in three colors: red, yellow and white. Thin-striped rind. Pkt (15 seeds) \$3.50

**WHITE WONDER #WM150**

80 days. Beautiful, snow-white flesh is so pale it's almost transparent! The flavor is unique, fruity, and so delicious. The small, round 3-8 lb icebox-sized fruit are very refreshing and perfect for gourmet growers wanting to target high-class markets. These will add contrast to any display and are sure to bring attention at farmers' markets. White-fleshed watermelons were common in the 1800's, but due to corporate agriculture, these genetic treasures are about to be lost. That is a shame, as white-fleshed varieties date back hundreds of years and were developed in Africa from wild strains. This early variety is not for shipping as it cracks easily, but you will enjoy its unique crispness, fresh from the garden. Pkt (15 seeds) \$2.50

*Georgia Rattlesnake**Royal Golden**Osh Kirgizia*

*Cream of Saskatchewan*



*Crimson Sweet*



**Our summer harvest**



*Basil Emily*



*Stevia*



*Basil Licorice*



*Shiso or Perilla "Purple Zi Su"*





# HERB SEED

We offer a great selection of flavorful culinary types and popular medicinal varieties. Everyone should experience the joy of having fresh herbs.

**Notice:** All statements listed in our catalog are for historical information only and are not approved by the FDA. Seek the advice of a qualified health professional before using any herbs for medicinal purposes.

## **ANISE HYSSOP #HB122**

(*Agastache foeniculum*) This herb is used to make one of the best herb teas; the leaves possess a naturally sweet, wonderful anise taste and fragrance. Lovely purple flowers that bees love; many uses, including medicinal. Pkt (125 seeds) \$1.75

## **BASIL, ARARAT #HB209 New!**

Bicolor leaves are mottled with varying degrees of purple. Flavor and aroma are unusually intense; the crisp, licorice-anise fragrance wins taste tests among purples. A flavorful variety from Israel. Pkt (75 seeds) \$2.50

## **BASIL, BLUE SPICE #HB200 New!**

(*Ocimum basilicum*) Vigorous plant with dense spikes of light purple flowers enclosed in showy deep purple bracts, making for an especially fine appearance in pots or in the garden. Heavy fragrance with spicy vanilla overtones that makes a pleasant contribution to both fruit salads and savory dishes. Pkt (75 seeds) \$2.50

## **BASIL, CINNAMON #HB104**

Spicy flavor, tasty Mexican variety. Pkt (50 seeds) \$1.75

## **BASIL, CORSICAN #HB206 New!**

Mediterranean heirloom type from Napoleon's island birthplace off the French and Italian coasts. This versatile type comes in varying degrees of green to purple, often spectacularly mottled in both. A competent culinary type that makes a scintillating contribution in the border as well. Recommended! Pkt (75 seeds) \$2.50

## **BASIL, DARK PURPLE OPAL #HB106**

A beautiful and ornamental variety; deep purple. Pkt (75 seeds) \$2.50

## **BASIL, EMILY #HB194**

Compact version of the classic Genovese type that is superior for pot culture, having shorter stem-length between leaf nodes. Widely recognized to be longer-lasting when cut, all of which make "Emily" a better subject for market growers and home gardeners. Pkt (150 seeds) \$2.50

## **BASIL, FINE VERDE #HB110**

Very small, fine leaves on compact bushes; great for containers. Perfect rich, spicy basil flavor that Italians love. Pkt (75 seeds) \$1.75

## **BASIL, GENOVESE #HB101**

68 days. The famous Italian heirloom is very popular with many cooks. Pkt (40 seeds) \$2.50 or 1 oz \$8.00

## **BASIL, GREEK DWARF #HB144**

Cute little compact plants are only 6" tall and are great for growing in containers. It has a spicy, slightly anise flavor and is a must for Greek cooking. Pkt (100 seeds) \$1.75

## **BASIL, LEMON #HB107**

Wonderful lemon fragrance & taste, a real culinary delight. Pkt (100 seeds) \$2.00

## **BASIL, LETTUCE LEAF #HB108**

Huge 3"-5" leaves; Japanese basil with a great flavor. Pkt (100 seeds) \$1.75

## **BASIL, LICORICE #HB105**

Has a strong licorice scent and flavor. Unique. Pkt (100 seeds) \$1.75

## **BASIL, LIME #HB103**

A unique lime-flavored basil from Thailand. Popular variety for fresh market! Pkt (40 seeds) \$2.50

## **BASIL, PERSIAN #HB207 New!**

Really interesting and flavorful! Known as Reyhan throughout the varied nations of southwestern Asia. Has a distinctive aroma, both lemony and spicelike. Pkt (75 seeds) \$2.50

## **BASIL, SIAM QUEEN THAI #HB102**

Very strong, clove-scented basil. This is a must for curry and all Thai cooking. This selection has beautiful flowers, an improved variety. Very tasty. This improved variety produces very large and lovely flowerheads. Pkt (75 seeds) \$2.50

## **BASIL, THAI HAIRY LEMON #HB185 New!**

(*Ocimum canum*) This basil has slightly fuzzy stems, hence the name. Delicious flavor that lends itself well to many Oriental dishes. Popular in Thailand. Pkt (100 seeds) \$2.50

## **BASIL, THAI HOLY "KAPRAO" #HB142**

A popular herb in Thai cuisine, the fragrant purplish-green leaves can be used in potpourri and have a spicy, sweet, clove-like flavor. A religious herb of the Hindus. Pkt (75 seeds) \$2.25

## **BASIL, THAI SWEET #HB166 New!**

Popular sweet, spicy basil that is essential in Thai cuisine. Very flavorful with a nice licorice taste. Pkt (100 seeds) \$2.50

## **BEE BALM, LEMON #HB124**

(*Monarda citriodora*) An annual, lemon-flavored variety. Superb tea plant; striking pink-purple flowers, beautiful and tasty. Pkt (100 seeds) \$1.50

## **BLESSED OR HOLY THISTLE #HB156**

(*Carbenia benedicta*) This great thistle has been used as a general tonic and for many medicinal purposes, including stomach problems, hepatitis and fever. It is also a popular folk remedy for the purification of the blood. Pkt (50 seeds) \$2.00

## **BORAGE #HB139**

(*Borago officinalis*) Cucumber-flavored fresh leaves are added to salads, cooked, or made into a cooling drink. The blue flowers are used as a garnish. Makes a good honey plant. Also used medicinally. Pkt (60 seeds) \$1.75 or 1 oz \$4.00

## **BURDOCK, GREAT #HB197 New!**

(*Arctium lappa*) Renowned traditional medicinal plant in Europe, North America and China, resorted to at one time or another as a diuretic. It is also used in cases of snakebite, skin diseases and burns, fevers, and women's complaints. Rhubarb-like leaves yield nutritious stalks that are cooked like celery; young roots are eaten raw or prepared like parsnips. The sticky seeds can be sprouted and have been used as buttons! How much more can one plant offer? Pkt (100 seeds) \$2.50

## **CARAWAY #HB150**

(*Carum carvi*). Delicious seeds are used for flavoring many dishes, from desserts to soups. The leaves are used in salads, stews, and sauces. Also medicinal. Pkt (100 seeds) \$2.50

## **CATMINT, GRANDVIEW #HB187**

(*Nepeta subsessilis*) Mounds of fine, aromatic foliage gives way in early summer to fantastic whorls of tubular flowers running the gamut from palest blue through violet. If spent blooms are removed, the show lasts into autumn. This is a choice variety for the middle of the border, and is a favorite of hummingbirds, bees and butterflies as well. Pkt (125 seeds) \$2.25

## **CATNIP #HB127**

(*Nepeta cataria*) The herb that drives cats wild is also medicinal; used in a tasty herbal tea for colds and flu. Vigorous plant. (200 seeds) Pkt \$2.00



*Lion's Tail or Wild Dagga*



*Bee Balm Lemon*

*Echinacea Purpurea*



**CHERVIL #HB188**

(*Anthriscus cerefolium*) Traditionally used in French cooking, where the slightly anise-like flavor of the leaves is appreciated when added to eggs, vegetable and fish dishes. Leaves are added at the very last minute of cooking, to preserve the delicate flavor. Small white flowers atop 15-20 inch stems. Also known as French parsley. Pkt (400 seeds) \$1.75

**CHIA, CROWN JEWELS #HB182**

(*Salvia columbariae*) A different Salvia species with a long history, as it was grown as a staple food crop by Native Americans years ago. It has a high nutrition value. Called Chia in Mexico and other Central American countries, it is also a special ornamental plant which forms a clump of decorative grey-green leaves and colorful purplish flowers. Chia seeds are now a popular natural health product. Pkt (100 seeds) \$2.50

**CHINESE CHIVES MIXED #HB111**

(*Allium tuberosum*) These winter-tolerant types are great for greenhouse production. They have great garlic flavor and are popular with Asian chefs. Pkt (300 seeds) \$1.75

**CHINESE MOTHERWORT #HB140**

(*Leonuris artemisia*) Hard-to-find medicinal herb, related to Lion's Tail but having whorls of delicate purple flowers. Space 3' tall plants about 1' apart; easy to grow. It is used in Asia for many health problems, including to help lower blood pressure. Pkt (50 seeds) \$2.50

**CHIVES, COMMON #HB135**

Wonderful, mild onion flavor. These long, thin chives are excellent in many meals; great raw or cooked. Lavender flowers. Pkt (300 seeds) \$2.50

**CILANTRO #HB125**

(*Coriandrum sativum*) Popular in Mexican cuisine, this herb is a must for all salsa and chili recipes; delicious and flavorful. Pkt (100 seeds) \$2.00 or 1/4lb \$7.00

**CILANTRO, SLO-BOLT #HB143**

(*Coriandrum sativum*) This is a slow-bolting version of Cilantro/Coriander that produces flavorful leaves over a longer period. Pkt (100 seeds) \$2.50 or 1/4lb \$7.50

**CORIANDER, LARGE SEEDED #HB205 New!**

(*Coriandrum sativum*) Early-bolting seed type is intended for use of the seed, which are true coriander; however the leaves may be harvested sparingly for cilantro. Very productive, and fresh coriander is so much nicer than the dried seeds in cooking! Pkt (100 seeds) \$2.25

**CULANTRO OR VIETNAMESE CORIANDER #HB173**

Also called Eryngo or Ngo Gai, this plant is very popular in Vietnam and Thailand and is famous for its cilantro-like taste. This plant is a must for many South Asian dishes and grows very well in warm weather. Pkt (40 seeds) \$2.50

**CUMIN #HB152**

(*Cuminum cyminum*) The flavorful seeds are an important ingredient in many Mexican dishes; also used in bread and cakes. Small, tender, crawling plants reach about 6" tall. Pkt (100 seeds) \$1.50

**DILL, BOUQUET #HB126**

(*Anethum graveolens*) Early to flower with large seed heads. Excellent in pickles and used to flavor many other foods. Easy to grow. Pkt (300 seeds) \$2.50

**DILL, ELEPHANT #HB180**

A very aromatic, late-flowering variety that has nice green color and is productive. Pkt (300 seeds) \$2.00

**DILL, VIERLING #HB176**

Deep, blue-green color and finely cut foliage. A good late flower strain for commercial leaf production; it is also used as a cut flower, as it produces attractive, light greenish flowers. Pkt (300 seeds) \$2.00

**DOCK, BLOODY (RED SORREL) #HB189**

(*Rumex sanguineus*) Stunning foliage plant with elongated, medium green leaves, exquisitely veined in a brilliant burgundy-purple. A hardy perennial, it quickly forms an attractive clump, which sends up red flower-clusters in early summer, followed by brown seed heads. A superb, deer-resistant accent plant. Pkt (100 seeds) \$2.50

*Dill Bouquet*



*Shungiku*



*Lemon Grass*



**ECHINACEA PARADOXA OR OZARK YELLOW  
CONEFLOWER #HB171**

Like the pale purple coneflower, but these are a bright golden-yellow color. Brilliant blooms do well in fairly dry, rocky soil like is found on many of the Ozark hills here in Missouri and Arkansas; this is the region where this unique coneflower is native. Used by Native Americans as a traditional medicine, it is being researched today for its herbal uses. It can be hard to find even here in Southern Missouri, but is rather easy to grow. Pkt (30 seeds) \$2.00

**ECHINACEA PURPUREA #HB119**

A beautiful, purple wildflower and well-known medicinal herb with numerous uses. Excellent. Pkt (50 seeds) \$2.50

**FENNEL, BRONZE—'SMOKEY' #HB198 *New!***

(*Foeniculum vulgare*) Very decorative bronze-hued lacy foliage. Its unusual color makes a striking accent plant, a sophisticated addition in salads, or an elegant garnish. Seeds may, of course, be used like those of any fennel. Pkt (50 seeds) \$2.50

**FENNEL, FLORENCE #HB128**

(*Foeniculum vulgare*) Plant grows like dill. Used in Italian cooking; tasty. Very easy to grow. Pkt (200 seeds) \$1.50

**FENUGREEK #HB136**

(*Trigonella foenum-graecum*) The aromatic leaves are a popular potherb in India. Also used in curry powder, in imitation flavorings, and as a coffee substitute. The seeds make a tasty tea. Popular in western Asia and the Mediterranean. Pkt (75 seeds) \$1.50

**FEVERFEW #HB158**

(*Chrysanthemum parthenium*) This herb produces pretty daisy-like flowers; it is used to repel insects and used by many for migraines, arthritis and as a digestive aid. Very easy to grow. Pkt (125 seeds) \$2.00

**GERMAN CHAMOMILE #HB118**

(*Matricaria recutita*) Beautiful, small flowers; makes a relaxing tea with a sweet, fruity fragrance; medicinal. Attractive plants. Pkt (300 seeds) \$1.75

**HYSSOP, BLUE #HB123**

(*Hyssopus officinalis*) Excellent for attracting bees and butterflies, bright blue flowers; a superb antiviral plant that many use to treat flu, etc. Pkt (125 seeds) \$1.50

**KOREAN HYSSOP #HB208 *New!***

(*Agastache rugosa*) Perennial. more robust relative to Anise Hyssop, with similar flavor and overall appearance except that, at four feet tall, it is very much larger. One of the 50 Fundamental Herbs in Chinese traditional medicine, this plant has been studied in recent times for antibacterial properties. Makes a wonderful base for herbal tea blends; makes a definitive statement in the garden! Pkt (100 seeds) \$2.25

**LAVENDER #HB112**

(*Lavandula vera*) Famous for fragrance, the lavender-colored blossoms are used in potpourris, soaps, etc. A great old-time cottage garden plant. Pkt (100 seeds) \$2.25

**LEMON BALM #HB117**

(*Melissa officinalis*) Deliciously lemon-flavored; great in tea. A vigorous, hardy plant. Pkt (300 seeds) \$2.50

**LEMONGRASS #HB162**

(*Cymbopogon citratus*) The famous, tropical lemon-flavored herb of Thai cuisine. It has long, slender, pale green stems that are thick and fleshy. I just love the wonderful flavor this herb adds to soups, curries and stir-fries. We enjoy cooking with it often. This perennial must be grown in warm weather or inside to keep from freezing. We are pleased to offer this rare and much requested seed. Pkt (60 seeds) \$3.00

**LION'S TAIL OR WILD DAGGA #HB167**

(*Leonotis leonurus*) A member of the mint family, it is native to Southern Africa and is used as a folk medicine among the native peoples for treating numerous ailments, and has shown promise in studies. Tall evergreen tropical plant produces pretty orange flowers. Caution: this plant is a mild narcotic. Pkt (15 seeds) \$4.00

**LOVAGE #HB153**

(*Levisticum officinalis*) Flavorful, dark green leaves and yellow flowers; the leaves and seeds are used for flavoring stews, soups, salads, pickles, and more. Nice celery taste. The hardy plants can be grown in most of the North. Pkt (200 seeds) \$1.75

**MARJORAM #HB137**

(*Majorana hortensis*) A fragrant and flavorful herb that is a popular seasoning. Easy to grow. Pkt (800 seeds) \$2.50

**MARSHMALLOW #HB190**

(*Althaea officinalis*) African native. The original source of an Egyptian confection which evolved into today's marshmallows. The roots and velvety leaves have been eaten as a vegetable for centuries, often fried with onion and garlic. 3-4 foot stems of 1-2 inch, white-to-pink flowers are reminiscent of hollyhocks, to which this plant is related. The plant is also renowned in various folk cultures for its medicinal properties. Pkt (35 seeds) \$2.25

**MILK THISTLE #HB168**

(*Silybum marianum*) This biennial is a lovely plant with glossy green leaves with silver veins. Historically used for many tonics, and is said to be good for the liver. Pkt (40 seeds) \$1.75

**MOLDAVIAN BALM, DRAGONHEAD #HB204 *New!***

(*Dracocephalum moldavicum*) Eurasian native that has been cultivated for centuries. The minty-lemony leaves and large purple flowers have long been used in a tea for reputed herbal benefits, including "lightening a discouraged heart." Beloved by bees, like all the mint tribe. Pkt (75 seeds) \$2.75

**MUGWORT #HB116**

(*Artemisia vulgaris*) A popular woman's medicinal herb from Asia. A large plant. Pkt (125 seeds) \$2.00

**OREGANO, VULGARE #HB131**

(*Origanum vulgare*) This is a beautiful and delicious Italian flavoring herb. Also medicinal. Great for Italian and Greek cooking. Pkt (400 seeds) \$2.00

**OREGANO, WILD ZAATAR #HB174**

(*Origanum syriaca*) We offer seeds from Israel for this plant that grows wild in Israel, Jordan and surrounding areas. Doubtless a common herb in Bible times, and still one of the tastiest! It has great flavor that blends hints of Oregano, Thyme and Marjoram. A favorite. Pkt (75 seeds) \$2.50

**PARSLEY A GROSSE RACINE GROS HATIF #HB183**

Grown for its flavorful large, long roots, a French selection that is early. Pkt (400 seeds) \$1.75

**PARSLEY DEMI LONG ROOT #HB177**

This French rooted variety makes shorter, fatter roots that are better for heavy soil; this old vegetable is delicious grated into salads or sliced into soups. Pkt (400 seeds) \$1.75

**PARSLEY, GIANT OF ITALY #HB133**

A very large Italian strain of parsley with great flavor. Perfect for sauces. Pkt (400 seeds) \$1.75

**PARSLEY, HAMBURG ROOTED #HB134**

This heirloom dates to the pre-1600s and is grown for its large roots that make superb soups and stews. Leaves are also delicious. Pkt (400 seeds) \$1.50 *or 1 oz \$3.50*

**PLANTAIN #HB201 *New!***

English Plantain (*Plantago lanceolata*). Legendary herb used for centuries, many benefits having been ascribed to this plant. The leaves sometimes cooked for greens. Plants form a low rosette of leaves, 10-20" in diameter. In time a bare, tall flower-stem emerges from the crown, reminiscent in a way of tiny cattails. Some small birds relish the seeds in season, and the plant hosts several species of moths. This common plant has naturalized widely but we offer an improved strain. Pkt (100 seeds) \$2.00

**PURSLANE, GREEN #HB151**

(*Portulaca oleracea*) Low, crawling plant produces tender stems and juicy leaves that are excellent added to salads. A popular green in Mexico that was favored by my Hispanic grandmother. Also used in herbal healing plans. Pkt (300 seeds) \$1.50



**RAMSONS or WILD GARLIC #HB195 New!**

(*A. ursinum*) Also called Bear's Garlic, from the brown bear's predilection for digging the bulbs. European native appreciated since Neolithic times. The broad, spoon-shaped leaves and delicate, star-shaped white flowers are both so charming and unusual. Makes the most elegant massed planting in a shady corner of the garden! Use chopped leaves or flowers in place of ordinary garlic. Pkt (100 seeds) \$2.50

**RUE, HERB O' GRACE #HB191**

(*Ruta graveolens*) Historic herb whose use dates back to ancient times—rue is mentioned in the New Testament. The evergreen plants are a rich sea-green, quite distinctive even from a distance, forming a compact mound in the herb garden. Thrives in poor sandy soils and hot, dry sites. Pkt (100 seeds) \$1.75

**SAGE, BROAD LEAF #HB147**

(*Salvia officinalis*) Used in Europe and America to flavor many meats, stuffings, vinegars, and more! Fragrant leaves are also used in potpourri. 20"-tall gray-green plants are quite attractive. Pkt (75 seeds) \$2.00

**SHEEP'S SORREL #HB130**

(*Rumex acetosella*) Tasty, sour, clover-like leaves; pretty plant and flowers. Pkt (150 seeds) \$1.50

**SHISHO or PERILLA "PURPLE ZI SU" #HB155**

(*Perilla frutescens*) A beautiful and delicious plant that is very popular in Asia. The purple-red leaves are used to color and flavor vinegar and to make beautiful pink rice. They are great in salads; flavor is a mix of basil and mint. Pkt (75 seeds) \$2.50

**SHUNGIKU EDIBLE CHRYSANTHEMUM #HB129**

(*Chrysanthemum coronarium*) Delicious green leaves are great in salads and stir-fries. The brilliant yellow flowers are also tasty! A beautiful Oriental heirloom, very colorful. Pkt (125 seeds) \$2.50

**SORREL, GREEN DE BELLEVILLE #HB202 New!**

(*Rumex acetosa*) Sorrel is appreciated in native cuisines throughout Europe and in many parts of Asia and Africa as well. A perennial, it is available in early spring, before many annual crops have even been sown! The lemony tartness of the young succulent leaves gives a tangy twist to salads. Widely used in soups; combine with spinach for an authentic spanikopita. This cultivated variety with clear green leaves is much slower bolting than the wild species. Pkt (200 seeds) \$2.00

**SPEARMINT #HB199 New!**

(*Mentha spicata*) Here is the true species spearmint, used to flavor everything from jellies to chewing gum, teas to toothpaste! This old favorite reaches to 2 feet tall, grows in sun or shade. The lilac-pink flowers make wonderful food for bees. It has many documented medicinal effects, including antiandrogenic properties. Easy from seed. Pkt (125 seeds) \$2.00

**STEVIA #HB175**

(*Stevia rebaudiana*) A hard-to-find herb that is grown for the famous Stevia leaves which, when dried, are used to sweeten drinks and desserts. Much sweeter than sugar; stevia powder is reported to be 300 times sweeter! Not winter-hardy, except in zones 8-10. From Brazil and

Paraguay. The chemical companies who make artificial sweeteners hate this plant, and have tried to make it illegal. But I just love it! Pkt (15 seeds) \$2.75

**STINGING NETTLE #HB203 New!**

(*Urtica dioica*) Yes, it's the very same plant that causes unwary hikers such discomfort! But drying or cooking eliminates the sting, and the attractive plants have a long history of use in herbal medicine, as a medicinal shampoo and reputed to alleviate symptoms in cases of arthritis, enlarged prostate, and many other complaints. Also used in salt-reduced diets. Young shoots taste like spinach and are rich in vitamins and iron. Nettle is one of the foundations of Biodynamic practices. Pkt (800 seeds) \$2.00

**SUMMER SAVORY #HB138**

(*Satureja hortensis*) Delicious peppery flavor that is popular in beans and many other dishes; also used medicinally. Pkt (250 seeds) \$1.50

**SUNSET FLOWER MILKWEED #HB169**

(*Asclepias curassavica*) There are beautiful reddish-orange flower clusters on this tropical milkweed that grows as an annual here. This plant is used in traditional medicine of Central America and the Caribbean. Warning: Can be toxic, only for use by medical professionals. Pkt (30 seeds) \$2.50

**TARRAGON, RUSSIAN #HB145**

A flavorful herb that is used to season salads, meats, and other dishes; hardy plants grow to 40". Used fresh or dried. Pkt (175 seeds) \$2.00

**THYME #HB113**

(*T. vulgaris*) Very aromatic and flavorful; not winter hardy. Pkt (800 seeds) \$2.50

**TOOTHACHE PLANT #HB160**

(*Spilanthes acmella*) Pretty yellow and red cone-shaped flowers and leaves have properties similar to Echinacea; said to enhance the immune system, improve digestion and help nausea. The name toothache plant comes from the numbing properties it produces when the leaves and flowers are chewed, and it is used by many herbalists for this purpose. It is a tender perennial but can be grown as an annual in most areas. Pkt (35 seeds) \$2.50

**VIETNAMESE MINT OR BALM #HB172**

A flavorful herb that has a lemon-like taste, that goes well in many dishes as well as making a great tea, which in Vietnam is used medicinally. A fast-growing plant that looks kind of like mint. Pkt (50 seeds) \$2.25

**WHITE HOREHOUND #HB192**

(*Marrubium vulgare*) This is the traditional remedy for coughs, having earned its place in the herb garden! Mounds of silvery foliage, around 18 inches tall and somewhat broader, last all season long in most climates. White flowers in season are pretty but not really showy. Pkt (100 seeds) \$2.00

**WORMWOOD #HB115**

(*Artemisia absinthium*) Silvery-grey leaves, a beautiful plant; ornamental. Used to expel worms, and as a bitter tonic; hardy. Pkt (500 seeds) \$2.00

**YARROW #HB114**

(*Achillea millefolium*) Beautiful when used as a dried flower. Also popular as an herb; used for colds, fevers, and for healing wounds. Pkt (800 seeds) \$1.50



# FLOWER SEED

We are glad to be able to offer a good selection of old cottage garden flower varieties. Flowers bring so much joy and beauty to any garden. The old flowers seem to have disappeared even faster than their vegetable cousins. Today we can only dream about many of the superbly beautiful and fragrant flower varieties the Victorians grew. **Warning: some are very poisonous. Do not use for food unless you are sure they are edible.**

**FLOWERS:** Should all be grown in full sun, in moderately rich, moist soil except as noted.

**ANNUALS:** Seed should be started in spring. Most can be started indoors and plants set out after danger of frost is past. Or sow in place after frost season.

**BIENNIAL:** Plants usually grow one year to flower in the second year. Many occasionally live over as short-lived perennials.

**HARDY ANNUALS:** Seed may be started in the spring or sown outdoors or in cold frames the previous autumn.

**HARDY PERENNIALS:** May be sown spring or fall. Many will bloom from the second year on.

**TENDER PERENNIALS:** True perennials in their mild native climates; not winter hardy in temperate zone climates and therefore usually grown like annuals. Preferably started very early in the spring for transplanting after warm spring weather has arrived.

## ABUTILON -OR- FLOWERING MAPLE

### BELLVUE MIXED #FL904 *New!*

(*Abutilon X*) South American native often called "Flowering Maple" for the shape of the delicate-looking leaves. Ours flowers in shades of muted orange, red and yellow; the large, crepe-like blooms look like miniature hibiscus flowers, to which it is related. Charming pot or container plant. An old-fashioned favorite! Pkt (25 seeds) \$2.25

## ASTERS-CHINA

(*Callistephus chinensis*) Asters originated in China. Annual. (200 seeds per Pkt)

### ANDRELLA SUPER MIX #FL104

Large, open, single flowers are daisy-like and come in a myriad of bright colors. Great for a cutting or bedding flower. Blooms summer to first frost. Grows 24" tall. A real beauty. Pkt \$2.00

### CREGO MIX #FL103

This heirloom was introduced around 1900. Large, 4" flowers really stand out in their many brilliant colors; very handsome and vigorous. Pkt \$2.50

### DOUBLE RAINBOW MIX #FL102

Colorful, double blooms come in a large variety of colors. Strong stems make this one of the top choices for cut flower growers nationwide. Pkt \$1.50

### GIANT PERFECTION MIX #FL101

Beautiful, long-lasting cut flowers, an old-fashioned favorite. Peony-type, extra-large flowers that are great for cutting. This formula mix has all the best colors. This variety is popular with home and market growers. Pkt \$1.50

### GIANTS OF CALIFORNIA MIX #FL105

A long-stemmed ostrich-feathered type that has unique curled petals. These come in a variety of typical aster colors. Attractive and unique. Pkt \$2.00

## BABY'S BREATH

Annual. Succession plant to prolong season, well-limed soils. (700 seeds per pkt)

### COVENT GARDEN #FL110

(*Gypsophila elegans*) A lovely annual, single-flowered type that produces clouds of small pure white flowers on each stem. A cottage garden favorite that is perfect for fresh or dried floral arrangements. Pkt \$1.50



Bellvue Mixed Abutilon



Giants of California Mix Asters

*Red Boy Bachelor's Button*



*Browallia Blue Lady*



*Blue Boy Bachelor's Button*



*Pink Angel's Trumpet Brugmansia*



*Black Boy Bachelor's Button*



*Blackberry Trifle Balsam*



*Cacti Mix*



## BACHELOR'S BUTTON

*(Centaurea cyanus)* Hardy annual. Often self-sows. Bachelor's Buttons were brought to America in the 17th century. (150 seeds per pkt)

### BLACK BOY #FL162

Lovely, nearly black flowers are perfect for the old-fashioned cottage garden. This rare heirloom was listed in Buist's 1942 catalog. Colorful and unique. Pkt \$2.00

### BLUE BOY #FL160

Colorful blue, double flowers on tall 3' plants, bloom all season. Very easy to grow. It is a self-seeding annual, so you will not have to replant. Pkt \$2.50

### FROSTED QUEEN MIX #FL164

Amazing, extra-select flowers come in yummy-looking colors, with each very double flower being frosted with white, creating a stunning effect. Pkt \$2.50

### POLKA DOT MIX #FL163

A semi-dwarf mixture of many brilliant colors: plum, red, blue, lavender, pink, and white. Easy to grow, with a long blooming period. Pkt \$1.75

### RED BOY #FL166

The old-fashioned red variety that was popular with generations of American gardeners. Many of the carmine rose-colored blooms are double, and the hardy plants are quite tall. Very attractive and quite bright! Pkt \$2.00

### TALL MIXED COLORS #FL161

An old-fashioned mix of tall types. Many beautiful colors: purple, violet, light and dark blue, rose, white, lavender, pink, and more! Very easy to grow. Pkt \$1.75

## BALSAM

*(Impatiens balsamina)* Annual. Thrives in heat. (65 seeds)

### BLACKBERRY TRIFLE #FL115

A really exciting balsam, with outstanding color! Lovely purple, rose-shaped blossoms with white spots. Short plants, unique and attractive. Pkt (15 seeds) \$2.00

### CAMELIA FLOWERED MIX #FL120

Pre-1870 heirloom. Beautiful rose-shaped blooms in many colors: Pink, Lavender, Red, Rose, White, and more. Short bushy plants have large bright green leaves. Very easy to grow. A must for Victorian gardeners. Pkt \$2.00 or 1 oz \$7.00

## BELLS OF IRELAND

Hardy annual.

### BELLS OF IRELAND #FL140

*(Moluccella laevis)* Tiny white flowers in large green bell-shaped calyxes. Great as a cut flower, fresh or dried. This old-time plant has been cultivated since 1570. Very easy to grow. Pkt (125 seeds) \$2.50

## BROWALLIA

Annual.

### BROWALLIA BLUE LADY #FL168

*(Browallia americana)* Lovely blue flowering annual with attractive, deep green leaves. This plant bears numerous 1"-wide clear blue flowers with a cream center. Native of South America, it is easy to grow in full sun or partial shade. Plants reach 2' in height and bloom till frost. A must for those that love blue flowers. Pkt (250 seeds) \$2.50

## BRUGMANSIA OR ANGEL'S TRUMPET

Tender perennial. Grow like eggplant or peppers. Overwinter in frost-free location.

### PINK ANGEL'S TRUMPET #FL171

*(Brugmansia suaveolens)* Amazing, fragrant, trumpet-shaped

flowers can grow up to 1 foot long! This variety is a beautiful blushing pink color and makes a really eye-popping display that will give the whole area a sweet aroma. One of my favorite flowers that is somewhat frost hardy. It will bloom nearly all year long in warm coastal climates, with temperatures between 50-80 degrees being perfect for this plant. Can be grown in sunlight or semi-shade. In cooler climates this plant can be grown in a large pot or directly in the ground as long as the plants are brought in before winter. *Warning: the seeds and plants are very poisonous.* Pkt (10 seeds) \$4.00

## CACTUS

### CACTI MIXED #FL909 *New!*

Formula mix featuring diverse plant habits, flower forms and colors. Fascinating subjects for houseplant or greenhouse. Cacti are usually slow growers and very long-lived in suitable conditions. Pkt (25 seeds) \$2.75

## CALENDULA

*(Calendula officinalis)* Hardy annual. Often self-sows. (125 seeds per pkt)

### BALL'S IMPROVED ORANGE #FL205

Pretty, double, 3" flowers are a deep orange color. They are great as cut flowers or as a tasty garnish in salads and add color to many dishes. Pkt \$1.75

### GEISHA GIRL #FL203

The pretty blooms are deep orange, double, and have inwardly curved petals. Very unique flowers look very much like mums. This variety is the favorite of many growers. Pkt \$2.00

### INDIAN PRINCE #FL207

This traditional variety had become very popular by the 1930's. Tall plants produce stunning two-tone flowers. Deep orange petals are backed by crimson, making this a stunning cut flower. Pkt \$2.00

### KABLOONA #FL204

Lavish display of flowers in tones from cream to gold and yellow to orange, with the centers of the daisy-like flower often in contrasting shades and textures. Fine for cut flowers. Calendula petals have been used as a substitute for saffron. A care-free plant blooming in late spring to early summer; excellent in cottage gardens. Pkt \$2.25

### ORANGE KING #FL208

Massive, double calendula flowers in a beautiful shade of brilliant orange make this variety a true king of calendulas. Pkt \$1.75

### ORANGE PORCUPINE #FL202

A beautiful selection of the old "Radio" variety, this one has beautiful quilled petals, bright orange in color. Unique. Pkt \$2.50

### PACIFIC BEAUTY MIX #FL200

Lovely flowers up to 4" in colors of orange, apricot, yellow, peach, and cream. A historic heirloom garden plant that was known as "Pot Marigold." A colorful addition to any garden. Pkt \$1.75 or 1 oz \$6.00

### PINK SURPRISE #FL201

A lovely calendula with apricot flowers tinged with pink; truly something new and exciting. Frilly flowers bloom over a long season. Pkt \$2.25

### RADIO #FL206

This 1930's introduction celebrated the invention of the radio. The glowing orange flowers have pointed, quilled petals. Blooms over a long season and can easily be grown in pots. Pkt \$2.00

## CANDYTUFT

Hardy perennial. (125 seeds per pkt)

### CANDYTUFT TALL #FL001

*(Iberis umbellata)* This is a lovely, taller type which produces that simple, charming look that has been lost in modern gardens. Having lovely pastel shades, it is easy to grow, as it even grows in rather poor soil. Pkt \$1.75



*Geisha Girl Calendula*



*Ball's Improved Orange Calendula*



*Radio Calendula*



*Candytuft Fairyland Dwarf Mix*

### FAIRYLAND DWARF MIX #FL002

(*Iberis umbellata*) This dwarf plant adds an old-fashioned charm to the garden, with its lovely flowers in candy-colored shades of red, pink, lavender and white. This plant flowers quickly and makes pretty dried seed heads. Pkt \$1.75

## CANTERBURY BELLS

### CANTERBURY BELLS MIXED #FL150

(*Campanula*) Tall spikes of long-lasting, bell-shaped flowers, in rich tones of purple, lavender, reds, pinks, yellows and white to cream. A cottage-garden staple for centuries. Makes a fine cut flower. It was offered by Comstock, Ferre & Co. in 1856. Pkt (500 seeds)\$2.00

## CASTOR BEAN

(*Ricinus communis*) Annual. Persists as a shrub in very mild-winter climates. (20 seeds per pkt)

### GARDEN MIX #FL280

Castor Beans were introduced in the 16th century. We offer a mix of reds, pinks, greens, and burgundy. Tall, 8'-12' plants are tropical looking, have colored flower pods, and are easy to grow. **Warning: the seeds and plants are very poisonous.** Pkt \$2.50

### GIANT ZANZIBARIENSIS #FL281

This giant castor bean will take center stage in any garden. Magnificent plants can grow over 15' in the first season, and the leaves can reach 3' across! A true monster that gets big in most climates and really huge in warm climates. Provides a quick, tropical-like shade. **Warning: the seeds and plants are very poisonous.** Pkt \$3.50

### GIBSONII #FL282

This old-favorite type produces lovely reddish-bronze leaves and stunning scarlet seed heads. One of the most colorful, it adds a tropical touch to gardens anywhere. **Warning: the seeds and plants are very poisonous.** Pkt \$2.75

### ZANZI PALM #FL283

This small-seeded, giant castor bean makes green, palm-tree like plants that are so attractive and beautiful. This variety can reach 15', making it among the tallest castor bean varieties available. **Warning: the seeds and plants are very poisonous.** Pkt \$3.00

## CELOSIA AND COCKSCOMB

Annual.

### CELOSIA, PAMPAS PLUME MIX #FL905 *New!*

(*Celosia plumosa*) To 28-48 inches. Full-sized plume-type celosia. The soft, feathery plumes come in the most outrageous range of near-neon colors! Arresting at the back of the border; sensational in arrangements. Holds color well as a dried flower. Summer garden workhorse thrives in heat and dry conditions. Pkt (125 seeds) \$2.00

### COCKSCOMB, AMISH #FL262

Orral and Joan Craig discovered this variety growing in an Amish garden near Arthur, Illinois. Beautiful, large red heads on compact 1'-tall plants. I first saw this variety growing at Seed Savers in Iowa and was taken aback by its color and beauty. Pkt (100 seeds) \$2.50

### COCKSCOMB, AMISH WHITE #FL268

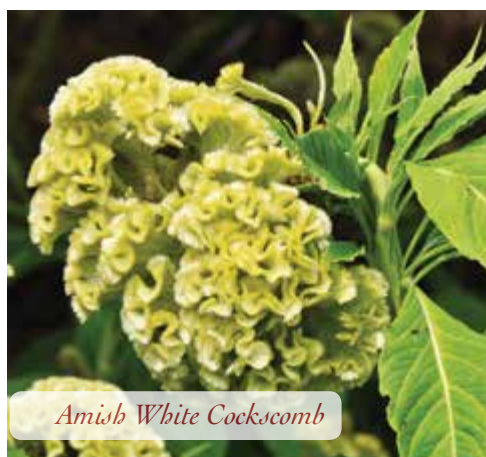
This lovely cockscomb comes from an Amish seed collector. It produces large cream-colored flowers that are quite unique. This stately variety has been preserved by the Amish communities for many years. Pkt (35 seeds) \$2.75

### COCKSCOMB, DWARF CORAL GARDEN MIX #FL266

Beautiful color on short, dwarf plants, these can produce large heads that sometimes reach 8" across, although they vary. A perfect bedding plant that adds vibrant colors to any garden; even the smallest can fit in a few of these. Pkt (125 seeds) \$2.00



*Castor Bean Gibsonii*



*Amish White Cockscomb*



*Indiana Giant Cockscomb*



*Dwarf Coral Garden Mix Cockcomb*



*Celosia Pampas Plume Mix*



*Sensation Candy Stripe Cosmos*



*Bright Lights Cosmos*



### **COCKSCOMB, INDIANA GIANT #FL263**

Here is one amazing cockscomb with flower heads reaching up to 14" across; the sturdy plants look so beautiful, proudly holding the burgundy-red blooms. This easy-to-grow plant has been grown by the Amish at Rockville, Indiana, for many years; originally taken there from Lancaster, Pa. Amaze your friends and neighbors. Pkt (35 seeds) \$3.00

### **COCKSCOMB, TALL MIXED #FL267**

These tall cockscombs are hard to find, but offer a gorgeous display of flashy color in shades of pink, red, and yellow. The extra-tall plants are great for borders and group plantings for massive displays of color. Great as cut flowers, they sell well at market. Pkt (125 seeds) \$2.75

## **GOLEUS**

*Tender perennial. Overwinter indoors, or grow as an annual, starting indoors in early spring.*

### **RAINBOW FLORIST STRAIN MIX #FL225**

This old-fashioned plant is perfect for any shady spot. The heart-shaped leaves come in many bright colors, great for containers and borders. This plant evokes the spirit of Victorian gardens. Start inside and don't cover seeds. Pkt (100 seeds) \$2.00

## **COSMOS**

*Hardy annual. Often self-sows.*

### **BRIGHT LIGHTS #FL241**

(*Cosmos sulphureus*) Brilliant flowers in shades of orange, yellow, and flame-red, the plants are early to bloom and produce profusely. Colorful and easy to grow. Pkt (100 seeds) \$1.50 or 1 oz \$6.00

### **INDONESIAN KENNIKURA #FL243**

(*C. sulphureus*) Beautiful and tasty. Popular in Indonesian cuisine and is used as a garnish. The lovely 3" flowers are bright yellow and orange; this variety blooms over a long season and is very colorful. Pkt (40 seeds) \$2.75

### **REDCREST #FL244**

(*C. sulphureus*) An exciting new cosmos that is loaded down with amazing flame-colored flowers. A flashy, retro-looking variety that will bring real "flower power" to your garden. Pkt (50 seeds) \$2.50

### **SENSATION CANDY STRIPE #FL246**

(*C. bipinnatus*) Bushy border plant with ferny foliage and stunning large flowers of white with rose petal edges. Colorful, unique selection. Traditional cottage garden subject. Pkt \$2.00

### **SENSATION MIX #FL240**

(*C. bipinnatus*) Beautiful shades of pink, crimson, white, and rose. Tall bush plants are very easy to grow, providing colorful blooms all summer. Pkt (100 seeds) \$2.50

## **DAHLIA**

*Annual. Tubers may be lifted and stored for planting the following spring.*

### **UNWINS MIX #FL300**

(*Dahlia hybrida*) Colorful mix of rose, orange, yellow, crimson, purple, and brick red. Single and semi-double flowers; a popular garden flower. Pkt (50 seeds) \$2.00

### **WINDMILL MIXED #FL901 New!**

28" plants. Really different formula mix of single dahlias in a range of colors—jewel tones through pastels. What makes Windmill so unique is the very straight petals, incurved to various degrees, which present a super-formal appearance, like a 10-pointed star. Throw in long stems for cutting, and it's no wonder this variety is all the rage in Europe. Yet it has seldom been seen in this country, so we are proud to offer it here! Pkt (75 seeds) \$2.75



*Unwins Mix Dahlia*



*Ballerina Dahlia*



*Chabaud La France Carnation*



*Dianthus, Sweet William, Tall Single Mix*



*Chabaud Orange Sherbet Carnation*



*Chabaud Picotee Fantasy Mix Carnation*

## DATURA

*Tender perennial: Grow like eggplant or peppers. Overwinter in frost-free location.*

### BALLERINA MIX #FL310

*(Datura metel)* A wonderful dwarf version of this lovely plant, growing to about 20" tall if grown in containers. The beautiful, large trumpet-shaped flowers can be creamy yellow and purple, bi-color or pure white. Truly a show stopper! Rare and hard-to-find. **Caution: all parts of these plants are very poisonous.** Pkt (10 seeds) \$4.00

### DOUBLE GOLDEN QUEEN #FL312

*(D. metel)* Gorgeous pale lemon-yellow blooms are ruffled, double and large. Plants set flowers earlier than many varieties; the 4' plants are perfect for borders or large pots. Beautiful and stunning in the garden, these are among my favorites. **Caution: all parts of these plants are very poisonous!** Pkt (10 seeds) \$3.00

## DIANTHUS (CARNATIONS & PINKS)

*Perennial. Direct sow in spring. (100 seeds per Pkt)*

### BABY DOLL #FL320

*(Dianthus chinensis)* A lovely compact plant that produces an array of bright pink, white, and crimson flowers; good for pots. A popular old-time garden plant. Pkt \$1.75

### CHABAUD LA FRANCE CARNATION #FL324

*(Dianthus caryophyllus)* True florist's strain for cut-flower use. Frilly, fully double blooms, in a chaste shell pink, are held aloft on sturdy, wiry stems. Light clove fragrance completes the picture of floral perfection. Pkt \$2.00

### CHABAUD ORANGE SHERBET #FL906 *New!*

Large double flowers are borne on strong, long stems. Fragrant, fringed blooms are pale orange splashed liberally with much more intense reddish-orange. Excellent cut-flower strain. Perennial in warmer climates. Pkt \$2.75

### CHABAUD PICOTEE FANTASY MIX CARNATION #FL327

*(Dianthus caryophyllus)* A wide mix of carnation colors—cardinal red, pinks, violets, crimson, salmon, whites and yellows—all "fantastically" striped or edged in brilliant contrasting tones. Large, fully double, sweetly scented blooms make great cut flowers. Reaches about 2 feet in height. Pkt \$2.75

### DWARF PERSIAN CARPET MIXED #FL325

*(Dianthus chinensis)* Cheerful single blooms in many different shades from white to pale pink to carmine red. Blooms are steadily produced until frost. Pkt \$1.75

### GRENADIN KING OF THE BLACKS CARNATION #FL326

*(Dianthus caryophyllus)* Rich, dark burgundy-red, double flowers are lavishly produced, contrasting smartly with blue-green, mounded foliage. Border-type carnation that nevertheless makes a wonderful cut flower. Lightly fragrant blooms reach 15-20 inches tall atop wiry stems; the clove-like scent comes as a bonus. A real show-stopper! Pkt \$2.25

### SWEET WILLIAM, TALL SINGLE MIXED #FL322

*(D. barbatus)* Biennial. Plant spring or summer for blooms the following year. A colorful garden flower that is fragrant. The 4 inch flower heads cover 18" tall plants. A native of Europe that is often grown as an annual cut flower. Pkt \$1.50

## FOXGLOVE

*Biennial. Direct sow spring or autumn. Self-sows freely where contented.*

### APRICOT BEAUTY #FL340

*(Digitalis purpurea)* Lovely, peachy apricot flower spikes. These grow to 30" and are quite lovely. **Please remember that the seeds and all parts of this plant are poisonous.** Pkt (800 seeds) \$2.25

## HIBISCUS

### HIBISCUS, KENAF #FL351

*(Hibiscus cannabinus)* This amazing plant can grow up to 18' in 150 days. I like to grow it for its cream-colored blooms that have a red center, but this crop is grown commercially for fiber used in making rope, paper, fabric, particle board and more. In Africa it is believed to have been grown for 4,000 years. The edible leaves are cooked and eaten. Beautiful palmate cut leaves often look somewhat similar to marijuana, though not related. There have been cases of inept deputies raiding this crop and testing it as an illegal drug, under our multi-billion dollar war on drugs. Pkt (10 seeds) \$2.50

*Dwarf Queeny Mix Hollyhock*



## HOLLYHOCK

(*Alcea rosea* except as noted) Biennial. (35 seeds per pkt)

### BLACK CURRANT WHIRL #FL422

Attractive, big, double flowers in shades of blackberry, and whirled with a touch of cream! One of the most attractive hollyhocks you can grow. Tall stalks are loaded with these delicious-looking blooms, perfect for growing along a fence, your mailbox or the old "out-house". Pkt \$2.75

### CHATER'S DOUBLE MIX #FL910 *New!*

Biennial or short-lived perennial. Renowned in the riotous cottage gardens of yesteryear! Robust back-of-the-border plant reaching 8 feet. The upright stems are fairly covered with double pompon-like blooms in clear pastel and jewel tones. Often used for screening outhouses, before the indoor water-closet became widespread, and still excels for screening unwanted views. Pkt \$2.50

### DWARF QUEENY MIXED #FL429

Compact form, 2-3 feet high, is ideal for bedding use, small enough to grow in pots! Huge, fully double blooms held all along the stems. Contains the full range of hollyhock colors: purple, red, rose, pink, salmon, yellow and white. Pkt \$2.50

### FIG-LEAFED HOLLYHOCK #FL428

(*A. ficifolia*) Species form of the common hollyhock, that is not bothered by rust. Deeply indented leaves, 5-petaled, single flowers, mixed colors. Old-fashioned plant cultivated since at least the 1600's and known for its beautiful flowers that add a certain Victorian charm to any fence row. Pkt \$2.25

### INDIAN SPRING #FL420

Wonderful shades of soft to bright pink flowers. Tall plants produce old-fashioned single flowers. Hardy and easy to grow, this variety blooms the first year. Beautiful! Pkt \$2.25

### JET BLACK OR NIGRA #FL421

This variety was mentioned in 1629 and was planted in the gardens at Monticello by Thomas Jefferson. This traditional variety is shockingly beautiful with its near-black flowers and just a hint of red. Gorgeous planted out by the old white outhouse or in the back of your flower bed. A must for historical gardens. You'll love this richly-colored variety. Pkt \$2.75

### MAJORETTE DOUBLE CHAMPAGNE #FL423

Romantic, soft, blushing pink flowers with darker pink centers, this dwarf variety produces fully double, large "powderpuff" type flowers. Such a lovely color and easy to grow as an annual or biennial. Pkt \$2.50

### MAJORETTE DOUBLE YELLOW #FL424

A hard-to-find variety with pretty, canary-yellow blooms. This dwarf variety produces fully double, large "powderpuff" type flowers. Add some "Sunshine" with this easy to grow annual or biennial. Pkt \$2.50

### QUEENY LILAC-ROSE #FL425

A beautiful dwarf variety in the "Queeny" series developed by Dr. Zoltan Kovacs of Budapest, Hungary. Compact stalks produce loads of lilac-rose colored, double blooms that are so cute! Now you can even grow annual hollyhocks in pots or small spaces for a wonderful old-fashioned look. Pkt \$2.50

### SUMMER CARNIVAL, MIXED #FL426

This All-America Winner is sure to add color to even the most faded outhouse or border. Big, brilliant, double blooms in many shades. The tall stems make this perfect as a cut flower, and it is easy to grow as an annual or biennial. A great mix of tall Carnival colors. Pkt \$2.00

### ZEBRINA #FL427

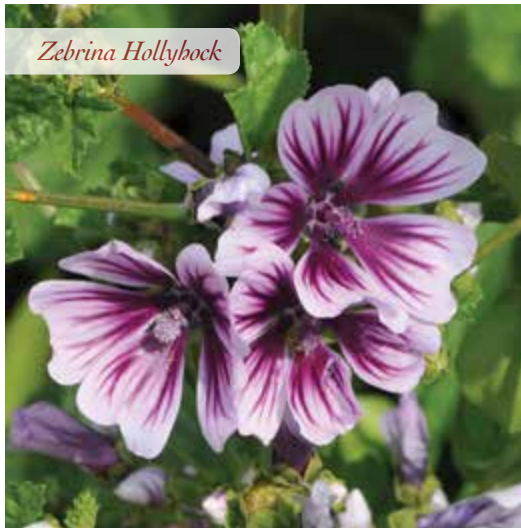
(*Malva sylvestris*) Not a true hollyhock, but growing much the same, this Malva was widely planted in Victorian cottage gardens. It is one of the most beautiful plants we offer and one of the most popular heirloom plants at historic gardens. The flower spikes bloom profusely with lovely lavender flowers that have stunning deep purple stripes. Looks like a small, single hollyhock. Pkt \$2.00

## KISS-ME-OVER-THE-GARDEN-GATE

Perennial. Direct sow in spring. Slow germinator.

### KISS-ME-OVER-THE-GARDEN-GATE #FL360

(*Polygonum orientale*) Exotic, long, flowing flower heads are a cerise-pink in color. Plants are over 6' tall and produce many hanging, rope-like flowers. We are happy to offer this rare and colorful heirloom from the gardens of yesteryear. Freeze seeds for a week before planting, and plant very early in the spring or late winter. A nice cut or dried flower. Pkt (25 seeds) \$2.50



*Zebrina Hollyhock*



*Kiss-Me-Over-The-Garden-Gate*



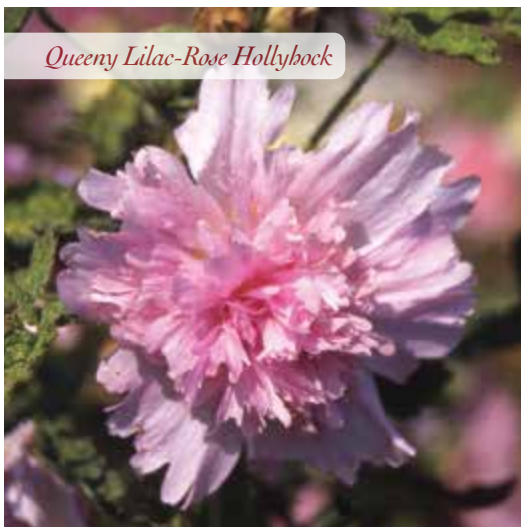
*Sweet Mace Mexican Marigold*



*Majorette Double Yellow Hollyhock*



*Love-In-A-Mist Mixed*



*Queeny Lilac-Rose Hollyhock*

## LARKSPUR AND DELPHINIUM

### APPLE BLOSSOM LARKSPUR #FL373

(*D. ajacis*) Lovely pale pink, almost white blossoms on beautiful flower spikes. A lovely variety that is quite fashionable. Pkt (300 seeds) \$2.50

### GIANT IMPERIAL MIXED LARKSPUR #FL371

(*C. ambigua*) Beautiful flower spikes on plants that can grow to 4' tall, covered with lovely flowers in shades of pink, lilac, white, blue and rose. This old favorite is also called *Annual delphinium*, and is perfect to grow along a fence. Pkt (300 seeds) \$2.00

## LOVE-IN-A-MIST

Hardy annual. Direct sow early spring or late autumn. Often self-sows. (200 seeds/pkt)

### MIXED COLORS #FL400

(*Nigella hispanica*) HHA. A splendid mix of colors with wispy, feathery foliage surrounding the beautiful blue, white, pink, and purplish-blue blooms. Love-in-a-mist dates back to English gardens of the 1570's. A very attractive flowering plant. Pkt \$2.50

## MARIGOLDS

(*Tagetes patula*) Annual. Thrives in heat.

### BROCADE MIX #FL471

This lovely variety produces large 2" flowers on dwarf plants. A brilliant mix of red, gold and orange, it is very pretty and helps repel some insects and nematodes. Pkt (200 seeds) \$1.75

### COURT JESTER #FL476

This little marigold has stunning, yellow and burgundy striped single blooms. Very fancy and attractive looking on the dwarf plants. Pkt \$2.00

### CRACKERJACK MIX #FL470

The giant African type that is popular with gardeners coast-to-coast; the big double blooms come in shades of lemon yellow to deep orange, and the 30" plants are profuse. Pkt \$2.50 or 1 oz \$8.50

### ESKIMO #FL477

(*T. erecta nana*) Knee-high plants bear graceful, large, fully double flowers. The soft cream-colored petals make an arresting contrast to the dark green foliage. Blooms late spring until frost if spent flowers are removed. Spectacular in a massed planting! One of the best white selections. Pkt (30 seeds) \$3.00

### GYPSY SUNSHINE #FL472

Dwarf, bushy plants are loaded with pretty golden-yellow, double flowers. A great all-yellow variety for pots or flower beds. Pkt (150 seeds) \$1.75

### HARLEQUIN #FL464

This antique variety dates back to 1870 and has recently become popular again. It is quite unique with its yellow-and-red-striped flowers that are both charming and flashy. It makes a good cut flower, too! Pkt (75 seeds) \$2.50

### KILIMANJARO WHITE #FL473

We finally have added a unique white marigold; this variety has lovely 2" creamy-white blooms that really stand out in a crowd. White marigolds were long in the making; in fact, Burpee Seed Company spent 56 years of searching and breeding before finding success. After years of trying, David Burpee offered \$10,000 to the first home gardener who sent in the right seeds to help make a real white variety; thousands of gardeners responded for years. One lady, Alice Vonk of Sully, Iowa, sent seeds for 21 years, and in 1975, Burpee awarded her the coveted prize for her work—after the company had spent 56 years and \$250,000 testing during the contest years. Now there are several white varieties, including this beauty. Pkt (30 seeds) \$3.00

### LEGION OF HONOR #FL908 *New!*

Dwarf charmer reaches only 12": ideal for the front of the bed or border! Single flowers of clear sunny gold with clean lines present a very neat appearance, accentuated by the restrained brown to maroon blotch that embellishes each ray petal near the flowers' centers. Introduced about 150 years ago. Different and very pretty! Pkt (150 seeds) \$2.25



*Kilimanjaro White*



*Court Jester*



*Spun Gold*



*Gypsy Sunshine*



*Red Cherry*

**MOONLIGHT #FL478**

Single, very pale yellow-cream blooms with brilliant orange-yellow centers. Petals have wavy margins and an intricate, folded appearance. Blooms until frost and makes a fine cut flower. A lovely variety that really stands out. Pkt \$2.00

**ORANGE HAWAII #FL462**

Large, deep-orange flowers are 4" across, very striking and beautiful. Plants grow to 3'. Orange Hawaii is used as a natural feed additive to brighten the yolks of eggs. Pkt (150 seeds) \$2.25

**PETITE MIX #FL474**

Very dwarf mixture of the crested French Marigolds; plants only grow to 10"-12" tall. Bright colors. Easy to grow, even in small pots. Pkt (200 seeds) \$1.75

**RED CHERRY #FL475**

This dwarf variety produces distinctive mahogany-red flowers, which are large in size and fully double. A great variety that flowers very early, making them among the first flowers of summer. Pkt (100 seeds) \$2.00

**SPUN GOLD #FL469 *New!***

Outstanding strain of Mexican Marigold boasts fully-double pale gold flowers. The petals are quilled and look just like chrysanthemums! Blooms all summer long on 16 inch plants. Superb border plant, great for cut flowers! Pkt \$2.50

**SWEET MACE OR MEXICAN MINT #FL465**

(*Tagetes lucida*) Enjoy this late-blooming marigold in teas and other drinks; a great flavoring for many dishes. This old Hispanic heirloom is hard to find nowadays, but is still a great garden plant that is easy to grow and quite flavorful. Pkt (50 seeds) \$2.50

**MARVEL OF PERU OR FOUR O'CLOCK**

(*Mirabilis jalapa*) Annual. Tubers may be lifted and stored for planting the following spring. Discovered in the 16th century, the flowers open at approximately 4:00 PM. Fragrant flowers come in a wide range of colors, such as pink, magenta, yellow, white, and more. Very bright and attractive. Makes another great flower for night gardens.

**MARBLES MIXED #FL448**

Extravagant mixture contains all of the various colors and patterns of the "Marbles" series! Yellows, reds, oranges and whites, each flower uniquely striped and splashed with contrasting hues. Pkt (25 seeds) \$2.50

**MARBLES WHITE-YELLOW #FL445**

The mellow member of the 'Marbles' clan. The plants are smothered in sunny yellow and white blooms. Pkt (25 seeds) \$2.50

**MARBLES YELLOW-RED #FL446**

Various markings of scarlet and lemon yellow, ranging from stripes to solids, and sometimes showing a subtle star around the center of the flower. From a distance the colors seem to merge into a pleasing tangerine color. Pkt \$2.50

**SALMON SUNSET #FL447**

True salmon-colored trumpets with a pale pink star at the center of each flower. A sophisticated addition to the garden. Pkt (25 seeds) \$2.50

**STARS AND STRIPES #FL440**

Here is a glorious mix of bi-colored and splashed flowers in the colors of yellow, white, rose, red, and blue. Very unique and colorful. Pkt (35 seeds) \$2.00

**SWEET FOUR O'CLOCK #FL443**

(*Mirabilis longiflora*) This unique species of Four O'Clock is quite striking with 4" long trumpet like flowers that are creamy white with red centers; but the amazing part is the delightful, exotic fragrance that fills the air as these flowers open each afternoon. Easy to grow and can be left in the ground to regrow each year in warm areas or can be grown as an attractive annual in cold climates. This attractive plant comes from the American Southwest and Mexico. Pkt (25 seeds) \$2.25

*Marbels Mixed**Sweet Four O'Clock**Salmon Sunset**Marbles White-Yellow*

Morning Glories from our garden.





**TALL MIXED #FL444**

A colorful old-fashioned mix of colors, this is a lovely garden favorite. Pkt (50 seeds) \$2.50

**MORNING GLORY, IPOMOEA**

*Annual, Easy to grow vine, this is an amazing plant that was refined in 9th century Japan. Jere's favorite vine, colorful and so easy to grow! (35 seeds per Pkt)*

**BLUE PICOTEE #FL498**

*(Ipomoea nil)* Vigorous climber with heart-shaped foliage scrambles over fences, gazebos, or outbuildings. We are so excited to offer this lovely, deep-blue Kikyozaki variety with stunning star-shaped blooms that carry a thin white picotee (edging). Pkt (10 seeds) \$3.00

**CARDINAL CLIMBER #FL480**

*(Ipomoea x multifida)* Beautiful, small, bright red flowers; the vines have lovely foliage. Long vines are excellent for ornamental covering. Pkt \$1.75

**CARNEVALE DI VENEZIA #FL496**

*(Ipomoea purpurea)* A truly stunning mixed of two types of flowers. They come white with rose-pink or with purple-blue stripes! Amazing looking and sure to be the highlight of any garden. A hard to find variety from Europe. Pkt \$2.75

**CHOCOLATE #FL490**

*(Ipomoea nil)* The Japanese started selecting morning glories in the 9th century, and this selection is one of their most stunning. Huge, 5"-6" blooms are in the loveliest creamy, chocolate-pink color. Large plants produce loads of these beauties that are so rare and unique. Imperial Japanese morning glories were quite popular in America during Victorian times, and we plan to make them popular here once again. Pkt (10 seeds) \$3.00

**CLARK'S HEAVENLY BLUE #FL481**

*(Ipomoea purpurea)* Lovely, 4" pale-blue flowers; this heirloom dates to the 1920s. Produces long 12' vines, and flowers the full season. Pkt \$2.50

**CRIMSON RAMBLER #FL482**

*(Ipomoea purpurea)* Beautiful, deep rose color, with white throats, marked with a deep red star running through them. Excellent. Pkt \$1.75

**DACAPO LIGHT BLUE #FL491**

*(Ipomoea purpurea)* A new variety of this well-known and easy-to-grow climber has eye-catching clear blue flowers with a darker purple-blue star. This stunning variety is early to bloom and is sure to stand out on any garden fence. Pkt \$2.50

**EARLY CALL DWARF MIX #FL487**

*(Ipomoea nil)* Dwarf vines reach only about five feet in length. Large, ruffled flowers reach 4 inches across! Solid colors and picotees in shades of chocolate, pink, red, rose, sky blue, and violet. Pkt \$1.75

**FERINGA #FL497**

*(Ipomoea purpurea)* Gorgeous burgundy-colored flowers make an electrifying contrast with the dark-green, angular, lobed leaves. Vigorous vines bloom all summer until frost. You'll love this easy to grow and stunning variety. Pkt \$2.25

**FLYING SAUCERS #FL485**

*(Ipomoea purpurea)* Huge 6" blooms are pure white with bright blue stripes! Too beautiful to describe; very spectacular looking. One of our favorite varieties. Introduced in 1960. Pkt \$2.00

**GRANDPA OTT'S #FL486**

*(Ipomoea purpurea)* Small, deep-purple blooms, with a bright red star in their throats; very colorful and unique. This Bavarian heirloom was one of the original varieties that gave the Wheelys the idea to start Seed Savers Exchange. We were really impressed by its beauty. Pkt \$2.50

**HAZELWOOD BLUES #FL492**

*(Ipomoea purpurea)* A lovely mixture of many delightful shades of blue, from creamy pale blue to almost as dark as night. These also have attractive star-like markings. A must for the cottage garden and perfect for any fence or trellis that needs to be covered in pure beauty. Pkt \$2.50

**KIKYOZAKI, MIXED #FL493**

*(Ipomoea nil)* Kikyozaki morning glories are popular in Japan, and this is a cool mix of many colors. These are star-shaped and many will be semi-double. Fantastic looking and much sought after, this is a true botanic treasure that we are proud to offer. Pkt (10 seeds) \$3.00

**LA VIE EN ROSE #FL494**

*(Ipomoea purpurea)* This mixture is loaded with many pretty shades of red and pink, from crimson to rose, and even cotton candy-colored blooms that make this selection a favorite in the best gardens of Europe and now America. I love morning glories, and pink shades are always a favorite. Pkt \$2.50

**MOON FLOWER #FL483**

*(Ipomoea alba)* Long, vigorous vines grow to 20'; giant fragrant white "Glory"-type flowers. Excellent for planting in night gardens. Pkt (20 seeds) \$2.50

**RED PICOTEE #FL495**

*(Ipomoea nil)* This stunning Japanese Kikyozaki variety offers a whole new dimension. Imagine star-shaped morning glories in shades of carmine-red and trimmed in creamy white. The lovely vines also have heart-shaped leaves. A must for those who like unique beauty. We were so excited to find seed for several of these priceless Japanese selections. Pkt (10 seeds) \$3.00

**ROSE FEATHER #FL488**

*(Ipomoea quamoclit)* Here is a stunning new variety with lovely pink, star-shaped flowers that are so unique! The vines have feathery, cut-leaf foliage that is quite beautiful. This is an excellent variety that is hard to find. Pkt \$2.50

**SCARLET O'HARA #FL484**

*(Ipomoea purpurea)* A beautiful rose-and-red heirloom, the vines produce loads of large blooms. Perfect to grow on a fence or trellis. Pkt \$2.00

**SPLIT SECOND #FL902 New!**

*(Ipomoea purpurea)* Shell-pink to almost coral, fully double flowers have individual petals—gone is the trumpet form of regular morning glories! The margins of these individual petals are notched and frilled; the overall effect is that of a peony, or parrot-tulip, yet the vigorous vines easily climb 4-6 feet! Pkt (10 seeds) \$3.00

**SUNRISE SERENADE #FL489**

*(Ipomoea purpurea)* Our most asked-for flower in our 2008 trial gardens. A few vines covered the arbor over our garden gate. The flowers are so unique and stunning: they're true, double morning glories! They are fully double and uniquely shaped, plus they come in the most lovely shades of ruby-rose. This historic heirloom has long been out of catalogs due to the introduction of modern varieties, but this variety proves that some things can't be improved! Pkt (25 seeds) \$2.75



Chocolate

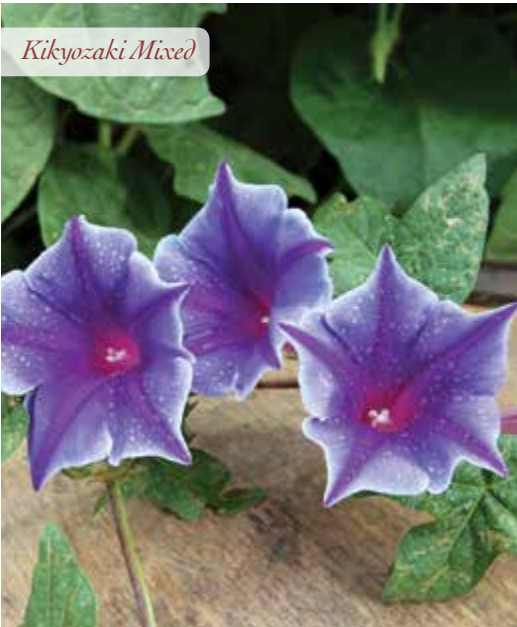


Carnevale di Venezia

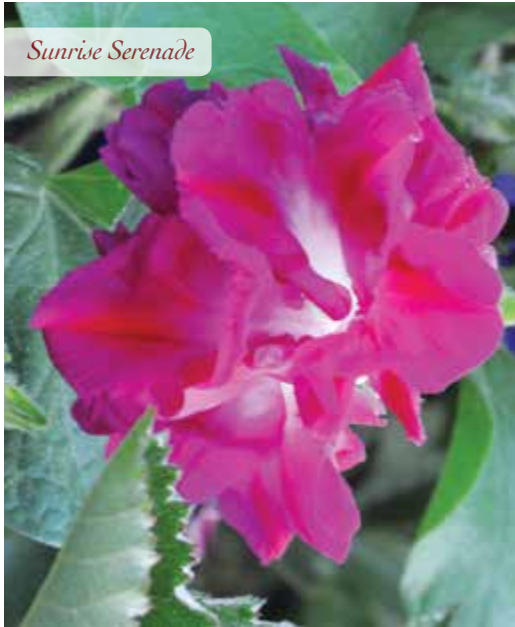


Early Call Dwarf Mix

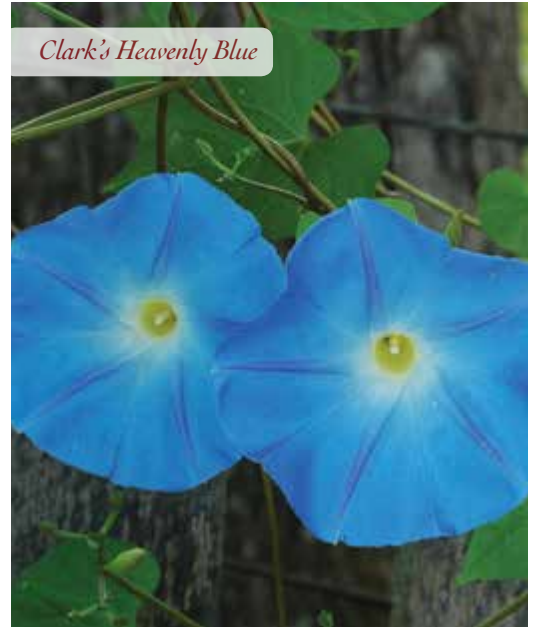
*Kikyozaki Mixed*



*Sunrise Serenade*



*Clark's Heavenly Blue*



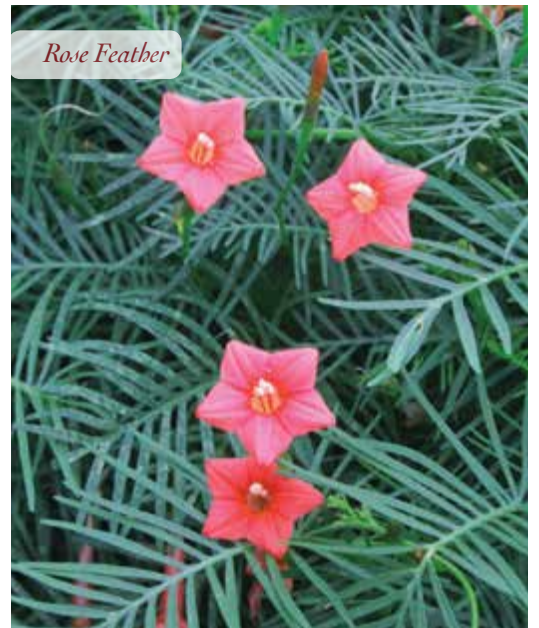
*Red Picotee*



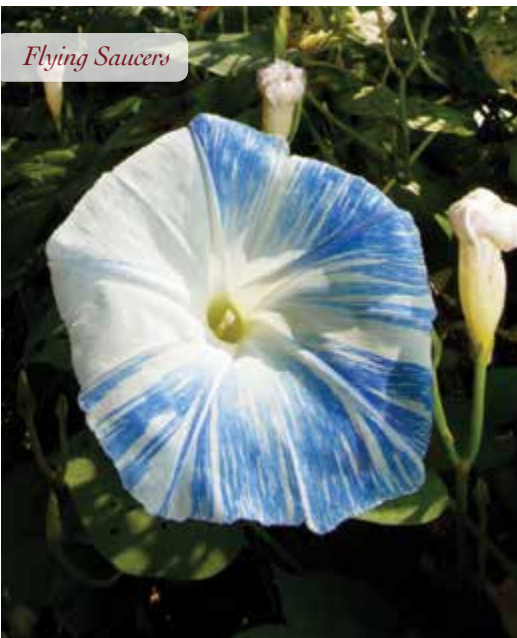
*Feringa*



*Rose Feather*



*Flying Saucers*



*Moonflower*



*Decapo Light Blue*



## MASK FLOWER

### CORAL BEAUTY #FL479

(*Alonsoa meridionalis*) Tall, annual plants produce loads of color; I mean amazing color! With blossoms in brilliant shades of melon-orange, so attractive and perfect when planted in tall borders, as plants can reach over 4'. This Central American plant keeps growing and producing great color till frost. Pkt (250 seeds) \$2.50

## NASTURTIUM

(*Tropaeolum majus*) Annual. Sow where plants are to grow. (25 seeds per Pkt)

### ALASKA MIX #FL500

Beautiful, variegated, green-and-white foliage, with stunning red, yellow and orange flowers. Superbly unique and colorful. Pkt \$2.50

### DWARF CHERRY ROSE #FL501

Small, compact plants produce light-cherry blooms. This fine variety was listed by Burpee's in the 1940s. Pkt \$2.50

### DWARF JEWEL MIX #FL503

Bright, sunny colors: yellow, pink, red, and orange. The edible flowers are popular for salads and as a garnish; the peppery leaves are also very flavorful. A colorful garden favorite. Pkt \$2.50 or 1/4 lb \$8.00

### EMPRESS OF INDIA #FL508

A very unique old heirloom with dark foliage and brilliant fire-red blossoms that are delicious in salads. It was popular in Victorian times. Pkt \$2.50

### JEWEL PEACH MELBA #FL507

This jewel of nasturtium breeding produces blossoms in a lovely shade of primrose-cream with pearly-red spots. Dwarf plants are great for pots and superb in salads. Pkt \$2.50

### KING THEODORE #FL514

Fashionable, dark green plants have mahogany-red blooms with chocolate overtones. Stunning and flashy. You'll love this heirloom from the 1890's with its compact, beautiful plants. Pkt \$2.00

### MILKMAID #FL505

Here is a most unique nasturtium that is a pale, creamy color that is quite beautiful; hard-to-find seeds from Europe. Pkt \$3.00

### MOONLIGHT #FL509

Wonderful trailing vines can grow to 7' and makes a great ground cover or is stunning in large hanging baskets. The flowers are a glowing creamy-yellow, pale and beautiful. Quite tasty. Pkt \$2.50

### SPITFIRE #FL510

Long, trailing vines produce a cascade of fiery, red-orange blooms. Great for growing over a garden wall or in a window box. A stunning color of the great vining types that have become hard to find in recent years. Still has that American cottage garden charm. Pkt \$2.00

### TALL TRAILING MIX #FL511

This heirloom favorite grows up to 10' in a season and is perfect for covering walls, arbors and tall fences. Bright and cheery flowers come in shades of yellow, orange and red. The flowers are spicy and flavorful, making the most beautiful salad. Pkt \$2.50

### VESUVIUS #FL516

A most desirable variety with flowers of salmon rose. We love this fascinating color, and it was also much sought after at the turn of the 20th century. Pkt \$2.25

### YELLOW CANARY CREEPER #FL515

(*Tropaeolum peregrinum*) Exotic South American native vine reaches 15 feet, yet is no harder to grow than its cousin, the garden nasturtium. Round, deeply lobed leaves are edible; bizarre, bright yellow orchid-like flowers are produced all summer long; must be seen to be believed. Pkt \$2.75

### YETI #FL513

Named after the ape-like rare creature that legend says inhabits the Himalayas, these white nasturtiums are rare indeed. Not just things of folklore, here is a creamy-white flowering variety that blooms on long trailing vines that have large leaves. Pkt \$3.00



Milk Maid



Coral Beauty Mask Flower



King Theodore

## NICOTIANA & TOBACCO

**(*Nicotiana glauca* except as noted)** Annual.  
Container-sowing indoors in early spring preferred.  
**Caution: Poisonous.**

### AZTEC SWEET #FL523 *New!*

Grows about 3 ft tall and has small, starry white blossoms that release a sweet fragrance at dusk. The scent released attracts beneficial insects to the garden. A lovely, old-time variety. Pkt (200 seeds) \$2.50

### DELAWARE INDIAN SACRED #FL525

(*N. rustica*) Dwarf 15" plants produce clusters of light-green flowers. A cute little plant for borders; this is a ceremonial tobacco to the Delaware Lenape tribe of Indians. A rare Native American heirloom that is pretty and unique. Caution: poisonous. Pkt (100 seeds) \$2.50

### HOPITOBACCO #FL527

(*N. rustica*) Traditional ceremonial variety used for centuries by the gentle people of the Four Corners country. A typical Indian type tobacco, reaching to 24 inches in height. Fragrant green flowers in perhaps more compact spikes than some. Pkt (100 seeds) \$2.50

### LANGSDORF #FL526

(*Nicotiana langsdorffii*) Well-known green flowering *Nicotiana* for high borders. This tall species from Brazil and Chile produces lovely apple-green blooms that add a unique splash of color to any garden. Perfect great for arranging. Pkt (400 seeds) \$2.25

### LIME GREEN #FL521

A truly amazing and wonderful shade of bright lime-green, these are a standout in the cottage garden. Lovely and hard to find. Pkt (600 seeds) \$2.50

### LOUISIANA PIROQUE #FL524

(*N. tabacum*) Named for the traditional flat-bottom boat that is used by the Cajuns in the swamps of Louisiana. This old heirloom was given by the Indians to the Cajuns and passed down through the years. Given by a Creole man to Kurt Bridges, who then supplied us with some seed. We grow the plants for their beauty, as they grow 4' tall, have big, wide leaves and produce loads of gorgeous sunset-pink flowers. Traditionally used by the Cajuns, but it is poisonous along with all tobacco. Pkt (100 seeds) \$3.00

### SCENTSATION MIXED #FL522

*Nicotianas* were popular in early America and were planted by Thomas Jefferson. This tall variety produces flowers that open in the day; color range: pink, red, lavender, rose, and white. These are easy to grow and cause a splash of color. Pkt (800 seeds) \$2.50

## PANSY

**(*Viola*)** Annual. Spring-plant for summer bloom in cool-summer climates; plant late summer for autumn bloom in warmer zones. Grows and blooms best when cooler conditions prevail.

### LAURA #FL546

Jewel-tone rosy-lilac blooms to 3 inches have a velvety texture and deep, nearly black splotches. One of the Swiss Giants that were bred around the beginning of the 20th Century. Pkt \$1.75

### ORANGE SUN #FL547

Fancy, tangerine-orange colored blossoms are really stunning on the bright green plants. A very pretty, large variety of the Swiss Giants family. Pkt \$1.75

### SWISS GIANTS #FL541

An old standard in pansies, large flowers come in many bright and attractive colors. The flowers have long stems and add an old-fashioned touch to any garden. Pkt (350 seeds) \$2.50

### VIOLET, BOWLES' BLACK #FL545

This old-fashioned garden favorite has small flowers that are nearly black in color with a pale yellow eye. It blooms all summer long and will come back every year in your garden. Pkt (200 seeds) \$2.50



Langsdorf



Louisiana Piroque



Orange Sun Pansy



Fire Chief

## PETUNIA

Annual. Early start indoors recommended.

### BALCONY MIX #FL562

This old petunia was popular with gardeners throughout much of the first part of the twentieth century, but has nearly been lost to cultivation because of seed companies' interests in selling newer varieties. This variety has delightfully fragrant blooms in shades of rose, lavender and purple. Trailing plants are perfect for adding color and fragrance to window boxes and hanging baskets. Pkt (800 seeds) \$2.50

### DWARF BEDDING MIX #FL561

Here is the old standard petunia that graced American gardens in the 1950s. Dwarf plants produce loads of brightly-colored flowers in many colors. A must for all who want to re-create a retro American garden. Pkt (800 seeds) \$2.50

### FIRE CHIEF #FL563

An All-America Selections Winner in 1950, but this old winner has nearly suffered the sad fate of all the 50 or so other petunia varieties that were once so popular in the 1950's. Bred by Bodger Seed Company of Lompoc, California, this variety set the standard in the 1950's for red petunias, being rich red and fading to a soft red color; unlike modern petunias, these are fragrant. These come from a time when people watched "I Love Lucy" and every family had a cottage garden. Pkt (200 seeds) \$2.50

### OLD HOMESTEAD #FL565 *New!*

Lovely old-fashioned type in shades from pink through dark purple. Similar to our old fashioned vining petunia, but this strain appears to make stockier, more upright plants. Sent to us by a customer who found them growing in a dirt road, near an old, abandoned homestead. Very pretty! Pkt (300 seeds) \$2.50

### ROSE OF HEAVEN #FL564

This is a lovely variety with flowers that are a beautiful shade of delicate rose. Compact plants are covered with small blooms. Popular in the 1930's but is now very rare. Pkt \$2.00

### STELLARIS RED & WHITE STAR #FL907 *New!*

Diminutive plants produce tons of two-inch petunia blooms—all in tones of red, and all with a superimposed five-pointed white star. Petunias have long been a mainstay of the summer garden, and this one is a bit sophisticated with its monochromatic color range. Different and outstanding! Pkt (400 seeds) \$2.25

## PHLOX

### BEAUTY FORMULA MIXTURE PHLOX #FL570

(*P. drummondii*) A formula mix of crimson, lavender, white, scarlet and yellow. Dwarf compact, annual plants, selected for beautiful flowers. Pkt (200 seeds) \$2.50

## POPPY

*ORIENTAL SCARLET: Perennial. SOMNIFERUM TYPES: Hardy annual.*

### AMERICAN LEGION #FL585 *New!*

(*Papaver rhoeas*) This Flanders poppy grew in Europe in World War II, and the name "American Legion" honors the soldiers who died. Bright red blooms cover plants; grows and blooms very easily. Annual. Pkt (600 seeds) \$2.25

### BALLERINA DOUBLE MIX CALIFORNIA POPPY #FL593

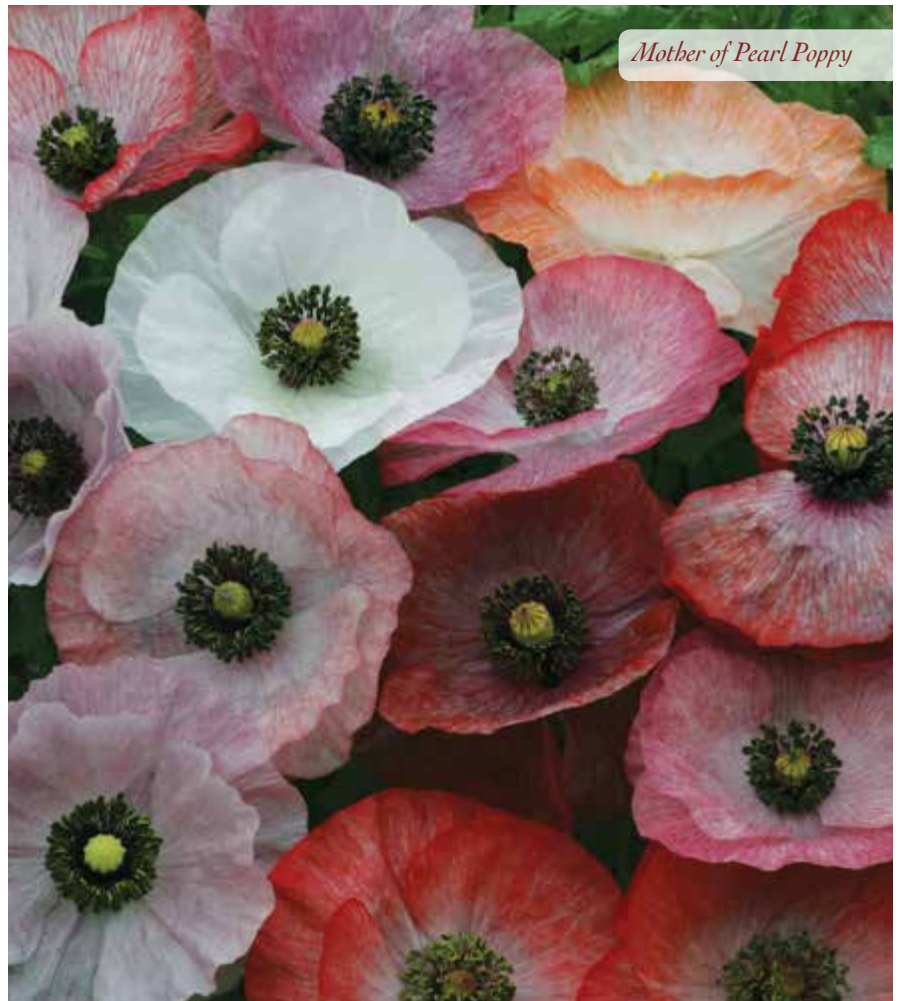
(*Eschscholzia californica*) A graceful mixture of the colors available in California Poppies—warm orange, of course, but also sulfur yellow, white, carmine rose, lilac and scarlet. Double to semi-double, crepe-like flowers reaching about 14 inches in height. Such a cheery mix for naturalizing or the border! Pkt (600 seeds) \$2.25

### BLACK PEONY #FL582

(*Papaver somniferum*) We offer pure seed for this truly amazing, deep purple-black colored poppy. The flowers are fully double, ruffled and so large! This elegant beauty will be the winner in any garden. The seedpods make a wonderful addition to dried flower arrangements. This poppy is very easy to grow but does better in cooler regions. Pkt (600 seeds) \$3.00

### BLACK SWAN #FL591

(*Papaver somniferum*) Gorgeous double flowers have exotic, frilly cut petals of burgundy to almost black. One of the most unique and stunning varieties you can grow! Pkt (600 seeds) \$3.00



**EASTERN HORNED #FL588**

(*Dicranostigma franchetianum*) A rare, yellow-flowering member of the Poppy family. Upright growing plant with decorative grey-green leaves and deep yellow half-nodding flowers. Like most other poppies, best when direct seeded on a light soil with sufficient moisture in full sun or partial shade. Hardy annual and even may be biennial in the right conditions. This native brightens the hills of southwest China. Pkt (300 seeds) \$3.00

**FLEMISH ANTIQUE POPPY #FL583**

(*Papaver somniferum*) Beautiful, large double blooms in shades of rose, all striped with creamy white. This new poppy resembles those once seen in antique herbal books. The dried pods are filled with seeds that can be used in baking. Simply gorgeous! Your garden will be blessed with the simple elegance of this stunning selection. Pkt (600 seeds) \$2.50

**FROSTED SALMON #FL586**

(*Papaver somniferum*) Giant 4-5" flowers are fully double, and bright salmon-pink in color, with creamy, frosted edges that make this variety simply stunning and magnificent in the garden. This variety also produces unique seed pods that are popular in dried arrangements. An annual that really makes a bold statement with its richly colored blooms. Pkt (600 seeds) \$2.50

**HUNGARIAN BLUE BREADSEED #FL581**

(*Papaver somniferum*) Beautiful, 3"-4" purple-blue blooms make this variety very unique and wonderful. After the flowers, there are the attractive, large seed pods that are great for crafts and are traditionally used for their delicious, culinary seeds that are great in bread and cakes. This fantastic variety is easy to grow. Self-seeding annual. Pkt (200 seeds) \$3.00

**LILAC POMPOM #FL590**

(*Papaver somniferum*) Amazing double and semi-double lanciniata-type flowers in delicate lilac color. The large, frilly blooms are truly eye-catching when they contrast to the blue-grey foliage of the plants. Just scatter the seeds of this hardy annual in early spring and wait for the colorful blooms. One of the most unique and beautiful poppies you can grow. Pkt (600 seeds) \$3.00

**MISSION BELLS CALIFORNIA POPPY #FL584**

(*Eschscholzia californica*) Lovely semi-double and double flowers in shades of yellow, gold, salmon, red, pink and cherry. This annual adds a space of color to any sunny spot! So pretty. Pkt (600 seeds) \$2.00

**MOTHER OF PEARL #FL589**

(*Papaver rhoeas*) A lovely mixture of misty and subtle shades. The late Sir Cedric Morris, painter and gardener, presumably years ago selected and named this mixture of pale and smoky colors as grey, lilac, mauve, pink, soft orange and white. Various flowers have flecking in the same tones and some delightful picotees. This refined mixture has a good balance of pastel colors. It is one of the most subtle poppy mixtures to grow in the garden. Easy, direct seeding on almost any soil, full sun or partial shade. Stunning! Pkt (600 seeds) \$3.00

**ORIENTAL SCARLET #FL580**

(*Papaver orientale*) A charming Asian variety, with large, glowing red-orange flowers—attractive and old-fashioned. This type of poppy has been popular in the Orient for centuries. Perennial. Pkt (600 seeds) \$2.25

**PURPLE PEONY #FL592**

(*P. somniferum*) Large, double poppy flowers are of a stunning, bright, grape-purple color. These big beauties really make a statement in your cottage garden. The seed pods produce lots of great poppy seeds for baking. This annual with its big peony-like flowers is among the most lovely you can grow. Pkt \$2.75

**ROSE PEONY #FL587**

(*Papaver somniferum*) Brilliant rose-colored blooms are among the largest of all poppies. They are double and 4-5" across. A unique color in poppies; so pretty that makes this variety's blooms look like massive rose blossoms. A sturdy annual plant that often self-seeds. Pkt (500 seeds) \$2.50

**EVENING PRIMROSE****TINA JAMES' MAGIC PRIMROSE #FL605 New!**

(*Oenothera glazioviana*) Large, fragrant, soft yellow blooms literally burst open at dusk, revealing within seconds the large, chaste four-petaled flowers. Named for the garden writer, who hosts "primrose parties" where guests are amazed at the suddenness of the blooms' opening. Fascinating & worthwhile! Pkt (75 seeds) \$3.00

*Mission Bells California Poppy**Tina James Magic Primrose*

## SALVIA

Annual. (150 seeds per Pkt)

### BLUE MONDAY SAGE #FL700

(*Salvia horminum*) Wow, these produce long-lasting blue flower spikes over a long period! A lovely 2' plant that is becoming all the rage in cottage gardens. Pkt \$2.00

### PINK SUNDAY SAGE #FL701

(*Salvia horminum*) Lovely, romantic, bright-pink flower spikes that shine in any heritage garden! The 2' plants are covered in pink all summer and are very easy to grow. Pkt \$2.00

## SCABIOSA OR PINGUSHION

### PAPER MOON #FL610

(*Scabiosa stellata*) Attractive pale blue flowers are followed by cool, everlasting seed heads that are perfect for dried arrangements. This pest-tolerant, annual plant is native to Southern Europe. Pkt (200 seeds) \$2.00

## SCENTED STOCKS

Hardy annual. Often self-sows.

### STARLIGHT SCENTSATION #FL680

(*Matthiola longipetala* ssp. *bicornis*) Now you can grow this fragrant old-fashioned favorite in a whole mix of pastel colors. Lovely 18" plants are so beautiful when in bloom. Great for containers on the patio. Pkt (250 seeds) \$2.00

## SNAPDRAGON

(*Antirrhinum majus*)

### APPLE BLOSSOM #FL911 *New!*

Lavish, full-sized old-fashioned snapdragons reaching 36 inches. Heavy trusses of large, velvety-textured blooms in true apple-blossom pink, contrasting with pale gold. Stunning massed at the back of the border or as an accent plant. Yields a commendable cut-flower as well. Snapdragons were cherished in the gardens of yesteryear! Pkt (600 seeds) \$2.50

### BLACK PRINCE #FL621

One of the best, this variety has beautiful dark leaves and stunning, very dark crimson flowers. This plant is so attractive when planted with light-colored plants. All parts of the plant are poisonous. So pretty! Pkt (600 seeds) \$2.50

### TALL DELUXE #FL620

Beautiful, 30"-36" flower spikes in a brilliant range of colors: pink, red, yellow, lavender, and rose shades. Native to southern Europe. Pkt (800 seeds) \$1.75

## STATICE

Annual. Occasionally self-sows.

### BLUE SEAS #FL662

(*L. perezii*) This variety produces large clusters of deep blue flowers over a long season, perfect for using in both dried and fresh flower arrangements. Pkt (150 seeds) \$1.75

## STRAWFLOWER

Annual. Sow where plants are to grow.

### TALL DOUBLE MIX #FL640

(*Helichrysum bracteatum*) The popular everlasting flower that is easy and fun to grow. These come in red, pink, salmon, lemon, white, lilac, and more! Pkt (250 seeds) \$2.50

## SUNFLOWER

(*Helianthus annuus* except as noted) Annual. (35 seeds per pkt)

### AUTUMN BEAUTY #FL720

A beautiful sunflower! Many 6" flowers in brilliant red, gold, yellow, rust, and burgundy. Blooms over a long period. Makes a wonderful display. Tall, 7' plants are a favorite. Pkt \$2.00 or 1/4lb \$9.00



Apple Blossom



Evening Sun

*Tall Orange Sun Sunflower*



*Lemon Queen Sunflower*





*Giant Primrose Sunflower*



**ARIKARA #FL736 *New!***

This native variety produces 10-foot tall plants with many beautiful large, bright yellow flowers with black centers. The seeds are edible and were used by the Arikara nation in North Dakota. This heirloom produces flowers over a long period; it was a real winner in our garden! Pkt \$3.00

**EVENING SUN #FL733**

This beautiful variety has medium-large blooms in shades of burgundy, rust, bronze, bright yellow, and crimson, with many being bi-colored. The 7' plants produce many flowers over a long season. This is one of my favorite varieties. Gorgeous! Pkt \$2.00

**GIANT PRIMROSE #FL734**

Tall plants grow 8' to 12' and produce multiple blooms that are a soft, creamy yellow in color with a chocolate center. A striking variety for the garden's edge. Pkt \$2.25

**GIANT WHITE-SEEDED #FL744**

This classic giant variety produces large, yellow heads and big, delicious white seeds perfect for roasting. It also grows very tall, 10'-12'! Fun to grow and eat. Pkt (20 seeds) \$2.25

**HENRY WILDE #FL745**

The classic-looking heirloom sunflower with pure yellow petals and dark centers is perfect for using as a cut flower and perfect for planting along a fence or barn. Pkt \$2.00

**HIDATSA #1 #FL822 *New!***

Plants running about 8 feet tall produce a large central flower head and numerous smaller heads on side-shoots. Seeds are large enough to be processed for food, although smaller than the mammoth types favored today. Originally a staple crop of the Hidatsa people, who grew this variety in their floodplain gardens along the Missouri River. Pkt (15 seeds) \$2.25

**HOPI BLACK DYE #FL740 *New!***

This rare Hopi heirloom is hard to find and was used for making dye. The seeds will even stain your hands purple when you pick them. Was spring-planted in the high cool desert by the Hopi. An interesting piece of American history. Pkt (15 seeds) \$2.50

**ITALIAN WHITE #FL723**

This heirloom produces white and creamy-yellow, 4" flowers with dark chocolate-brown centers and many blooms. Tiny seed. Pkt \$2.25

**LEMON QUEEN #FL722 *-Our best selling flower!-***

Beautiful, lemon-yellow blooms with chocolate centers. This one is very unique; tall plants produce many brilliant blooms. Pkt \$2.50 *or 1/4 lb \$15.00*

**MAMMOTH GREY STRIPED #FL735**

The standard giant variety that produces delicious seeds. The 10' plants produce heads that average 12" across. A stately garden plant. Pkt (25 seeds) \$1.50

**MEXICAN SUNFLOWER, GOLDFINGER #FL746**

*(Tithonia rotundifolia)* Lovely soft-orange-colored flowers on a more compact, yet profusely flowering plant makes this variety stand out in the crowd. Pkt \$2.50

**MEXICAN SUNFLOWER, RED TORCH #FL729**

*(Tithonia rotundifolia)* (GOLDEN FLOWER OF THE AZTECS) Brilliant, red-orange, 2"- 3" flowers; an excellent butterfly plant. These bloom over a very long season, and the plants produce masses of blooms. The large 5' plants are very beautiful. I enjoyed these as I traveled along the roadsides in the high mountains in central Mexico. Pkt \$2.25

**MEXICAN SUNFLOWER, YELLOW TORCH #FL747**

*(Tithonia rotundifolia)* Here is a yellow version of this most popular plant with delightful apricot-yellow flowers that really cast a glow. This plant produces loads of flowers till frost. Superbly easy to grow. Pkt \$2.50

**RED SUN #FL912 *New!***

Stately branching plants reaching 5-6 feet tall are covered with dozens of ornamental blooms. Red to red-orange single flowers are highlighted with a hint of yellow around the centers. Blooms over a very long season, attracting bees and butterflies. Later, the tiny seeds attract birds. Pkt \$2.50

**TALL ORANGE SUN #FL825**

Clear yellow-orange, six-inch, fully double flowers look for all the world like super-sized chrysanthemums, perched atop plants reaching 4-5 feet in height. Pkt \$2.50

*Teddy Bear Sunflower*



*Tiger Eye Sunflower*



*Red Torch Mexican Sunflower*



**TARAHUMARA WHITE SEEDED #FL741**

Grown by the Tarahumara tribe for their mostly white seeds, plants produce beautiful 8"-10" golden yellow flowers on tall plants. We are proud to offer this rare heirloom that may have originally been brought to Canada by Russian Mennonite farmers. Pkt \$2.75

**TEDDY BEAR #FL724**

Beautiful 3"-6" double, deep yellow blooms. Plants grow to only 18"-24" tall, and the double blooms are very unique! This is a superb variety. Pkt \$2.50 or 1 oz \$5.00

**TIGER EYE MIX #FL743**

This mix is a stunning assortment of bronze, red, brown and yellow, and many are multicolored with an "eye" look. Medium to large flowers. Many blooms per plant make these some of the showiest flowers in the garden. Pkt \$2.75

**TITAN #FL749**

Massive, record-setting flower heads have reached a fantastic 24" across in some areas. One of the largest you can grow, it also produces lots of really big seeds. Fun for the kids and adults as well. Pkt (10 seeds) \$2.50

**YARROW**

*Hardy Perennial. Sow fall or spring.*

**PARKER'S VARIETY #FL795**

*(Achillea filipendulina)* This hardy yarrow has beautiful, feathery gray-green foliage and lovely flower clusters with many tiny yellow flowers. Makes a beautiful and long-lasting cut flower. An easy perennial to grow almost anywhere! Pkt (900 seeds) \$1.75

**SWEET PEAS**

*(Lathyrus odoratus)* We offer a wonderful collection of old heirlooms and many are very fragrant. Plant in early spring, or whenever the weather is cool and moderate. Annual except as noted. Soak seeds 24 hours before planting. Sow in place in early spring into rich, moist soil. Plants thrive in the moderate conditions of spring, and tolerate some low temperatures. In most climates hot summer weather will put a stop to the blooming season. (25 seeds per Pkt) (Warning: The seeds, pods and plants are poisonous!)

**AZUREUS BLUE #SW160**

*(L. sativus azureus)* Brilliant azure-blue flowers about 1 inch across, borne on semi-trailing or bush plants reaching about 2 feet in height. Really distinctive accent or container plant! This Chinese native tolerates heat much better than ordinary sweet peas. Pkt (10 seeds) \$2.75

**BEAUJOLAIS #SW134**

Gorgeous, large, fragrant blossoms are a rich, burgundy wine color, truly stunning. Pkt \$2.50

**BLACK KNIGHT #SW103**

Dark purplish-maroon blossoms are nearly black! Introduced in 1898 by Henry Eckford, a pioneering sweet pea breeder. Very fragrant. Pkt \$2.50

**BLANCHE FERRY #SW104**

Beautiful rose-red blossoms are blushed with white. Very profuse bloomer, sweet fragrance. The oldest American introduction, from 1889, was by D.M. Ferry & Co. and named after his daughter. Pkt \$2.50

**BLUE REFLECTIONS MIX #SW147**

Superb blend of fragrant Reflection sweet peas in all shades of blue and white. Truly a market winner. Bred by Keith Hammelt! Pkt \$2.50



*Chocolate Streamer Sweet Pea*



*Azureus Blue Sweet Pea*



*Butterfly Sweet Pea*



*Old Spice Mix Sweet Pea*



*Blanche Ferry Sweet Pea*



*Black Knight Sweet Pea*

### **BUTTERFLY OLD SPICE #SW105**

The Old Spice types carry intense fragrance, and Butterfly is no exception. White blooms are tinged with lavender toward the petals' edges. Introduced in 1878, by Suttons of England. Pkt \$2.50

### **CHOCOLATE STREAMER #SW150**

Gorgeous, chocolate-speckled blossoms are fragrant. Rare and unusual. These will steal the show in your home or market garden. Pkt \$3.00

### **CUPANI ORIGINAL #SW131**

The original strain of sweet pea, sent to England in 1699 by Franciscus Cupani, a Sicilian monk. Colorful burgundy and purple bi-color blossoms with a very strong fragrance. Pkt \$2.50

### **FLORA NORTON #SW111**

Lovely clear-light-blue flowers, that have a powerful fragrance. Introduced by Morse-Vaughan in 1904. Delightful. Pkt \$2.50

### **HENRY ECKFORD #SW158**

Named after Mr. Eckford himself. The vines produce loads of spectacular bright orange flowers! One of the most beautiful we sell. Pkt \$2.50

### **LATE SPENCER CHOICE MIX #SW133**

The mix includes selections from the entire range of the Spencer types: pure white, dainty bicolor pinks and salmons, scarlet, burgundy and midnight purple. The Spencers were among the earliest large-flowered types; all are heavily ruffled; fine for cutting. They tend to carry a moderate fragrance. Pkt \$2.50 or 1 oz \$6.50

### **MELODY MIX #SW154**

A new series of sweet peas bred in Australia by Keith Hammelt. Gorgeous bi-colors that are perfect for your flower sales! Truly stunning. All seven stupendous bi-colors are in this mix, and these fragrant flowers are sure to please! Pkt \$2.50

### **OLD SPICE MIX #SW122**

A gorgeous and fragrant mix of the finest sweet peas. Selected from varieties dating 1901-1907, has many brilliant shades of colors. Great heat resistance. Modern varieties are just not the same. Pkt \$2.00 or 1 oz \$6.50

### **PAINTED LADY #SW135**

One of the most fragrant sweet peas, the flowers are striking bi-colored deep pink and white. This variety is quite old, dating to the 1730's. It is becoming very popular with seed savers and is a very good producer of flowers with rich, old-time sweet scent. Pkt \$2.50

### **PERENNIAL SWEET PEA MIX #SW156**

(*L. latifolius*) Hardy perennial. Sow in place fall or spring. Here is the wild sweet pea that comes in pink, red and white. Long blooming vines are very drought and winter hardy. Slow to germinate; soak 24 hours before planting in early spring. Beautiful clusters of blooms but are not fragrant like annual sweet peas. Pkt \$2.50

### **PRINCE OF ORANGE SPENCER #SW164**

Late-flowering "multiflora" type, producing large, many-flowered trusses. This one is pure, clear orange, having flowers of excellent substance. Pkt \$2.50

### **ROSE PINK MAMMOTH #SW165 New!**

Very large, mildly fragrant blooms on long stems, but with a difference: these are shaded white towards the center of each precious, deeply ruffled bloom. Pkt \$2.50

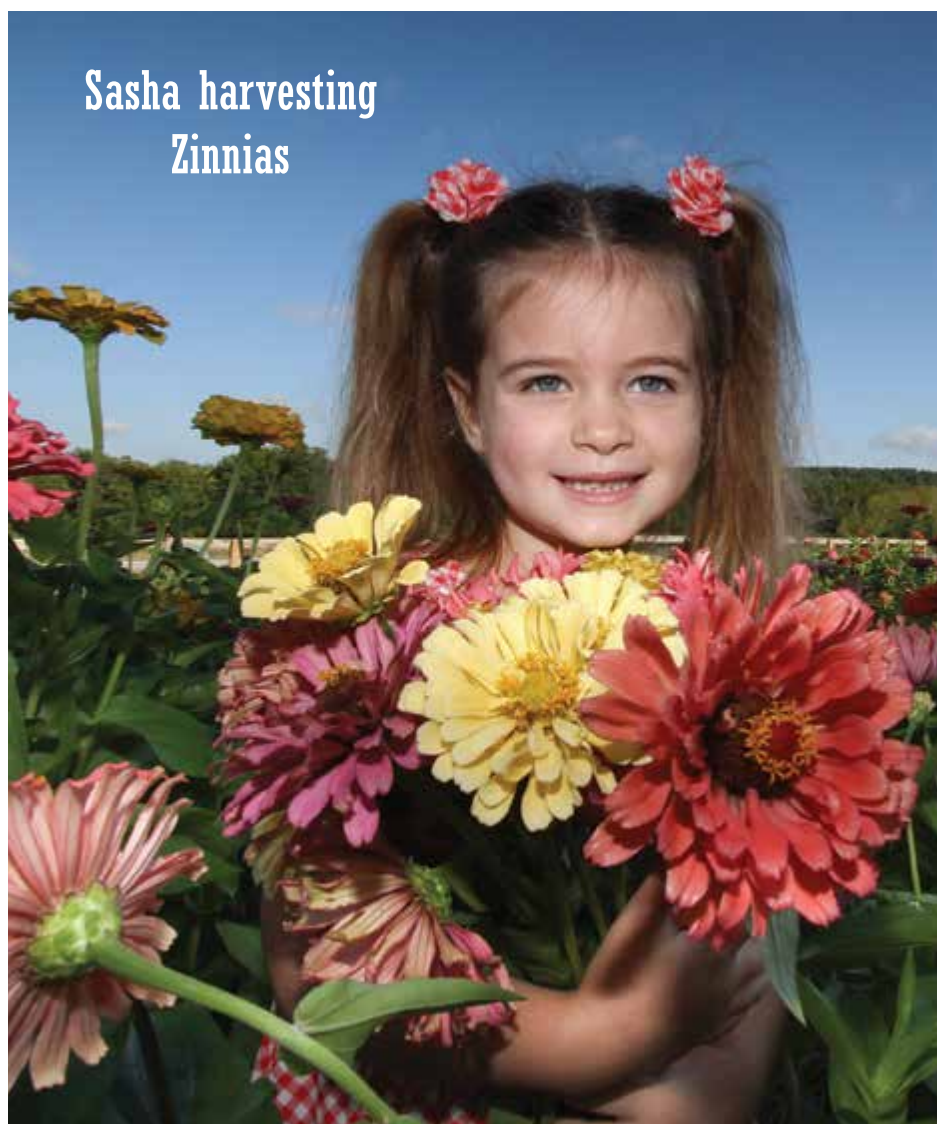
### **ROYAL FAMILY MIX #SW155**

A standard old selection; needs to be grown in cool spring weather. The flowers are very large and solid colored. Sweet fragrance and very beautiful. Many stunning colors. Pkt \$2.50

## **TASSEL FLOWER**

### **IRISH POET #FL790**

(*Emilia javanica*) Beautiful bright orange variety for naturalistic gardens. This annual has long stems and small, bright orange flowers in clusters. These flowers were once described as the windswept hair of an Irish poet. Suitable as a specialty cut flower, it is a colorful filler for summer bouquets. Grow in full sun in a soil with good drainage. Tassel Flower was introduced to England from Asia in 1799 and was also known as "Flora's Paintbrush" in Victorian times. Pkt (150 seeds) \$2.50



## ZINNIAS

*(Zinnia elegans)* Introduced from Mexico in 1800 and have been very popular ever since. They have huge flowers in many striking colors and are so easy to grow. (100 seeds per pkt.)

### **BONBON MIX #FL827**

Dahlia-flowered variety in a range of zinnia colors. The petals are exquisitely colored, often having two colors running the length of each petal. Height is about 30 inches. Great for cutting or for a veritable splash of color right in the garden. Pkt \$2.50

### **BRIGHT JEWELS CACTUS FLOWERED #FL807**

Unique flowers have pointed petals. Large and attractive, these come in many colors; really popular in the 1950s. Pkt \$2.50 or 1 oz \$6.00

### **BURPEE ROSE GIANT CACTUS #FL812**

Lovely, big blooms in shades of rose to "bubble gum" pink; they have the unique pointed "cactus" type petals that make giant zinnias so unusual! Easy to grow and perfect for stunning bouquets. A hard to find variety that was introduced by Burpee's. Pkt \$2.00

### **BUTTON BOX #FL837 New!**

Compact plants to only a foot or so, producing lots of colorful blooms from early summer to frost. Petal-packed pompon blooms reach about 1.5 inches in diameter. Captivating at the front of a bed or border! A real favorite in our trials! Pkt \$2.50

### **CANARY BIRD #FL805**

Large dahlia-type blooms are a beautiful yellow, 4"-5" across. Great cut flowers for home or farm markets; an old favorite. Pkt \$1.75 or 1 oz \$6.00

### **CHIPPENDALE DAISY #FL913 New!**

Petite bedding zinnia, the same species and proportions as the well-known 'Persian Carpet.' However, Chippendale Daisy is much more sedate in color, the flowers being a fairly uniform deep burgundy with the outer tips of the petals picoteed in very intense golden yellow. Excels in more formal settings. Pkt \$2.00

### **DREAM #FL814**

Dreamy looking, lavender-rose blooms are good sized and add a wonderful effect to the garden. Provides great color all summer and into the fall. Pkt \$1.50

### **ENVY #FL800**

Exciting chartreuse-green blooms that are very unique. The beautiful flowers are 3" across. A wonderful variety that is a very popular color for marketing. These always are a favorite here! Pkt \$2.50 or 1 oz \$8.00

### **GIANTS OF CALIFORNIA #FL801**

Very large, 4"-5" double flowers. This California heirloom dates back to 1919. The plants bloom all season and make superb cut flowers. This mix contains cherry, orange, pink, purple, scarlet, yellow, and white. Pkt \$2.00 or 1 oz \$5.00

### **ILLUMINATION #FL808**

A lovely Dahlia-type zinnia with large, double blooms that are a blushing, soft rose color. Great cut flowers. Pkt \$1.75

### **LAVENDER QUEEN #FL809**

Very large blooms are a lovely lavender color. This is an attractive "California Giant" type; causes a sensation when planted in large groups. Pkt \$2.00

### **LILAC EMPEROR #FL816 New!**

Cactus-flowered type to 36 inches boasts quilled petals of unusually heavy substance. Extra-large flowers are a lovely lilac-purple in color and make a bold statement in any garden. Pkt \$2.50

### **LILLIPUT MIX #FL803**

Cute 1½" beehive-shaped double flowers, in colors of white, yellow, pink, scarlet, purple, orange, and more. This mix is blended by formula. Plants grow 18" tall. Lovely! Pkt \$1.75 or 1 oz \$6.00

### **METEOR #FL817**

The big, bright red zinnia—truly majestic—grows up to 5" across, being double and rich red in color. This giant beauty is hard to beat and great as a cut flower. Pkt \$2.00

### **MISS WILLMOTT #FL811**

Huge, soft pink flowers can be as large as 6" across. An unusual but very attractive pastel shade, these have long stems and are perfect for bouquets. Pkt \$2.50



Orange King



Lilac Emperor



Button Box Mix

*Burpee Giant Rose*



*Redman*



*Canary Bird*



*Royal Purple*



*Lilliput Mix*



*Polar Bear*



*Senorita Pink*



*Peppermint Sticks*



**ORANGE KING #FL818**

Tall plants produce big, double, bright mandarin-orange flowers. A stunning color that really makes a bold statement. Pkt \$2.00

**ORIOLE #FL819**

Stunning, giant double flowers in shades of gold and orange, this beauty really gets attention. Lovely in the garden or the vase. Pkt \$2.00

**PEPPERMINT STICK #FL830 *New!***

30 inches. Dahlia-flowered mix is splashed in crimson, similar to Candy Stripe except that the spangles are smaller, more uniform, and overall a bit more refined. A lovely variety. Pkt \$2.25

**PERSIAN CARPET #FL802**

Stunning gold, red, chocolate, orange, and cream. Many of the 2" double flowers are bi-colored. This brilliant heirloom is still a favorite of many. Was a 1952 AAS winner. Plants produce loads of stunning flowers. Pkt \$2.50 or 1 oz \$9.00

**PINK SENORITA #FL831 *New!***

Enormous, mostly fully double cactus-type flowers are superb for cut flower use. Their color is confined to a sophisticated range of the best pinks the zinnia clan has to offer, coming as they do in near salmon through cerise. Pkt \$2.50

**POLAR BEAR #FL810**

The white dahlia-type zinnia with very large blooms that are quite magnificent looking. Pkt \$1.75

**REDMAN SUPER CACTUS #FL820 *New!***

A magnificent, huge red-flowered variety of the giant cactus family. These flowers are stately, being a deep red and having the pointed cactus-type petals. An old favorite that has now become rare. Pkt \$2.50

**ROYAL PURPLE #FL806**

These lovely, large, light purple, dahlia-type flowers are perfect by themselves or in mixed bouquets. A real show stopper. Pkt \$2.50

**WILL ROGERS #FL821**

This variety was named after the famous American, Will Rogers, and produces stunning, big, red flowers that really stand out. Pkt \$1.50

*Persian Carpet*



*Meteor*



*Illumination*



California Poppy



California Poppy, Purple Gleam



## WILD FLOWERS

(100-300 seeds)

### ALASKA SHASTA DAISY #WF117

(*Chrysanthemum maximum*) Hardy perennial. This easy to grow daisy has large white daisy flowers with bright yellow centers, great for your cottage garden and perfect for a cut flower. Pkt \$1.50

### AUREUS YELLOW LUPINE #WF110

(*Lupinus densiflorus*) Perennial. Soak seeds 24 hours before planting. A stunning, yellow Lupine; 30" stalks are covered with brilliant flowers. Pkt \$1.50

### BIRD'S EYES #WF107

(*Gila tricolor*) Hardy annual. Often self-sows. Attractive tricolored flowers, white with edges blushed in lilac—centers are purplish black! Very unique-looking annual that likes a dry, sunny area. Pkt \$1.50

### BLACK-EYED SUSAN #WF101

(*Rudbeckia hirta*) Hardy annual. Often self-sows. A popular native variety from the Great Plains of North America. Large yellow daisies with dark brown centers. Good in heat and drought. Beautiful. Pkt \$1.50 or 1 oz \$6.50

### BLUE FLAX #WF120

(*Linum perenne*) This perennial flower was discovered on the Lewis & Clark Expedition, and hence the species was named "lewisii". Lovely blue flowers on 24" plants, beautiful and easy to grow. Pkt \$1.50

### CALIFORNIA POPPY #WF106

(*Eschscholzia californica*) Hardy annual. Often self-sows. Early. The brilliant orange, small poppy from parts of California. This easy-to-grow, spring bloomer makes a splash of color. Pkt \$1.25 or 1 oz \$5.50

### CALIFORNIA POPPY, PURPLE GLEAM #WF122

(*Eschscholzia californica*) Light purple-pink to dusky rose, single version of the state flower of the Golden State. Blooms in spring from a fall sowing, or in summer from a spring sowing. Superb in meadows or native gardens. Pkt \$1.75

### EVENING DAME'S ROCKET #WF118

(*Hesperis matronalis*) This plant has naturalized in many parts of the US since it was introduced in the 1700s. Pretty, large,

flower spikes of lilac-colored blooms that are fragrant at night. Pkt \$1.75

### FAREWELL-TO-SPRING #WF109

(*Clarkia amoena*) Hardy annual. Often self-sows. Lovely salmon-pink blossoms. This 16"-18" annual blooms in the summer; very attractive! Pkt \$1.50

### GAILLARDIA INDIAN BLANKET #WF111

(*Gaillardia*) Hardy annual. Often self-sows. Lovely, yellow, daisy-like flowers with red centers, this annual is easy to grow. Great for sunny, dry areas. Pkt \$1.50

### MALTESE CROSS #WF119

(*Lychnis chalcadonica*) Large 3'-4' tall spikes produce stunning neon flame-red colored clusters of blooms. This perennial often blooms the first year, if started very early. Was grown by Thomas Jefferson in 1807, and it still is one of the showiest flowers of early summer! Pkt \$2.00

### MOUNTAIN PHLOX #WF108

(*Linanthus Grandiflorus*) Hardy annual. Often self-sows. Pastel lavender-pink flowers. This native annual is a very beautiful favorite! Pkt \$1.50

### PLAINS COREOPSIS #WF104

(*Coreopsis tinctoria*) Hardy annual. Occasionally self-sows. Prefers a drier soil. Lovely red and yellow daisy-like flower, this prairie annual blooms in the summer or fall; brilliant color. Pkt \$1.50 or 1 oz \$4.50

### PRIMROSE #WF102

(*Oenothera lamarckiana*) Biennial. Beautiful, yellow native flower. Pkt \$1.50

### RED MEXICAN HAT #WF121

(*Ratibida columnifera*) Perennial. This flower is colorful with its red flowers that look like Mexican hats. Pkt \$1.50

### RUSSELL MIX LUPINE #WF105

(*Lupinus polyphyllus*) Hardy perennial. Best in cooler climates. Soak seeds 24 hours before planting. Tall stems are covered with beautiful flowers in colors of pink, red, peach, blue, burgundy, and brown. This fine flower will naturalize. Soak seed. Pkt \$1.50

### SCARLET FLAX #WF115

(*Linum grandiflorum rubrum*) Hardy annual. Often self-sows. This species can be grown in hot and dry conditions. The plants produce loads of lovely, scarlet-red flowers. This plant is native to southern Europe and northern Africa. A hardy annual. Pkt \$1.50

### SIBERIAN WALLFLOWER #WF113

(*Cherianthus allionii*) Hardy perennial. Vibrant yellow-orange, phlox-like flower clusters are very fragrant and colorful. The 18" perennial plants bloom early in the season; adds a great splash of color to your meadow. Pkt \$1.50

### ROCK SOAPWORT #WF123

(*Saponaria ocymoides*) Vigorous, low, trailing perennial plant—so beautiful used as a groundcover, in the rock garden or atop a stone wall. A carpet of deep pink, 5-petaled flowers is a bonus in late spring, nearly covering the plants. Fine for edging the border, and charming in containers as well. Evergreen plants are drought-tolerant once established. Another old-fashioned favorite. Pkt \$2.00

### TEXAS BLUEBONNET #WF103

(*Lupinus texensis*) Perennial. Soak seeds 24 hours before planting. This popular, bright-blue wild flower is the Texas State Flower. An easy annual to grow. Pkt \$1.50

### YELLOW PRAIRIE CONEFLOWER #WF112

(*Ratibida columnaris*) Hardy perennial. A lovely, perennial flower that is a common sight in the great prairies of the West. Lovely, yellow, daisy-like flowers have a tall seed cone; easy to grow. Pkt \$1.50

# THE GENERAL STORE

## BOOKS & GIFTS FOR HEIRLOOM GARDENERS

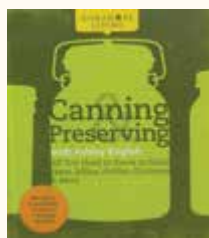
We sell only select books that we ourselves enjoy! Having the right info is so important. Learning how to grow and save seed and reading the history of heirlooms is really exciting.

**NO EXTRA POSTAGE CHARGE FOR BOOKS SHIPPED WITHIN THE USA!**

### ALL NEW SQUARE FOOT GARDENING: *Grow More in Less Space* #BK146

by Mel Bartholomew

This beautiful, full-color book offers instructions and plans for Mel's square foot gardening methods. Great tips and ideas throughout. It's definitely one of the best books we've seen on growing a lot in a small space. In this new version the author unveils 10 new improvements that save you time and money, all with a lot less work. Mel was a speaker at our 2007 Spring Planting Festival. 271 pages. \$19.95



### CANNING & PRESERVING: *All You Need to Know to Make Jams, Jellies, Pickles, Chutneys & More* #BK270

By Ashley English

Part of the Homemade Living series, this book gives clear information to help you get

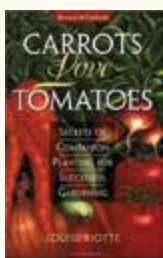
started, how-to-steps, invaluable troubleshooting tips, plus lots of inspiration. Included is a primer on the chemistry of canning, to promote safety, along with detailed descriptions of what to look for when selecting ingredients. Hard cover. 136 pages. \$19.95

### CARROTS LOVE TOMATOES: *Secrets of Companion Planting for Successful Gardening* #BK135

—Customer Favorite!

By Louise Riotte

This classic has now taught generations of gardeners how to use the natural benefits of plants to protect and support each other. Here is a reader's complete reference to which plants nourish the soil, which keep away bugs and pests, and which plants just don't get along. 555,000 copies in print. 224 pages. \$14.95



### GOOD BUG, BAD BUG #BK180

—Customer Favorite!

By Jessica Walliser

The best book we have ever seen about insects in the garden. Learn to recognize the good bugs from the bad

ones, how to prevent attacks, what plants they damage, organic products that control each insect and more. Very easy to use; spiral-bound and full color photos of each insect make this the funnest guide to garden insects ever! We found ourselves using this multiple times over the summer, as it is so easy to find what to use for each problem. 91 pages. \$17.95



### GOOD MUSHROOM, BAD MUSHROOM #BK234

By John Plischke III

A guide to some of the more common edible wild mushrooms and their poisonous look-alikes. A useful tool to

use in identification, most of the photos in the book show different aspects of the mushroom: the cap and how it is attached, interior of the mushroom, or its habitat. The book's spiral-bound small size makes it fun and easy to use. Semi-hardcover. 87 pages \$17.95

### GOOD WEED, BAD WEED #BK230

By Nancy Gift

A full-color weed identification guide that is designed to provide you with a quick and easy reference tool. The book's spiral-bound small size with its up-close photos makes it easy and fun to use. Categorized into Good Weeds, Bad Weeds, or Not-so-bad Weeds, each weed is described along with its benefits or drawbacks and the best methods of control. Full color. Semi-hardcover. 95 pages. \$17.95

### GREAT HERB MIXES YOU CAN MAKE #BK139

By Jim Long

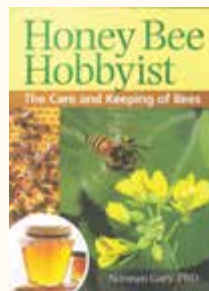
With this book you can start your own herb business, make herb products to sell, or make lots of gifts for your friends. It includes over 100 herb seasonings, dream blends, bath herb mixes, allergy eye pillows, relaxing aromatherapy pillows, body care products, patterns, tips for selling and a very helpful resource list. 102 pages. \$10.95

### HONEY BEE HOBBYIST: *The Care & Keeping of Bees* #BK216

New!

By Norman Gary, PhD

A practical, easy-to-use, fundamental guide to the hobby of honey bee keeping. Learn everything from how to start your own hive, how to have fun with bees, and how to harvest your honey. Its large size and colorful photographs will be a good addition to any bee hobbyist's library. Full color. Soft cover 176 pages. \$14.95



### HOW TO STORE YOUR GARDEN PRODUCE: *The Key to Self-Sufficiency* #BK182

By Piers Warren

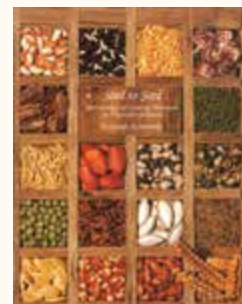
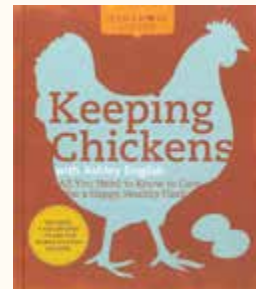
This book has been completely revised and is the modern guide to storing and preserving your garden produce, enabling you to eat home-grown goodness all year round. The easy-to-use reference section provides applicable storage and preservation techniques for the majority of plant produce grown commonly in home gardens. A must for budding gardeners and homesteaders. 143 pages. \$14.95

### KEEPING CHICKENS: *All You Need to Know to Care for a Happy, Healthy Flock* #BK243

New!

by Ashley English

A great source for the DIYer joining the movement to start and maintain a flock of chickens: everything from choosing breeds suitable for various needs to how to feed, clean, house and care for chickens. The text portraits of chicken owners make the book a pleasurable, as well as a practical, guide. Also included are plans for making nesting boxes and a mobile chicken housing structure, followed by practical and delectable egg recipes. Hardcover. 136 pages. \$19.95.



### SEED TO SEED (2nd Edition) #BK113

—Customer Favorite!

By Suzanne Ashworth

The expanded 2nd edition now includes seed starting info, too! Complete seed-saving guide for 160 vegetable crops, with detailed information on each vegetable: pollination methods, isolation distances, caging and hand-pollination techniques,

proper methods for harvesting, drying, cleaning and storing the seeds. This is the best book ever written on seed saving. Easy to read, it is a must for all seed savers & is our best seller! 228 large pages. \$24.95

### SEEDS OF DECEPTION #BK121

By Jeffrey M. Smith

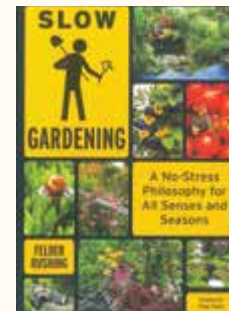
Genetically Engineered Food Endangers Health; Political Corruption Exposed. An explosive exposé shows that the foods are, in fact, unsafe. The book, Seeds of Deception, presents overwhelming evidence documenting serious potential health risks. We love this book! 289 pages. \$17.95

### SLOW GARDENING: *A No-Stress Philosophy For All Senses & Seasons* #BK240

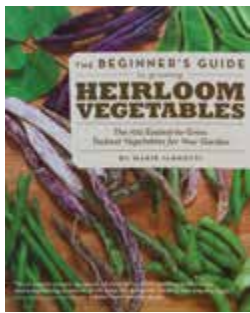
New!

By Felder Rushing

A practical yet philosophical approach to gardening that convinces the reader of the need to take things slowly and enjoy all aspects of the gardening process. Whether you are working with a lawn of grass or a plot of vegetables, learn tips to appreciate and enjoy your new leisurely way of growing plants. Full color. Paperback 220 pages. \$29.95







**THE BEGINNER'S GUIDE TO GROWING HEIRLOOM VEGETABLES #BK269**

**New!**  
By Marie Iannotti  
Longtime Master Gardener and heirloom expert, the author gives more than just a list of the 100 easiest-to-grow, tastiest vegetables for your garden. The book is filled not

only with fascinating stories about the heirlooms but also tells which varieties to grow for the best flavor and how to cultivate each one successfully. Learn how to plant, grow, harvest, and save seeds. Paperback. 250 pages. \$19.95

**THE ENCYCLOPEDIA OF COUNTRY LIVING (10th Edition) #BK127**

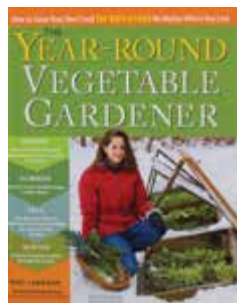
by Carla Emery  
The massive book that covers living off the land like no other! Easy to use info and sources for thousands of items. Learn about natural gardening, seed saving, canning, raising animals, keeping bees and so much more! Carla worked on this gem for 32 years, making it the king of all homesteading books, and it is huge! 885 pages. \$29.95

**THE VEGETABLE GARDENER'S BIBLE #BK166**

By Edward C. Smith  
If you could only have one gardening book, this might be the one to pick. Well-written and nicely illustrated with lovely color photographs, this extremely comprehensive guide covers everything you want to know about sowing, harvesting, composting, soil testing, raised beds, no-till, vertical gardening, water, soil, mulch, fertilizer, cover crops, natural methods for disease and pests, AND includes an awesome 118-page A-Z Plant directory. 309 pages. \$35.00

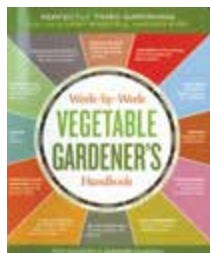
**THE YEAR-ROUND VEGETABLE GARDENER #BK268 New!**

By Niki Jabbour  
Proven techniques for year-round growing and harvesting. Read all the tips to get the timing right and grow the right crops. Learn Niki's intensive gardening methods and some affordable and easy-to-assemble protective structures that will help you to enjoy fresh and delicious produce throughout the entire year. Hard cover. 246 pages. \$29.95



**WEEDLESS GARDENING #BK145**

By Lee Reich  
This book introduces a system that protects the soil, contributes to plant health, reduces water needs, and of course, mitigates weed problems by keeping the seeds dormant. And it works everywhere! Paperback with illustrations throughout. 208 pages. \$10.95

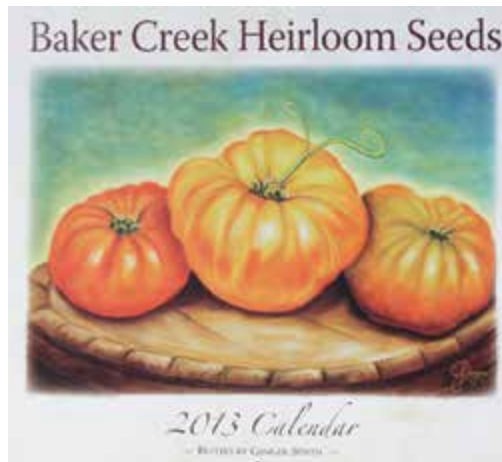


**WEEK-BY-WEEK VEGETABLE GARDENER'S HANDBOOK #BK245 New!**

By R. Kujawski & J. Kujawski  
The key to gardening success is having a plan. Beginning and experienced gardeners will benefit from this week-by-week plan for the growing season.

Because the timing of gardening activities is largely determined by temperatures, this book bases the plan on the average date of last frost, which differs according to location. Intended to be used as a work book, it is spiral bound with pages for notes interspersed. 200 pages. \$14.95

Looking for the perfect gift for the gardener in your life—or a special something for yourself? Here are a few of our favorite items, including Baker Creek exclusives.



**BAKER CREEK HEIRLOOM SEEDS 2013 CALENDAR #CL101**

Inside this beautiful 12-month calendar, artist Ginger Irwin brings to life the glories of traditional varieties of vegetables, fruits and flowers in her pastels. Dates for all of the 2013 Heritage Festivals are noted, as well as moon phases and traditional and garden holidays. Order quickly as these make great gifts and we have a limited supply. \$9.95

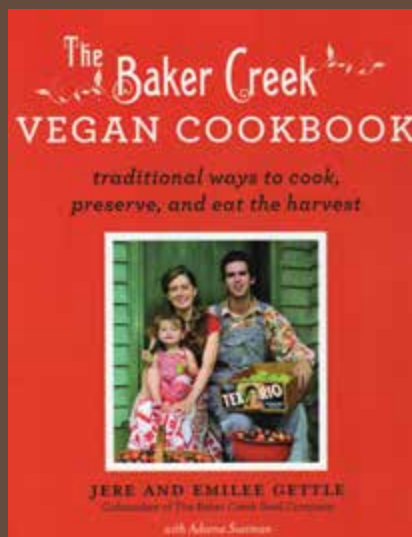
**HERBAL NAIL FUNGUS SOAK #NFS101**

This amazing remedy for nail fungus and persistent athlete's foot fungus is nothing short of incredible. Developed by Long Creek Herbs, this remedy has become very popular with gardeners who report that it really works! Complete directions are included for mixing a packet of herbs with one quart of apple cider vinegar to make enough soak to cure the average case of nasty nail fungus. Was a top seller last season! (Net wt. 0.65 oz) \$14.95

**CLYDE'S GARDEN PLANNER #CGP101**

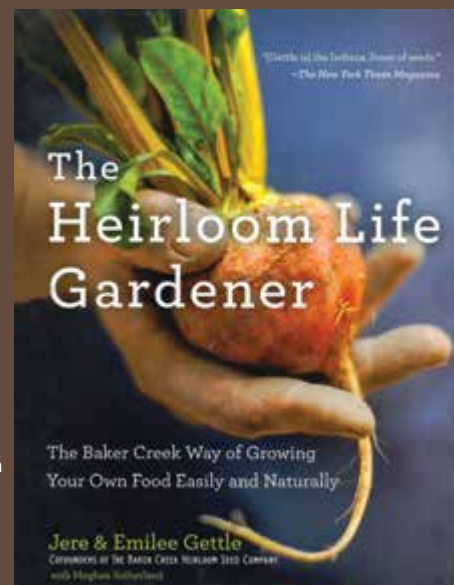
This unique chart presents gardening events in a "time-phased" format so that it is possible to see at a glance the entire planting, growing and harvesting period. It shows proper indoor and outdoor planting times relative to spring and fall frost dates for 22 common garden vegetables. Since frost dates vary from region to region, the chart will slide, making it useful in most parts of the Northern Hemisphere where frost is a critical gardening factor. The front of the chart shows the spring season, and the flip side acts as a guide for fall gardeners. Frost dates are included in the directions. Developed by a friend and customer, this handy chart is a favorite of our staff and customers to our store. A must for new gardeners. Just \$3.00!

**OUR VERY OWN BOOKS...**



**THE BAKER CREEK VEGAN COOKBOOK: Traditional Ways to Cook, Preserve, & Eat the Harvest #BK267 New!**

By Jere and Emilee Gettle  
The cofounders of Baker Creek Heirloom Seed Company take you through more than 125 vegan recipes that are healthy and easy to make. They share tips and tricks on canning and preserving, as well provide a list of pantry staples to have on hand. Paperback, 194 pages. Includes 3 packets of culinary herbs! \$19.99



**THE HEIRLOOM LIFE GARDENER: The Baker Creek Way of Growing Your Own Food Easily & Naturally #HG114**

By Jere & Emilee Gettle, with Meghan Sutherland  
A book for heirloom gardeners and want-to-be gardeners, a book that covers all the basics, from seed starting, growing, organic methods, harvest, storage, seed saving, as well as stories of our life in the soil, growing and eating from the land. Learn about our seed collecting trips and stories from our seed's history. We wrote this book as a colorful and simple guide book that will inspire you to garden the easy and heirloom way, the way our ancestors gardened! Full color, hardcover. 228 pages. Customers in the U.S. who order *The Heirloom Life Gardener* will also receive a one-year new or extended subscription to *Heirloom Gardener* magazine—all for only \$29.95!

# SEED COLLECTIONS

We offer several packages containing some of our best seeds. This is the perfect way to save money and acquire a safe, secure food supply. Most of the seeds in these packages will store 4-10 years if kept cool and dry. What a great way to try many of our best varieties!

## LARGE HEIRLOOM PACKAGE

Our Large Heirloom Package is a great package for a medium to large garden. It contains 50 full-sized packets of at least 30 varieties. Also included is Clyde's Garden Planner. It comes packaged in a metal container for long-lasting storage. This collection is packaged for either Southern or Northern climate.

#HPN101 Northern LARGE Package \$99

#HPS102 Southern LARGE Package \$99

## JUMBO HEIRLOOM PACKAGE

A giant package great for large groups, schools and families; selected seeds for a sure supply of delicious home-grown produce. Contains 250 full-sized packets of more than 30 varieties of vegetables, specially chosen for either the Northern or Southern climate. Both *The Heirloom Life Gardener* and *The Baker Creek Vegan Cookbook* are included in this collection.

#JPN121 Northern JUMBO Package \$395

#JPS122 Southern JUMBO Package \$395

## HOME GARDENER'S COLLECTION

This collection is perfect for the home gardener or container gardener. It contains 20 full-sized packets of seeds and *The Baker Creek Vegan Cookbook*—all packaged in an attractive burlap bag with a drawstring closure. Varieties in this package are chosen to be productive in both Northern and Southern climates.

#HGC Home Gardener's Collection \$49.99



### ORGANIC BAKER CREEK T-SHIRTS

100% pre-shrunk organic cotton shirts with an original tomato print on the back by Ginger Irwin of Petaluma, CA. Sport our cool shirt in the garden, farmers' market or anywhere that persons of high class assemble. Available in:

Men's Sizes: Small, Med, Large, XL, XXL

Ladies Sizes: Small, Med, Large, XL

**Your Choice, \$16.95 each**



### COLLECTIBLE 12-OZ COFFEE MUGS

These colorful 12-ounce mugs are decorated with an original garden print by Ginger Irwin of Petaluma, California. Each has "Baker Creek Heirloom Seeds" on one side and "rareseeds.com" on the other. Choose from the following four beautiful designs:

#### Beautiful Heirloom Tomato Design #CM102

This beautiful heirloom tomato design showcases the amazing color combinations that heirloom tomatoes have to offer. \$9.95

#### Gorgeous Sweet Pea Design #CM103 New!

This gorgeous sweet pea design illustrates the true beauty of heirloom sweet peas that adorned many gardens of yesteryear. \$9.95

#### Colorful Squash Design #CM104 New!

This colorful squash design artistically shows the wide array of colors, sizes, and shapes of many different varieties of squash. \$9.95

#### Amazing Carrot Design #CM105 New!

This amazing carrot design presents the many lovely colors and sizes of heirloom carrots. \$9.95

Can't decide what to order? A **Baker Creek Gift Certificate** makes a perfect gift for your friends and family. We can make Gift Certificates in any amount. We will send the certificate, a catalog, and a card in your name to any address you desire. Include name, address, and the amount you wish to send. We pay the postage on all Gift Certificates.





### COBRAHEAD HAND HOE #CDT101

The CobraHead® precision weeder and cultivator is the closest thing to a universal garden hand tool. It weeds, cultivates, scalps, edges, digs, furrows, plants, transplants, de-thatches, and harvests with ease. Here's favorite tool ever! He uses this tool for nearly all his planting. The best

tool we have seen; the shape of the head really makes this tool easy to use, fun and perfect for nearly every garden project. It can even dig 12" holes in even the hardest Ozark garden soil. A new favorite! Made in the USA. Caution: these are sharp and must be kept out of reach of children. \$24.95

### COPPER PLANT MARKERS

#CPM101 *New!*

Durable and attractive plant markers made of beautiful copper-plated metal. These permanent plant markers are rustproof, weatherproof, won't fade in direct sunlight, and can be used year after year to record plant name, date of planting and plant origin. These easy-to-use copper markers can be etched with a ball point pen or similar smooth pointed instrument. Face size is 3½ x 1⅛ inches. Sold in packages of 10 tags with stakes. \$10.00



### COPPER WATERING CAN #CWC101 *New!*

This beautiful indoor watering can is a must-have for the serious indoor horticulturist. Made of beautiful polished copper, its functional design with its tall neck allows for precision watering of indoor plants without spillage from the tipped can. The removable watering rose lets you choose a fine spray or a steady stream of water. One liter capacity. Made in England by the Haws company. \$112

## GMO Food Action

Genetically Modified Organisms, or GMOs, are unsafe. Yet GMOs appear in over 70 percent of all foods consumed in America, and the number of GMO crops increases each year, with GMO beets and GMO alfalfa, as well as GMO salmon, recently winning regulatory approval.

### THE SAFE SEED PLEDGE

*"Agriculture and seeds provide the basis upon which our lives depend. We must protect this foundation as a safe and genetically stable source for future generations. For the benefit of all farmers, gardeners and consumers who want an alternative, we pledge that we do not knowingly buy or sell genetically engineered seeds or plants. The mechanical transfer of genetic material outside of natural methods and between genera, families or kingdoms, poses great biological risks as well as economic, political, and cultural threats..."*

This pledge was signed by us & other companies that are concerned about this issue. For more information on this project, contact:

THE SAFE SEED INITIATIVE  
c/o Council for Responsible Genetics  
5 Upland Road, Suite 3 • Cambridge, MA 02140  
[www.gene-watch.org](http://www.gene-watch.org)

### OUR COMPANY WORKS TO FIGHT GMO FRANKENFOOD!

SEND A LETTER to your US House Representative and Senator, asking what he or she is doing to support truth in labeling and a pure food supply. Also, please write:

SECRETARY OF AGRICULTURE, USDA  
200-A Whitten Building  
1400 Independence Ave. SW  
Washington, DC 20250

### BUY LOCAL FOODS & GROW YOUR OWN:

Buying local supports small farmers and organic production and keeps money in the local area, growing your local economy. Find farmers' markets & natural food stores. Find local producers at [www.localharvest.org](http://www.localharvest.org). Go to [www.greenpeace.org/usa](http://www.greenpeace.org/usa) for a great list of brands that are GMO-free. Also, read the Non-GMO Report: [www.non-gmoreport.com](http://www.non-gmoreport.com).

### WE SUPPORT:

ORGANIC CONSUMERS ASSOCIATION  
[www.organicconsumers.org](http://www.organicconsumers.org)

INSTITUTE FOR RESPONSIBLE TECHNOLOGY  
[www.responsibletechnology.org](http://www.responsibletechnology.org)

FOOD DEMOCRACY NOW  
[www.fooddemocracynow.org](http://www.fooddemocracynow.org)

*"Back in Europe we have that choice. Our food is labeled and it hasn't increased any costs to the consumer or the farmer."*

—SIR PAUL MCCARTNEY

## Other Resources

Here are other great sources for information, plants, and seed. You may be able to find what you are looking for at the following sources:

SEED SAVERS EXCHANGE  
[www.seedsavers.org](http://www.seedsavers.org)

SAND HILL PRESERVATION CENTER  
SEEDS & POULTRY  
[www.sandhillpreservation.com](http://www.sandhillpreservation.com)

THE GREAT PUMPKIN PATCH  
[www.the200acres.com](http://www.the200acres.com)

SEEDS OF DIVERSITY CANADA  
[www.seeds.ca](http://www.seeds.ca)

ABUNDANT ACRES Heirloom Plants  
[www.abundantacres.net](http://www.abundantacres.net)

MARIANNA'S SEEDS  
[www.mariseeds.com](http://www.mariseeds.com)

RAINTREE NURSERY  
[www.raintreenursery.com](http://www.raintreenursery.com)

SLOWFOOD USA  
[www.slowfoodusa.org](http://www.slowfoodusa.org)

SMALL FARM TODAY MAGAZINE  
[www.smallfarmtoday.com](http://www.smallfarmtoday.com)

MOTHER EARTH NEWS  
[www.motherearthnews.com](http://www.motherearthnews.com)

HOBBY FARMS MAGAZINE  
[www.hobbyfarms.com](http://www.hobbyfarms.com)

IDIGMYGARDEN FORUMS  
[www.idigmygarden.com](http://www.idigmygarden.com)

RODALE INSTITUTE  
[www.rodaleinstitute.org](http://www.rodaleinstitute.org)

NATIVE SEEDS/SEARCH  
[www.nativeseeds.org](http://www.nativeseeds.org)

CAROLINA GOLD RICE FOUNDATION  
[www.carolinagoldricefoundation.org](http://www.carolinagoldricefoundation.org)

INSTITUTE FOR RESPONSIBLE  
TECHNOLOGY  
[www.responsibletechnology.org](http://www.responsibletechnology.org)

NAVDANYA  
[www.navdanya.org](http://www.navdanya.org)

CALIFORNIA INITIATIVE TO LABEL GMOs  
[www.labelgmos.org](http://www.labelgmos.org)

COMSTOCK, FERRE and COMPANY  
[www.comstockferre.com](http://www.comstockferre.com)

SOUTHERN EXPOSURE SEED EXCHANGE  
[www.southernexposure.com](http://www.southernexposure.com)

VICTORY SEED COMPANY  
[www.victoryseed.com](http://www.victoryseed.com)

*Please support these  
'Pure Food' advocates!*

# ORDERING INFO

## Send orders to:

**BAKER CREEK HEIRLOOM SEEDS**  
2278 BAKER CREEK ROAD  
MANSFIELD, MO 65704

## Online orders:

**WWW.RARESEEDS.COM**

## Phone orders:

**MAIN LINE: 417-924-8917**

Hours: 8:00 am–4:00 pm, Central time (Sun.–Fri.)

**FAX ORDERS TO: 417-924-8887**

We accept checks, money orders, cash and all major credit cards! (If paying by credit card, please write number and expiration date on order form.)

PLEASE INCLUDE ITEM NUMBERS ON SEED ORDERS! They are listed right after the variety name (e.g. **ROMA #TM110**). This will help us get your order to you quickly.

YOU MAY USE OUR ENCLOSED ORDER FORM, OR JUST WRITE CLEARLY ON A SHEET OF PAPER. Remember to include your name and address!

**US POSTAGE & HANDLING:** Just \$3.50 per order!

### SALES TAX:

California customers, please add 8% for all products except vegetable and herb seeds, which are non-taxable.

Missouri customers, please add 5.225% on all products, except for vegetable and herb seeds; for these add 2.225%.

Other areas are not subject to sales tax.

### TERMS AND CONDITIONS:

All orders are shipped by the U.S. Postal Service or FedEx. Estimated time until fulfillment is usually 3 to 5 business days. It is our goal to ship all orders in 48 hours.

Seeds are guaranteed to germinate at reasonable rates for one year from the date of purchase. Seeds are also guaranteed to grow true to type. Seed packets may be returned for only these reasons, and are only eligible for an exchange or refund up to the purchase price of the item. We are not responsible for return shipping costs. We are in no way responsible for crop failures, insects, disease, floods, drought, terrorism and acts of God.

Merchandise is guaranteed to be free of defects. Any faulty or broken merchandise may be returned for a full refund or exchange up to 10 days from time of arrival. We are not responsible for return shipping costs. We will never sell or give away your information. However, we may contact you at any time in the future.



*America's Only Magazine  
Devoted to the*

# heirloom GARDENER

We have expanded our quarterly publication to 84 pages! Each issue is filled with mouth-watering, lavish photos and articles tailored to the heirloom food enthusiast. Home gardeners, market growers, chefs, and homesteaders have been subscribing to our publication since 2003. Each issue is filled with interesting articles surrounding heirloom gardening, GMOs, vegetarian cooking, homesteading, and more. Learn how to grow organically, eat locally, save your own seed, preserve the harvest, homestead, and live self-sufficiently!

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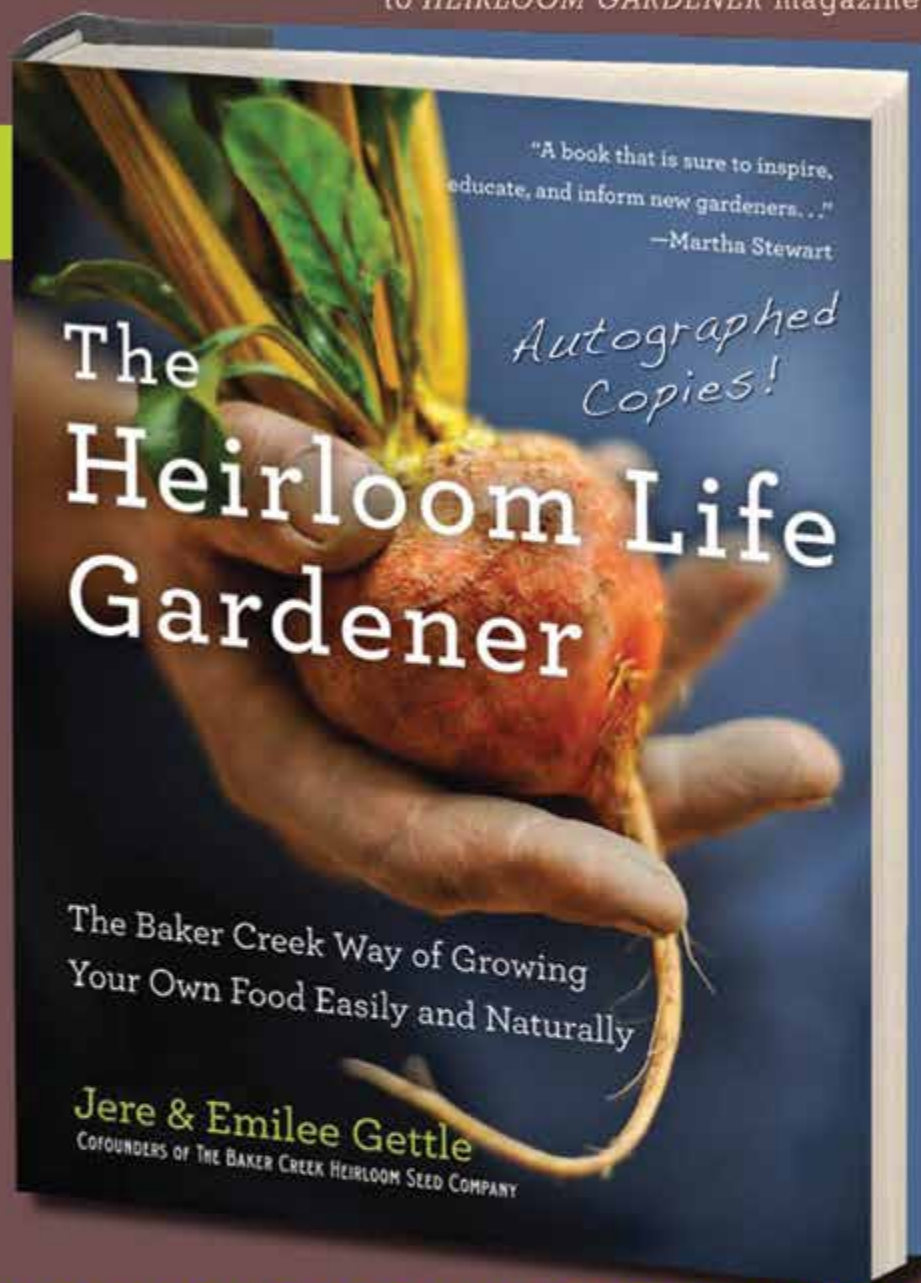
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*HEIRLOOM GARDENER* magazine for FREE!

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

**[www.RARESEEDS.com](http://www.RARESEEDS.com)**

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#HG114



13TH ANNUAL  
MAY 5 & 6, 2013

BAKERSVILLE PIONEER VILLAGE  MANSFIELD, MISSOURI

# SPRING PLANTING FESTIVAL

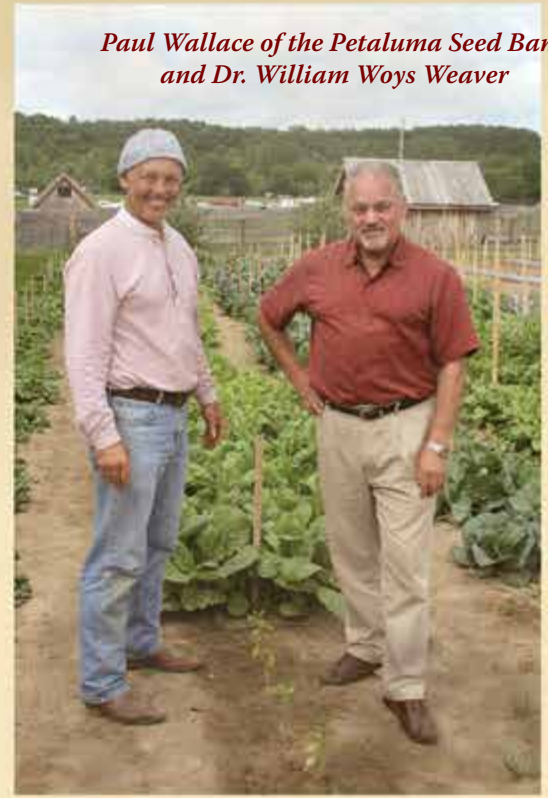
Come & Enjoy Our 13th Annual Festival, May 5-6, 2013  
Sunday and Monday, 10 am to 7 pm both days

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

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

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

**READ MORE AT [WWW.RARESEEDS.COM](http://WWW.RARESEEDS.COM)**



*Paul Wallace of the Petaluma Seed Bank and Dr. William Woys Weaver*

## GUEST SPEAKERS

**DR. WILLIAM WOYS WEAVER**, internationally-known food historian and author of 16 books.

**DR. JEFFREY NEKOLA**, a Research Associate in the Biology Division of the New Mexico Museum of Natural History and Science in Albuquerque, New Mexico, an Adjunct Associate Professor for the University of New Mexico, and Research Associate in the Section of Mollusks at the Carnegie Museum of Natural History.

**RONNIE CUMMINS**, founder and director of the Organic Consumers Association.

**JIM LONG**, herb gardener and prolific writer who travels the world looking for interesting new herbs and vegetables.

**IRA WALLACE**, a Central Virginia Master Gardener who serves on the board of Organic Seed Alliance and who is a worker/owner of the cooperatively managed Southern Exposure Seed Exchange.

**OSCAR "HANK" WILL III**, the great-grandson of the founder of the notable Oscar H. Will Co. seed and nursery business. As Editor in Chief of Grit magazine, he also farms with his wife, Karen, on their Kansas acreage.

**KAREN KEB WILL**, a freelance writer and editor who started her own home-based baking business. Her new book about starting a home-based business will be out this spring.

**JOHN BRAZAITIS**, a life-long organic beekeeper and local honey producer.





↓ Renowned Speakers



↓ Heirloom Plants



↓ Historic Crafts

### GREAT MUSIC!

Last year's Spring Festival attracted 70+ musicians from many different states! The folk music contest was huge and filled with quality entertainers! Our festivals have become a premier event for historic culture and music. You're going to love the Western, Folk, Country, Gospel, Americana, Irish, and Bluegrass music! At the Spring Festival music abounds everywhere with 3-4 stages playing most of both days!

Enjoy some of Branson, Missouri's finest talent—and you're invited to bring your traditional instruments and join in the fun!

↑ Legendary Sourdough Slim!



### LODGING

Spring is a beautiful time for camping in the Ozarks when the Baker Creek Valley is abloom with wildflowers. We offer space for tent and RV camping during the festival on our farmstead. No need to register.

### LOCAL SIGHT-SEEING

While in the area, you will want to make plans to visit the Laura Ingalls Wilder home and museum in nearby Mansfield where she wrote the famous Little House books or to visit the Civil War Battle of Hartville just a few miles away in Hartville.

↑ Authentic Reenactors



### Wanted: Musicians For the NATIONAL FOLK MUSIC CONTEST May 5

Old-fashioned musicians, solo acts or groups, bring your instrument or voice for a chance to win big prizes. Free to enter. (Some restrictions apply; not open to our contracted musicians or those who have won in the last 25 months. Please write seeds@rareseeds.com for entry rules)

**Top Act \$600 Prize**  
**2nd Place \$200 Prize**



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

# BAKERSVILLE

## HERITAGE DAY FESTIVALS

### MANSFIELD, MISSOURI

FIRST SUNDAY MONTHLY  
MARCH-OCTOBER



## HERITAGE DAY FESTIVALS

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

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

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

### COME ON OUT TO THE FARM...

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

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

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

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

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



## THE RESTAURANT

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

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

# Seeds For Peace

## Our Seed Donation Program

Our donation program here at Baker Creek has grown tremendously over the years. Each year we donate hundreds of thousands of seed packets. The renewed and increasing interest in gardening around the country has provided an inspiration for us to help many people obtain seeds they would not normally have access to.

We love helping classroom garden projects, as well as other educational garden projects. We are always delighted to send seeds to food-aid projects in developing countries to help the people improve their food supply. In the past we have sent large amounts of seed to Haiti, Honduras, South Africa, Congo, Zambia, Ecuador, and many other countries.

The urban garden movement is well underway across the globe, and we are helping it to grow when we send seeds to inner-city agencies and volunteers trying to grow healthy food in plots intermingled with apartment buildings and businesses. All kinds of charity groups around the world seek donations from us so they can help to spread the knowledge of good food and how to grow it.

Seed donation requests, along with your 501-c non-profit organization number, should be mailed or faxed to Baker Creek Heirloom Seeds. We will also need your physical shipping address rather than just a P.O. box number.

When submitting donation requests, please keep in mind that it can take up to a month or more for us to process your request, depending on the season and how busy we are. It is also good to remember that you should request only types of seeds rather than specific varieties (i.e. "carrots" rather than "Atomic Red Carrot"). All donations are filled on a first-come, first-served basis, and as available. We reserve the right to limit or cancel any request, for any reason.

We appreciate the photographs of beautiful gardens that our donation recipients send to us. Please take time to share photos with us after your garden comes to fruition. For more information about our donation program, please call **417-924-8917**, email **seeds@rareseeds.com**, or fax **417-924-8887**.

Our goal is to educate everyone about a better, safer food supply and fight generalized Frankenfood and the companies that support it.

### BAKER CREEK HEIRLOOM SEED COMPANY

2278 Baker Creek Road  
Mansfield, MO 65704  
417-924-8917  
[www.rareseeds.com](http://www.rareseeds.com)



## BAKER CREEK HEIRLOOM SEED COMPANY



*T*hroughout the ever-changing seasons we are constantly busy. From picking your seed orders when the winter winds blow, to tending our spring gardens and harvesting the produce, saving the seed and sending you this catalog. It's a yearly cycle we never tire of. Join us at our farm during our Planting Festival and Heritage Days for *a small taste of what life on our farm is really like!*



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—*The New York Times Magazine*



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