Dear Valued Customers and Gardening Friends,

Welcome to our 2018 catalog! It’s been another interesting weather year – in Virginia, we had a mild summer, with only a few hot spells. Dry weather in June and July kept us busy irrigating. Then August here was downright cold, staying in the 70s and 80s, and that slowed down our heat-loving crops like peppers, lima beans, and cotton. Warm early fall weather helped us get some harvests off these crops, but still had us longing for a more “normal” summer next year!

Elsewhere, growers in Texas and the Deep South dealt with the heavy rains and flooding from hurricanes, and West Coast growers dealt with heat waves and the smoke from wildfires – weather that reminded us that the challenges of a cool summer aren’t much compared to the extreme weather others had to fight and endure.

Still, for all our travails, we welcome 25 new heirloom and organic varieties, plus our regular tried and true favorites. Back this year after being away are Old Fashioned Vining Petunia (p. 70), Grandma Nellie’s Yellow Mushroom Bean (p. 5), and Ashworth sweet corn (p. 12).

New varieties this year include Silverleaf Sunflower (p. 72) (and in group photo below!), a rare sunflower with fuzzy, silver-green leaves. Odell’s Large White (p. 59) is a famous old South Carolina watermelon thought to have been lost, but now found again. Three Root Grex beets (p. 9) is a colorful mix of orange and red beets.

A couple new varieties are heirlooms with fascinating names. Hog Brain southern peas (p. 37) and Rotten Clarage corn (p. 15). (“Rotten Clarage? Is anyone going to want to buy seed for a corn called Rotten Clarage?” Ira wonders. Well, we’ll see…)

We’ve added a new dwarf tomatoes section (p. 48), to highlight interesting new varieties that produce great flavor from shorter plants, good for container growing and small gardens. Dwarf Emerald Giant joins Geranium Kiss and Rosella Purple in the dwarf section, and we’ll have more in the future.

From Common Wealth Seed Growers, friends who grow many seed crops for us, come three productive: Downy Mildew resistant varieties: African Drum Gourd (p. 22), DMR 401 Slicing Cucumber (p. 17), and South Anna Butternut (p. 46) – see p. 89 for more on Common Wealth!

William Alexander Heading Collards (p. 23), and the original family strain of Morris Heading Collards (p. 23), are the first offerings from the heirloom seed savers of The Heirloom Collard Project. We look forward to adding many more varieties in the years to come!

As always, we had a great time at 2017’s Heritage Harvest Festival at Monticello. We hope you’ll join us at next year’s festival, September 21-22, 2018. See page 3 for more!

We wish you an abundant harvest!  
– All the Folks at SESE

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**Garden Planner**

SouthernExposure.com/gardenplanner

Could you use help with garden planning? Our simple, powerful online tool helps manage your garden throughout the season and from year to year.

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- Order seeds directly from the planner

Try it free for a week – then you decide whether to subscribe for just $29 per year.

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**Our Events Calendar**

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<td>Jan 11–13</td>
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<td>Georgia Organics Conference Augusta, GA</td>
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<td>Mother Earth News Fair Belton, TX</td>
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Enter your member number (located on the back of your catalog) to receive a 5% discount online. Our online store contains everything in our catalog and more! Browse our website or save time with our online Quick Order form.

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

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Mineral, VA, 23117

Please use the order form on page 85.

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

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**Brief Index**

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Our Featured Seed Growers

Edmund Frost & Sapphyre Miria

Edmund Frost and Sapphyre Miria have been growing seeds together since 2012, when they both lived and worked at Twin Oaks Community in Louisa, Virginia. In 2014 Edmund and Sapphyre started Common Wealth Seed Growers (CWSG), a small seed company dedicated to improving our regional seed system. In 2017, after one year farming near Lexington, VA, they moved back to Louisa to create Mimosa Community.

The residents of Mimosa Community work together to grow seed crops including cucumbers, squash, okra, tomatoes, peppers, corn, sunflowers, melons and gourds. Sapphyre is also an herbalist; she grows and wildcrafts many medicinal plants, including Mimosa trees. Edmund is especially excited about research and breeding he’s doing with winter squash and cucumbers for disease resistance, productivity and taste. For more on CWSG, see p. 89, or CommonWealthSeeds.com.

Peacemal Farm

Betsy Trice and her husband Chris started 12-acre Peacemal Farm in Louisa County, VA, in 2011. They raise chickens, cows and goats. The farm also includes a ½-acre garden with vegetables and seed crops. Seed crops Betsy grew for Southern Exposure in 2017 include Nankeen cotton, Carolina Black peanuts, and Knucklehull-VNR southern peas. She sells vegetables through an online farmers’ market and through her farm stand. Betsy teaches Sustainable Agriculture at J. Sargeant Reynolds Community College in Richmond, VA. Her mother, Cindy Conner, wrote Grow a Sustainable Diet and produced two of the three DVDs we sell (p. 78). Betsy has been saving seeds since childhood.

Rag and Frass Farm

Julia Asherman named her Jeffersonville, GA farm in deliberate contrast with farm names that sound to her, overly romantic or “like gated communities.” But one of Julia’s main sources of income is outstandingly romantic: growing flowers for weddings.

She and her seasonal apprentices also sell vegetables and various crops that are hard to find fresh or local, like ginger, turmeric, and sugar cane syrup.

Altogether, her farm has over 100 species! They sell through her local farmers’ market, and through a farmers’ cooperative, and some years through Community Supported Agriculture shares. She has visions of a farm stand and plantings of blueberries and tea.

Julia’s been experimenting with seed-saving for years, but 2017 was the first year she grew seed to sell. Seed crops she grew for Southern Exposure include Purple Hyacinth Beans, Alabama Blue collards, Red Foliated White cotton, Egyptian Walking Onions, and Old Fashioned Mix Nicotiana. She’s also sold us seed of the Fastigiata Pin Striped peanut (p. 39), an Ecuadorian peanut she’s been stewarding for a few years. She’s interested in growing more flower seed for us in the future, because it complements her sales of flowers for weddings.

In 2017, Julia bought the 54-acre parcel that includes the 3 acres she and her apprentices have been cultivating for the past 4 years. You can read more about her farm on her website, www.ragandfrassfarm.com.

Order online for fastest service & largest selection:

www.SouthernExposure.com

You’ll find everything in our catalog, plus:
- updated availability - more growing guides
- our Blog - retail stores that sell our seeds
- profiles of 20+ farms that grow seeds for us
- our popular Seed Saving handbook
- Fall & Winter Quick Reference …..and more!

Our Guarantee

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

Metric Madness!

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

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<td>28 g</td>
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<tr>
<td>114 g</td>
<td>4 oz = ¼ lb</td>
</tr>
<tr>
<td>227 g</td>
<td>8 oz = ½ lb</td>
</tr>
<tr>
<td>454 g</td>
<td>16 oz = 1 lb</td>
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AAS Winners

All-America Selections (AAS) is an independent, non-profit organization that tests new varieties that introduces only the best garden performers as AAS Winners.

Open Source Seeds

The Open Source Seed Initiative (OSSI) is dedicated to maintaining fair and open access to plant genetic resources worldwide in order to ensure the availability of germplasm to farmers, gardeners, breeders, and communities of this and future generations.

Ark of Taste

The Ark of Taste is a listing of rare traditional foods compiled by the Slow Food movement to protect these products from extinction and encourage good, clean, fair food for all.

Retail Seed Racks

Do you know of a store, garden center, or co-op that should sell Southern Exposure seeds? They should know about our seed racks program.

• over 300 organic and heirloom varieties
• spinning wire racks, handmade wooden racks, and affordable cardboard racks in a range of sizes
• beautifully illustrated retail packets
• convenient online ordering system

Contact our seed rack team: Seedracks@SouthernExposure.com

www.SouthernExposure.com/seedracks (540) 894-7890

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

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

Seed from Small Farms: Seeds from small farmers in our seed grower network. Most of these farms are family-owned. Some are cooperatives. For farmer profiles, see above, and more on our website.

Southern Exposure Seed Exchange

Southern Exposure grew out of Dr. Jeff H. McCormick's love of heirloom vegetables and the tradition of seed saving. What began in a family garden and kitchen in 1982 has expanded into a network of farms and gardens, a modern germination testing facility, and environmentally controlled seed storage. Our first catalog offered 65 varieties; today we feature over 800, with an emphasis on heritage, flavor, disease resistance and other qualities of interest to market and home gardeners. Although we specialize in seeds adapted to the Atlantic Coast, we have loyal customers throughout the U.S. and Canada. Since 1999, Southern Exposure has been cooperatively owned and operated by Acorn Community Farm, an egalitarian income-sharing community in rural Louisa County, Virginia.

**Our Mission**

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

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

**Our Seeds**

**Unrelated Seeds** We do not sell chemically treated seeds. To help give your seeds the proper start in life we provide detailed cultural instructions in our catalog. We especially urge you to pay close attention to recommended germination temperatures and moisture requirements.

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

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

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

In our catalog, region refers to the climatic region that the variety is adapted to. This is characterized by high summer heat, humidity, uneven precipitation and occasional high temperatures in the early spring and late fall. Soils are predominately clay except in sandy coastal areas.

Our varieties perform well in regions sharing similar characteristics to the Mid-Atlantic, including the Pacific Northwest. Many varieties will perform well in warmer and cooler regions if planting dates are adjusted accordingly. We also give the number of days required for early production and short season northern climates. For specific regional adaptability see our catalog descriptions and cultural notes.

**Maturity Dates** Maturity dates provide a guideline for comparing relative maturation times of different varieties. These dates represent the average dates for our location, our growing region, our soil type, and cultural conditions. Actual maturity dates may differ based on climate, soil, season, exposure, and local conditions.

**Seed Saver Packages** “Heirloom and rare varieties are sometimes sold in Seed Saver Packages,” our trademark used to indicate varieties in need of preservation and distribution. Seed Saver Packages often contain fewer seeds than most common-size packets. They are intended for Seed Savers and gardeners who would like to experiment with heirloom and rare varieties.

**PVP Varieties** PVP designates protected varieties regulated by the Plant Variety Protection Act which prohibits unauthorized propagation and sale of these varieties.

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

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

**Seed Saving: Open-Pollination**

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

We offer a diverse selection of open-pollinated varieties that are helpful for maintaining genetic diversity of disease-resistant varieties, regionally adapted varieties, and varieties which are diverse in flavor, color, and culinary uses. What a shame it would be if we lost varieties such as Country Gentleman corn or Brandywine tomatoes. We would lose not only unique taste and quality, but also part of our agricultural and cultural heritage.

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

If you save seed from hybrids, the second and subsequent crops (the F2, F3, F4, etc., generations) will begin to lose meaning. If you want to save seeds from hybrids, you can become an expert at selecting the F2 generation and over the following years use selection to stabilize the new strain.

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

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

**Seed Preservation Programs**

**Organic Seed Alliance** The integrity of organic food starts with seed, yet unhealthy trends in the seed industry (corn/soybean monoculture, contamination by genetically modified organisms and the erosion of farmers’ rights) threaten this integrity. OSA confronts these threats while building decentralized, regional, farmer-owned seed production models. Learn more at [www.seedalliance.org](http://www.seedalliance.org).

**United Plant Savers** is a non-profit dedicated to replanting endangered medicinal plant species. The wild plant resources of the North American continent currently face serious depletion and possible extinction. UPS works to research, educate, and protect plants and habitats. [www.unitedplantsavers.org](http://www.unitedplantsavers.org).

**Seed Shares** is Southern Exposure’s program to collect seed of varieties that are not in general circulation, but are of interest to gardeners. It connects us with our agricultural roots. By selecting seed from a variety of common crops.

**Art Credits** Thanks to all who contributed to the content, art and layout of this catalog: Melissa Anderson, Ken Bezilla, Marielle Mackin, Ingrid Martin, Joan Mazza, Jeff McCormack, Shakaia Nasbaha, Tina Olsen, Hildegard Ott, Debbie Pien, Sarah Rice, Owen Spangler, Gordon Sproule, Dave Songy, Lisa Dermer, Marielle Mackin, Ingrid Martin, Joan Mazza, Jeff McCormack, Shakaia Nasbaha, Tina Olsen, Hildegard Ott, Debbie Pien, Sarah Rice, Owen Spangler, Gordon Sproule, Dave Songy, Lisa Dermer.

**Design Credit** Jesse Doyle

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**Southern Exposure Seed Exchange**

[www.SouthernExposure.com](http://www.SouthernExposure.com)
Seeds for Schools

Make your next fundraiser a bountiful experience! We help schools and other worthy organizations to raise money by selling easy-to-grow four packet beginner seed collections. Send email inquiries to: fundraiser@SouthernExposure.com

Seed Programs International

SEED PROGRAMS INTERNATIONAL works to provide quality seed to impoverished communities in developing countries. In addition to seed, SPI provides critical seed expertise and experience operating seed-based self-help programs. Learn more or make a donation: www.seedprograms.org

The Safe Seed Pledge

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

Seed Storage

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

Gift Certificates

We offer gift certificates in any whole dollar amount. Simply send us the name and full address of the recipient along with payment. We will send a catalog with the gift certificate code. You may include a personal message to the recipient.

Donation Seeds

We donate seeds to worthy causes. Read about our program on our website – we donated to more than 200 organizations in 2017.
**Artichokes Cynara scolymus**

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

**Imperial Star® OG**
The first artichoke bred to produce in one season. #09101 Pkt (1 g, ~24 seeds) $3.50

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**Beans Phaseolus vulgaris**

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

**Purple-Podded Bush Beans**

*Royalty Purple Pod® OG* 51 days. [1957.] Has a natural blanching indicator; the purple pods blanch to green after 2 minutes of boiling. Easy to pick – purple pods are easily visible against the green foliage. Plants have short runners and need either a row spacing or a fence for climbing. 5 in. pods are slightly curved. Very meaty and flavorful, great for soup. Buff-colored seeds germinate well in cool soil. #13351 Pkt (~79 seeds) $2.75; #13351F (¼ lb) $4.75; #13351G (½ lb) $6.75; #13351H (1 lb) $10.25

**Drying Beans (Bush Plants)**

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

**Black Turtle® S OG** 100 days. Great soup bean. Small, black beans, 4–5 per pod. Seeds have a very delicate skin, and when cooked, make a creamy soup. Good drought tolerance, some bean beetle resistance. #13407 Pkt (~175 seeds) $2.95; #13407F (¼ lb) $6.25

**Calypso® (Orca, Yin-Yang) S OG** 90 days. [Caribbean heirloom] Dependable yields of 4–5 beans per pod on sturdy bush plants. Distinctive black and white pattern is retained in cooking. Mild flavor and creamy rich textured beans double in size when cooked. #13410 Pkt (~66 seeds) $2.95; #13410F (¼ lb) $6.25

**Jacob's Cattle® S OG** 86 days. [Popular northern heirloom, though it was likely developed in VA by Jacob Trout.] Beautiful and distinctive seeds. Large, kidney-shaped beans are spotted with maroon markings on a white coat. Excellent for baking and soups. #13402 Pkt (~45 seeds) $2.75; #13402F (¼ lb) $4.75; #13402G (½ lb) $6.75; #13402H (1 lb) $10.25

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**Snap Beans (Bush Plants)**

**Blue Lake Bush (Blue Lake 274)® OG** 55 days. A vigorous bush producing round pods with fine flavor. Prolific. Resistant to bean mosaic virus. 15–18 in. plants with mostly stringless 6–8 in. pods. Excellent for freezing or canning. #13104 Pkt (~76 seeds) $2.75; #13104F (¼ lb) $4.75

**Contender® OG (Buff Valentine) 49 days. [1949, SC/CAES. Possibly derived from pre-1855 Early Valentine.]** The best early green bean for gardeners who desire good flavor, disease resistance, and high yield. 5½ in. long pods. Fairly hardy under adverse conditions and well suited to greenhouse use. Resistant to common bean mosaic virus (race 1) and tolerant of powdery mildew. #13103 Pkt (~50 seeds) $2.75; #13103F (¼ lb) $4.75; #13103G (½ lb) $6.75; #13103H (1 lb) $10.25

**Maxibel® OG 55 days.** One of the best gourmet French “haricot vert” beans. Sturdy bush plants produce abundant yields of dark green, pencil thin, flavorful 7 in. pods in a concentrated set for easy picking. The stringless beans hold well on the plants. Folks have been asking us for years for this one, we're happy to finally have a good supply to offer! #13201 Pkt (14 g, ~60 seeds) $2.50; #13201F (¼ lb) $6.25

**Pencil Pod Black Wax®★★ 52 days. [1900.]** Stringless, curved, round pods, 5½–6 in. long. Excellent for fresh eating or canning. Black-seeded. Early with extended harvest. Not as productive as modern wax beans, but dependable in high heat. Widely adapted. #13301 Pkt (~70 seeds) $2.50; #13301F (¼ lb) $4.50; #13301G (½ lb) $6.50

**Provider® OG 48 days. [Introduced by Dr. Hoffman of South Carolina in 1965.]** A favorite of many market growers, this widely adapted snap bean offers heavy early yields. Virus resistant and slow to wilt. 16–18 in. plants with 5–8 in. green beans. #13110 Pkt (~82 seeds) $2.75; #13110F (¼ lb) $4.75; #13110G (½ lb) $6.75; #13110H (1 lb) $10.25

**Roman 14® 54 days.** Excellent flavor. Good for freezing, freezing, and fresh eating. An Arkansas customer tells us he prefers the mature seed to pintos! Stringless thick, flat pods, ¾ x 6 in. Low, spreading plants. Excellent resistance to rust makes this variety high yielding for fall crops. #13105 Pkt (~60 seeds) $2.50; #13105F (¼ lb) $4.50; #13105G (½ lb) $6.50
Snap Beans (Pole & Cornfield)

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

Aunt Ada’s Italian

[Italian heirloom, brought to Colorado by the Botanelli family. Introduced by Turtle Tree Seeds.] Tasty and productive. 3–3 1/2 in. pods best harvested when seeds are plump. Uniquely squarish tan seeds are also good when dry. #13520 Pkt (~72 seeds) $3.25

Black-Seeded Kentucky Wonder

[Central Ohio heirloom. Original seed from Tom Knoche’s Aunt Marge, who kept this variety for more than 50 years the Todd family has been saving seeds for this bean, selecting for more tender pods like half runners should have. 5–5 1/2 in. plump green pods. #13523 Pkt (~66 seeds) $3.25

Donald Todd Half-Runner

[Family heirloom of Tennessee grower Steve Todd, whose father Donald first started saving it. Introduced 2017 by SESE.] For more than 50 years the Todd family has been saving seeds for this bean, selecting for more tender pods like half runners should have. 5–5 1/2 in. plump green pods. #13513 Seed Saver Pkt (14 g, ~42 seeds) $2.50

Kentucky Wonder Black Seeded

Known for its short cooking time, distinctive flavor and its ability to form a thick gravy when baked or boiled. An old favorite, highly respected and much in demand by the mountain people of North Carolina. The pods have a shiny/hairless characteristic, mostly found in SE Kentucky and western Virginia. Very well during high heat. A valuable variety for keeping the nitrogen in your corn patch. #13501 Pkt (~102 seeds) $2.50; #13501F (1/4 lb) $5.25; #13501G (1/2 lb) $8.25; #13501H (1 lb) $14.75

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

Cherokee Greasy

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

Red-Striped Greasy

[Appalachian heirloom. Also known as Striped Greasy Cut Short, although the seed is not squared off like a true cut short bean.] 5 in. green pods with faint striping, mottled brown seed, great fresh or dried. #13606 Pkt (~115 seeds) $3.25; #13606F (1/4 lb) $6.25
Pole & Cornfield Beans Continued

Kentucky Wonder
OG (Old Homestead)
66 days. [Pre-1864, first known as 'Texas Pole'.] Popular since its introduction, though it has undergone some change over the years. Resistant to bean rust. 8 in. pods, stringless and tender when small. Use fresh, for canning and freezing, or as a dry bean. #13503Pkt (~75 seeds) $2.75; #13503F (¼ lb) $4.75; #13503G (½ lb) $6.75; #13503H (1 lb) $10.25

McCaslan
70 days. [Introduced 1912, though it was grown well before 1900 by the McCasland family in GA.] Southern favorite with delicious flavor. Good as a stringless snap bean, and as a green or dry shell (white-seeded) bean. Productive vines bear slightly flattened 7 in. dark-green pods. Pods are finely-grained, fleshy, and brittle. Drought tolerant vines produce all season if closely picked. #13505Pkt (~78 seeds) $2.50; #13505F (¼ lb) $4.50; #13505G (½ lb) $6.50

NT Half-Runner S
73 days. In recent years the commercial strains of white half-runner beans have been contaminated by pods with tough hulls. Bill Best of the Sustainable Mountain Agriculture Center spent years carefully selecting this variety to bring back the tender hulls they should have! Great production and flavor. 4-6 in. pods, white seeds. #13251Pkt (~87 seeds) $3.75; #13251F (¼ lb) $8.25

Rattlesnake
65 days. A heavy producer in the hot, humid areas of the coastal Mid-Atlantic and South where sandy soil prevails. Steamed snaps are sweet, rich, and full flavored. Stringless when pods are small to medium size. Vigorous vines bear 7 in. round purple-streaked pods containing buff-colored seeds splashed with brown. #13508Pkt (~77 seeds) $2.50; #13508F (¼ lb) $4.50; #13508G (½ lb) $6.50; #13508H (1 lb) $9.50

Red Stick
S (South Carolina Red Stick Bean) 65 days. [SC heirloom, brought to Catawba, TN, in the early 1800s. Thanks to Steve Todd for sharing his family’s heirloom. Introduced 2015 by SESE.] Productive and richly flavored, 5–6 in. pods, can be eaten fresh, as shelly beans, or dried. Cook long and slow for best quality; Steve’s family likes eating them as snap beans with a few red shelly beans mixed in. #13521Pkt (~62 seeds) $3.25; #13521F (¼ lb) $6.25

Selma Zesta
OG 54 days. [Heirloom from the J. C. Metze family of Newbury, SC, offered by Parks Seed in the 1960s.] Rattlesnake type. Lovely olive green pods speckled with purple. Tasty pods at any stage, even when large. The seeds remain small in the pods for a long time; it is the meat of the bean that thickens, giving you a real mouthful! Young beans are excellent eaten raw. Older, thicker beans make a great meat substitute in vegetarian meals. #13155Pkt (~75 seeds) $3.25

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

Withner White Cornfield
OG 63 days. [Indiana heirloom, named for Dr. Carl Withner.] One of Carol Deppe’s favorite beans for growing in corn patches. Stringless flat green pods with white seeds, great flavor. #13159 Seed Saver Packet™ (14 g, ~42 seeds) $2.75

Purple-Podded Pole Beans

Dean’s Purple
OG 52 days. [Family heirloom from TN. Supplied to us courtesy Seed Savers Mark Schonbeck, Valerie Lyle, and Dean Turley. Dean received the beans as a gift from a student whose family brought it to Frost Bottom, TN, where they settled 150 years ago.] Plants form a gorgeous purple and green screen loaded with vivid 5–6 in. purple beans. Save both light and dark seeds to replant for more tender pods and a finer taste. Good bean beetle resistance. #13602Pkt (~92 seeds) $3.25

Louisiana Purple Pod
OG 51 days. Our earliest pole bean. Great production with a long harvest season. Purple-green vines have good drought-resistance. 6–in. pods are bright purple and turn green when cooked (blanch indicator). Very good flavor, especially when minimally cooked. Young beans are stringless. We steamed some of the pods in the shelly stage: while stringy, they were hearty and delicious. #13753Pkt (~98 seeds) $3.25

Fava Beans Vicia faba

Culture: Favas have approximately the same cultural requirements as peas. Sow seeds 4–6 in. apart in rows 18–36 in. apart. Use as a frost-tolerant, spring-planted lima bean substitute from Virginia northward. Fava beans thrive in cool, rainy areas. Plant so that plants are flowering when daytime temperatures average less than 70°F. From Virginia northward, favas are planted in the spring, whereas in Gulf Coast states and warm coastal areas they may be planted from October to December for harvest in March. Favas have a flavor that is similar to a blend of limas and peas, but are more nutritious than limas. For use as a snap bean, harvest the pods at 2–3 in. For use as a green shelled bean, harvest when pods are 4–7 in. long. Prepare in the same manner as peas or beans.

Caution: A small percentage of people of Mediterranean descent may experience a hereditary reaction to fava beans. Packet: 1–½ oz. sows 8-16 ft. Cannot ship to Canada.

Broad Windsor
OG 85 days. 2–3 ft. tall plants produce 1 in. wide, 6–8 in. long pods containing 5–6 large beans. We love to substitute this bean for chickpeas in hummus. #11201 Pkt (42 g. ~30 seeds) $2.95; #11201F (¼ lb) $4.75; #11201G (½ lb) $8.25 Cannot ship to Canada.

Sweet Lorane
OG 95 days. [Bred by Steve Solomon.] Glossy seeds in pretty earth tone shades are half the size of Broad Windsor and cook faster. Very cold hardy (to 10°F), an excellent nitrogen fixer, works well as a winter cover crop in mild winter areas. #11203Pkt (28 g. ~50 seeds) $2.75; #11203F (¼ lb) $5.25; #11203G (½ lb) $8.75; #11203H (1 lb) $15.75 Cannot ship to Canada.
Asparagus Beans (Long Beans) **Vigna unguiculata ssp. sesquipedalis**

**Culture:** Asparagus or “yard-long” beans originated in Southern Asia and are now grown extensively in Asia, Europe and more recently the U.S. Although they resemble pole snap beans, they are more closely related to southern peas (cowpeas). Asparagus beans are called “Dow Gauk” in China and “Sasage” in Japan. Asparagus beans are easily grown; produce heavily; harvest easily; thrive in hot weather when snap beans may not produce; are slightly more resistant to drought than snap beans; are much more resistant to bean beetles; and are tolerant of a wide range of soils. Need warm soil to germinate – sow a month after last frost. Grow in the same manner as pole than snap beans; are much more resistant to bean beetles; and are tolerant of a wide range of soils. Thrive in hot weather when snap beans may not produce; are slightly more resistant to drought than pole snap beans.

**Varieties:**
- **Chinese Red Noodle** S 59 days. Beans up to 22 in. long. Similar to Purple Podded, but with superior flavor and texture. Red-purple pods. Red-brown seeds. #11104 Pkt (4 g, ~24 seeds) $2.95
- **Green Pod Red Seed** S OG 58 days. [Pre-1860.] 24–26 in. green pods are tender to 18 in. Pink red seeds. Always a favorite. #11102 Pkt (7 g, ~48 seeds) $3.25
- **Purple Podded Yard Long Bean** S OG 79 days. Beautiful dark purple pods that retain color when stir-fried. 18 in. long pods, tender up to 12 in. Red-brown seeds. Reliable and prolific, takes heat well. #11103 Pkt (7 g, ~42 seeds) $3.25
- **Stickless Wonder** S 54 days. A rare dwarf type – think of it as being like an edible-podded Southern pea! Early harvests of 12 in. light green pods (best harvested at 10 in. or less). Bushy 30 in. plants don’t require any sticks (i.e., trellises) for support, though they don’t bear as long as tall varieties. #11106 Pkt (5 g, 44 seeds) $2.75
- **White Galaxy** S OG 55 days. Pretty green-white pods up to 22 in. long, best harvested at 15 in. or less. Early, productive, and vigorous. #11107 Pkt (7 g, ~32 seeds) $3.25
- **Lanoco** S OG 90 days. [Grown in Pennsylvania for many years, “Lanco” is thought to stand for Lancaster County. May have come from Asia in the early 1900s.] Large green seeds, mild nutty sweet flavor. Harvest beans when the tops of the plants start to lose their deep green color, but before the leaves start to turn yellow on top. (There will always be a few yellow leaves at the very bottom of the plants, that’s natural.) Don’t wait until the beans fill out all the way to the end of the pods, this variety won’t do that. Hardy plants may grow 3–4 ft. tall if seeded early. Early group V maturity. #11503 Pkt (28 g, ~80 seeds) $3.25; #11503F (½ lb) $6.75; #11503G (½ lb) $11.75
- **Tankuro** S 65/90 days. For edamame, harvest when pods are filled out but green. Also traditionally harvested fully dry and used as a dry bean, such as in Japanese kurokame. Black-seeded soybeans are quicker to cook than most dry beans, and deemed to have a richer flavor than green- or tan-seeded soybeans. 30 in. plants. #11505 Pkt (~92 seeds) $3.25

**Beans Unavailable for 2018**
- Fowler (Bush)
- Tanya’s Pink Pod (Bush)
- Aunt Bea (Pole)
- Blue Coco (Pole)
- Logan Giant (Pole)
- Potomac (Pole)
- Ruth Bible (Pole)
- Grady Bailly Greasy (Pole, Greasy)
- Greasy Pod (Pole, Greasy)
- Lazy Wife Greasy (Pole, Greasy)
- Black Knight Butterbean (Pole Lima)
- Illinois Giant (Pole Lima)
- White Christmas (Pole Lima)
- Willow-Leaf White (Pole Lima)

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**Edamame (Soybeans) **

**Glycine max**

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

**Culture:** Limas need warmer soil than snap beans. Wait to direct sow until at least 2 weeks after last frost. Plant seeds 2–3 in. apart, thinning to 4–6 in. Be sure the soil is well drained. **Harvest:** Limas can be used fresh when beans fill the pod, or they can be left to dry in the pod to be used as dried beans. **Seed Savers:** Isolate varieties by at least 160-500 ft. **Packet:** Seed size varies considerably: 1 oz (28 g) unless stated (20–85 seeds depending on variety), sows 6–20 ft.

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### Bush Limas

**Fordhook 242**
- 65 days. [1945, USDA Beltsville, IN, AAS winner.]
- The standard lima for middle and northern latitudes where it bears well in warm years. Plants have dense foliage and are heat- and drought-resistant. Thick 4 in. pods have 3–5 large, flat greenish-white seeds with a nut-like flavor. #14102 Pkt (42 g, ~33 seeds) $2.50; #14102F (¼ lb) $4.50; #14102G (½ lb) $6.50

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

**Jackson Wonder**
- 66 days. [1888, Originated by GA farmer Thomas Jackson.]
- Popular heirloom yields well under hot, dry conditions. 3-5 seeds/pod. Fresh seeds are red; dried seeds are buff-colored with purple-black mottling. Good fresh or dried. Widely adapted, also does well in northern areas. #14101 Pkt (~58 seeds) $2.50; #14101F (¼ lb) $4.50; #14101G (½ lb) $6.50

**Thorogreen**
- 60 days. [1941, Selected from Henderson Bush.]
- Old time favorite with concentrated pod set for canning and freezing. Easy to grow, good flavor and texture. Similar to Henderson Bush, with 3–4 medium seeds/pod, but earlier, shorter (18 in.) plants, and light green seeds. Grower Cliff Slade’s favorite bush lima. #14105 Pkt (~71 seeds) $3.25; #14105F (¼ lb) $6.25

### Pole Limas

**Aubrey Deane**
- 87 days. [Pre-1890 family heirloom from Greene County, VA. Introduced 1993 by SESE.]
- Medium-size limas, maroon with splashes of white. Tall plants tolerate poor soil and are very productive in hot, dry conditions. Some dried pods may release their seeds if left too long on the plants. #14151 Pkt (28 g, ~49 seeds) $3.50

**Christmas**
- [Large Speckled Calico]
- 84 days. Dependable and flavorful. A high yielder in hot, humid conditions. Seeds are about the size of a quarter, 5–6 in. long pods. Full-flavored seed is an attractive cream color with irregular red stripes. Use fresh or dry. #14502 Pkt (42 g, ~30 seeds) $2.50; #14502F (¼ lb) $4.50; #14502G (½ lb) $6.75

**Hoppy Yellow**
- 80 days. [From Native Seeds/SEARCH] Lovely seeds, ranging from deep yellow to dark orange, mottled with dark brown specks. Medium-size limas average 3 per pod. #14511 Pkt (~38 seeds) $3.50

**King of the Garden**
- 88 days. [Introduced 1883 by Frank Platt after selecting bigger pods of Large White Lima.]
- Tall, 7–8 ft. 4–7 in. pods. Large-size lima, average 3 per pod. #14512 Pkt (~58 seeds) $2.50; #14512F (¼ lb) $4.50; #14512G (½ lb) $6.50

**Sieva**
- 82 days. [Pre-1750. Seedstock from Monticello.]
- Lima beans were a summertime favorite of Thomas Jefferson. This small, plump white lima has great flavor. 3–4 seeds/pod. Vigorous, drought tolerant vines can grow 9–10 ft. tall, need a sturdy trellis. #14518 Pkt (~59 seeds) $3.50; #14518F (¼ lb) $6.75; #14518G (½ lb) $12.50

**Violet’s Multi-Colored**
- Unavailable for 2018.
Beets *Beta vulgaris*

**History:** Until the 1800s, beets were referred to as blood turnips because of their red turnip-like roots. The round and flat-bottomed beets of today are an improved form. **Culture:** Beets should be grown in a light loam of pH 6.5–7.0. If soil pH is below 6, sprinkle limestone or wood ashes in the row as you plant; otherwise, yield will be seriously impaired. An even supply of moisture and absence of extended periods of hot weather is necessary for development of fine-quality roots. In dry, hot weather beets can become tough and stringy and must be harvested at an earlier stage. Sow seeds ½ in. deep directly in the garden from March through early June and again in early September. Late spring and early fall sowings should be ¾ in. deep. Sowing beets in deep summer heat is difficult – young seedlings wilt and disappear, and even thick sowings may have only spotty survival. Thin to 6 plants per foot for fresh beets, 3 plants per foot for beets used for winter storage, in rows 12 in. apart. **Seed Savers:** Plants are biennial. Isolate by ¼ mile. For pure seed isolate by a minimum of ¼ mile. Crosses with chard.

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**Bull's Blood**

- Days to maturity are 35 days for baby beets, 60 days for roots. [1840, French variety.]
- Famous for its mild, dark leaves – usually harvested young for salad mix before the roots have even matured. Plattened round roots, but the leaves are the real attraction – their reddish-purple color comes out most strongly in cool weather. #31106 Pkt $2.50; #31106E (28 g) $6.25

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**Cylindra**

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

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**Detroit Dark Red**

- Days to maturity are 60 days. [1892. Developed from the popularity Early Beet Turnip.]
- Widely adapted, very popular dark red beet. Dark green foliage has some red coloration. Use fresh or canned. Resistant to downy mildew. Excellent flavor. #31103 Pkt $2.50; #31103E (28 g) $5.50

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**Green Goliath**

- Days to maturity are 65 days. Produces a large central head plus numerous side shoots after the first harvest. Developed for home gardens, harvesting spread over 3-week period. The blue-green central head has tight buds. Plant for spring or fall use. Good fresh or frozen. One of our favorites! #21106 Pkt $2.75; #21106E (28 g) $9.50

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**Green Leaf**

- Days to maturity are 76 days. One of the sweeter varieties available. An excellent keeper, a beet developed before the days of refrigerators. Retains its sweetness and texture even when large (unlike most beets, which become woody when large), just peel off the thin skin. Fall leaves are tender enough to use in salads. We’ve had problems finding good “true” seed for Lutz Green Leaf, but finally, this is the good stuff – thanks to the fine folks at Fedco Seeds for sharing theirs! #31105 Pkt $2.75

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**Lutz Green Leaf**

- Days to maturity are 76 days. One of the sweeter varieties available. An excellent keeper, a beet developed before the days of refrigerators. Retains its sweetness and texture even when large (unlike most beets, which become woody when large), just peel off the thin skin. Fall leaves are tender enough to use in salads. We’ve had problems finding good “true” seed for Lutz Green Leaf, but finally, this is the good stuff – thanks to the fine folks at Fedco Seeds for sharing theirs! #31105 Pkt $2.75

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**Three Root Grex**

- Days to maturity are 54 days. [Alan Kapuler] Open-pollinated variety from a mix of beets with two shades of red and a really bright orange. Red roots are 3–4 in. and round, while orange roots are larger and more elongated. In our trials we saw 61% dark red, 32% medium red, and 7% orange. All produce abundant, sweet, delicious greens. #31111 Pkt $2.75

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**Chioggia**

- Days to maturity are 52 days. [Pre-1840, Italian variety.]
- Beautiful scarlet-red garden beet with interior rings of reddish-pink and white. Green leaves. Notable for its earliness, attractive color, relative absence of bleeding, and vigor. Has a small ½ of all-white beets. Good storage variety. #31101 Pkt (3 g) $2.50; #31101E (28 g) $6.25

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**Crosby Egyptian**

- Days to maturity are 60 days. [1880. The parent strain of the Egyptian beet was introduced from Germany in 1865.]
- This variety has been selected and refined over the years. 3–5 in. roots are very flattened in shape, and grow virtually on the surface of the soil. Roots have a dull red skin and dark red interior. #31102 Pkt $2.35

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**Detroit Red**

- Days to maturity are 49–78 days. [1890.] Produces a 3–6 in. diameter central head and side sprouts which extend the harvest period. Use the young leaves like collard greens or the head is a quarter developed. Plants are light green and of medium height. May be planted in the early spring, late summer, or early fall. #21102 Pkt $2.50; #21102E (28 g) $5.50

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**Green Goliath**

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**Nutri-Bud** Unavailable for 2018.

**Tendergreen Hybrid**

- Days to maturity are 64 days. Uniform 6–7 in., semi-domed, blue-green heads. Good for early broccoli crops and for summer seeding for fall harvests. #21904 Pkt (0.3 g) $2.50

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**Umpqua**

- Days to maturity are 95 days. [Tim Peters, 1990.] Great fall variety. Dark green heads average 5–6 in. with good side shoot production. #21110 Pkt $2.50; #21110D (14 g) $6.50

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**Waltham 29**

- Days to maturity are 74 days. [1954.] Widely adapted, drought-tolerant variety for fall crops. 4–8 in. diameter head holds for a long time. Also produces sideshoots for 6–8 weeks after harvest of the main head. Low, compact plant has a distinctive slate-green color. Good freezing variety. #21105 Pkt $2.50

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**Broccoli Raab**, see next page.
Broccoli Raab *Brassica rapa*

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

**Packet:** 2 g (about 625 seeds) unless otherwise noted.

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Cabbage *Brassica oleracea var. capitata*

**Culture:** All members of the cabbage family grow best on a rich, moist, well-drained loam of high fertility. Early varieties require a higher soil fertility than mid- or late-season varieties. Since members of the cabbage family are shallow-rooted, irrigation may be necessary to provide adequate moisture. Cabbage needs a steady supply of water and full sun throughout the growing season. Heads may split if a heavy rain follows a long dry spell without irrigation. A thick layer of organic mulch conserves moisture and reduces the tendency to bolt in hot weather, as root temperature is more important than air temperature. **Early Crops:** Use early varieties that will mature before heavy summer heat sets in, and start seed 4-6 weeks before transplanting to the garden. Sow seed ¼ in. deep. Seedlings need a soil temperature of 75°F, and strong, direct light. Soil temperature can be reduced to 60°F once the seeds have germinated. Maintain good air circulation around plants during all growth stages. Harden plants before transplanting starting a month before last frost. When plants have become properly hardened they can stand a temperature as low as 20°F without buttoning up. Space small head varieties 10–12 in. apart, large head varieties 16–18 in. apart. **Late Crops:** For fall crops, either transplant to desired spacing when plants have 3 true leaves or direct sow 6–12 seeds/ft at a depth of ¼–½ in. and thin as needed. Maintain adequate soil moisture during germination. **Note:** The tendency to bolt is decreased by applying a thick layer of mulch, and by twisting the head slightly to check the plant’s growth when the head is fully grown.

**Harvest:** After harvest, select the strongest side sprout and allow it to develop into a second, smaller head. **Solar Greenhouse Notes:** Use early and midseason varieties. Avoid varieties with savoyed leaves. **Diseases:** Where fusarium yellows may be a problem in the Mid-Atlantic region, use resistant varieties. A number of other diseases may affect cabbage. To reduce disease problems, maintain good air circulation, practice good sanitation, and follow a 3-year crop rotation. **Insect Pests:** Control cabbage worms and loopers with bT , flea beetles with spinosad, cutworms with paper cylinders around seedlings, and aphids with insecticidal soap. Introducing ladybugs helps control aphids in greenhouses, but they may “fly away home” when introduced into gardens. **Note:** Days to maturity are from transplanting. **Seed Savers:** See Broccoli section. **Packet:** 2 g (about 625 seeds) sows 70 ft. direct seeded or 350 ft. as transplants.

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Brussels Sprouts *Brassica oleracea var. gannifera*

**Culture:** Culture of Brussels sprouts is similar to cabbage. (See Cabbage section.) Sow seed ¾–½ in. deep in flats or pots in early June. Then transplant to the garden as soon as several sets of leaves have developed. Northern gardeners can sow seeds indoors in mid-May for transplanting in mid June. **Harvest:** As soon as the lower sprouts are harvested, break off the leaf below each sprout. Upper sprouts will continue to form. To produce a uniform harvest and to hasten maturity, top the plants when the lower sprouts are ¾ in. in diameter. For a non-uniform extended harvest, maintain good air circulation, practice good sanitation, and follow a 3-year crop rotation. Days to maturity are from transplanting. Sow seed ¼ in. deep. Seedlings need a soil temperature of 75°F, and strong, direct light. Soil temperature can be reduced to 60°F once the seeds have germinated. Maintain good air circulation around plants during all growth stages. Harden plants before transplanting starting a month before last frost. When plants have become properly hardened they can stand a temperature as low as 20°F without buttoning up. Space small head varieties 10–12 in. apart, large head varieties 16–18 in. apart. **Late Crops:** For fall crops, either transplant to desired spacing when plants have 3 true leaves or direct sow 6–12 seeds/ft at a depth of ¼–½ in. and thin as needed. Maintain adequate soil moisture during germination. **Note:** The tendency to bolt is decreased by applying a thick layer of mulch, and by twisting the head slightly to check the plant’s growth when the head is fully grown.

**Harvest:** After harvest, select the strongest side sprout and allow it to develop into a second, smaller head. **Solar Greenhouse Notes:** Use early and midseason varieties. Avoid varieties with savoyed leaves. **Diseases:** Where fusarium yellows may be a problem in the Mid-Atlantic region, use resistant varieties. A number of other diseases may affect cabbage. To reduce disease problems, maintain good air circulation, practice good sanitation, and follow a 3-year crop rotation. **Insect Pests:** Control cabbage worms and loopers with bT , flea beetles with spinosad, cutworms with paper cylinders around seedlings, and aphids with insecticidal soap. Introducing ladybugs helps control aphids in greenhouses, but they may “fly away home” when introduced into gardens. **Note:** Days to maturity are from transplanting. **Seed Savers:** See Broccoli section. **Packet:** 2 g (about 625 seeds) sows 70 ft. direct seeded or 350 ft. as transplants.

---

Early Cabbage

**Early Jersey Wakefield**

- 64 days. [1840.]
- Dark-green, sweet, conical heads average 5 in. in diameter and weigh 2–3 lbs. Has a small core and good wrapper leaves. Good resistance to frost and cabbage yellows. For home, storage, or fresh-market. **Packet:** 2 g. **22102**

**Golden Acre**

- 62 days. Small, 5–7 in. heads can be spaced closer than larger, later varieties. 3–4 lb green heads don’t store for long, but it’s one of the fastest to mature. Resistant to cabbage yellows. **Packet:** 2 g. **22106**

**Late & Winter Cabbage**

**Early Flat Dutch**

- 85 days. [Pre-1875, possibly pre-1855.] Does well in southern and coastal areas thanks to its heat resistance. Excellent sauerkraut variety and the best variety for storage. Large, flat heads, 6–10 lbs, average 11 in. with medium core and few outside leaves. **Packet:** 2 g. **22101**

**Premium Late Flat Dutch**

- 100 days. [Introduced by German immigrants ~1840.] In the early 1900s, Virginia gardeners used to sow seeds of this variety and use it as a source of cut greens while the heads were forming. Large, flat heads weigh 10–15 lbs and measure 7 × 14 in. Low-growing heads have a short core and excellent wrapper leaves. May grow poorly in hot weather, but revives quickly in cool, wet weather. Very good keeper. **Packet:** 2 g. **22103**

**Savoy Cabbage**

**Savoy Perfection**

- 89 days. Flattened, round 6–8 lb heads are white inside, wrapped on the outside with well-savoyed, blue-green leaves. Good heat tolerance, makes especially beautiful heads in the fall. **Packet:** 2 g. **22107**

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Broccoli Raab, Brussels Sprouts, Cabbage
Carrots *Daucus carota*

**Culture:** For best results, carrots need a loose sandy loam, free of rocks. Clay soils require loosening and lightening to a depth of 9 in. with organic matter such as leaf mold or peat moss to provide good drainage, loose structure, and adequate moisture-holding capacity. Do not add fresh manure before planting – too much nitrogen favors top growth and causes roots to become rough and highly branched. Maintain high levels of phosphorus and potassium. Plant seed ⅛ in. deep, 3 seeds/in., and thin to 1–2 in. apart in rows 12 in. apart. Cover seeds with a fine light soil, and keep soil moist. For planting in blocks, mix seed with dry sand or fine soil, and add some radish seeds to prevent soil crusting and broadcast seeds over a prepared bed. Seeds take 5 days to germinate – longer in cool weather. After foliage is several inches high, add mulch to conserve moisture. Extreme fluctuations of soil moisture between dry and wet conditions may cause cracking of the roots. Carrots maturing in cool weather have the sweetest roots. **Diseases:** Follow a 2- to 3-year rotation to help prevent disease. **Pests:** Avoid planting in previously sodded ground and sprinkle wood ash along the row to prevent wireworm damage. Carrot rust flies can be controlled by skipping the spring planting for a year to break the life cycle by starving the spring generation of rust fly. Interplanting carrots with onions in a ratio of 1:2 reduces carrot fly damage by 70%. Sow seed ping the spring planting for a year to break the life cycle by starving the spring generation of rust fly. Follow a 2- to 3-year rotation to help prevent disease.

**Storage:** Cut off the tops, leaving ¼ in. Store in the refrigerator or overwinter the roots in the garden by covering with a thick, loose mulch such as straw. **Seed Savers:** Isolate from other carrot varieties and Queen Anne's lace by a distance of 330 ft. for home growing in clay soil, and the strong tops aid harvesting. Good storage variety. **Harvest:** Best quality roots are no larger than 1 in. in diameter. Carrots have historically been used to make jelly, syrup, wine, liquor, and dye. **History:** Carrots were first recorded in Asia Minor in the 10th c. For carrots were first recorded in 70 days. 

<table>
<thead>
<tr>
<th>Variety</th>
<th>Seed/Planting Instructions</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Chantenay Red Core</strong></td>
<td>65 days. [Introduced from France in the late 1800s.] Blocky, broad-shouldered variety with blunt tip, 5½ in. long and 2½ in. at the shoulder. Deep-orange interior. Adaptable to clay and a wide range of soils.</td>
<td>#35101 Pkt $2.50; #35101E (28 g) $5.50</td>
</tr>
<tr>
<td><strong>Cosmic Purple</strong></td>
<td>70 days. [Yellow and purple carrots were first recorded in Asia Minor in the 10th c. For the first few hundred years of managed cultivation, carrots were predominantly purple.] Purple-skinned 7 in. carrots, orange and yellow flesh. Spicier than regular carrots; great for adding color to salads and stir fries.</td>
<td>#35113 Pkt (1 g) $2.50</td>
</tr>
<tr>
<td><strong>Danvers 126</strong></td>
<td>75 days. [1947.] Widely adapted, productive, and heat-tolerant. Dark-orange roots 6–7 in. long, 2 in. at the shoulder, tapering to a blunt point. Especially suited to growing in clay soil, and the strong tops aid harvesting. Good storage variety.</td>
<td>#35103 Pkt $2.50; #35103E (28 g) $5.50</td>
</tr>
<tr>
<td><strong>Imperator OG</strong></td>
<td>(Tendersweet) 74 days. [AAS winner.] Sweet, crisp, and tender. 7–9 in. orange-red roots are coreless, have semi-blunt ends and narrow shoulders. Requires loose, deep soil to achieve its full potential.</td>
<td>#35108 Pkt $2.50; #35108E (28 g) $5.50</td>
</tr>
<tr>
<td><strong>Oxheart</strong></td>
<td>90 days. [1884.] Thick, sweet “oxheart”-shaped carrots, 5–6 in. long and 3–4 in. wide, weighing up to a pound! Give this one extra growing space. Good storage variety.</td>
<td>#35107 Pkt $2.75; #35107E (28 g) $8.75; #35107F (1/4 lb) $31.50</td>
</tr>
<tr>
<td><strong>Back! Purple Dragon</strong></td>
<td>80 days. Beautiful regular-size purple carrot bred by John Navazio. Bright orange or yellow interior, sweet almost “wild” spicy flavor, can be used just like any regular carrot, good storage. Our favorite purple carrot, with better flavor and more consistent color than “Cosmic Purple.”</td>
<td>#35109 Pkt (1 g) $2.75</td>
</tr>
<tr>
<td><strong>Scarlet Nantes</strong></td>
<td>(Coreless, Nantes Half Long) 70 days. [1870.] A garden favorite appreciated for its fine texture, mild flavor, and very small core. Cylindrical roots 6½ in. long, 1–1½ in. at the shoulder. Can be grown for winter storage, but best flavor is from spring-grown carrots.</td>
<td>#35106 Pkt $2.50; #35106E (28 g) $5.50</td>
</tr>
</tbody>
</table>

**Cauliflower** *Brassica oleracea var. botrytis*

**Culture:** Culture of cauliflower is similar to broccoli and cabbage. (See Cabbage section.) **Blanching the Curd:** When the white head or curd begins to form, tie the top leaves together over it to protect the curd from sunlight that causes the curd to yellow. **Fall Cauliflower**

**Spring Cauliflower**

**Fall Cauliflower**

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**Carrots, Cauliflower**
**Sweet Corn**

**Zea mays**

**Culture:** Sweet corn seed requires a soil temperature of 65°F to germinate well, otherwise seed may rot easily due to its high sugar content. Don't rush your first planting, wait until after the first average frost-free date. An old saying is to plant corn when oak leaves are the size of squirrel ears. Succession plantings can then be made 2–3 weeks apart. Sow seed 1 in. deep in rows 36 in. apart and thin to 6–12 in. apart within rows. Later, taller varieties need wider spacing than early, shorter varieties. For good pollination and well-filled ears, plant in blocks at least 5 rows wide.

**Harvest:** After silk has dried and turned brown, puncture the skin of a kernel with your thumbnail. If a sweet, milky juice is released (milk stage) the corn is ready for harvest. Prepare corn for eating quickly after harvest. At room temperature, harvested ears lose 50% of their sugar in 24 hours. **Pests:** Corn earworm can be suffocated by inserting a medicine dropper half filled with mineral oil into the silk after it has wilted and browned at the tip (4–5 days after silk appears). Corn borers can be prevented by composting corn refuse and stubble as soon as possible. **Disease:** Corn smut forms large puffy, gray, irregular masses of fungus during dry hot weather. Corn smut is a delicacy in Mexico, but if you want corn rather than corn smut, remove and destroy the fungus; otherwise the black spores in the ear will infest your corn for several years. **Medicinal:** Cornsmut is used as a diuretic. **Seed Savers:** Corn is wind pollinated. Separate varieties by 600 ft. for home use, or 1/2 to 1 mile for absolute purity. Save at least 500 seeds from at least 10% of the plants to maintain vigor and genetic diversity of the variety. **Packet:** 1 oz (28 g) (about 115–210 seeds, depending on variety) sows 30–45 ft.

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**Celery & Celeriac**

**Celery: Apium graveolens var. dulce**

**Celeriac: Apium graveolens var. rapaceum**

**Culture:** Celery and celeriac are moisture-loving, cool-season crops that have similar cultural requirements. They do well in muck soils and well-drained soils high in organic matter. Both crops do best in areas free of temperature extremes. Virginia temperatures are sometimes too hot to grow celery and celeriac well. Roots of celery rarely extend more than 8 in. in any direction and so must be kept well watered and fertilized during the growing season. Use a thick mulch to retain moisture. During the summer, partial shade at mid-day may be helpful. In the fall, dig up and transplant mature plants to a greenhouse; protected plants can keep producing celery all winter that are milder than summer harvests.

**Sowing Instructions:** Sow seed no more than 1/8 in. deep in sterile seed starting mix. Keep temperature between 65–75°F . Planting Times: Sow seed in late January or early February for transplanting into a cold frame in March. Then transplant to the garden from May 1st to June 1st. **Premature Bolting:** If plants are exposed to night temperatures below 55°F for more than 8–10 days the plants will go to seed. **Spacing:** Space 8 in. apart in rows 21/2 ft. apart. **Packet:** Celery, 0.25 g (about 660 seeds); Celeriac, 0.25 g (about 1230 seeds); #36501 Pkt (0.25 g) $2.35

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**Open-Pollinated Sweet Corn**

**Back Ashworth**

**&**

**S O G (yellow) 69 days.** An early maturing, widely adapted sweet corn with good flavor and dependability. Stalks average 5 ft. with 1-2 ears (6-7 in. long), 12 rows of yellow kernels per ear. #41111 Pkt $3.50; #41101F (¼ lb) $7.25

**Aunt Mary’s**

**&**

**S O G (white) 69 days.** [Ohio heirloom, Our stock is from the original 1800s native strain. Later selected for canning and commercial seed sales.] Aunt Mary’s has attracted a loyal following among gardeners and Seed Savers. 6–8 ft. sturdy stalks, 1–2 ears/stalk, 6–8 in. ears, most with 12–14 rows of white kernels. Great flavor. #41102 Pkt $3.50

**Black Mexican**

**&**

**S O G (Mexican Sweet, Black Iroquois) (white in early milk stage, maturing to blackish-blue) 76 days.** [1864. Despite its name, it appears to have originated in upper NY, and was probably derived from Iroquois Black Pulleurs. The name may have been given by a seed company trying to give novelty to its seed offerings, a practice not uncommon in the late 1800s.] The kernels, white at milk stage, change to blackish-blue in the late milk stage. Exceptional flavor. 5½ ft. plants, 7½ × ½ in. ears, typically with 8 rows of kernels. Harvest several days before kernels show color to several days afterwards. Though adapted to New England, it does well as an early-to-mid-season crop further south. #41103 Pkt $3.25; #41103F (¼ lb) $6.25

**Buhl**

**S O G (yellow) 81 days.** [From Sandhill Preservation Center via SESE member B.W. White 1981.] 6-7’ stalks bear 2 ears of amazingly uniform sweet yellow corn of superior quality. You’ll have to fight the raccoons to enjoy it! Pkt #41111 Pkt $3.50

**Chires Baby Sweet Corn**

**S O G (Shoeppeg) (white) 93 days.** [1891.] The dense, round kernels are irregularly arranged instead of in rows, giving these ears a striking appearance. The sweet 8 in. ears remain in the milk stage longer than many varieties. 2-3 ears per stalk. A favorite for freezing and creamed corn. Well known throughout the Hudson Valley, well adapted to the northern Mid-Atlantic. More resistant to corn smut than earlier, smaller varieties. #41104 Pkt $3.50

**Golden Bantam 8 Row**

Unavailable for 2018.

**Luther Hill**

**S O G (white) 82 Days.** [Developed 1902 in Andover Township, NJ, by Rutgers University horticulturist Luther Hill.] Produces two 6 in. ears on each 5½ ft. tall stalk. A home garden variety adapted to the Appalachian foothills. Can be grown as far north as southern Ontario. Flavor is unsurpassed compared to other open-pollinated corns. One of the parent lines of the very successful ‘Silver Queen’ hybrid sweet corn. Still used by breeders to impart exceptional flavor to hybrid sweet corn. Does best on a well-drained ridge, not soggy bottom. We recommend pre-sprouting the kernels and sowing in warm soil at 12 in. in-row spacing. Once established provide plenty of water and nitrogen. When grown for seed in a humid climate it must be watched carefully to produce quality seed. #41109 Pkt $3.50; #41109F (¼ lb) $6.75; #41109G (½ lb) $12.50

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**Country Gentleman**

**&**

**S O G (white) 69 days.** [1850. Probably derived from the original 1800s native strain. Later selected for canning and commercial seed sales.] The dense, round kernels are irregularly arranged instead of in rows, giving these ears a striking appearance. The sweet 8 in. ears remain in the milk stage longer than many varieties. 2-3 ears per stalk. A favorite for freezing and creamed corn. Well known throughout the Hudson Valley, well adapted to the northern Mid-Atlantic. More resistant to corn smut than earlier, smaller varieties. #41104 Pkt $3.50
Dent, Flint & Flour Corn \textit{Zea mays}

\textbf{Culture:} Plant these grain (field) type corns when the soil is at least 55°F, or when the dogwood leaves are the size of squirrel's ears. Space plants 12–24 in. apart, leaving more room for taller varieties, in 36 in. rows. Harvest for roasting when ears have just reached full size, or for dry corn when the husks have fully yellowed. In other respects, grow like sweet corn. Two maturity dates may be given: the first is for use as roasting ears, the second is for drying and grinding. \textbf{Dent, Flint, and Flour Types:} The three broad categories of grain corn differ in climactic adaptation, kernel structure, kernel shape, and best culinary use. Dent corns tend to do well in cold, wet climates; they are commonly grown in the Northeast. Their pointy kernels are primarily hard-type endosperm and they are especially good when boiled, as in polenta, grits and johnnycakes. Flour corns are most common in the Southwest, but have traditionally been grown in many areas. The rounded kernels of flour corns are primarily soft-type endosperm. They can be ground into flour fine enough to use like wheat flour for baking. Dent corns result from crosses between flour and flint corns. Most heirloom corns are dent, with the exception of a few flint and flour types.

\textbf{Disease Resistance:} The tight husks of many dent corns give them improved insect resistance. Disease resistance is species-specific and varies among varieties. Many dent varieties are resistant to some common diseases, such as corn earworm and southwestern corn borer. Flint and flour corns are less likely to be affected by these diseases, as they have different genetic traits. Some dent varieties are also resistant to races of the bacterial leaf blight.

\textbf{Cooking:} To roast corn preheat oven to 375–400°F, or prepare a good bed of coals. Husk young ears, remove silk, replace husk, fill husk with water, drain, twist husk closed, and bake about 25 minutes. Alternately, husk completely, rub with butter, salt and pepper, foil wrap, and roast. \textbf{Packet:} 1½ oz (42 g) unless otherwise stated (78–150 seeds, depending on variety) sows 30–45 ft.
HICKORY KING

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

- #41304 Pkt (~85 seeds) $2.50;
- #41304G (½ lb) $7.75;
- #41304H (1 lb) $10.75

FlORIANI RED FLINT

(red) 100 days. [Family heirloom from the Valsugana valley of Italy near Trento, via William Rubel. Originally brought to Italy from America, it evolved over hundreds of years to become the staple polenta corn of the valley.] Beautiful medium- to deep-red kernels are slightly pointed. Cornmeal has a rich, complex flavor. Plants grow 7–10 ft. tall – slightly smaller and faster maturing than other varieties we offer. Some tendency to lodge.

- #41318 Pkt (~150 seeds) $2.95;
- #41318G (½ lb) $9.50;
- #41318H (1 lb) $13.75;
- #41318K (4 lbs) $48.50

JELLICORSE TWIN

(white) 120 days. [Pre-1920.] Tennessee variety, similar to Neal’s Paymaster but with a white cob. Extremely heat tolerant, has set seed even during 107°F temperatures! Pkt #41315 Pkt (~97 seeds) $2.75;

- #41315G (½ lb) $9.50;
- #41315H (1 lb) $13.75

NEAL’S PAYMASTER

(white) 100/120 days. [Pre-1915. The first reliable two-cored dent corn. Bred from Tennessee Red Cob by William H. Neal. In 1935, a third of Tennessee’s corn crop came from this variety. Said to be a favorite of moonshiners. Thanks to Jim Culpepper for seed stock!] White seed with red cobs, tolerant of sub-optimum soil and heat. Yields better than most open pollinated single-cored dent corns on moderately fertile Southern soils.

- #41316 Pkt (~110 seeds) $2.75;
- #41316G (½ lb) $9.50;
- #41316H (1 lb) $13.75;
- #41316K (4 lbs) $48.50

KENTUCKY RAINBOW

(Daymon Morgan’s Kentucky Butcher) (rainbow) 110 days. [Grown by generations of Daymon Morgan’s family in Leslie Co., eastern KY; selected since 2001 by Susana Lein of Salamander Springs Farm in Berea, KY. Introduced 2009 by SESE.] Beautiful, multicolored, huge ears (up to 14 in. long!) on sturdy 12-18 ft. stalks, 1-2 ears per stalk. 10-14 rows per ear. Some all-red and all-blue ears along with an array of purple, white, and painted orange kernels. Many corns, including Bloody Butcher, crossed over the decades to produce an immensely productive, drought tolerant, hardy dent corn good for sweet roasting ears and gorgeous, delicious cornmeal.

- #41317 Pkt (~78 seeds) $2.95;
- #41317G (½ lb) $9.50;
- #41317H (1 lb) $13.75;
- #41317K (4 lbs) $48.50

HICKORY CANE

(white) 85/110 days. [Pre-1875.] Heirloom dent corn originally selected by Native Americans in n. Florida and s. Georgia. It came to be prized across the mountain South for roasting ears, creamed corn, grits, and hominy, and particularly for white corn meal, as well as fodder for animals. Plants up to 15 ft. tall. 1-2 ears/stalk. Tight ears keep out ear worms. Large ears stay in the green milk “roasting stage” longer than most heirlooms.

- #41325 Pkt (~80 seeds) $2.75;
- #41325G (½ lb) $9.50;
- #41325H (1 lb) $13.50

Back! Leaming

S 06 (yellow) 95 days. [1850s, bred by Jacob Leaming of Clinton County, Ohio. Rare now; this famous variety won a prize at the World’s Fair in Paris, and has been used in breeding much of the U.S.’s corn.] 8½-10 in. ears with deep yellow kernels, 14-22 rows/ear, red cobs. 7-8 ft. stalks. Widely adapted, though not recommended for Deep South. #41321 Pkt (~170 seeds) $2.95;

- #41321G (½ lb) $9.50;
- #41321H (1 lb) $13.75

McCormack’s Blue Giant

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

- #41307 Pkt (~95 seeds) $2.75

Kentucky Rainbow

Painted Mountain

www.SouthernExposure.com
### Popcorn

We tend to think of popcorn for popping only, but some Native Americans also grind popcorn to make bread. Grown and dried in the same manner as dent corn or flint corn. Popcorns are resistant to ear damage by birds.

**Packet:** 1 oz (28 g) (about 178–378 seeds, depending on variety) sows 35–75 ft. See Sweet Corn for cultural info.

<table>
<thead>
<tr>
<th>Variety</th>
<th>Packet Sizes</th>
<th>Seed Prices</th>
</tr>
</thead>
<tbody>
<tr>
<td>Dakota Black (maroon-black)</td>
<td>90 days</td>
<td>$2.95; $4.60</td>
</tr>
<tr>
<td>Dakota Long Ear Small (rainbow)</td>
<td>100 days</td>
<td>$2.95; $4.25</td>
</tr>
<tr>
<td>Cherokee Long Ear Small (rainbow)</td>
<td>100 days</td>
<td>$2.95; $4.25</td>
</tr>
<tr>
<td>Cherokee Long Ear Small (white)</td>
<td>100 days</td>
<td>$2.95; $4.25</td>
</tr>
<tr>
<td>Reid’s Yellow Dent (yellow)</td>
<td>85–110 days</td>
<td>$2.95; $4.60</td>
</tr>
<tr>
<td>Pennsylvania Butter-Flavored</td>
<td>102 days</td>
<td>$2.95; $4.60</td>
</tr>
<tr>
<td>Tennessee Red Cob (white)</td>
<td>120 days</td>
<td>$2.95; $4.60</td>
</tr>
</tbody>
</table>
Gourdseed Corn  *Zea mays*

Gourdseed corns are one of our oldest corns, and were commonly grown in southern Virginia. The plants of gourdseed corn are heavily stalked and bear ears having a large number of rows of thin, deep kernels. These valuable corns originated from Indian gourdseed corn dating back to at least 1700. They were used for roasting ears, and for feed and flour. At maturity the kernels of some varieties are easily shelled by a light touch to the ear. Gourdseed corns were grown until about 1940, before hybrids became popular. In 1889, gourdseed corn won the Great Corn Contest sponsored by the American Agriculturist, yielding 255 bushels per acre. Because of interest in hybrid corn, gourdseed corns were virtually extinct by the 1960s, but recently they have been found to be valuable because of their resistance to some diseases, notably southern leaf blight. Dr. Brown, former president of Pioneer Hi-Bred, rediscovered gourdseed corn on a Texas farm, after a year-long search. **Packet:** 1½ oz. (42 g) (about 150–165 seeds) sows 35 ft.

**Cherokee Gourdseed**

*photo: Kimberly Handy Todd*

**Arkansas Green Lint**

[white] **S 06** 135 days.

Soft light green cotton with short fibers and dark green seeds. The yellow-pink flowers are lovely, in excellent floral arrangements. 5–7 ft. tall plants. **#72203 Pkt** (~16–20 seeds) $4.80

**Red-Foliated White**

[white] **S 06** 130 days.

A beautiful plant with dark red stems and leaves. 3–5 ft. tall, grows well in a container or in a flower bed. Green when it first emerges but soon develops its red coloring. The cotton is a short staple white. **#72205 Pkt** (~16–20 seeds) $4.80 Limited supply – order early!

**Mississippi Brown**

[white] **S 130 days. [Pre-1860.**

Once grown by slaves, this seed came from a plantation near Natchez, Mississippi via Seed Saver John Coykendall. Drought-tolerant 5 ft. tall plants produce an abundance of light tan to golden brown cotton. Some plants have deeply lobed leaves like Nankeen. **#72204 Pkt** (~16–20 seeds) $4.80

**Nankeen**

[white] **S 130 days. [Pre-1860.**

Seed and history supplied by John House III of the Mansfield State Commemorative Area, Mansfield, LA. Introduced 1997 by SESE. A short-fiber, naturally brown cotton grown since the Civil War. The lint is a non-fading attractive dark copper color that becomes brighter as it is washed. Branches of the plant are longer and thinner and leaves more lobed than other cotton. Unlike modern hybrids, its blooming cycle is longer, it grows well in poor dry soil, it’s harder and appears to have slightly better insect-resistance. Nankeen is planted as an ornamental in some parts of Louisiana. We include additional interesting history of the Nankeen shirt with each seed packet. **#72201 Pkt** (~16–20 seeds) $4.80

**Erlene’s Green**

[white] **S 06** 130 days.

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

**Virginia White Gourdseed**

[white] **S 06** (white) 125 days. [1700s, originating from Native American genuine gourdseed corn. Reselected by Dr. Ralph Singleton and reintroduced 1986 by SESE. Recent seedstock thanks to the Acocock Foundation.] Large, long, white kernels on fat, short, 3 × 8 in. ears. Kernels shell easily. White cobs, 1–2 ears/stalk, 10–12 ft. plants. Excellent resistance to Southern Leaf Blight, well-adapted to the Mid-Atlantic from Virginia southward. Some variation in seed appearance; we’re selecting for more consistency. **#41503 Pkt** $2.95; **#41503G (½ lb)** $9.25; **#41503H (1 lb)** $13.50

**Mississippi Green**

[white] **S 135 days. [Pre-1860.**

A beautiful plant with dark red stems and leaves. 3–5 ft. tall, grows well in a container or in a flower bed. Green when it first emerges but soon develops its red coloring. The cotton is a short staple white. **#72205 Pkt** (~16–20 seeds) $4.80 Limited supply – order early!

**Back! Sea Island Brown**

[white] **S 06** 135 days. [Likely cross of Sea Island White and an unknown brown cotton. Introduced 2010 by SESE.] “Naked seeds” are easily removed from the lint, has a longer fiber than other browns. The tall (5–6 ft.) plants and some shine to the lint, has a longer fiber than other browns. Introduced 1997 by SESE. **#72206 Pkt** (16-20 seeds) $4.80

**Sea Island White**

Unavailable for 2018.

**Corn, Cotton**

www.SouthernExposure.com
Cucumbers  *Cucumis sativus*

**Culture:** Cucumbers require a rich, well-drained soil in pH range 6–7. Avoid too much nitrogen or fruits may be bitter. Water plants regularly to get the mildest fruits. Seeds require a temperature of at least 68°F to germinate. Plant out starting 1–2 weeks after last frost. **Seed Watering Notes:** Be careful not to overwater germinating seeds or they may rot. It’s best to soak the ground or the potting soil heavily when first planting, then avoid watering again if possible until seedlings emerge.

(For seeds in potting soil, keep them warm but out of direct sunlight so that they don’t dry out so fast.) Cucumber seeds emerge in 5+ days; very lightly water ground or potting soil around day 3 or 4 to keep soil from crusting so that seeds can emerge more easily. **Direct Seeding:** Sow seeds ½–⅔ in. deep. Final spacing should be 6–12 in. apart in rows 3–5 ft. apart. **Transplants:** Sow seeds ½ in. deep, 2–3 seeds per pot. Cut off weak seedlings at the base to avoid disturbing roots. Seeds germinate best at 85–90°F. Maintain seedlings at 75°F or higher. Harden plants before setting out, and take care not to disturb fragile roots when transplanting. Since cucumber transplants are fussy, hold back a few seedlings for filling in any gaps in the row as they appear. **Harvest:** To maintain good production, harvest fruit every 1–3 days. **Greenhouse Notes:** Grow cucumbers on a trellis to make use of vertical space. Use mildew-resistant varieties, and hand-pollinate. **Diseases:** Although scab is not usually a problem in the Mid-Atlantic region, two fungus diseases, powdery mildew and downy mildew, are common. Powdery mildew occurs during hot, dry spells, whereas downy mildew occurs during wet, cool spells near the end of the growing season. Mosaic virus causes a yellow and green mottling of the leaves and reduces plant vigor. Anthracnose, a fungus disease, is most common during mid- and late- season, and during dry weather. Brown spots on the leaves and round sunken spots on the fruit are evidence of Anthracnose. Another fungus, angular leaf spot, is common during cool, wet weather. Symptoms of angular leaf spot include interveinal browning and small circular spots on the fruit. Bacterial wilt causes sudden dramatic wilting and death of the vines. Use resistant or tolerant varieties, practice good sanitation and crop rotation, and pay attention to proper growth requirements. **Insect Pests:** Early season cucumber beetles can kill young seedlings. For about a month starting ~2–3 weeks after last spring frost, cucumber beetles are much hungrier than usual, and will kill young seedlings. Dust young seedlings with pyrethrins or rotenone, or cover with row cover until the feeding frenzy has passed. Cucumber beetles can also spread bacterial wilt. Control cucumber beetles with chickens and an Amaranth trap crop. **Seed Savers:** Isolate varieties by 1/8 mile for home use. Isolate a minimum of ¼ to 1 mile for pure seed. **Packet:** 2 g unless stated (about 59–78 seeds, depending on variety) sows 20 ft.

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**Key to Disease & Pest Tolerance**

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

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<thead>
<tr>
<th>als</th>
<th>Angular Leaf Spot</th>
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<tr>
<td>an</td>
<td>Anthracnose</td>
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**Slicing Cucumbers**

**Ashley** ♦ OG 58 days.  
[als, dm, pm] [1956, Clemson/ARS.] **Recommended for hot, humid areas where disease resistance is important.** Good downy mildew resistance. Productive vines produce 7–8 in. dark-green fruits, tapered on the stem end. A popular variety in the Southeast.  
#51101 Pkt $2.75

**New! DMR 401 Slicing Cucumber** ♦ OG 59 days.  
The next generation Downy Mildew resistant cucumber from Michael Mazourek’s breeding program at Cornell U. The best in 2015 trials at Cornell and at Common Wealth Seed Growers, DMR 401 has foliage that will resist Downy Mildew pressure at levels that kill any other standard slicing cucumber plant! Early and productive, 8 in. long cucumbers.  
#51113 Pkt (1.5 g) $3.50

**Empereur Alexandre** ♦ 60 days.  
[Named for the Russian Emperor.]  
Dark green fruit best picked at 6 in. long. Quite uniform, very mild flavor. Good for pickles when harvested small. Vines are amazingly productive.  
#51110 Pkt $2.50;  
#51110E (28 g) $5.50

**Lemon** ♦ OG 67 days.  
[an, cub] 7 ft. vines are covered with crunchy round yellow fruits. Harvest at 1½ in. for pickling, 2 in. for salads. Excellent, never-bitter, old-fashioned cucumber flavor with a hint of nuttiness.  
#51505 Pkt $2.35

**Marketmore 76** ♦ OG 57 days.  
[cmv, pm, dm, als, an] A great high-yielding 8 in. bitter-resistant cucumber. Grows well in the Mid-Atlantic region as well as the North. A good dependable market variety. Dark green fruits are white-spined.  
#51108 Pkt $2.35;  
#51108E (28 g) $5.50

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**Mexican Sour Gherkin** ☼ (Mouse Melon, Sandita) ♦ 73 days. Thin but tenacious vines bear many ¾ in. × ¾ in. fruits with skin like tiny watermelons. Immature, they taste like cucumbers; when fully mature, they taste like pickled cucumbers. Always popular at tastings! Plant them along your garden path for convenient snacking. Bears until frost.  
Trellising recommended.  
#51301 Pkt (0.2 g, 70 seeds) $2.50

**Marketmore 80** ♦ OG 56 days.  
[cmv, dm, pm, scab] [Developed by Dr. Munger of Cornell.] Rare variety. Fruits are bitter-free, dark green, and average 8–9 in. long and 2¼ in. in diameter. Less resistance to spider mites in our trials, but increased resistance to cucumber beetles. Recommended as a cool season main crop variety for the North and for fall planting in the South. Has multiple disease-resistance.  
#51102 Pkt $2.75

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**Poona Kheera** ☼ ♦ OG 60 days.  
[Indian heirloom.] Golden-brown netted skin at maturity. 4 × 2 in. fruits start out white, turn yellow, then finally brown, resembling a potato. Crisp and delicious at all stages, never bitter.  
#51111 Pkt $2.75

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Cucumbers continue on next page.
Cucumbers Continued

**Richmond Green Apple**
- **OG 63 days.** [Australian heirloom.] Lemon-size fruits are pale green with crispy white flesh. Light, refreshing flavor is very mild, sweet and juicy. Compact plants are nice for small gardens. Best in cooler climates. #51507 Pkt $2.75

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

**Straight Eight**
- **OG 57 days.** [als, an, pm, pm] /1935, AAS winner.] Highly dependable, high-yielding cucumber. Very uniform deep green 8 in. fruits about 2½ in. in diameter with an exceptional flavor. #51107 Pkt $2.35; #51107E (28 g) $5.50

**Suyo Long**
- **OG 61 days.** [pm] Sweet-flavored, “burpless” cucumber from China, hot weather tolerant and widely adapted. Exceptionally hardy, productive, and fine-flavored even under adverse conditions. One of the best varieties in Twin Oaks Seeds’ 2013 downy mildew trials. Recommended as an early, main season, and late season variety for the Southeast. 15–18 in. long fruits, use for pickling or slicing. #51701 Pkt $2.95; #51701E (28 g) $11.50

**Arkansas Little Leaf**
- **OG 59 days.** [als, an, bw, cmv, pm, scab] [U. of Arkansas, 1991.] Popular and reliable, this white-spined pickler has multiple disease-resistance. Compact vines have multiple branch points and will climb a fence or trellis with ease. Small seed size makes finding fruit easier, and the parthenocarpic flowers produce fruit under stress and without pollinators. 5 in. long fruits good for slicing and pickling. This variety may have lost downy mildew resistance with the emergence of new strains of the fungus, as it now varies from year to year with how well it resists DM. #51503 Pkt $2.75; #51503E (28 g) $8.75

**Boston Pickling**
- **OG 58 days.** [cmv] /1880.] Medium-green, blunt-shaped fruits are crisp and mild, and just the right size for pickling. Not as rampant as some, but still very productive. #51506 Pkt $2.75

**Edmonson**
- **OG 70 days.** [als, an, cmv, scab] [Family heirloom from Kansas since 1913. Introduced by SESE 1987.] One of our hardiest cucumbers. Has good resistance to disease, insects, and drought. Flavor is buttery and texture is crisp and tender even when past prime. 4 in. long white cucumbers. Best for pickles, but used for slicing too. #51502 Pkt $2.75; #51502E (28 g) $8.50

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

**Roseland Small White**
- **OG 55 days.** [NC heirloom. In the early ’70s, Gordon Shronce’s sister Evelyn Allran received seed from a neighbor in the Roseland community near Lincolnton, NC. Introduced by SESE 2016.] Loads of early, blocky white cucumbers. Gordon likes to pick them at 3 in. or less, but they’re still mild and tender to 7 in. long, great sliced or pickled. #51112 Pkt $2.95

Pickling Cucumbers

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

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

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**Black Beauty** 74 days. [1902.] Fruits are dark purple, high-quality, and of fine flavor. Dependable, well adapted to the Mid-Atlantic and the South. Produces up to 15 fruits per plant. Fruits are 6½ x 5 in. and may weigh up to 3 lbs, but best harvested when smaller. #45101 Pkt $2.50

**Blush** Unavailable for 2018.

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

**Listada de Gandia** 75 days. [Heirloom from France about 1850.] This egg-shaped Italian beauty has 5–7 in. fruits, purple with irregular white stripes. A unique eggplant pleasing to both the eye and the palate. Drought-tolerant, sets fruit well under high heat, though not as well in cold summers. Thin skin does not need to be peeled for cooking. #45401 Pkt $2.75; #45401B (3 g) $7.50

**Long Purple** 75 days. Long, slender fruits (2 x 10 in.) are slightly bulbous on the blossom end. Best harvested when 1 in. in diameter. The dark-purple fruits can be sliced like a cucumber. #45103 Pkt $2.50

**Morden Midget** (Morden Mini) 65 days. [1958, Morden Experimental Farm, Manitoba, Canada.] Good short-season variety; in our rare cool summers in Virginia, this one has outperformed our other eggplants! Short plants (18–30 in. tall) are great for containers. 3–4 in. purple oval fruits. #45106 Pkt $2.50

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

**Rosa Bianca** 83 days. A beautiful Italian heirloom, somewhat similar to Listada de Gandia with creamy white base color and pink-purple irregular stripes radiating from the top. One of our best-tasting eggplants. #45402 Pkt $2.75; #45402B (3 g) $7.50

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**Red, Green & White**

**Applegreen** 65 days. [1964.] Early maturing, apple-green fruits with tender skin that don’t require peeling. Choice variety for cool-season areas. Apple-sized fruits average 3 x ½ in. #45303 Pkt $2.50; #45303B (3 g) $5.50

**Louisiana Long Green** 75 days. Attractive 6–12 in. light green, banana-shaped fruits. Spineless plants average 4 ft. tall. #45301 Pkt $2.50; #45301B (3 g) $5.50

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

**Turkish Italian Orange** Unavailable for 2018.

**White Beauty** 70 days. 6 in. long fruits, 2–3 in. diameter, good flavor. Hardy and productive for the South and other hot, humid areas. 3 ft. plants. Some variability in fruit shape. #45201 Pkt $2.50; #45201B (3 g) $6.50

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Garlic

**Shipping Surcharges for Garlic:** $2 for one item, $4 total for any two or more items. Includes all fall-shipped items: garlic, woodland medicinals (pg. 64), and onion bulbs (pg. 35).

Garlic ships in the fall (September – November, northern-most areas first), but may be pre-ordered at any time. U.S. shipping addresses only.

*Check our website in July & August, as we usually add a few varieties after completing harvests.*

### Hardneck (Rocambole, Topsetting)
*Allium sativum var. ophioscorodon*

**Culture:** Cultural instructions are included with your shipment of bulbs. Culinary Notes: Rocambole garlics are enjoying a renaissance; gardeners and gourmet restaurants are discovering the merits of many varieties previously unavailable. We especially enjoy using the fresh green tops as an ingredient in salads. The cloves of rocambol are large and easy to peel, and as a rule they are more diverse in flavor than those of softneck garlics. **Characteristics:** Rocambole garlics do not yield as heavily as softneck garlics and they require better soil and slightly more care to maximize yields. They do best from Virginia northward (north of latitude 37°), but some widely adapted varieties can be successfully grown in southern areas. Rocambole garlic produces bulbs that divide underground to produce cloves in the same manner as softneck garlic, but unlike softneck garlic, rocambol sends up a scape (flower stalk) which cools into a 360° turn, then straightens out to produce a cluster of bulblets (topsets) at the top of the stalk. Coiled stalks can be removed and dried for use in flower arrangements. The bulblets emerge under the cover of a paper-thin “night cap.” Though the bulbs can be planted it can take 2 years to produce mature bulbs. Best results are obtained by planting large cloves. **Harvest and Yield Notes:** Yields (by weight) may range from a low of 3:1 to a high of 8:1 depending on growing conditions. For highest yields, remove the scape (or “seed stalk”) at the junction of the highest leaf as soon as the scape has uncoiled from its 360° turn. Each week the scape remains after this stage causes a yield reduction of approximately 5%. Bulbs are harvested about 4 weeks after the 360° turn stage, when leaves begin to yellow but while 6–8 green leaves remain. Most varieties store well for 3–6 months. **Hardiness Zones:** Widely adapted varieties are recommended for zones 3–9. Otherwise zones 3–6. **Starter Package:** Rocambole garlic is sold by weight rather than clove count. Bulb size varies according to conditions. Your starter package includes a free 4-page growing guide that covers perennial onions and garlic.

### German Extra-Hardy
*Allium sativum var. ophioscorodon*

**Chesnok Red**

- **S** [Purple-striped] [Republic of Georgia, near Shveli-sti.] Nicely-colored, large bulbs. Cloves are more numerous and elongated than most hardneck types. Chesnok Red is the best baking garlic, very aromatic with an abiding flavor. **#65306 Starter Package (cloves, 8 oz, see shipping info above) $14.95**

**German Extra-Hardy**

- **S** [Porcelain] Very winter-hardy. Large cloves with a purplish blush, 6–8 per bulb, having when raw a very strong flavor, which mellows when cooked. Easy to prepare and store well. **#65307 Starter Package (cloves, 8 oz, see shipping info above) $14.95**

**Killarney Red**

- **S** [Purple-striped] [Originally from Idaho.] Better adapted to wet conditions than most rocamboles – one of the best producing, year after year. Bulbs up to 2½ in., average 8–9 easily peeled cloves. Thin purple wrappers with lots of purple and brown. **#65334 Starter Package (cloves, 8 oz, see shipping info above) $14.95**

**Music**

- **S** [Porcelain] Extremely large cloves, about 4–6 per bulb, sized over 2 in. Music is vigorous and productive, with a nice rich, pungent flavor. **#65314 Starter Package (cloves, 8 oz, see shipping info above) $14.95**

**Romanian Red**

- **S** [Porcelain] Large, plump cloves numbering 4 to 5 per bulb. In fertile soil the bulb wrappers are white, otherwise with splashes of purple. Bulbs are easy to clean, very attractive and have excellent longevity in storage. Flavor is pungent and long-lasting. **#65304 Starter Package (cloves, 8 oz, see shipping info above) $14.95**

**Turkish Red**

- **S** [Purple-striped] Very beautiful, large striped bulbs with red wrappers. The flavor is robust raw and adds zest to cooked dishes. The bulbs store longer than most hardneck varieties. **#65330 Starter Package (cloves, 8 oz, see shipping info above) $14.95**

**Shilla**

- **S** [Turban] [Korean.] Vigorous, good sized bulbs have mostly white wrappers, unlike most other Asiatic and Turban varieties. Bulbs average 8 fat brownish-purple cloves. Medium-hot flavor with pleasant Dijon mustard overtones. **#65347 Starter Package (cloves, 8 oz, see shipping info above) $14.95**

### Asiatic & Turban Garlic
*Allium sativum*

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

**Cultural Notes:** Learn the art of growing great garlic! See our Garlic Growing Guides on p. 77.
Softneck (Braiding) Garlic

*Allium sativum var. sativum*
*See Shipping Info on Previous Page.*

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

**California Early**

**OG** (Artichoke) This large, easy to grow softneck is probably the most widely grown garlic in the U.S. Mild flavor. Excellent storage. 8–10 cloves per bulb. **#65120 Starter Package (cloves, 8 oz, see shipping info p. 20)** $14.50

**Inchelium Red**

**OG** (Artichoke) [Originally from the Colville Indian Reservation, Inchelium, WA.] Higher in soluble solids than other garlic varieties we offer, in 1991 it won first place among 20 varieties evaluated for flavor at the Rodale Food Center. Clove count averages 15 per bulb with a wide variation in clove count. Inchelium Red has out-produced Chef's Italian Purple, formerly our most productive variety. Produces bulbs in excess of 3 in. in diameter under good conditions. **#65102 Starter Package (cloves, 8 oz, see shipping info p. 20)** $14.50

**Italian Softneck**

**OG** (Artichoke) [From grower David Piedmont, who got it from his Italian grandfather. In 1882 it came to Oswego, NY from River Benton.] Produces large flavorful bulbs that store well for up to 10 months under ideal conditions. **#65109 Starter Package (cloves, 8 oz, see shipping info p. 20)** $14.50

**Lorz Italian**

**OG** (Artichoke) [Pre-1900 heirloom from Italy.] Spicy Italian garlic is hotter than most varieties and is a natural for Italian cuisine. Bulbs average 16 squareish cloves with few small interior cloves. Sizes up well in Virginia. **#65111 Starter Package (cloves, 8 oz, see shipping info p. 20)** $14.50

**Nootka Rose**

**OG** (Silverskin) [Originally from Nootka Rose Farm in WA.] Thick, creamy white wrappers cover red-streaked clove wrappers. Medium-sized bulbs with 15–24 cloves. This is one of our longest storing silverskin garlics. **#65114 Starter Package (cloves, 8 oz, see shipping info p. 20)** $14.50

**Red Toch**

**OG** (Artichoke) [Originate from the Republic of Georgia, near Tochkavri.] Produces large bulbs with attractively colored cloves, streaked in shades of pink and red. For those who prefer their garlic raw, Red Toch has a multidimensional quality, a spicy fragrance, and consummate flavor. **#65106 Starter Package (cloves, 8 oz, see shipping info p. 20)** $14.50

**Silverwhite Silverskin**

**OG** (Silverskin) Beautiful large cloves, mild flavor. [Original stock from Harmony Farms in California.] This is the garlic often seen in grocery stores. Good for braiding, long storage (12 months if well grown and cured). **#65103 Starter Package (cloves, 8 oz, see shipping info p. 20)** $14.50

**Elephant Garlic**

*Allium ampeloprasum*

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

**Bulb Supply**

Individual cloves grow to produce large bulbs weighing ½ lb or more (as large as a grapefruit). This garlic is more closely related to leeks, and the flavor is mild and sweet. Serve alone as a steamed vegetable with butter and bread crumbs, or bake it in the oven. Yield by weight is 8:1 under good conditions. **#65801 Starter Package (cloves, 16 oz, see shipping info p. 20)** $19.50; **#65801A (cloves, 40 oz, see shipping info p. 20)** $39.00
Gourds

Lagenaria siceraria unless noted

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

Ornamental Gourds

NEW! AFRICAN DRUM GOURD

S 0G 140 days. [Original seedstock from Suzanne Ashworth.] Huge 18–22 in. gourds with thick walls (up to 3/4 in. with optimal conditions). Round to slightly teardrop-shaped. One of the best in Common Wealth Seed Growers’ 2015 gourd trials, holding up well to heavy Downy Mildew pressure. #54110 Pkt (4 g, ~11 seeds) $3.50

BIRDHOUSE GOURD, BRADSHAW’S

S 0G 95 days. For over 50 years, Dr. David Bradshaw has been selecting the strongest and best-shaped gourds for Purple Martin (Progne subis subis) birdhouses. This species, the largest American swallow, suffered a population crash in the 20th Century due to the spread of European Starlings, and the birds now rely on humans for nesting houses. It is thought that without our assistance, Purple Martins would be in danger of extinction. Monitor your birdhouses to prevent take-over by aggressive, non-native birds. Purple Martins eat mosquitoes and many other insect pests. The sprawling plants produce up to 12 gourds each. Packets come with Dr. Bradshaw’s instructions for building birdhouse condominiums. #54109 Pkt (3 g, ~22 seeds) $2.95

Edible Gourds

CUCUZZI

S 0G (Zuchetta, Guinea Bean) (Lagenaria siceraria) 60 days. [Italian heirloom, grown by Jefferson at Monticello.] Pale green fruits up to 36 in. long, for best tenderness harvest at 18–30 in., then ret. Vigorous vines are best trellised. #54033 Pkt (3 g, ~200 seeds) $2.75

HEALING SQUASH GOURD

S 0G (Lagenaria siceraria) 52 days for edible fruits, 95 days for hard-shell gourds. Harvest tender fruits at 10–20 in. as a mild substitute for zucchini. (Very young fruits, 7 in. and under, are bitter.) The bottom end of a fruit may be harvested, leaving the remainder on the vine; it’ll cure well enough to use later! (Hence the name: Healing!) Fruits left on the vine past the eating stage reach 20–34 in. long and can be harvested as hard-shell gourds. Fast-growing, borer-resistant vines are best trellised. Flowers open in the evening and attract hummingbirds. #54504 Pkt (3 g, ~16 seeds) $2.75

LUFFA

S 0G (Vegetable Sponge, Dishcloth Gourd) (Luffa cylindrica) 65 days for edible fruits, 150 days for sponges. The young gourds are edible and make a great zucchini substitute. Best eaten at 1 in. diameter or less. Mature, dark green 14–24 in. fruits may be retted (soaked in water to soften while the soft tissue breaks down). Once retting is complete, they are cleaned and ready to use as sponges or filters. Vines have pretty, bright yellow flowers. #54501 Pkt (3 g, ~20 seeds) $2.75

LUFFA, RIDGED

S 0G (Chinese Vining Okra, Ridge Gourd) (Luffa acutangula) 76 days for edible fruits, 135 days for sponges. Harvest the long, angular fruits for edible fruits when tender and young, at about 1/4–1 1/2 in. x 6–14 in., picking every 2–3 days. Use as a substitute for summer squash or okra. Fruits are attractive sliced and do not have the bitterness of smooth luffas. For sponges or dish cloths, allow fruits to mature to full size, 18–30 in., then ret. Vigorous vines are best trellised. #54505 Pkt (3 g, ~18 seeds) $2.75

LUCERNE

S 0G (Medicago sativa) 45 days. [Sandy’s Lucerne is said to have reached 100 ft.] Excellent in open fields, grassy areas, and fields to include varieties such as Bottle, Powder Horn, Long-Handled Dipper, Hercules Club, and Italian Edible. #54302 Pkt (3 g, ~18 seeds) $2.50

ORNAMENTAL GOURDS, LARGE MIXED

S 0G Attractive and useful mixture of large gourds separately grown from seed to maintain purity, then blended to include varieties such as Bottle, Powder Horn, Long-Handled Dipper, Hercules Club, and Italian Edible. #54301 Pkt (3 g, ~57 seeds) $2.50

ORNAMENTAL GOURDS, SMALL MIXED

S 0G (Cucurbita pepo) Attractive mixture of small gourds separately grown from seed to maintain purity, then blended. Includes varieties such as Apple, Pear, Small Orange, Yellow-Warted, Flat-Striped, and Crown of Thorns. #54301 Pkt (3 g, ~57 seeds) $2.50

Arugula (Roquette) Eruca sativa

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

Arugula 0G 40 days. Distinctive, sharp, peppery leaves are best harvested when 2–3 in. long. A nice accent for mixed salads. Greens past their prime may be lightly steamed with other greens such as mustard or turnip greens, or used in creamed soups. #64101 Pkt $2.50; #64101C (7 g) $4.50; #64101E (28 g) $5.50

Even’ Star Winter Arugula

S 0G Freeze-hardy to about 6°F. Bred at Even’ Star Farm for more than 10 years to grow fast and vigorously with little rain, soil fertility, or coddling. Excellent in open fields, grassy areas, or hoop-houses. Dislikes poorly drained or flooded soils. #64102 Pkt (1 g) $2.75

Chicory & Radicchio

CICHORIUM intybus

Catalogna Chicory 0G 55 days. This well-known Italian chicory has green, deeply cut dandelion-like leaves with light green midribs. More upright than the frillier varieties, it grows up to 16 in. tall, but is best harvested when smaller. #61501 Pkt (1 g, ~750 seeds) $2.50

Verona Red Radicchio

0G 85 days. [Named for the Italian region where it originated.] Beautiful red leaves and white stalks. Zesty flavor develops best in cool weather. Normally planted in mid-summer for fall harvest, can withstand light frosts. #61602 Pkt (1 g, ~450 seeds) $2.50

Wild Garden Chicory Mix

S 0G [Frank Morton] A rainbow mix of different chichories – add some great color to your fall salads! #61951 Pkt (0.5 g, ~350 seeds) $2.50
Chinese Cabbage
*Brassica rapa*

**Culture:** Heading types are grown similarly to cabbage; if grown in spring, plant early, as mature heads will rot in summer heat. Looseleaf types are grown similarly to collards or kale. Pak Choi is usually harvested as small heads but may be harvested by the leaf.

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

### Heading types

**New! Early Nozaki**

- **B. rapa pekinensis**
- Quick to produce barrel-shaped heads, and slower to bolt than other Chinese cabbage in our trials. Wide, flat, succulent midribs. Tender and pleasant in salads, stir-fries and ferments. 
- **#22506 Pkt $2.75**

**Michihili**

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

**Wong Bok**

Unavailable for 2018.

**Looseleaf types**

**Tokyo Bekana**

- **B. rapa chinensis**
- 44 days.
- **#22505 Pkt $2.75**

**Pak Choi (Bok Choi)**

**New! Prize Choi**

- **B. rapa chinensis**
- 50 days.
- Quick-growing heirloom makes excellent baby greens and grows from seed to a hearty 2-lb head in 7 weeks. Dark green leaves and crunchy tasty bright white stems. Good in kimchi. Also savory steamed, stir fried or braised. Did great in our spring 2017 Asian green trials, and it’s even more productive when planted for fall harvest.
- **#22504 Pkt $2.50**

**White-stemmed Pak Choi**

- **B. rapa chinensis**
- 45 days.
- Tender, light green, spoon-shaped leaves with thick, white ribs. 14–18 in. tall. Crisp and mild, great for Asian cooking. Stems make a good celery substitute. Cold-resistant, extended harvests.
- **#22504 Pkt $2.50**

### Collards

*Brassica oleracea var. acephala*

**Culture:** Kale and collards are members of the cabbage family, and have similar cultural requirements (See Cabbage section). They are both forms of non-heading cabbage and are among the earliest forms of cultivated cabbage. Both are exceptionally high in iron and in vitamins A and C. Collards are more heat-tolerant than cabbage and are usually winter-hardy from Virginia southward. Kale is best grown as a spring, fall, or winter vegetable. The taste of both kale and collards is sweetened and enhanced by frosts and cool temperatures.

**Cooking Notes:** Kale and collards are best cooked, but young greens are eaten as a salad. Root crops, garlic and onions are good in salads. Onions, garlic, and vinegar pair all compliment collards.

**Harvest:** Clip individual leaves before they are 12 in. long. Old leaves become tough and stringy.

**Diseases and Pests:** Seed cabbage section. Cabbage worms can be controlled with BT. Pick harlequin bugs off spring-sown crops or start new crops in late summer. **Seed Savers:** See Broccoli section. **Packet:** 2 g unless otherwise stated (about 625 seeds) sows 55 ft. direct seeded or 230 ft. as transplants.

#### ALABAMA BLUE

- **S**
- **#24106 Pkt $2.75**

#### Alabama Blue

- **S**
- **#24106 Pkt $2.75**

#### Back! Hen Peck

- **S**
- **#24110E (28 g) $8.50**

#### Morris Improved Heading

- **S**
- **#24108 Pkt $2.75**

#### Variegated

- **S**
- **#24109E (28 g) $8.50**

#### White Mountain Cabbage Collards

- **S**
- **#24110E (28 g) $8.50**

#### New! William Alexander Heading

- **S**
- One of the first releases from the Heirloom Collard Project, this heirloom variety has been adopted by a group of African-American sorority sisters and Master Gardeners in Winston-Salem, NC. They are carrying on from 79-year-old black farmer William Alexander, who got the seeds from his father. It has a rich, mustardy taste with a touch of sweetness. Leaves are green to dark green. Plants are 15-25 in. tall and 30-40 in. wide. Plants have a slight heading tendency. Flavor is best after a frost.
- **#24115 Pkt $2.75**

#### Yellow Cabbage Collards

Unavailable for 2018.
Cress

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

**Belle Isle**
- **S 06**
- **Upland Cress** (Barbarea verna) 50 days. [17th c. Portuguese sailors shipwrecked on Canada’s Belle Isle survived the winter thanks to these greens.] A traditional winter green across the Mountain South. Dark green leaves are high in vitamin C. Transplant or sow anytime, but best sown in late summer for winter greens. The yellow blossoms help nourish ladybugs, syrphids, and other beneficial insects. #71307
- **Pkt** (1.5 g, ~930 seeds) $2.50

**Curly Cress**
- **S 06**
- **Garden Cress** (Lepidium sativum) 30 days. Use the young leaves of this mustard family member for adding zing to salads. #71218
- **Pkt** (2 g, ~1330 seeds) $2.25

**Watercress**
- **S 06**
- **(Nasturtium officinale)** Best sown spring through mid-summer. Rich in vitamins and used in salads for mustard-like flavor. Transplant to a cool stream of pure clean water or grow in pots and add fresh water daily. Can also be grown in trays with just enough water to float the crowns. Needs partial shade in hot weather. #71219
- **Pkt** (0.5 g, ~2740 seeds) $2.50

**Creasy Greens**
- **S 06**
- **Upland Cress, Winter Cress** (Barbarea verna) 50 days. An old favorite. As easy to grow as spinach indoors or out. #71217
- **Pkt** (2 g, ~1250 seeds) $2.25

Kale Brassica oleracea & Brassica napus

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

**Even’ Star Smooth Kale** Unavailable for 2018.

**Hanover Salad** *(Spring)*
- **S 06**
- **Brassica napus** 30 days. Early, fast-growing Siberian variety with large, smooth leaves. Used fresh it has a strong but good flavor, mild when steamed. Harvest leaves when small and tender. Best for early spring before other varieties mature. #25104
- **Pkt** $2.75

**Lacinato Rainbow Mix**
- **S 06**
- **[Bred by Frank Morton of Wild Garden Seed, Lacinato crossed with Redbor hybrid kale.]** Lacinato’s treasured taste, plus many shades of red and purple in the stems and leaves. As with other red-tinted greens, color is most vivid in cool weather. Now extra-cold-hardy -- the 2014 seed crop went through a -6°F freeze, and seed was saved from the plants that survived! #25109
- **Pkt** (1.5 g, ~450 seeds) $2.75; #25109D (14 g) $7.25

**Lacinato**
- **S 06**
- **60 days. Dark green heirloom kale from Tuscany that dates back to the 1700s. Sometimes called “dinosaur kale,” Italians call it “cavolo lacinato,” or curly kale. It is sweet and delicious and so hardy it can be harvested under a foot of snow.** #25106
- **Pkt** $2.75; #25106E (28 g) $9.50

**Lark’s Tongue**
- **S 06**
- **55 days. [1800s German variety. Seed-stock from William Woys Weaver,]** Hardy German kale, given its fanciful name for its long, narrow leaves. Young plants survive subzero winters without damage, and in warmer areas the kale may only flower a little or not at all in the spring, and so live for several years and grow as tall as 5 ft. Silver-green leaves. #25111
- **Pkt** (1 g) $2.95

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

**Red Russian**
- **S 06**
- **Brassica napus** 40 days. Beautiful plants grow 2 ft. tall. Mild, tender leaves have purple-pink veins lightly tinted with purple on the margins. In cold weather the leaves turn redish-purple and are very attractive. Less cold-hardy (15°F) than most kales. #25102
- **Pkt** $2.50; #25102E (28 g) $5.50

**Siberian**
- **S 06**
- **Brassica napus var. pabularia** 55 days. Good basic kale, 24–30 in. tall, tender leaves are light green and ruffled, thick white stems. #25108
- **Pkt** $2.50; #25108E (28 g) $8.50

**Vates**
- **S 06**
- **55 days. [Selected from ‘Dwarf Blue Curled Scotch’ by the VA/ AES] Planted spring or fall. Overwinters well in the Mid-Atlantic. Resistant to yellowing due to frost or heat. Very flavorful, best when steamed, good in salads.** #25101
- **Pkt** $2.75; #25101E (28 g) $6.50

Endive (Escarole) Cichorium endiva

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

**Endive, sliced in half to show blanched heart**

**Broad-Leaved Batavian**
- **S 06**
- **(Full Heart Escarole)** 90 days. [1934. AAS winner.] Large, broad, dark-green outer leaves enclose round, deep 12–16 in. heads which are well-blanched, creamy-white, and buttery. #61101
- **Pkt** (1 g, ~600 seeds) $2.50
Mustard Greens
Brassica juncea & Brassica rapa

Culture: This nutritious cool weather crop shares cultural requirements with members of the cabbage family. (See Cabbage section.) Direct sow ¼ in. deep in spring, summer, and early fall. Thin to 8–12 in. apart in rows 10–12 in. apart. Keep well watered. Seed Savers: Brassica rapa crosses with Chinese cabbage, broccoli raab, turnips, and some rapeseed (canola). Isolate by a minimum of 600 ft. to ¼–½ mile for home use. For pure seed isolate varieties by ¼–1/2 mile. Packet: 2 g unless otherwise stated (1050 seeds) sows 90 ft.

CAROLINA BROADLEAF
OG 62 days. [2015, Mark Farnham & Pat Wechter, ARS/USDA. Introduced 2017 by SESE.] Old favorite “Florida Broadleaf” mustard is now having big problems with a new bacterial blight, so Carolina breeders have come to the rescue and added needed resistance! 16-24 in. tall plants, green leaves, pick ‘em small for salads, or larger for cooking.
#27112 Pkt $2.75; #27112E (28 g) $6.50

BACK! CHINESE THICK-STEM
OG 43 days. Superb winter-hardy mustard from Even’ Star Farm. Succulent, mild mustard with an enlarged midrib. Great flavor raw or cooked. Hardy to 6°F. Good tolerance of poor soil drainage. Best for fall planting. #27105 Pkt $2.75; #27105D (14 g) $7.50

EARLY MIZUNA
OG (B. rapa japonica) 37 days. Extremely mild, yet definitely a mustard flavor. Tastes great in salads even for those that dislike the spiciness often associated with raw mustards. Also an excellent cooking green. Delicate, frilly greens are frost tender, so not recommended for late fall crops.
#27104 Pkt $2.50; #27104E (28 g) $6.50

EVER’ STAR TENDER TAT
Unavailable for 2018.

HORNED MUSTARD
OG 41 days. As the lightly-ripped, bright green leaves grow, a small horn emerges from the stem. The tender leaves are spicy when raw but mild when cooked. Texas grower Tim Miller grows this mustard fall through spring in his hot climate.
#27110 Pkt $2.50

NEW STAR MUSTARD
Unavailable for 2018.

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

RED GIANT
OG (B. juncea) 43 days. A beautiful mustard from Japan, Red Giant has well-saved leaves, predominately reddish-purple with an undercoat of deep green. Good cold tolerance and strong mustard flavor. More insect-resistant than other varieties.
#27102 Pkt $2.50

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

SOUTHERN GIANT CURLED
OG (B. juncea) 43 days. [Pre-1880.] An old Southern favorite. Leaves are large, bright green, with attractively curled leaf edges. This variety is used for late sowings, has cold tolerance, and good bolting resistance.
#27103 Pkt $2.50; #27103E (28 g) $6.25

TATSOI
OG (B. rapa narinosa) 43 days. Rosettes of thick, dark green, oval-shaped leaves with mild mustard flavor. The most cold-hardy (22°F) commonly available mustard. Very attractive, good for all seasons, and long-lasting. Excellent for stir-fry or salads.
#22601 Pkt $2.50; #22601E (28 g) $3.75

Jewels of Opar

JEWELS OF OVAR
OG (Fame flower) (Talinum paniculatum) 35 days. Purslane relative with elegant panicles of ⅜ in. pink flowers. Mild leaves are succulent, light green, and eye-catching. Great in salads, on sandwiches, and as a spinach substitute. Also has medicinal uses. The seedstalks are attractive in dried arrangements – seedpods dry down through shades of orange, red, brown, and gold. 2–3 ft. tall plants can reach 3 ft. wide. grows in sun or part shade; tolerates poor soil. Native to parts of the South and the Caribbean. Perennial in zones 8 and up. Self-sows readily; may naturalize.
#34201 Pkt (0.15 g, ~700 seeds) $2.75

Summer Spinach

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

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

Unusual Heat-Tolerant Greens for Summer Salads
**Parsley** *Petroselinum crispum*

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

**Dark Green Italian**

*OG* (Plain Leaf) (var. *neapolitanum*) 78 days. *Introduced by 1807.* Plain in appearance but fancy in taste, this celery-leaf parsley is the best-flavored variety. Excellent for dried parsley. Good greenhouse variety, as aphid control is easier due to its wide straight leaves. Less cold-hardy than curly types. #37101 Pkt $2.50; #37101E (28 g) $5.50

**Forest Green**

*OG* 75 days. Leaves are deeply and closely curled. Flavor is better than most curled varieties. Upright foliage helps keep leaves clean. Bunches well. Holds well in heat and drought without discoloration. Use for garnishes and flavoring. #37102 Pkt $2.50;

**Moss Curled**

*OG* 70–85 days. *[Pre-1865.]* Vigorous, high-yielding, and very uniform. Dark green leaves are so thickly curled that this parsley resembles moss. #37103 Pkt $2.50; #37103E (28 g) $5.50

**New! Barese**

25 days for baby greens/50 days for mature leaves. [Italy] Barese’s white stems and glossy green leaves are smaller, sweeter, and more tender than typical Swiss chards. Overwintered well in our 2016 trials. #32101 Pkt $2.75

**Lucullus**

*OG* 50 days. *-/1914.* Named after the Roman general Lucius Lucullus (pronounced “lu-ku-lus”) who was renowned for his splendid banquets. Large, pale green leaves with thick white stems and heavily crumpled leaves. #32101 Pkt $2.25; #32101E (28 g) $5.50

**Perpetual Spinach**

*OG* (Leaf Beet Chard) 55 days *([European heirloom, 1869.]* Smooth dark green leaves with slender stalks, milder than other chards. Produces tasty greens all summer and late into the fall. An excellent late-season warm-weather substitute for spinach in the Southeast. (It won’t be as sweet as spinach grown in cooler weather, but still, we’re glad to have this one around for summer greens!) #32301 Pkt $2.75

**Rainbow**

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

**Ruby Red**

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

**Swiss Chard** *Beta vulgaris var. cicla*

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

In addition to the greens listed here, the leaves of sweet potatoes, amaranth, asparagus beans, southern peas (cowpeas), and squash can be cooked and eaten. We recommend using young leaves and shoot tips of squash plants. Buckwheat (cover crop) leaves can be eaten raw in salads. Amaranths vary in taste: we recommend can be cooked and eaten. We recommend using young leaves and shoot tips of squash plants.

Kohlrabi

Brassica oleracea var. gongylodes

Kohlrabi is grown for its bulbous stem and its leaves which can be eaten raw in salads, or cooked. Kohlrabi stores very well when refrigerated. Culture: Grow kohlrabi in the spring or fall since it does best in cool weather. Sow seed ¼ in. deep to be thinned to 5 in.

Early Purple Vienna

06 60 days. [Pre-1860] More flavorful and slightly larger than White Vienna, and our garden trials have shown it to be slightly more resistant to the cabbage worm. #26101 Pkt $2.50; #26101E (28 g) $5.50

Gigant Winter

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

Leeks

Allium ampeloprasum

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

American Flag

( Broad London) 06 130 days. The standard variety for home gardens. Stems average 1½ x 8–10 in., well-blanchcd from the base upward. Good variety for overwintering, hardy to at least 10°F. #66401 Pkt $2.50

King Richard

06 75 days. Early-maturing leek. Slender and tall (1 x 12 in.). Best for summer and early fall – harvest before frosts drop below 20°F. #66402 Pkt $2.95

American Flag

King Richard

Winter Density

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

Buttercos Lettuce

Buttercos lettuce has the characteristics of both bibb and romaine.

Wild Garden Lettuce Mix

More than 60 different varieties of lettuce from Wild Garden Seeds – a huge variety of colors, shapes, sizes, and textures, all together in one packet! Instant diversity for salad mixes or for gardeners wanting to try it all. #62951 Pkt $2.75; #62951C (7 g) $6.25

Leaves, Kohlrabi, Leeks, Lettuce
Bibb (Butterhead) Lettuce

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

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

**Capitan** 62 days. This Dutch variety was judged the best Boston-type lettuce in 1983 Rodale Research Center trials. Excellent heat and cold tolerance plus resistance to lettuce mosaic virus. 5 oz loose, light green heads. Nice buttery flavor. Recommended with consistent high praise from our customers, one of our personal favorites. #62303 Pkt $2.50; #62303C (7 g) $5.50

**Speckled Bibb** 43 days. A great-tasting lettuce for any season. Holds longer in the heat than Slobolt or Buttercrunch, yet still grows quickly in cool weather. Attractive light green leaves are spotted with red dots. Crispy heads often self-blanch in the center. #62305 Pkt $2.50

**Susan’s Red Bibb** 60 days. The most attractive variety in our heirloom lettuce trials. Ruffled, bitter-free red bibb has large tender leaves with rosy-red margins. Color is beautiful in salads. #62306 Pkt $2.50

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

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

Romaine (Cos) Lettuce

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

**Cosmo** 55 days. 12 in. tall heads have vibrant green, broad, savoyed leaves that are crisp and sweet. Stays bitter-free longer than many other varieties. One of our favorites. #62701 Pkt $2.50; #62701C (7 g) $5.50

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

**Kalura** 57 days. This tall, heavy, open headed romaine has great flavor. Resists heat and tip burn almost as well as Jericho. Pam Dawling, author of Sustainable Market Farming, prais es it for its flavor, texture and large heads. #62708 Pkt $2.50; #62708C (7 g) $5.75

**New Mayan Jaguar** 61 days. The heaviest yielder in our 2017 lettuce trials. Crunchy, dark green leaves with bold, dark red splotch es. Upright heads reduce splashback of soil onto leaves. Attractive pink hearts. Slow to bolt. Bred by Frank Morton. #62711 Pkt $2.75

**Outrageous** 64 days. [Bred by Frank Morton of Wild Garden Seed.] Intensely dark red, slightly ruffled leaves form loose heads. Selected by NASA for space farming experiments: in April 2014 seed for this variety traveled to the International Space Station for trials! #62709 Pkt $2.50

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

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

**Sweet Valentine** 55 days. Sweetest lettuce we offer. Heads hold long into the heat without bolting. The extremely deep-red leaves are slightly smaller than other cos varieties. #62112 Pkt $2.50; #62112C (7 g) $5.50; #62112E (28 g) $15.25

www.SouthernExposure.com
Crisphead & Batavian Lettuce

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

Anuenue S OG 50 days. [1987. U. of Hawaii. Anuenue is Hawaiian for “rainbow” (pronounced “ah-nue-nee”).] Seed is pronounced “ah-nuenue” or “ah-nu-nee”). Seed is especially delicious, of Hawaiian. Anuenue should be set out early in the season since it is harder to grow to perfection, we offer varieties though it’s less nutritious than other types. Because it’s less nutritious than other types. Because it’s less nutritious than other types. Because it’s less nutritious than other types. Because it’s less nutritious than other types. Because it’s less nutritious than other types. Because it’s less nutritious than other types. Because it’s less nutritious than other types. Because it’s less nutritious than other types. Because it’s less nutritious than other types. Because it’s less nutritious than other types. Because it’s less nutritious than other types. Because it’s less nutritious than other types. Because it’s less nutritious than other types. 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Mushrooms

Mushroom plug spawn is shipped 1-4 weeks after you place your order, directly from Sharondale Farm, where it is grown. U.S. shipping addresses only. We cannot apply priority shipping and handling to mushrooms.

**Culture:** Using mushroom plug spawn is easy. It can be hammered into logs for growing many woodland mushrooms. Logs cut from healthy live dormant trees work best. Cut 3 to 8 inch wide logs to manageable lengths. Drill 5/16” holes about 1/4” deep in a diamond pattern into the log. Space holes about 6-8 in. along the length of the log and about 1.5-2 in. around the diameter. Hammer mushroom spawn plugs into the holes and cover holes with wax. Select a shady, humid spot. Place oyster, reishi, and lion's mane logs directly on the ground where they will not dry out. You can push mulch against the logs about half the diameter deep to help retain moisture. Place shiitake logs slightly above the ground, so the bark is not damaged or rotted. Maintain log moisture is the most important job for the next 6-12 months. Water if the weather is dry for extended periods. Seal and store unused plugs for a few weeks in the refrigerator.

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Muskmelon (Cantaloupe) *Cucumis melo var. reticulatus*

Muskmelons include green-fleshed and orange-fleshed melons, and are often confused with cantaloupes. Noir des Carmes is the only true cantaloupe we carry. **Culture:** Melons require a loose, warm, sandy loam of pH 7 to reach their full potential. They will not thrive on soil below pH 6, nor will they thrive in peat, muck, or heavy clay soil. An even supply of water is necessary through pollination and early fruit-set, and the soil should be well supplied with nutrient-rich compost. **Seed Watering Notes:** See Cucumbers section. **Direct Seeding:** Once soil temperature averages 70°F sow seeds 1/2–3/4 in. deep, 1–2 in. apart, in rows 5–6 ft. apart, thinning to 12–18 in. apart. **Transplanting:** See Cucumbers section. **Harvest:** When ripe, most varieties of melon slip from the vine in response to thumb pressure at the base of the stem. Ripe melons also develop a sweet aroma. **Flavor:** Flavor development begins in the last two weeks before peak ripeness; knowledge of proper harvest time is important. Cool, wet, cloudy conditions may cause melons to lose flavor. **Diseases:** Controlling or preventing disease is not a problem in every area or in every year, but if you have problems with diseases it is best to rely on disease-resistant or -tolerant varieties. **Insect Pests:** See Cucumbers section. **Animal Pests:** Raccoons, groundhogs, and other critters love melons. Fence off melons, or buy a supermarket melon and set out a trap in the melon patch before the main crop is ready in order to catch or relocate any critters. **Greenhouse Notes:** Mildew tolerance is important and pollination is necessary for fruit set. Soap sprays can be used to control mealybugs, whiteflies, and aphids, but foliage and melon family may be injured by soap. Test the spray on a few leaves before spraying the entire plant. **Seed Savers:** Isolate melons by a minimum of 1/8 mile for home use, or 1/2 to 1 mile for pure seed. **Packet:** 2 g unless otherwise stated (about 50–90 seeds, depending on variety) sows 25–50 ft.

**Edisto 47**

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

**#52102 Pkt $2.75; #52102E (28 g) $9.50**

**Eden Gem**

**S** (Rocky Ford) (Green-orange flesh) 89 days. [1881] Well known for its fine-grained texture and sweet flesh. 4–6 in. fruits average 2–3 lbs, are heavily netted and slightly ribbed. Highly resistant to rust, holds well, suited for garden or market. **#52109 Pkt $2.50**

**Delicious 51 PMR**

**S** (Orange flesh) 77 days. [Developed by Dr. Munger at Cornell as an early strain of Benedit’s Surprise.] Creamy orange flesh is sweet and juicy, very flavorful. 2–3 lb. fruits are lightly netted and slightly ribbed. Pick on full slip. Tolerant to bacterial wilt (race 1). **#52101 Pkt $2.75; #52101E (28 g) $8.75**

**Anne Arundel**

**S** 06 (Green flesh) 80 days. [Grown in Anne Arundel County, MD, as early as 1731.] The green outer flesh turns pale orange in the center. Large 4–9 lb. oval, slightly ridged, coarsely netted melons. The skin turns golden yellow when ripe. Very productive. **#52120 Pkt $2.75**

**Eden Gem**

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**Lion’s Mane**

**S** *(Hericium erinaceus)* Distinctive flavor and texture reminiscent of seafood. One of the more exotic-looking mushrooms, yet native to Virginia forests. Fruits in the summer on hardwood logs, including Oak, Maple, Walnut and even that pesky opportunistic Alitans (Tree of Heaven). Also goes by Pom Pom, Bearded Hedgehog, and Monkey’s Face. **#75103A (100 plugs) $17.00; #75103B (500 plugs) $51.00**

**Reishi**

**S** *(Ganoderma lucidum)* Known as the Chinese Mushroom of Immortality because it’s an excellent immune modulator and helps your body adapt to environmental challenges. These powerful medicinal properties are best extracted from Reishi by grinding the fruiting bodies, then decontaminating in water or tincturing in alcohol. **#75104A (100 plugs) $17.00; #75104B (500 plugs) $51.00**

**Shiitake**

**S** *(Lentinula edodes)* Known for excellent flavor and medicinal qualities. Earthy, hearty, and rich, they pair well with other vegetables, in soups or sauces, or substituted for meat. Our naturalized strain “Cismont” was collected on the farm and produces excellent mushrooms on oak, sweetgum, and other hardwoods. **#75101A (100 plugs) $17.00; #75101B (500 plugs) $51.00**
**Golden Jenny** - (Orange flesh) 85 days. [1997, developed by Merlyn Niedens.] Retains many characteristics of Jenny Lind but is more vigorous, compact, productive, and fruits have better insect resistance. Melon's plants produced over 40 fruits from just 2 hills in one of his gardens in Illinois. Fruits weigh up to 3/4 lb and have a sweet orange flesh. #52105 Pkt $2.50

**Hales Best** - (Orange flesh) 86 days. [1924.] Sweet, juicy, 3-5 lb oval fruits, one of the favorites at the Twin Oaks 2012 Melon Trials. Netted and moderately ribbed. Very vigorous, drought-resistant plants; powdery mildew resistant. #52104 Pkt $2.50

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

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

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

**Noir des Carmes** - (Orange Flesh) 76 days. [Pre-1787, named for the Carmelite monks in France who grew it.] A wonderfully aromatic true cantaloupe with sweet flavor. The 2-3 lb ribbed fruits have a helpful ripeness indicator; over 24-48 hours the greenish-black rinds suddenly turn yellow and green, signalling their readiness! #52123 Pkt $2.75

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

**Piel de Sapo** - (Toadskin) - (White-yellow flesh) 100 days. [Spanish heirloom.] Unique storage melon with mottled dark-green and yellow skin like a toad's (hence "Toadskin"). The 5-7 lb. aromatic, sweet fruits with firm rinds store for several months. Include this variety in late melon plantings, then store in a cool place and enjoy as a winter treat. #52119 Pkt $2.50

**Pike** - (Orange flesh) 85 days [1935, Aaron Pike of Pike & Young Seeds; seedstock supplied by Aaron Pike's niece.] Outstanding flavor; a local favorite, for many this is the only muskmelon they’ll grow. Bred specially for growing in unirrigated clay soil. Produces 3 lb fruits on unirrigated clay, 7 lb fruits on good irrigated soil. Heavily netted, oblong fruits. Vigorous, high-yielding, disease-resistant plants. #52108 Pkt $2.75; #52108E (28 g) $8.50

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

**Sleeping Beauty** - (Orange flesh) 85 days. [1997. Bred by Merlyn Niedens.] Classic melon flavor from sweet orange fruits on compact vines, good for small gardens. ‘Sleeping Beauty’ refers to the tendency of the fruits to nestle together in groups. The 1/2 lb. round, ribbed fruits are light green before ripening. #52112 Pkt $2.75

**Sweet Passion** - (Orange flesh) 85 days. [1997. Bred by Merlyn Niedens.] Classic melon flavor from sweet orange fruits on compact vines, good for small gardens. ‘Sleeping Beauty’ refers to the tendency of the fruits to nestle together in groups. The 1/2 lb. round, ribbed fruits are light green before ripening. #52112 Pkt $2.75

**Top Mark** - (Salmon flesh) 80 days. [1963.2½–3¼ lb. fruits, small seed cavities, sweet flesh. Sturdy, heavily netted rinds. Popular commercial variety. Slips vine when ripe. Resistant to Downy and Powdery Mildew. #52117 Pkt $2.75; #52117E (28 g) $5.50

**Trifecta** - (Orange flesh) 83 days. [1997. Bred by Merlyn Niedens.] Classic melon flavor from sweet orange fruits on compact vines, good for small gardens. ‘Sleeping Beauty’ refers to the tendency of the fruits to nestle together in groups. The 1/2 lb. round, ribbed fruits are light green before ripening. #52112 Pkt $2.75

**Golden Jenny**

**Hales Best**

**Ice Cream**

**Kansas**

**Missouri Gold**

**Noir des Carmes**

**Old Time Tennessee**

**Piel de Sapo**

**Pike**

**Plum Granny**

**Sleeping Beauty**

**Sweet Passion**

**Top Mark**

**Trifecta**

Especially Well Suited to the Southeast  Heirloom  Seed from Small Farms  USDA Certified Organic

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**Muskmelon** 31
**Okra Abelsonhosus esculentus**

**History:** Okra originated in NE Africa and reportedly grows wild in the upper watershed of the Nile. It was brought to the U.S. in the late 1660s by way of the slave trade or via Europe. ["Okra" is derived from "nkutu" in the Ashanti language of West Africa, while "gumbo" is derived from "ngombo" in the Bantu language of southern Africa.]

**Folk Uses:** The dried pods of okra are used in flower arrangements; the roasted seeds serve as a coffee substitute; the juice has been used to stop bleeding and to clean metal; the stem fibers have been used to make rough cloth or cordage. The raw pods of okra can be applied to the forehead or nose to make a quick Hallowe'en mask.

**Culture:** Okra does best on a fertile, loamy soil with lots of added humus. Excess nitrogen may be slow to germinate. To speed germination, soak seed overnight in water, or abrade the seed mask.

**Okra**

- **Early, productive, and beautiful – one of the best okras in the Kerr Center’s trial of 30 heirloom varieties. Long, slim, tender red pods. 7–8 ft. tall plants produce an abundance of large, fat, tender, fluted pods. Young pods (3 in. or less) easily snap off the plant when ready to harvest.**
  
  **Beck’s Big Buck**
  
  **Okra**

- **Beck’s Big Buck**

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<th>Varietal Name</th>
<th>Description</th>
<th>Container Size</th>
<th>Price</th>
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<tr>
<td><strong>Alabama Red</strong></td>
<td>50 days. [Alabama heirloom.] 5–7 ft. tall plants produce abundant fat, 4 in. red-and-green pods. Stems and leaf veins are also red. This okra is delicious fried, and adds color and unique flavor added to salads when young.</td>
<td>#69112 E (28 g)</td>
<td>$6.25</td>
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<td><strong>Beck’s Big Buck</strong></td>
<td>60 days. [German heirloom from Malcom Beck of San Antonio, TX.] Vigorous 7–8 ft. plants produce an abundance of large, fat, tender, fluted pods. Young pods (3 in. or less) easily snap off the plant when ready to harvest.</td>
<td>#69112E (28 g)</td>
<td>$6.50</td>
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<td><strong>Bowling Red</strong></td>
<td>60 days. [Grown by the Bowling family of Virginia since the 1920s.] Early, productive, and beautiful – one of the best okras in the Kerr Center’s trial of 30 heirloom varieties. Long, slim, tender red pods. 7–8 ft. plants have red stems and red-veined leaves.</td>
<td>#69125 E (28 g)</td>
<td>$6.50</td>
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<td><strong>Burgundy</strong></td>
<td>50 days. [1988, AAS winner.] Stems, leaf veins, and pods are deep red-maroon. 4–6 ft. plants. Wide spineless pods up to 10 in. long, tenderest at 7 in. or less. Other red okras bear longer and handle disease better but Burgundy is earlier and fine tasting.</td>
<td>#69101 E (28 g)</td>
<td>$5.50</td>
</tr>
<tr>
<td><strong>Burmeese</strong></td>
<td>53 days. [Burmeese heirloom, seedstock courtesy Hap Heilman. Now a favorite in some local restaurants.] Bears when plants are 18 in. tall and continues to bear until frost. Huge leaves, typically 16 in. across. 9–12 in. slender pods are curved and virtually spineless. Pods mature from light green to creamy yellow-green. At 10 in. long they are tender, sweet, and spineless enough to be eaten raw or added to salads. Pods are less gooye than other okra.</td>
<td>#69109 E (28 g)</td>
<td>$6.50</td>
</tr>
<tr>
<td><strong>Cajun Jewel</strong></td>
<td>60 days. [Introduced 1989 by SESE. Local favorite in Cajun country since the 1950s.] Dwarf-type, 2½–4 ft. tall spineless plants produce an early crop of tender 1 in. diameter pods up to 8 in. long. Good flavor. Widely adapted.</td>
<td>#69102 E (28 g)</td>
<td>$5.50</td>
</tr>
<tr>
<td><strong>Clemson Spineless</strong></td>
<td>50 days. Spineless variety from India averages 3½ ft. tall. Pods up to 8 in. long, pods remain tender for a long period. The Kerr Center named it the easiest variety to harvest (thanks to unbranched plants) in their trial of 30 heirloom varieties.</td>
<td>#69104 E (28 g)</td>
<td>$5.50</td>
</tr>
<tr>
<td><strong>Cow Horn</strong></td>
<td>60 days. Impressive 7–8 ft. plants with many side branches. Large, curved 8–14 in. pods, best quality when picked at 5–6 in. Dependable producer.</td>
<td>#69110 E (28 g)</td>
<td>$5.50</td>
</tr>
<tr>
<td><strong>Crawford</strong></td>
<td>55 days. [Pre-1865.] Impressive 7–8 ft. plants with many side branches. Large, curved 8–14 in. pods, best quality when picked at 5–6 in. Dependable producer.</td>
<td>#69110 E (28 g)</td>
<td>$5.50</td>
</tr>
<tr>
<td><strong>Daggett</strong></td>
<td>53 days. [1960, Louisiana AES.] Sweet, mild, spineless light-green pods up to 6 in. long. 5–6 ft. plants are well-branched with an open growth habit. Thanks to its well-developed root system, has good drought and heat tolerance, as well as tolerance of root-knot nematodes.</td>
<td>#69105 E (28 g)</td>
<td>$5.50</td>
</tr>
<tr>
<td><strong>Evertender</strong></td>
<td>50 days. Spineless variety from India averages 3½ ft. tall. Pods up to 8 in. long, pods remain tender for a long period. The Kerr Center named it the easiest variety to harvest (thanks to unbranched plants) in their trial of 30 heirloom varieties.</td>
<td>#69104 E (28 g)</td>
<td>$5.50</td>
</tr>
<tr>
<td><strong>Fife Creek Cow Horn</strong></td>
<td>60 days. [Kentucky heirloom given to the Fife family by an elderly Creek woman over 100 years ago.] 8 in. light green pods even more curved than Cow Horn, this okra keeps stays tender longer than most open-pollinated varieties. High yielding, 5–6 ft. plants.</td>
<td>#69114 E (28 g)</td>
<td>$2.50</td>
</tr>
<tr>
<td><strong>Gold Coast</strong></td>
<td>60 days. [1950, Louisiana AES.] Sweet, mild, spineless light-green pods up to 6 in. long. 5–6 ft. plants are well-branched with an open growth habit. Thanks to its well-developed root system, has good drought and heat tolerance, as well as tolerance of root-knot nematodes.</td>
<td>#69105 E (28 g)</td>
<td>$5.50</td>
</tr>
<tr>
<td><strong>Hap Heilman</strong></td>
<td>50 days. Spineless variety from India averages 3½ ft. tall. Pods up to 8 in. long, pods remain tender for a long period. The Kerr Center named it the easiest variety to harvest (thanks to unbranched plants) in their trial of 30 heirloom varieties.</td>
<td>#69104 E (28 g)</td>
<td>$5.50</td>
</tr>
</tbody>
</table>
HILL COUNTRY HEIRLOOM RED
64 days. [Texas Heirloom.] Very colorful red and green 6 ft. plants. 6 in. long, thick, green pods with reddish tips and ribs and great flavor. Drought tolerant, produces exceptionally well pods with reddish tips and ribs and great flavor.

JADE
50 days. [Developed by U. of Arkansas, introduced by SESE 1991.] Early maturing, tender-podded, high-yielding okra. Compared to Clemson Spineless, Jade has darker green pods, fewer side branches, higher yields, and better ability to mature in late plantings. 4½ ft. plants. Dark-green pods remain tender to 5 in. #69106 Pkt $2.50; #69106E (28 g) $6.25

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

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

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

SHOWS
58 days. [Mississippi family heirloom, named for the Shows family. Seed sent to us by Texana McFarland, who’s 99 and still gardening! Introduced 2017 by SESE.] Great production on 4-5 ft. plants. Fluted light green pods, ¼ in. wide. Tender up to 4 in., the pods can reach 8 in. long. A 2015 okra trials favorite! #69118 Pkt $2.50

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

STAR OF DAVID
55 days. [Introduced 1987 by SESE. Seed from courtesy Carol D. Gibbs, which he had maintained since 1957.] Pods have a distinctively strong flavor, recommended for okra lovers who would like to try something different. 8–10 ft. plants with few side branches. Easy to harvest pods when small. Highly productive; tolerant of root-knot nematode.

WHITE VELVET
65 days. [Family heirloom of Cheryl and Gary Hughes, collected by Gary’s great-uncle in Warrior, Alabama in the 1930s. Introduced 2011 by SESE.] Smooth pods remain tender up to 8 in. long. Vigorous 10 ft. plants are spineless for easy picking.

Parsnips
Pastinaca sativa

This hardy root vegetable develops a sweet, nut-like flavor after it has been heavily frosted. Parsnips were once a common vegetable at the dinner table and they deserve to come back in style. In the 1800s parsnips were often used to make marmalade and wine. 

Culture: Sow seed in spring as soon as soil can be worked; sow within a few weeks of last spring frost at latest. Seeds may take 2–3 weeks to germinate and soil must not dry out. Radishes may be used to prevent soil crusting and to mark the location. Parsnips are even slower to germinate in hot soil and will be overwhelmed by weeds before they can germinate, so plant early! Plant ½ in. deep in raised beds and thin to 4–6 in. each way, or plant in rows 18 in. apart with plants thinned to 4 in. Soil should be well drained and not too rich in nutrients. 

Harvest: A heavy frost is necessary for full flavor development. Roots may be harvested or left in place during the winter for use in the spring. For a winter supply place roots horizontally in small boxes filled with garden soil or sand. Bring a box inside to thaw as needed. Cooking: Boil, fry, or roast. Seed Savers: Isolate varieties by ¼ mile for home use. For pure seed isolate by a minimum of ½ to 1 mile. Packet: 2 g (about 845 seeds) sows 62 ft.
Onions (seed) *Allium cepa*

**Culture:** Onions often only have a short window of time to grow before heat and/or lengthening days cause bulbs to stop growing and start drying down. To encourage fast growth, plant large, healthy seedlings into fertile, weed-free soil as early as can be worked. Onions require light, fertile, well-drained soil with lots of organic matter. Maintain soil pH 6–7. Soil that is too acid or alkaline will cause slow growth and late maturity. Onions are heavy feeders requiring abundant potassium and phosphorous for good bulb formation. Nitrogen should be abundant during the period of active leaf growth. Onions and weeds do not mix. Experiments have shown yield reductions of 4% per day in the presence of weeds, or 50% reduction of yield in 2 weeks. Cultivation should be shallow since onion roots are near the soil surface. A layer of organic mulch will help suppress weeds and will aid in maintaining moisture and nutrient levels. **Transplanting:** Sow seeds indoors, ¼ in. deep in flats in January through mid-March and transplant outdoors 3–4 in. apart in rows 12–16 in. apart. Do not prune the seedling tops until the harvest will be significantly decreased. To grow the largest bulbs possible, in areas with cold winters onions may be started mid-November: in a cold frame or in the greenhouse, sow a thick batch of seeds, then transplant to garden around late February or as soon as soil can be worked. Onion seedlings are hardy to about 20°F. **Harvest:** When most of the tops have fallen over, pull onions, cure in partial shade for 2–3 weeks until necks have thoroughly dried. Clip tops to within 1 in. of the bulb. Breaking over the tops by hand to accelerate harvest harms the keeping quality of some varieties and helps the keeping quality of other varieties. **Pests and Diseases:** Practice crop rotation of at least 3 years to control pests and diseases. Compost all onion residues. **Long Day (LD) and Short Day (SD) Types:** LD types begin to form bulbs when day length is 14–16 hours. Plant LD types in spring from Virginia northward. Not all LD types can bulb up as far South as Virginia, but ours can. SD types begin to form bulbs when day length is 10–12 hours. SD types can be spring or fall-planted in Virginia, and fall-planted in the South. If started in a greenhouse, or started in the fall and kept refrigerated as sets, SD onions can be grown to small bulbs in the North. **Seed Savers:** Isolate varieties by a minimum of 150 ft. For pure seed, cage plants or isolate by ¼–½ mile. **Packet:** 3 g (about 700 seeds) sows 50 ft. direct seeded or 245 ft. as transplants.

**Back! Australian Brown** (intermediate to long day) 100 days [Australian heirloom, pre-1897] Spanish type. A wonderfully solid, round, medium-size onion. White, mild flesh and thick, deep amber-brown skin. Great keeper, one of the best for extended storage. #66107 Pkt $2.75

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

**New York Early** (intermediate to long day) 98 days. A dependable and productive open-pollinated version of Early Yellow. Globe maintained by commercial growers in Orange County, New York. The 2½–3 in. bulbs are good for early fresh market sales and suitable for medium term storage. #66106 Pkt $3.25; #66106D (14 g) $7.50

**Red Wethersfield** (long day) 100 days [Developed by farmers in Wethersfield, CT; grown by Jefferson at Monticello.] Large, flattened globes with deep purple-red skin. Fairly firm, pink-tinged white flesh with red concentric circles. Fine pungent flavor, a good keeper. #66105 Pkt $2.75

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

**Walla Walla Sweet** (intermediate to long day) 110 days. [1890 Italian heirloom via WA state.] This is the sweet onion for gardeners in the Mid-Atlantic and Northeast who have trouble growing short day Vidalia types. These onions are more cold hardy and can still produce large onions with sweet white succulent flesh in soil enriched with plenty of compost or other organic matter. Large 4–6 in. bulbs with light brown skin and upright necks that dry down nicely. #66111 Pkt $2.50

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

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**Bunching Onions (seed) *Allium fistulosum & Allium cepa***

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

**Deep Purple OG 60 days.** A new development in bunching onions. This reddish-purple variety develops and retains its color throughout its growth period and through high and low temperatures. #66503 Pkt $2.95

**Evergreen Hardy White OG 60 days.** This hardy white bunching onion is highly resistant to freezing and may be left in the ground year-round. Has resistance to thrips, smut, and pink root. This is a first-class perennial onion which needs only occasional division of clumps once established. #66501 Pkt $2.50; #66501D (14 g) $6.50

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

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

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www.SouthernExposure.com
**Perennial Onions (bulbs)**

*Allium cepa var. aggregatum*

**Shipping Surcharge for Onion Bulbs:** $2 for one item, $4 total for any two or more items. Includes all fall shipped items: garlic (pg. 20-21), woodland medicinals (pg. 64), and onion bulbs.

**Onion Bulbs ship in the fall** (September – November, northern-most areas first), but may be pre-ordered at any time. U.S. shipping addresses only.

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

![Egyptian Walking Onions](image1.jpg)

**Egyptian Walking Onions**

(var. proliferum) Grows well all through North America. The onion to plant if you always want onions. Egyptian Walking Onions grow perennially in beds. The hardy bulbs set bulblets on stalks. Air-bound bulblets will sprout new smaller stalks, which fall over and replant themselves, hence the name Walking. Bulbs can be harvested over the fall and winter. Green onions can be harvested selectively as they grow. Plant them where you intend to have them for a long time, as they are quite hardy. They tend not to yield very much the first year, but after that they will keep you supplied with onions. Planting instructions included. **#66604 Starter Package (bulbs, 8 oz, see shipping info above-left)** $12.95

**Yellow Potato Onions**

(1 × 11/2 in.) bulbs have a hard, grey skin and tender, pinkish-white flesh. They have a distinctive, rich, earthy smell, and mild, delicious flavor. Grey shallots are considered by many to be the only “true shallot.” **#66708 Starter Package (bulbs, 4 oz, see shipping info above-left)** $9.95

**Shallots Sampler**

**Explore the diversity and rich, mild, melt-in-your-mouth flavor of shallots grown fresh in your garden. Several of our great varieties for you to try. From 8 oz each of 3 different varieties, you may harvest up to 10 lbs in good conditions.**

**#92508 Starter Package (bulbs, 24 oz, see shipping info above-left)** $29.00

**French Red Shallot**

OG (A. cepa var. aggregatum) These shallots have reddish-pink bulb scales and a pale, purple-pink flesh. The size of mature bulbs ranges from 1–2 in. in diameter. Note: This should not to be confused with the gray French shallot which produces a prolific amount of tough-skinned, undersized bulbs in the middle and southern U.S. latitudes. The French Red shallot is more widely adapted and has superior flavor, though it does not keep as well as other shallots. Valued in gourmet cooking and fine restaurants. **#66701 Starter Package (bulbs, 8 oz, see shipping info above-left)** $11.95; **#66701A (24 oz)** $24.50

**Grey Griselle Shallot**

OG (A. oschaninii) 180 days. [French heirloom.] Prized by French gourmet chefs, these small, teardrop-shaped (1 × 1 1/8 in.) bulbs have a hard, grey skin and tender, pinkish-white flesh. They have a distinctive, rich, earthy smell, and mild, delicious flavor. Grey shallots are considered by many to be the only “true shallot.” **#66708 Starter Package (bulbs, 4 oz, see shipping info above-left)** $9.95

**Shallots (bulbs)**

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

**Perennial Onion Sampler**

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

**Back! Perennial Leeks**

Available online only as spring shipped plants. Check our website for availability!
**Peas** *Pisum sativum*

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

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**Snap Peas**

This class of peas was developed by Dr. Calvin Lamborn at Gallatin Valley Seed Co. Snap peas originated by breeding the sweet pea Mammoth Melting Sugar with a chance mutant of a popular freezing pea called Dark Skinned Perfection. For home gardeners, snap peas represent one of the more significant breeding advances in fifty years. Snap peas have excellent disease resistance and thick pods remain sweet and tender when mature. Snap peas more than double the amount of food produced by a crop of peas. **Culture:** See above. **Germination Note:** Because snap pea seeds have a high sugar content, the seed may rot in cold soil before germinating. We recommend pre-sprouting the seeds for early-season plantings in cold soil. **Harvest:** Harvest when pods are filled out and peas inside are full size. Strings can be removed while picking by holding the vine in one hand and pulling the pod upward and off the vine with the other hand. **Preparation:** Shelling isn’t necessary since pods and peas are eaten together like a snap bean. The small strings along the pod sutures are not noticeable when eaten raw, but they should be stripped off before cooking. Flavor is excellent, but is easily destroyed by overcooking or canning. **Packet:** 1 oz. (28 g) unless otherwise stated (about 100 seeds) sows 12–20 ft.

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**Shelling (English) Peas**

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

**Preparation and Use:** Can be boiled, frozen, canned, or dried. Green seeds can be roasted like peanuts. Scorched seeds can be used as a coffee substitute. Leaves may be used as a potherb. **Animal Pests:** Deer love them. Fence off crops or cover plants with row cover when pods emerge. **Insect Pests:** Weevils sometimes infest dried seed. To kill weevils, freeze thoroughly-dried seed in sealed containers for 48 hours. **Seed Savers:** Isolate from southern peas and asparagus beans by a minimum of 10–20 ft. for home use. For pure seed isolate 50 ft. **Packet:** 1 oz (28 g) unless stated (about 85–270 seeds, depending on variety) sows 15–45 ft.

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**Southern Peas (Cowpeas)**

Southern peas, cowpeas, field peas: *Vigna unguiculata* Black-eyed peas: *Vigna unguiculata* unguiculata

This vegetable seems to have a different name in each section of the country. Southern peas are also called cowpeas, field peas, crowder peas, and black-eyed peas. By whatever name you call them, they’re an old favorite in the South and can be grown wherever both days and nights are warm for a period of 60–90 days. **Culture:** Sow seed 1 in. deep, 2 in. apart in rows 3–6 ft. apart, thinning to 4 in. apart. Vining varieties are very vigorous and drought resistant, but they should be given extra room, or trellised, or planted so they can climb stalks of dent corn. Southern peas have cultural requirements similar to beans. They need warmer soil, so wait until 3–4 weeks after last frost to plant. Need full sun and a warm growing season. For best results provide a well-drained soil, with pH in the range of 5.5–6.5. Do not apply nitrogen, which will result in poor yield and lush foliage. The ability of southern peas to grow in poor soil is quite remarkable – many varieties are also useful as cover crops – and they are relatively free of insect and disease problems. **Harvest:** Days to maturity are for fresh shelly-stage peas. For dry peas, add 2–3 weeks. For fresh use, harvest when seeds have filled the green pods, but before seeds have hardened. For dried use, make sure to harvest dried pods before rain or else seeds will mold. Let dried pods finish drying under cover in a rodent-proof space. **Preparation:** Can be boiled, frozen, canned, or dried. **Seed Savers:** Recommended for home gardeners. **Packet:** 1 oz (28 g) unless stated (about 85–270 seeds, depending on variety) sows 15–45 ft.

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**Snow Peas**

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

**Preparation:** Not recommended for home gardeners. **Seed Savers:** Recommended for home gardeners. **Packet:** 1 oz (28 g) unless stated (about 85–270 seeds, depending on variety) sows 15–45 ft.
**New! Bettersnap** $61 days. [Richard Berry and Philip Dukes, ARS/USDA, 1994.] Like snap peas or snap beans, the young pods of Bettersnap can be eaten! 9–11 in. green pods, 1–3 pods/cluster, small white seeds, bush habit. Resistant to root knot nematodes and many other Southern afflictions. #16129 Pkt (14 g - 112 seeds) $2.50

**Big Red Ripper** $70 days. [VA and NC heirloom.] Good flavored table pea with 10 in. pods containing as many as 18 large peas per pod! Use fresh or dried. Reddish-green pods are borne high and are easy to see in the foliage. Resistant to very hot, dry summers. Vigorous, sprawling vines. Very popular with our Texas customers. #16107 Pkt (132 seeds) $2.50; #16107F (¼ lb) $5.75

**Calico Crowder** $OG (Hereford Pea, Polecat Pea) 79 days. One of the more flavorful southern peas, and one of our favorites. Peas are buff-colored with maroon splashes. Vigorous, sprawling vines. #16101 Pkt (140 seeds) $2.75

**Carolina Crowder** $63 days. [Richard Berry and Philip Dukes, ARS/USDA, 1990.] **Mississippi Silver**-type with beautiful cranberry red pods. Red-brown seeds, great flavor. Semi-bush plants, 7–in. pods. Improved resistance for root-knot nematodes and many other Southern afflictions. #16130 Pkt (~164 seeds) $2.50; #16130F (¼ lb) $5.75

**Colossus** Unavailable for 2018.

**Creel Crowder** $61 days. [Family heirloom of Cheryl and Garry Hughes, from Garry’s great-uncle R.E. Creel, a truck farmer in Warrior, Alabama in the 1930s.] 6–in. curved pods turn golden yellow when dry, large brown seeds. Semi-vining plants, very productive! #16120 Pkt (~125 seeds) $2.50; #16120F (¼ lb) $5.50; #16120G (½ lb) $8.75

**Fast Lady Northern Southern Pea** $58 days. Carol Deppe selected this small, white lady pea in Oregon to mature fast in the NW’s cool summers, but it handles Southern summers as well! Great for short-season areas. 7–8 in. long, yellow pods are easy to pick and shell. Bushy, semi-erect plants. Tender, tasty seeds cook fast without any soaking. #16124 Pkt (250 seeds) $3.25

**Hardee** $OG (US-1136) [USDA/ARS, Charleston, SC, 2010; selected from SC heirloom collected in 1992 by J. Powell Smith. Introduced 2017 by SESE.] 102 days. Tasty red-brown seeds. Vigorous, sprawling/climbing 10–15 ft. vines — as with “Iron and Clay,” a great crop. A 2006 study found it to have even more disease resistance (including nematode resistance) than Iron and Clay! #16136 Pkt (~118 seeds) $2.75; #16136F (¼ lb) $6.25

**Hercules** 75 days. [1981, Clemson AES.] Large, brown seeds are the biggest we offer. 8–9-in. pods held upright on bushy plants with short runners. Easy to shell. #16123 Pkt (~88 seeds) $2.50; #16123F (¼ lb) $5.75

**Iron and Clay** $110 days [Brought to the U.S. by slaves before the American Revolution. Clay peas were carried as rations by Confederate soldiers. Iron and Clay peas sustained newly freed African-Americans after the Civil War according to George Washington Carver’s 1908 “Cookbook of Field Pea Recipes.”] Vigorous, drought-hardy plants. Sprawling vines. A great nitrogen-fixing cover crop. Late-maturing pods can be harvested for the kitchen or used for fodder. 6–7 in. pods, light tan seeds. #16125 (245 seeds) $2.50; #16125F (¼ lb) $4.75; #16125H (1 lb) $10.25

**New! Hog Brain** $62 days. [Alabama heirloom, from seed sent by Douglas Pitts, whose neighbors grew them when Douglas was a boy. Possibly the best name for a vegetable ever, but no one seems to know how it got its name — was it cooked with hog brains? Did it somehow remind people of hog brains?] 1-4 pods-cluster, 7–9 in. pods, cream-and-maroon seeds. Great flavor, good drought resistance. #16128 Pkt (~122 seeds) $2.50

**New! KnuckleHull-VNR** $61 days. [Richard Berry, Judy Thies, and A. Graves Gillaspie, ARS/USDA, 2002.] Large brown peas in 6 in. purple pods. Bushy plants. Classic Alabama variety, now updated to add resistance to root-knot nematodes and other soil problems. #16133 Pkt (~165 seeds) $2.50; #16133F (¼ lb) $5.75

**Mackey Pea** $68 days. [E. Texas heirloom, seed stock thanks to Mike Neder. Introduced 2014 by SESE.] Similar to pinkeye purple hull, vining plants are drought-resistant and also hold up well in cooler fall temperatures. 6–7 in. pods, 8–15 seeds/pod, pods turn beige when dry. Seeds have a flavor between blackeye peas and cream crowders, good fresh or dried. Mike and Lola say they like them best when the seeds are still green, just before the pods turn dry! #16126 Pkt (120 seeds) $2.50

**Mississippi Silver** Unavailable for 2018. See Carolina Crowder above left.

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**Nematode Resistance & Cowpeas**

Root knot disease, caused by root-knot nematodes (tiny worms that feed on plant roots), is a soil problem in many parts of the Southeast. Heirloom varieties particularly resistant to nematodes include Hardee and Iron and Clay. Newer varieties such as Carolina Crowder and Kiawah Pinkeye Purple Hull have been bred to resist nematodes, and we plan to offer more in the future.

**Ozark Razorback** $65 days. [Developed by Horus Botanicals of Salem, AR.] Very cool-weather- and-white calico peas with good flavor. Smaller seeds and shorter (3 ft.) vines than Calico Crowder. 7–8 in. pods.

**Peking Black Crowder** $69 days. [From the Southern Seed Legacy collection via grower Harry Cooksey.] There is a bit of mystery about this variety’s origins. But there is no doubt that it produces an abundance of delicious black crowder-type peas on vigorous disease-free plants. 8–9 in. pods. #16110 Pkt (125 seeds) $2.50

**Piggott Pea** $63 days. [Grown by the Piggott family in Washington Parish, LA since the 1850s. For a long while the family kept this flavorful seed all to themselves!] Early and productive, this great-tasting variety is good fresh or dried. 6–7 in. pods have medium-size brown seeds with light speckling. Long vines up to 8 ft. are vigorous and drought-resistant. #16127 Pkt (120 seeds) $2.50; #16127F (¼ lb) $5.75

**Pinkeye Purple Hull** $OG 65 days. An early, heavy-yielding, semi-bush variety with good disease resistance. Concentrated set of 6–7 in. dark purple pods, buff-colored peas with purple or pink eyes. For canning, freezing, or fresh eating. Very popular. #16108 Pkt (170 seeds) $2.75

**New! Pinkeye Purple Hull, Coronet** $OG 63 days. [U. of GA/AES, 1975.] Improved Pinkeye Purple Hull with good disease resistance. Upright, semi-bush plants, easy picking. #16137 Pkt $2.50; #16137F (¼ lb) $5.25; #16137H (1 lb) $12.50

**Pinkeye Purple Hull, Kiawah** $61 days. [1988, Richard Berry & P.D. Duke, ARS/USDA. Named for the Native American tribe who welcomed English settlers to Charleston, SC.] Popular favorite Pinkeye Purple Hull, bred to add nematode resistance. 6-8 in. dark purple pods. 2-4 pods/cluster. Upright for easy harvesting on bushy plants. #16132 Pkt (~203 seeds) $2.50; #16132F (½ lb) $5.75

**Queen Anne Blackeye Pea** $60 days. [VAAES] Dependable and heavy producer. Highly recommended for green shell or dry use, freezing, or canning. Can be grown in most northern states. (Note: this used to be a more compact plant, but the commercial strain has become much more viney, though it’s still as early as ever!) 7 in. pods. #16103 Pkt (127 seeds) $2.50; #16103F (¼ lb) $4.50; #16103G (½ lb) $6.50

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**Southern Peas Continue on Next Page**
Peanuts

*Arachis hypogaea*

**Wilmington, NC, around 1800.**

**Culture:** Shell out the seeds and sow 1–2 in. deep, 6–12 in. apart, in rows 30–36 in. apart. If planting in hills, plant 3 nuts per hill, 10–12 in. apart in hills 2–3 ft. apart. Loose, well-drained soil is important for good germination, and a soil pH of 5–6 will give the best results. Plant a month after last frost once soil has warmed up. Peanuts transplanted well, and can be started indoors 3–4 weeks before transplanting out. (Even when direct sowing, we find it useful to start a few seeds in pots for transplanting out to fill any gaps in the rows.) Peanuts are slow growing at first, so keep the seedlings well weeded. A useful technique is to inter-plant with a fast-maturing weed-suppressing crop (radishes, green onions, lettuce, cilantro) that will be harvested before the peanut plants grow large enough to need the space. Peanuts require 110–130 days of hot weather and ample water, especially once plants have begun to set pods. When plants are 12 in. high, hill them up with loose soil as you would with potatoes, and mulch between the rows. Once plants start flowering, they need at least an inch of rain/irrigation every week for best production. **Harvest:** Harvest during a dry spell in October or after a light frost. After 3 consecutive nights of low temperatures (40°F or colder), plants will not mature pods any further, so harvest can happen anytime. (In the Deep South, peanuts may need to be harvested earlier to keep pods from sprouting in cold/wet soil late in the season.) If weather and critters allow, dig vines and let them sun-dry for several days before pulling pods off. Cure indoors in a rodent-proof space for 2–3 weeks before storing. **Seed Savers:** Isolate varieties by at least 10-50 ft. Packet: Peanuts are sold in the shell to preserve seed freshness. See variety descriptions for packet weights. **Peanuts are sold in shell. Cannot ship to California or Canada.**

**History:** Originally from Brazil, peanuts were brought to France and Africa, and then later introduced into the U.S. during the 1700s. The first commercial peanuts were grown near Wilmington, NC, around 1800. **Culture:** Shell out the seeds and sow 1–2 in. deep, 6–12 in. apart, in rows 30–36 in. apart. If planting in hills, plant 3 nuts per hill, 10–12 in. apart in hills 2–3 ft. apart. Loose, well-drained soil is important for good germination, and a soil pH of 5–6 will give the best results. Plant a month after last frost once soil has warmed up. Peanuts transplanted well, and can be started indoors 3–4 weeks before transplanting out. (Even when direct sowing, we find it useful to start a few seeds in pots for transplanting out to fill any gaps in the rows.) Peanuts are slow growing at first, so keep the seedlings well weeded. A useful technique is to inter-plant with a fast-maturing weed-suppressing crop (radishes, green onions, lettuce, cilantro) that will be harvested before the peanut plants grow large enough to need the space. Peanuts require 110–130 days of hot weather and ample water, especially once plants have begun to set pods. When plants are 12 in. high, hill them up with loose soil as you would with potatoes, and mulch between the rows. Once plants start flowering, they need at least an inch of rain/irrigation every week for best production. **Harvest:** Harvest during a dry spell in October or after a light frost. After 3 consecutive nights of low temperatures (40°F or colder), plants will not mature pods any further, so harvest can happen anytime. (In the Deep South, peanuts may need to be harvested earlier to keep pods from sprouting in cold/wet soil late in the season.) If weather and critters allow, dig vines and let them sun-dry for several days before pulling pods off. Cure indoors in a rodent-proof space for 2–3 weeks before storing. **Seed Savers:** Isolate varieties by at least 10-50 ft. Packet: Peanuts are sold in the shell to preserve seed freshness. See variety descriptions for packet weights. **Peanuts are sold in shell. Cannot ship to California or Canada.**

**Carolina Black**

[Introduced 1999 by SESE from seed sent by Derek Morris.]

One of the varieties grown during the 1800s was the African peanut (also known as the N. Carolina peanut). It may have been a black peanut, possibly the same as ‘Carolina Black.’ According to food historian William Woyo Weaver, the black peanut may have been used as a substitute for Black Bambarra (African ground nut) by the black community. Black Bambara is important in African folk medicine as an aphrodisiac. The N. Carolina climate won’t support black Bambara, but black peanuts grow there without difficulty. Carolina Black produces sweet-tasting, black-skinned peanuts that are slightly larger than Spanish peanuts. 2–3 seeds/pod. #17103 Pkt (28 g, ~45 seeds) $4.50

**Carville’s Virginia**

[Introduced 1989 by SESE.]

Family heirloom from SW Virginia since 1910. Grown by Frank Carville for over 75 years since he was given this peanut by a traveler when he was 8 years old. He later tried other varieties but found none with a better flavor. 2–4 seeds per pod. Plants have average disease resistance but excellent production and drought resistance. #17102 Pkt (28 g, ~40 seeds) $4.95; #17101F (¼ lb) $9.25

**Carolina African Runner**

[Introduced 1999 by SESE.]

Family heirloom. Introduced 2012 by SESE, 6 in. pods with grey-black speckled seeds. Vigorous vines best trellised or given plenty of room to sprawl, as the vines will produce several harvests as they continue to grow. #16111 Pkt (170 seeds) $2.75; #16111F (¼ lb) $6.25

**Whippoorwill**

[Introduced to the Americas from Africa during the slave trade. grown by Jeffieron at Monticello. Once the standard for southern peas, this variety is drought-tolerant and will grow in almost all soils. 5 ft. vines produce extended harvests of 7–9 in. green pods. Small seeds are light brown and oilier than other peanuts, and sweeter than Virginia peanuts. Historically, they were used for making peanut oil, used in savory dishes, desserts, and beverages, and later for peanut butter. 1-2 seeds/pod (mostly 2 seeds/pod). A runner peanut, vines can spread 3 ft. (great for keeping down weeds), but needs 2-3 weeks longer to mature than other peanuts — if trying to grow these north of SE Virginia, start seedlings inside, then transplant out a month after last spring frost. Hardy and vigorous, and excellent for small crops, but this variety is vulnerable to a few modern peanut diseases when grown on a large commercial scale. #17114 Pkt (~57 seeds) $5.25

**Whippoorwill, Steele’s Black**

[Okar family heirloom. Introduced 2012 by SESE, 6 in. pods with grey-black speckled seeds. Vigorous vines best trellised or given plenty of room to sprawl, as the vines will produce several harvests as they continue to grow. #16121 Pkt (208 seeds) $2.75

**White Acre**

[62 days. High-yielding heirloom southern pea has superior flavor. Quick early growth and dense foliage reduces much of the need for weeding. 7–8 in. pods, small white seeds, 18–25 peas/pod. #16109 Pkt (274 seeds) $2.75; #16109F (¼ lb) $6.50

**Zipper Cream**

[1972, FL AES. Thanks to Bob Bullock for our seedstock!] Southern favorite. Bushy 2–3 ft. plants bear prolifically. 6–9 in. pods with large, creamy-white seeds, 18–20 seeds/pod, easy to shell. Usually, seeds have a taste between English peas and cowpeas when fresh. #16116 Pkt (116 seeds) $2.75; #16116F (¼ lb) $6.50

[38 Southern Peas, Peanuts www.SouthernExposure.com]
**Peppers** *Capsicum annuum*, unless noted

**Culture:** Sow seeds 8-10 weeks before planting out after last frost. Plant seeds ¼ in. deep in well-drained soil in shallow flats. Maintain soil temperature at least 75–85°F for good germination. Peppers won’t germinate in cold potting soil – heat makes a big difference in seeds germinating in 5 days, or seeds taking up to 20 days! (Since germination can be slower if seeds don’t have enough heat, make sure to sow extra seeds in case germination is low.) Don’t overwater seeds or they may rot. Transplant to 3 in. pots as soon as several leaves have developed. Maintain day temperature 75–80°F, and night temperature at least 65°F. Water plants with warm water. Transplant again to larger pots if the seedlings become too large. Peppers need to have an uncrowded root system or subsequent yields will be reduced. Harden the plants by giving them plenty of light and setting them outside for a few hours on warm days. Be careful not to let the plants wilt. Don’t rush the season: a good rule of thumb is to transfer peppers to the garden after the dogwood blossoms have fallen, or when average soil temperature is 65°F or above (usually a month after last frost). Space plants 18–24 in. apart in rows or blocks. Wait a month to mulch peppers so that the soil can heat up. Small-fruited varieties tolerate hot humid conditions better than large-fruiting varieties. Once flowering begins, fertilizer should be withheld; otherwise, flowers may drop or even setting fruit. Other factors causing flower drop are low humidity (sometimes caused by wide spacing), poor pollination, full fruit set, or night temperatures above 80°F or below 65°F. In the greenhouse, pollinate peppers the same way tomatoes are pollinated. Maintain high levels of phosphorus for sustained yields. Once fruit production begins, short stakes or small tomato cages may be necessary to prevent large-fruiting varieties from falling over. **Flavor:** Peppers are fully ripe after turning color. Although all peppers may be eaten in the green stage, ripening to red, yellow, etc. increases flavor and nearly doubles the vitamin C content. **Extended Harvest:** Mature plants have good vigor in fall, so cover plants on frosty nights for 1–2 weeks to extend the harvest season. Then, before the first killing frost, upright plants and place the roots in a bucket of water and store in a cool location to extend harvest by one month, or grow the variety Doe Hill Golden Bell which is an excellent keeper. **Diseases:** Peppers are fairly disease-resistant, but susceptible to anthracnose, bacterial leaf spot, and tobacco mosaic virus (TMV). Use resistant varieties and control aphids. TMV may not kill plants but will greatly reduce the yield. Keep cigarettes out of the garden and greenhouse.

**Physiological Diseases:** Sunscald is common on varieties with sparse foliage. Blossom-end rot is rare in peppers, and is due to inadequate calcium supply or uneven supply of water. **Greenhouse Pests:** Similar to treatment of tomato pests. **Seed Savers:** Wear gloves when collecting seeds from hot peppers. Isolate varieties by 300 ft. **Note:** Days to maturity are days after transplanting. Dates are for green peppers; for ripe peppers, add a month. **Packets:** 0.3 g unless stated (about 36-60 seeds, depending on variety) sows 21-60 feet of transplants.

### Extra-Early Sweet Peppers

**Ashie County Pimento**

- **S** 0G (Valencia Red) 110 days. (green > red) [Revived by NC seed saver Rob Danford.] One of the few peppers that reliably produces well in the short Smoky Mountain growing season (150 days or less). An incredibly sweet, bright red, thick-fleshed pimento pepper, 4 × ½ in. Great raw, as well as for cooking, roasting, and canning. Small (24-30 in.) plants may be closely spaced (18 in. apart). #46136 Pkt $2.95; #46136B (3 g) $7.50

### Early Hungarian Sweet

**S** 0G (TH 122) 55 days. (creamy white > red) [Seed from Dr. Terry Berke at the Asian Vegetable Research Center. Introduced by SESE 1999.] An extra-early, large wax Hungarian sweet pepper. Similar to Feherozon except that plants are taller (14–18 in.) and fruits are slightly longer (2½ × 4 in.). #46125 Pkt $2.75

**Feherozon**

- **S** (creamy white > orange > red) 55 days. [Seed from Dr. Terry Berke at the Asian Vegetable Research Center. Introduced by SESE 1999.] An extra-early, large wax, Hungarian sweet pepper with compact growth and concentrated fruit set. Dwarf plants are only 12–15 in. tall, yet produce an early yield of 7 fruits per plant on the first harvest. Thick-walled pointed bells, 2½ × ¾ in. Excellent variety for container gardens, early crops, and short-season areas. #46124 Pkt $2.75

*Seeds from Small Farms* **OG** USDA Certified Organic

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**New! Fastigiata Pin Striped**

- **S** 0G 125 days. [Ecuadorian type peanut collected by Joseph Simcox.] Large wavy pods with mostly pink and purple skinned peanuts, drying to orange and purple. 3-4 seeds/pod, very sweet seeds! #17111 Pkt (28 g, ~40 seeds) $4.95

**Back! Georganic®**

- **S** 130 days. [2006 USDA/ARS & U. of GA] Bred for larger growers, Georganic has sprawling runner growth that helps to suppress weeds, and excellent disease resistance. Red-skinned seeds have good flavor. 1-2 seeds/pod (most 2 seeds/pod). Later maturity, best for Coastal areas and Deep South. #17106 Pkt (28 g, ~33 seeds) $4.95

**New! Jungle Striped, Sundance Striped**

- **S** 125 days. [Georgia farmer Ed Janosik has been improving this one since getting them at a seed swap in 2004.] Ecuadorian type peanut, 2-4 seeds/pod, with wavy ridged shells and orange/purple skins. Ed has been selecting for larger yields, bigger seeds, and more color variation. Tasty boiled, roasted, or fried. #17115 Pkt (28 g, ~30 seeds) $4.75

**Schoncle’s Deep Black**

- **S** 0G 110 days. [Selected since 1980 by NC gardener Gordon Schon. Seedstock sent by his son Arty. Introduced 2011 by SESE.] Black peanut selected for larger seeds with darker (violet-black) skins than Carolina Black and 3-4 seeds per pod. Very productive. Gordon’s favorite way to serve these is to fry up a mix of black and red peanuts in canola oil. #17108 Pkt (28 g, ~42 seeds) $4.95; #17108F (¼ lb) $9.25; #17108G (½ lb) $15.25

**Talbert Small Red**

- **S** 110 days. [Family heirloom from Lincoln County, NC. Maintained by Gordon Schon. Introduced 2013 by SESE.] Small red bunching peanuts originally from a local 4-H member who was given the peanuts by her Grandfather Talbert. Her family simply called them the small, red peanut and had grown them for almost 100 years. Vigorous, productive plants. #17107 Pkt (28 g, ~46 seeds) $4.95

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**Tennessee Red Valencia**

- **S** 0G (Valencia Red) 110 days. [Pre-1930.] Rich, sweet peanuts with red skins. 2-3 seeds/pod. Easy to grow without hilling, even in clay soils. An early variety for those who have trouble maturing Virginia-type peanuts. We’re again offering the best strain of this variety, with larger pods and better yields. #17104 Pkt (28 g, ~40 seeds) $4.95; #17104F (¼ lb) $9.25

**Texas Red and White**

- **S** 110 days. [Peanut said to have been developed in the school colors by a Texas university for selling at football games. Seed given to Ron Thuma by friends in Andover, KS. Introduced 2012 by SESE.] Seeds have lovely red-and-white streaked skins. 2-4 seeds/pod, compact 3–ft. plants grow well in heavy clay soil. #17109 Pkt (28 g, ~34 seeds) $4.95; #17109F (¼ lb) $9.25

**Virginia Jumbo**

Unavailable for 2018.
Extra Early Sweet Peppers Continued

**LIPSTICK** S 06
55 days. (green > red) [Johnny’s Selected Seeds.]
Early and productive, a great choice for short season areas. Chunky triangular peppers, 2 × 3½ in., on 4 ft. plants. Good flavor, juicy flesh.
#46139 Pkt $2.75

**RED CHERRY** S 06
70 days. (green > red) [Pre-1860.] Shaped like bonbons, these little sweet peppers are a good size for lunch box treats, and great for pickling, canning, and stuffing. Tall plants bear loads of dark red 1 in. × 1½ in. fruits that not only look like cherries, but have some cherry flavor as well!
#46112 Pkt $2.75

**SWEET PICKLE** S 06 (Christmas Tree Pepper)
55 days. (purple > pale yellow > orange > red) Beautiful plant, a great edible ornamental. Perfect for pickling, canning, and stuffing. A smooth, blocky bell, mostly 4-lobed, averaging 6–7 oz. Fruits keep well. #46143 Pkt $2.75

Yellow & Orange Bells

**CORONA** S 06 68 days. (green > golden orange) [Dutch variety. 1991.]
Fancy, flavorful, very sweet bell pepper often featured in gourmet produce markets. 3½ in. fruits are 3- to 4-lobed, averaging 6–7 oz. Fruit stem separates easily from plant for trouble-free harvest. Choice variety for salad use. Good foliage cover of fruits. 4 ft. plants. Mosaic resistant. #46104 Pkt $3.25

**DOE HILL GOLDEN BELL** S 06 (green > orange) [Pre-1900 family heirloom from the Doe Hill area in Highland County, VA.]
Miniature (1 × 2¼ in.), 4- to 6-lobed, flattened orange bells, with sweet, fruity, multidimensional flavor. High yielding, 30 in. plants widely adapted and disease resistant. Fruits keep well. #46126 Pkt $2.75

**GOLDEN CAL WONDER** S 06 72 days. (green > gold)
Widely adapted and similar to California Wonder. The thick-walled, golden ripe fruits average 3 × 3 in. 3 ft. plants. Does well in the Mid-Atlantic. #46105 Pkt $2.50

**K E V I N’ S EARLY ORANGE** Unavailable for 2018.

**ORANGE BELL** S 06 90 days. (green > orange) [Seedstock from Craig LeHoullier in NC.]
Large, thick-walled, sweet bells. Though later maturing, the quality and flavor is the best of any orange bell we’ve grown. Fruits are large, blocky bells, 3½ in. wide by 4 in. long. An outstanding variety. #46120 Pkt $2.95

**SWEET JEMISON** S 06 80 days (green > yellow)
Large, elongated bell pepper developed by North Carolina farmer Doug Jones, one of the biggest and sweetest we’ve grown. Fruits keep best when harvested with some green still on the fruit. #46141 Pkt $2.95

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

Red Bells

**BULL NOSE** S 06 (Large Sweet Spanish)
58 days. (green > scarlet red) [Introduced in 1759 from India. Pre-1900 this variety was often stuffed with cabbage and pickled.]
Early maturing. An unusual combination of sweet and heat: the thick flesh is sweet and the cell partitions or ribs are slightly pungent. In our trials we have noted that the heat can be very subtle or absent and may depend on growing conditions. 3 × 4 in. fruits are 4-lobed, borne on tall, prolific plants. #46101 Pkt $2.95

**JUPITER** S 06
75 days. (green > red) One of the largest and best sweet bell peppers. Sturdy 3–5 ft. plants have an excellent canopy of dark green leaves to protect the high yields of 4 in. fruits. Excellent drought resistance. Great for stuffing. #46134 Pkt $2.95; #46134B (3 g) $7.25

**KEYSTONE RESISTANT GIANT** S 06 79 days. (green > red) A California Wonder type with large, blocky, pendant fruit (3½ × 4 in.). Mosaic resistant. Heavy foliage reduces susceptibility to sunscald. Thick stems hold up under heavy fruit load. Well suited to the Mid-Atlantic, but not recommended for the Deep South. #46106 Pkt $2.75

**NAPOL EON SWEET** S 06 90 days. (green > red) 6–7 in. long bells with sweet, mild flavor. Very productive, tasty thick fleshed fruit can be used fresh, dried or for frying. #46130 Pkt $2.75; #46130B (3 g) $6.75

**WORLD BEATER** S 06 (Ruby Giant)
72 days. (green > red) [Pre-1912. Developed from a cross combining the size and production of Chinese Giant with the shape and color of Ruby King.] 3 × 4 in., thick fleshed bells, very sweet when red. 3 ft. tall plants.
#46108 Pkt $2.95

Chocolate & Purple Bells

**PURPLE BEAUTY** S 06 80 days (green > purple > deep red) On their way to deep red, the peppers stop and linger at a dark purple color (lime green inside) that’s lovely in salads. Medium-sized bells, 3 × 3 in., thick flesh, good foliage cover, 3 ft. tall, mosaic resistant plants. #46140 Pkt $2.50; #46140B (3 g) $6.50

**SWEET CHOCOLATE** S 06 86 days. (green > chocolate brown) Medium-sized, shiny, chocolate-cherry-colored bells, 2½ × 4½ in., 3-lobed. Unusual dark maroon interior fruit color. Extremely productive, continuous fruiting, very disease resistant. Stake tall plants for best production. #46103 Pkt $2.75; #46103B (3 g) $7.50
Spice Peppers

Aji Dulce  S  OG (C. chinense) 111 days. (green > orange-red > red) [Venezuelan heirloom. Seed source from Donna Hudson in TN.] Has the same shape, size, color and aroma as Habanero, but is sweet, spicy, and delicious, with only a trace of heat. Highly aromatic fruits; their flavor is unusual and complex, with overtones of black pepper and coriander, and undertones of other spicy flavors. An excellent choice for sautéed vegetables, rice and bean dishes, paprika, or herbal vinegars. The thin-walled pendant fruits are 1 x 2 in., tapering at both the stem and blossom ends. Plants have good foliage cover and bear at 18 in. high. Seedlings grow slowly at first, but grow rapidly later in the season to 48 in. or more. #46601 Pkt (0.20 g) $2.75; #46601B (3 g) $7.50

Hungarian Paprika  S  OG 70 days. (green > red) Our seedstock originally came from Hungary, where the paprika pepper has been developed to its finest quality. This strain has excellent color and sweet, spicy flavor. 3 ft. plants produce an abundance of 1½ x 4½ in. peppers. Fruit shows some susceptibility to blossom-end rot, but is otherwise an excellent variety. The fruits keep well. The sweet, very dry flesh is ideal for drying. Grind dried fruits for a superb paprika seasoning. #46117 Pkt $2.95; #46117B (3 g) $7.50

Trinidad Perfume  S (C. chinense) 105 days. (green > yellow) A spice pepper with lots of sweet flavor and a trace of heat. 42 in. tall, bushy plants with light green foliage. 1 x 1½ in. bright yellow peppers. #46138 Pkt (0.20 g) $2.50

Zavory  S (C. chinense) 109 days. Similar in many respects to Aji Dulce, but less wrinkled and slightly smaller. The bright scarlet fruits have a simpler, sweeter flavor. A seed swap favorite. #46602 Pkt (0.20 g) $2.50

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Sweet Non-Bell Peppers

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

**Corno di Toro S  OG 80 days. (green > red) “Horn of the Bull” thick bull’s horn type, extremely productive, plants will produce so much fruit that the plants can use a good staking! Great flavor, beautiful, vigorous plants. Good pepper for frying and cooking. #46131 Pkt $2.75

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

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

Jimmy Nardello’s Italian

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Marconi  S  OG 80 days. (green > red) Fabulous yields with this 7 in. horn shaped Italian heirloom. Great for frying, drying, or using fresh in salads. Very sweet whether green or red, stands up well to the heat. #46110 Pkt $2.50

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

Super Shepherd  S 66 days. (green > red-brown > red) This Italian sweet pepper is one of our most productive and versatile varieties. Early yields of high quality, defect-free fruits. Thick, juicy flesh good fresh, fried or pickled. 3–4 lobed fruits average 2 x 4 in. tall. Vigorous plants. #46119 Pkt $2.75; #46119B (3 g) $7.50 Seed grown and steward by Living Energy Farm in Louisa, VA.

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Nematode-Resistant Sweet Peppers

They were developed by Drs. Ferry, Duke, and Thies at the USDA, Charleston, SC. Many gardeners in the South have found it difficult or impossible to grow sweet bell peppers because of southern root-knot nematodes. Previously they had to sterilize their soil or find alternative growing sites. Nematode-resistant varieties now make it easy for organic growers and home gardeners to grow bell peppers.

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

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Charleston Belle S 76 days. (green > red) [The first nematode-resistant bell pepper. Introduced by SESE 1998.] 4 ft. plants. 3 x 5 in. fruits are virtually identical to Keystone Resistant Giant. #46121 Pkt $2.50; #46121B (3 g) $6.50

Truhart-NR S  OG 75 days. (green > crimson red) [2009, Richard Ferry & Judy Theis, ARS/USDA. Introduced 2017 by SESE.] A classic Southern pimento pepper, now with newly added nematode resistance. Very flavorful heart-shaped fruits (2 x 3 in.), thick flesh. Use fresh, roasted, peeled, or canned. Especially well suited for salads, Spanish omelets, or eating out of hand. Productive plants are tall and sturdy, with good foliage cover. #46142 Pkt $2.75; #46142B (3 g) $7.50

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The first nematode-resistant bell peppers were introduced by SESE.

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**Hungarian Paprika  S  OG 105 days. (green > yellow) A spice pepper with lots of sweet flavor and a trace of heat. #46117 Pkt $2.95; #46117B (3 g) $7.50

**Trinidad Perfume  S (C. chinense) 105 days. (green > yellow) A spice pepper with lots of sweet flavor and a trace of heat. #46138 Pkt (0.20 g) $2.50

**Zavory  S (C. chinense) 109 days. Similar in many respects to Aji Dulce, but less wrinkled and slightly smaller. The bright scarlet fruits have a simpler, sweeter flavor. A seed swap favorite. #46602 Pkt (0.20 g) $2.50

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Especially Well Suited to the Southeast  Heirloom  Seed from Small Farms  USDA Certified Organic
Hot Peppers

**New! Aji Chinchi Amarillo**
- **S** (C. baccatum) 45 days. (green > golden orange-yellow) Fruity, flavorful, with medium-high heat. A heavy yielder and a favorite in our 2016 pepper taste test. Aji Amarillo peppers are a key ingredient in Peruvian cuisine. This rare “Chinchi” strain bears smaller peppers, about 3 × 1/2 in., much earlier in the season than the standard Aji Amarillo. Thanks to Chris Watson for providing our seedstock. #46526 Pkt $2.50

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

**Ancho Poblano**
- **OG** 79 days. (green > red) Mexican cuisine favorite. Called poblanos when stuffed as a green pepper, and anchos when dried as a red pepper. Chunky fruits, 1 1/2 × 6–7 in. A very reliable heirloom drying pepper famous for its mild heat and great flavor. Moderately adapted to the cool North and productive variety adapted for growing in the Carolinas. Colorful fruits and the unusual taste of jalapeno vinegar is the perfect condiment for any dish. #46506 Pkt (0.20 g) $2.95; #46504B (3 g) $5.50

**Cayenne, Long Red**
- **OG** 72 days. (green > red) [Pur-1827.] A choice, fiery, red-hot seasoning pepper. Use fresh or dried, especially in salsa or chili. 1/2 × 3–5 in. fruits, 42 in. plants. #46504 Pkt $2.50; #46504B (3 g) $5.50

**Chimayo**
- **S** 52 days. (green > red) [New Mexico heirloom drying pepper famous for its mild heat and great flavor.] Widely adapted. Thin-walled fruits dry well on plants even in wet conditions. Pleasant, fruity flavor. Mild heat when green, medium heat when ripe. Pointed, angular fruits, 1 in. wide × 3 in. long. One of our earliest peppers. Excellent production. #46525 Pkt $2.75

**Chinese Five Color**
- **S** 70–90 days. (purple > creamy yellow > yellow > orange > red) Lovely ornamental hot pepper with a stunning palette of bright fruit colors all present at the same time. Foliage is green with purple veins and purple blush on some leaves. 48 in. tall plants bear upright conical fruits 3/4 × 1 1/2 in. An arresting ornamental with hot fiery fruits. #46517 Pkt (0.20 g) $2.50

**Czechoslovakian Black**
- **S** 58 days. (green > black > red) [Czech heirloom.] Highly ornamental. Pendent fruits (1 × 2/3 in.) are bluntly conical and are medium-hot when red. 3 ft. plants, upright branches. Showy: red fruit at the base, purple black fruit at the top contrasts with purple green leaves and white-streaked lavender flowers. Widely adapted and very flavorful. #46505 Pkt $2.75

**Fish Pepper**
- **S** 55 days. (green > white > green-yellow > red) [Cultivated in the Yucatan, Trinidad, and West Indies.] A very aromatic, flavorful, very hot pepper used in Caribbean curries and jerk sauces. 1 1/4 × 2 in. thin-walled fruits. Slow germinating. Requires a long warm season; plants eventually reach 3–4 ft. #46506 Pkt (0.20 g) $2.50

**Hungarian Wax**
- **S** (Hot Banana) 60 days. (pale green > yellow > crimson red) Long, banana-shaped, medium-hot, spicy peppers, 1 1/2 × 6–7 in. A very reliable and productive variety adapted to the cool North as well as the Deep South. Use fresh, canned, or pickled. #46507 Pkt $2.75

**Jalapeno**
- **OG** 72 days. (green > red) The classic salsa chile. Hot 1 1/2 × 2 1/2 in. thick-walled peppers usually harvested green, but can be left to mature to red, or removed from the plants to redden indoors. (A chipotle is a smoked red jalapeno.) A teaspoon of jalapeno vinegar is the perfect condiment for any dish. A delicious little pepper with lots of sweetness, intense, fruity pepper flavor, and mild heat. The heat seems to us to be even more concentrated in the ribs and seeds than with other hot pepper varieties. Oblong to oblate, lantern-shaped fruits, about 1/4 × 1 1/2 in., on 4-ft. plants. The most loved pepper in our 2016 pepper taste test. Similar to Peppadew. Collected in Hartbeespoort, South Africa. #46527 Pkt $2.75

**Joe’s Round**
- **S** 65 days. (green > red) [Seed sent by Dr. Carolyn Male. Originally from Italy.] Unusual ornamental. 1/2 in. high × 3/4 in. wide fruits are borne in clusters of 5–15. Ripe clusters of fruit resemble red marbles in a green bowl. A bit hotter than jalapeños. 3–4 ft. plants. #46514 Pkt $2.50

**Joe’s Round**
- **S** 65 days. (green > red) [Seed sent by Dr. Carolyn Male. Originally from Italy.] Unusual ornamental. 1/2 in. high × 3/4 in. wide fruits are borne in clusters of 5–15. Ripe clusters of fruit resemble red marbles in a green bowl. A bit hotter than jalapeños. 3–4 ft. plants. #46514 Pkt $2.50

**Jasymn Rissee**
- **S** (C. baccatum) 85 days. (green > red) A delightful little pepper with lots of sweetness, intense, fruity pepper flavor, and mild heat. The heat seems to us to be even more concentrated in the ribs and seeds than with other hot pepper varieties. Oblong to oblate, lantern-shaped fruits, about 1/4 × 1 1/2 in., on 4-ft. plants. The most loved pepper in our 2016 pepper taste test. Similar to Peppadew. Collected in Hartbeespoort, South Africa. #46527 Pkt $2.75

**New! Jasymn Rissee**
- **S** (C. baccatum) 85 days. (green > red) A delightful little pepper with lots of sweetness, intense, fruity pepper flavor, and mild heat. The heat seems to us to be even more concentrated in the ribs and seeds than with other hot pepper varieties. Oblong to oblate, lantern-shaped fruits, about 1/4 × 1 1/2 in., on 4-ft. plants. The most loved pepper in our 2016 pepper taste test. Similar to Peppadew. Collected in Hartbeespoort, South Africa. #46527 Pkt $2.75

**Nematode-Resistant Hot Peppers**

**Carolina Cayenne**
- **S** 70 days. (green > red) [1986, Clemson U. & USDA.] 2–3 times more hot than regular Cayenne! Heavy yields of 1 × 5 in. fruits, larger than most Cayenne peppers. Excellent nematode resistance. 3 ft. plants. #46521 Pkt $2.95; #46521B (3 g) $7.50

**Charleston Hot**
- **S** 72 days. (green > yellow > orange > red) [1993, Charleston! USDA.] Almost as hot as Habaneros! Flavorful 1/2 × 5 in. fruits; a favorite for hot sauce in the Carolinas. Colorful fruits and the unusual yellow leaves make this an interesting ornamental. Very good nematode resistance. 30–36 in. plants. #46522 Pkt $2.95

**Combimee Red Habanero**
- **OG** (PA-559) (C. chinense) 95 days. (green > red) [2008, Richard Ferry and Judy Theis, ARS/USDA. Introduced by SESE 2015.] Red-fruited habanero bred for storage nematode resistance. Clocking in at 256,433 Scoville heat units, this is probably our most potent hot pepper! 1 in. wide × 1 3/4 in. long fruits. #46523 Pkt (0.20 g) $2.95; #46523B (3 g) $7.50

**Combahee Red**
- **OG** 75 days. (green > red) [1986, Clemens U. & USDA.] Aji Chinchi Amarillo pepper hybridized with Hot Banana pepper. Aji Chinchi Amarillo peppers are a key ingredient in Peruvian cuisine. This rare “Chinchi” strain bears smaller peppers, about 3 × 1/2 in., much earlier in the season than the standard Aji Amarillo. Thanks to Chris Watson for providing our seedstock. #46526 Pkt $2.50

**Joe’s Round**
- **S** 65 days. (green > red) [Seed sent by Dr. Carolyn Male. Originally from Italy.] Unusual ornamental. 1/2 in. high × 3/4 in. wide fruits are borne in clusters of 5–15. Ripe clusters of fruit resemble red marbles in a green bowl. A bit hotter than jalapeños. 3–4 ft. plants. #46514 Pkt $2.50

www.SouthernExposure.com
**Radishes** *Raphanus sativus*

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

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**Lombok**

* S 06 90 days. (green > orange > red) [Heirloom from a food market in Yogyakarta, Indonesia.] An excellent hot drying pepper with great taste and rich color. Fruits measure 1 in. at the shoulder and taper to 5–6 in. long. The lower third of the fruit is without heat and may be eaten like a sweet pepper. The best of our dried hot pepper trials. 42 in. plants. #46515 Pkt $2.75; #46515B (3 g) $6.50

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**New Red Head**

* 06 (Roodkopje) 25–30 days. [Dutch variety] Ivory white/bright pink globes are quick growing and mild flavored. Best harvested at 1 in. They will pretty up any party tray or add a mild-flavored crunch to your lunch box. #28110 Pkt $2.50

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**Sparkler White Tip** 06 24 days. Bicolored globes, bright scarlet on the upper portion, and white on the lower third. Medium tops and sweet, white flesh. #28108 Pkt $2.25

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**White Icicle** 06 (Lady Finger) 29 days. [Pre-1865.] Mild-flavored, white, carrot-shaped roots up to 4–5 in. long. Best harvested small, but remains milder than other varieties when harvested large. Stands heat well. One of our favorites. Gardeners growing this for the first time are often pleasantly surprised by this good variety. #28106 Pkt $2.25; #28106E (28 g) $5.50

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**Winter Storage Radishes**

**Culture:** Sow 5–10 weeks before first fall frost. Thin to wider spacing (4–6 in. apart) than regular radishes. Harvest before temperatures drop below 20°F. Trimmed roots can store 2–3 months in the refrigerator or root cellar. These radishes are daylength-sensitive and should not be sown in spring. **Packet:** 4 g (about 350 seeds), sows 20 ft.

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**Orozco**

* S 70 days. (green > bright orange) [Of E. European origin, developed by John Adams.] Bright orange carrot-shaped peppers cluster in bunches on the plants. 5 in. long and 1 1/2 in. wide at the shoulders. Mildly hot fruit are also sweet and flavorful. 3 ft. plants. #46513 Pkt $2.50

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**Sparkler White**

* 06 24 days. Colorful mix of purple, red, and white round radishes. Longer harvesting period thanks to the variety of types. #28951 Pkt $2.25; #28951E (28 g) $5.50

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**Easter Egg**

* 06 24 days. Colorful mix of purple, red, and white round radishes. Longer harvesting period thanks to the variety of types. #28951 Pkt $2.25; #28951E (28 g) $5.50

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**Orozco**

* S 70 days. (green > bright orange) [Of E. European origin, developed by John Adams.] Bright orange carrot-shaped peppers cluster in bunches on the plants. 5 in. long and 1 1/2 in. wide at the shoulders. Mildly hot fruit are also sweet and flavorful. 3 ft. plants. #46513 Pkt $2.50

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**Black Spanish Round** 06 53 days [Pre-1824.] Round roots grow 3–4 in. in larger in diameter. Firm, white flesh and thin, nearly-black skin. Very hardy, an excellent winter keeper. Flesh is crisp and pungent. #28102 Pkt $2.50

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**China Rose** Unavailable for 2018.

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**Daikon, Miyashige White** 06 *(Raphanus sativus var. longipinnatus)* 65 days. [Originating from Asia, daikon (pronounced “dy-e-conn”) is the Japanese word for radish.] Juicy and flavorful, can be used fresh in salads, cooked in vegetable dishes, pickled, used in kimchi, or grated and mixed with ginger and soy sauce to make a dip. Usually harvested when 12 in. long and 2–3 in. in diameter, though it will grow much larger! #28201 Pkt $2.95

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**Serrano Tampiqueño**

* S 06 75 days. (green > orange > red-orange) Attractive 4 ft. plants with pendant, thin-walled fruit (1/2 x 1/4 in.). Flavorful pepper, ideal for chili, salsa, hot pepper vinegar, and pickling. Very hot whether green or red. Dries easily. #46512 Pkt (0.20 g) $2.50

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**Cherry Belle**

* 06 24 days. [1949 AAS winner] Round roots, bright red skin, and firm white flesh. Somewhat less susceptible to developing pithiness compared to other varieties. Our sweetest spring radish. #28103 Pkt $2.75; #28103E (28 g) $5.50

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

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**Misato Rose**

* S 06 60 days. Our favorite fall radish. Green and white skin, rose and white flesh. Beautiful when sliced or grated for salads. Round roots up to 5 in. Very forgiving crop – unlike many radishes, this one will still bulb properly even if crowded or thinned late. #28109 Pkt $2.95; #28109E (28 g) $7.50

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**Serrano Tampiqueño**

* S 06 75 days. (green > orange > red-orange) Attractive 4 ft. plants with pendant, thin-walled fruit (1/2 x 1/4 in.). Flavorful pepper, ideal for chili, salsa, hot pepper vinegar, and pickling. Very hot whether green or red. Dries easily. #46512 Pkt (0.20 g) $2.50

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**Sparkler White Tip**

* 06 24 days. Bicolored globes, bright scarlet on the upper portion, and white on the lower third. Medium tops and sweet, white flesh. #28108 Pkt $2.25
**Squash, Zucchinis, & Pumpkins** *Cucurbita spp.*

**Culture:** Culture of squash and pumpkins is similar to that of cantaloupe and cucumber, which are also members of the squash family. Squash and pumpkins require warm days and warm nights to mature properly. Sow seeds ½ to 1 in. deep. Bush varieties should be spaced 18–30 in. apart in rows 4 ft. apart, or 6–8 seeds per hill, in hills 4 ft. apart. Vining varieties are planted in rows or hills 6–8 ft. apart. Keep soil moisture high by mulching. **Seed Watering Notes:** See Cucumbers section.

**Transplanting Notes:** See Cucumbers section. **Fruit Set:** Flowers may not set fruit in exceptionally hot weather. Plant out winter squash early enough so that fruit will already be forming when high heat arrives. **Harvesting Summer Squash:** Harvest crooknecks and zucchini when 6–8 in. long. Zucchini will grow large enough to become “attack zucchini” if you don’t keep them harvested. Yellow squash are the easiest to find when harvesting! **Harvesting Winter Squash:** Winter squash is ready for harvest when the rind loses its shiny luster, becomes duller, and when stems have dried. **Harvesting Winter Squash:** Harvest stems by pulling and twisting at the same time. Can also at least 5 stems still growing. Harvest stems by pulling and twisting at the same time. Can also be harvested lightly in the fall, or heavily right after first fall frost (the tops die back after being harvested twice a week for 6–8 weeks in the summer. Break off any flowering stalks back to 3–4 in. long. Squash bugs will hide under the boards at night and can be collected in the morning. Vine borers can be cut out of stems by making a cut along the length of the stem and removing larvae of the borers. Some additional protection from borers may be obtained by applying rotenone around the base of the plant. Keeping plants near cover until flowering extends plant survival. For non-resistant varieties of squash a succession of plantings may be required. Use resistant varieties, like Tromboncino, where possible, or substitute edible gourds. **Seed Savers:** There are 4 species of pumpkins and squash. Species is listed in parentheses beside the name of each variety. Crossing occurs easily within a species and rarely between species. Isolate varieties of the same species by a minimum of ¼ mile if you save seed for home use. Pure seed requires hard pollination or a minimum isolation of ⅛ mile from a field of another variety.

**Summer Squash & Zucchini**

**Benning’s Green Tint** *C. pepo* 52 days. [~1914.] One of the most beautiful and hardy varieties of Patty Pan squash. "Saucer-shaped fruits with scalloped edges and pale-green, fine-textured flesh of good flavor. Harvest when small.

**Costata Romanesca** *C. pepo* 59 days. [Pre-1934.] This Italian zucchini is long and cylindrical. Young fruits are dark green with light-green stripes and the flesh is greenish-white and firm. Fruits grow 10–12 in. long and become yellow when mature, but best quality when harvested at 6–8 in. long.

**Cocozele Italian** *C. pepo* 59 days. [Pre-1934.] This Italian zucchini is long and cylindrical. Young fruits are dark green with light-green stripes and the flesh is greenish-white and firm. Fruits grow 10–12 in. long and become yellow when mature, but best quality when harvested at 6–8 in. long.

**Costata Romanesca** *C. pepo* 62 days. This Italian heirloom zucchini is favored for flavor. Fruits remain tender even at 18 in.; best picked at 12 in. Heavily ribbed fruits are striped with alternating light and dark green shades. Hardy vines grow larger than other summer squash.

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**Squash Species Guide (Summer Squash, Zucchini, Winter Squash & Pumpkins)**

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

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

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

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

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**Rhubarb** *Rheum rhabarbarum*

**Culture:** Rhubarb grows well in the Mid-Atlantic. In the South, rhubarb can be grown in partial shade (ideally on north-facing slopes). Losing up to 25% of plants over the course of a Southern summer is normal; to fill in gaps, divide up and replant roots in the fall/winter, or plant new seedlings in the spring. Deep South summers are too hot for growing rhubarb. Rhubarb prefers a soil pH of 6.2–6.8 and good levels of phosphorus, potassium, and organic matter; avoid planting in very sandy soils. Plant 2–3 ft. apart in rows 3–5 ft. apart. Mulch plants and regularly irrigate them during the summer. Break off any flowering stalks back to the ground so that the plant’s energy goes into producing stems. **Harvesting:** Rhubarb leaves are poisonous – only the stems are edible. Wait until the second year to harvest stems from plants started from seed. Mature plants can be harvested twice a week for 6–8 weeks in the spring. Harvest ⅓-⅓ of the stems, leaving at least 5 stems still growing. Harvest stems by pulling and twisting at the same time. Can also be harvested lightly in the fall, or heavily right before first fall frost (the tops die back after frost, so help yourself before the stems will die off anyway). **Packet:** 0.60 g (about 45 seeds).

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**Salsify** *Tragopogon porrifolius*

**SANDWICH ISLAND MAMMOTH** *SOG* 120 days. [Pre-1900.] Easy-to-grow roots, 1–1½ in. wide by 8 in. long. Sow in spring, seeds 1 in. apart, in rows 12–18 in. apart, thinning to 3–4 in. apart. Roots have an oyster-like flavor (some say scallop-like or artichoke-like). Best harvested after frost, roots keep well in ground. **Seed Watering Notes:** See Cucumbers section.

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**Squash**

[Squash, Zucchini, & Pumpkins](#)

[Squash, Zucchini, & Pumpkins](#)

[www.SouthernExposure.com](http://www.SouthernExposure.com)
**Winter Squash**

Growing instructions & species information on previous page.

### Bush Varieties

#### Burpee’s Butterbush

**OG** *(C. maxima)*

86 days. *(1978)*. Earlier and smaller than Waltham Butternut, but even better tasting.

A space-saving variety for small gardens: most plants are bush-like, some have short runners. 1½ lb. fruits with sweet orange flesh, average 3–6 fruits per plant. (Not downy mildew resistant in summer 2013.)

#53615Pkt (3 g, ~43 seeds) $2.95; #53615E (28 g) $9.25

#### Table Queen Bush

**OG** *(Acorn)* 80 days. *(1948)*. Space-saving version of Table Queen (see description on opposite page). Averages 5 fruits per plant.

#53108Pkt (3 g, ~24 seeds) $2.50

#### Vining Varieties

#### Buttercup, Burgess

**OG** *(C. maxima)*

100 days. *(1932)*. This Burgess strain of Buttercup is noted for its thick, fine-grained flesh and excellent flavor. Fruits are flattened turban-shaped, approximately 4½ x 6½ in., weighing 4–5 lbs. Rinds are dark green with slight ribs and a “button” on the blossom end.

#53301Pkt (5 g, ~29 seeds) $2.50

### Winter Squash Continues

On the Next Page.

† Especially Well Suited to the Southeast  ‡ Heirloom  § Seed from Small Farms  ¶ USDA Certified Organic

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**Early Golden Summer Crookneck**

*(Early Yellow Summer Crookneck, Dwarf Summer Crookneck)* *(C. pepo)* 50 days. *(Native American variety dating to before European contact.)* It was commonly grown in Appalachia. Picked at 5–6 in., the fruit is a bright golden yellow with a curved neck, creamy white flesh, and excellent flavor.

#53121Pkt (3 g, ~52 seeds) $2.95; #53121E (28 g) $8.50

**Early Prolific Straightneck**

**OG** *(C. pepo)* 48 days. *(1938, AAS winner.)* Straight, lemon-yellow, slightly club-shaped fruits. Harvest small, when 3–7 in. long. Quality of the flesh is excellent. Plants are very vigorous, hardy, and productive.

#53101Pkt (4 g, ~54 seeds) $2.50; #53101E (28 g) $5.50

**Early White Bush Scallop**

**(White Patty Pan)** *(C. pepo)* 54 days. *(Pre-1722.)* White-fleshed fruits are whitish-green ripening to white. Fruits average 6–7 in. in diameter by 3 in. tall. Very productive.

#53103Pkt (3 g, ~35 seeds) $2.75; #53103E (28 g) $8.50

**Golden Bush Scallop**

**OG** *(C. pepo)* 68 days. Golden-yellow, plump, Patty-Pan fruits on space-saving bush plants. Prolific and hardy, the plants bear continuously over a long season. Downy mildew resistant. Harvest fruits when 4–5 in. across. Use boiled, fried or stir-fried. Matures 2 weeks later than other varieties, but flavor is superior.

#53104Pkt (3 g, ~41 seeds) $2.75; #53104E (28 g) $8.50 Seed grown and stowed by Twin Oaks Seed Farm in Louisa, VA.

**Lemon Squash**

**OG** *(C. pepo)* 50 days. Bright yellow fruits look like lemons! Very prolific. Delicious when eaten young while the skin is tender and the seeds are small. Tasty and attractive for farmers markets as well as the home garden. Some fruit shape variability. Good pest resistance: plants are more likely to outlast the bugs and sprawl a bit.

#53124Pkt (3 g) $2.95

**Tromboncino**

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

#53607Pkt (3 g, ~29 seeds) $2.75

**Yellow Crookneck**

**OG** *(C. pepo)* 55 days. *(~1700.)* Yellow, bulb-shaped fruit with a narrow, curved neck. Skin becomes bumpy and warty on large fruits. Best eaten when fruits are no longer than 6 in. A consistently popular variety.

#53102Pkt (4 g, ~56 seeds) $2.50; #53102E (28 g) $5.50

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**New Zapallo del Tronco**

**OG** 53 days. *(C. maxima)* Rare Argentinian maximatype summer squash. Light green fruits have a uniquely sweet, rich texture. Harvest smooth, round fruits at 2–4 in. Squash bugs and squash vine borers make it hard to mature maxima winter squash in the Southeast, but with this one, we at least get to enjoy some great summer squash for a while.

#53308Pkt (5 g) $2.95

**Zucchini, Black Beauty**

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

#53105Pkt (4 g, ~29 seeds) $2.75

**Zucchini, Dark Green**

**OG** *(C. pepo)* 50 days. Mottled dark green fruits with pale green flesh. A vigorous, productive bush variety with early concentrated yields.

#53106Pkt (4 g, ~28 seeds) $2.75

**Zucchini, Grey**

**(Tender Grey)** *(C. pepo)* 42 days. Small to medium zucchini, often still tender at 18 in., with gray-green mottled skin. Small-seeded with extended keeping quality. Long harvest period. Excellent flavor and texture; we’ve added “Tender Grey” to the name to try to get this deserving variety some more attention!

#53107Pkt (3 g, ~25 seeds) $2.95

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**Zucchini, Buttercup**

**(Buttercup)** *(C. pepo)* 41/2 × 61/2 in., weighing 4–5 lb. fruits with sweet orange flesh, average 3–6 fruits per plant. (Not downy mildew resistant in summer 2013.)

#53615Pkt (3 g, ~43 seeds) $2.95; #53615E (28 g) $9.25

**Zucchini, Black Beauty**

**(Black Beauty)** *(C. pepo)* 50 days. Mottled dark green fruits with pale green flesh. A vigorous, productive bush variety with early concentrated yields.

#53106Pkt (4 g, ~28 seeds) $2.75

**Zucchini, Grey**

**(Grey Zucchini)** *(C. pepo)* 42 days. Small to medium zucchini, often still tender at 18 in., with gray-green mottled skin. Small-seeded with extended keeping quality. Long harvest period. Excellent flavor and texture; we’ve added “Tender Grey” to the name to try to get this deserving variety some more attention!

#53107Pkt (3 g, ~25 seeds) $2.95

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**Zucchini, Buttercup**

**(Buttercup)** *(C. pepo)* 41/2 × 61/2 in., weighing 4–5 lb. fruits with sweet orange flesh, average 3–6 fruits per plant. (Not downy mildew resistant in summer 2013.)

#53615Pkt (3 g, ~43 seeds) $2.95; #53615E (28 g) $9.25

**Table Queen Bush**

**OG** *(Acorn)* 80 days. *(1948)*. Space-saving version of Table Queen (see description on opposite page). Averages 5 fruits per plant.

#53108Pkt (3 g, ~24 seeds) $2.50

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**Lemon Squash**

**(Lemon Squash)** *(C. pepo)* 50 days. Bright yellow fruits look like lemons! Very prolific. Delicious when eaten young while the skin is tender and the seeds are small. Tasty and attractive for farmers markets as well as the home garden. Some fruit shape variability. Good pest resistance: plants are more likely to outlast the bugs and sprawl a bit.

#53124Pkt (3 g) $2.95

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**Winter Squash Continues**

On the Next Page.
Winter Squash Continued

**DELICATA, CANDYSTICK DESSERT** S 06 (C. pepo) 98 days. [Bred by Carol Deppe and Nate France.] Larger and sweeter than other delicatas, 2–3 lb. fruits have orange-tan skin with green stripes. Very sweet, dry flesh, bred to be a squash that you can serve up for dessert, with flavor “reminiscent of Medjool dates!” #53123 Pkt (2 g, ~31 seeds) $2.75; #53123E (28 g) $9.50

**DELICATA ZEPPELIN** S 06 (C. pepo) 97 days. [Frank Morton] One of the sweetest winter squashes we offer. Cream-colored skin has dark-green stripes. 2 lb oblong fruits, 10 × 3 in. Semi-bush vines yield up to 8 fruits per plant. #53117 Pkt (2 g, ~32 seeds) $2.75

**GREEN-STRIPED CUSHAW** S 06 (Striped Crookneck) C. argyrosperma 110 days. [Pre-1893, possibly pre-1860. Cusahus came from the West Indies, earlier than 1700.] This bulb-shaped squash is a reliable producer and the most popular of its class. Large, vigorous vines are resistant to squash vine borers and downy mildew. Fruits average 10–12 lb, about 18 in. long, and 10 in. wide at the bowl. Not a good keeper. Whitish-green skin with mottled green stripes. Thick, light yellow flesh is slightly sweet and medium-coarse. Fine for pies and baking. The mashed squash is great when fried with savory herbs. #53501 Pkt (4 g, ~18 seeds) $2.95

**MRS. AMERSON’S®** S (C. moschata) 110 days. 5–9 lb. squash with great flavor, bakes quickly despite its size. Tan skin, orange flesh. Two different shapes make up the variety: one slightly bell-shaped, the other flatter. Favorite of our 2009 heirloom moschata trials. #53612 Pkt (3 g, ~28 seeds) $2.75

**NORTH GEORGIA CANDY ROASTER** S 06 (C. maxima) 100 days. [Early 1900s: Appalachian Thanksgiving feasts included “candy roaster pie” instead of pumpkin pie.] Rare heirloom variety. Banana-shaped fruits are up to 18 in. long and 6 in. wide, pink with blue tips. Smooth, delicious orange flesh. #53304 Pkt (5 g, ~17 seeds) $3.25

**PENNSYLVANIA DUTCH CROOKNECK** S (C. moschata) 102 days. [PA Heirloom.] Similar to butternuts, but with much longer necks. Tan skin and deep orange flesh with great flavor. Seeds are in the bulb end of the squash, so slicing up the long neck is fast and easy work in the kitchen. Vigorous vines, impressive yields even in 2013’s cold, wet summer. Good keepers. #53618 Pkt (3 g, ~35 seeds) $2.75

**NEW! SOUTH ANNA BUTTERNUT®** S 06 100 days. A new Downy Mildew resistant butternut developed from a cross between Seminole pumpkin and Waltham Butternut. Common Wealth’s Edmund Frost made the cross in 2011 and has been working on it ever since. This seed is from the 7th year of selection, with a couple more years to come. Expect 95% butternut-shaped fruits, with good productivity. Downy Mildew resistance, rich sweet flavor, and very good keeping quality. Immature fruits vary between light and dark green in color. The dark green ones take longer to turn fully tan, but when they do you can be sure that they are ripe. South Anna will avoid the crop failure that can occur in years when DM comes early, and provide higher, better quality yields in years with average DM pressure. When used as a late planting, grows strong until frost, allowing for later harvests that will keep better into the winter and spring. #53621 Pkt (3 g, ~23 seeds) $3.50; #53621D (14 g) $11.50

**SPAGHETTI SQUASH** S 06 (Vegetable Spaghetti) (C. pepo) 90 days. 9 in. pale yellow fruits. Keeps well. Pale flesh breaks up into spaghetti-like strands when cooked – boil fruit for 20–30 minutes and remove flesh with a fork. Tasty flesh may be used like spaghetti, topped with your favorite sauce – a good low-carb option! #53110 Pkt (4 g, ~25 seeds) $2.50

**SWEET MEAT SQUASH** S (C. maxima) This excellent 12–15 lb. squash has a slate-green skin and orange flesh. Flesh has a dry texture and a buttery flavor that sweetens with age. Excellent keeper. Thanks to its tender dry texture, can substitute for summer squash in cooked foods. #53606 Pkt (4 g, ~13 seeds) $2.25

**TABLE QUEEN VINE** S 06 (Acorn) (C. pepo) 85 days. [1913. The precursor of this variety was grown by the Arikara Indian tribe in the early 1800s.] Acorn squash, averages 6 in. long. Dark-green rind, fine textured, golden-yellow flesh. Sweetest in storage. Excellent for baking. #53109 Pkt (3 g, ~34 seeds) $2.50

**TAHITIAN MELON** S 06 (C. moschata) 120 days. Long-necked butternut type has one of the highest sugar contents of any winter squash. The sweet, fine- textured neck flesh is excellent for pies and soups. Large (10–20 lb) fruits keep well for 9+ months. #53613 Pkt (4 g, ~27 seeds) $2.75

**THAI KANG KOB®** S 06 (C. moschata) 110 days. [Thai variety.] High yields of flattened, ribbed 6–8 lb. fruits turning from green to tan in storage. Thin, edible skins make peeling unnecessary. Appealing flavor, stronger than most moschata squash. Excellent Downy mildew resistance. One of the best in our 2013 moschata trials. #53617 Pkt (3 g, ~29 seeds) $2.75

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Pumpkins

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

**Big Max OG**

(C. maxima) 115 days. Extra large pumpkin often grown for county fairs and Halloween. Weighs up to 100 lbs. or more when well grown. Bright orange fruits with orange flesh good for pies. #53303 Pkt (6 g, ~22 seeds) $2.75

**Connecticut Field**

(Big Tom, Yankee Cow Pumpkin) (C. pepo) 110 days. [Pre-1700 cultivar of Native American origin.] Still the most popular variety of large Halloween pumpkins. 15–20 lbs fruits are bright orange, slightly ribbed, and vary in shape and size. Good for canning, baking, and pies. #53113 Pkt (4 g, ~20 seeds) $2.75; #53113E (28 g) $8.50

**Old-Fashioned Tennessee Vining Pumpkin**

(C. maxima) [Introduced 1988 by SESE.] Oval-shaped pumpkin, 12–15 lbs., skin ripens to tan. Deep orange flesh. Thinner shell makes this the easiest moschata-type pumpkin to carve for Halloween. Vines are resistant to squash vine borers. #53603 Pkt (3 g, ~28 seeds) $2.75

**Tang Cheese OG**

(C. moschata) 110 days. [Pre-1824, one of the oldest varieties cultivated.] Cheese pumpkins are hardy, productive, and superior to most field pumpkins. Smooth, tan skin, moderately deep ribs, and deep orange sweet flesh. Good keepers. 8 in. high fruits weigh 6–12 lbs. #53605 Pkt (4 g, ~34 seeds) $2.50; #53605E (28 g) $5.50

**Winter Luxury Pie OG**

(C. pepo) 100 days. [1893, improved and popularized by Gill Brothers Seeds by 1917.] Deep orange and slightly netted with sweet, tender flesh. Fruits are 6 1/2 in. tall, 8 in. wide, average 6 1/2 lbs. In The Complete Squash, author Amy Goldman says, “Winter Luxury Pie makes the smoothest and most velvety pumpkin pie I’ve ever had.” #53152 Pkt (4 g, ~34 seeds) $2.95; #53152E (28 g) $8.50

Squash, Pumpkins
Sweet Potatoes pg. 83.

Tomatoes *Solanum lycopersicum*

**Culture:** Sow seeds 6 weeks before the last frost date for your area. Plant seed ¼ in. deep in shallow flats and maintain soil temperature in the range of 75–85°F for good germination. When the seedlings have produced several leaves, transplant to 3 in. pots to promote root growth. After transplanting, keep seedlings at a lower temperature at night, 50–60°F, to promote earlier flowering in some varieties. Day temperatures should rise to 75–85°F to promote rapid growth. Expose plants to light and air currents to harden the plants and to encourage stockiness. Water sparingly, but do not allow the growth to be checked. Fertilize with complete, soluble fertilizer or fish emulsion if leaves become yellow and/or purple. Keep phosphorus levels high. Too much nitrogen will delay fruiting. For transplanting to the garden, average soil temperature should be 60–65°F.

**Spacing:** Staked plants should be spaced 24 in. apart. Caged plants should be spaced 36–48 in. apart in rows 60 in. apart. Disease- and pest-resistant varieties for caged harvest. Leaf blight diseases such as early blight and alternaria begin to appear about mid-July, and plants are more susceptible once fruit production begins. To reduce disease problems, use resistant or tolerant varieties and rotate tomatoes to different parts of the garden each year, using a 4-year rotation. Mulching and caging/staking helps prevent disease. Fusarium wilt (race 1), a disease caused by a soil fungus, is common in the Mid-Atlantic region during mid- to late-season. Fusarium races 1 and 2 are present in southern regions. Where fusarium wilt is present, a 6-year rotation or use of resistant varieties is recommended. Do not plant eggplants, peppers, or potatoes in wilt-infested soil during the rotation period. Avoid planting tomatoes near walnut trees to avoid “walnut wilt.” Early blight and anthracnose are common in the Mid-Atlantic region, and are favored by hot, humid conditions. Late blight is more common in inland regions at higher elevations, especially during the spring and fall. Blossom-end rot is prevented by ensuring an adequate level of soil calcium and steady moisture. **Pests:** Tomatoes planted in healthy soil will generally have few severe pest problems. **Foliage:** Many heirlooms are “potato-leafed”—their leaves look like those of potatoes. Some folks think these larger leaves improve fruit flavor and aide pest control. **Flavor:** Type of fertilizer used has an effect on flavor. High yields of tomatoes are sometimes subject to “off-flavors” under certain growing conditions. Avoid placing freshly harvested tomatoes in the refrigerator because refrigeration will destroy much of the delicate flavor. Tomatoes are best stored at a temperature above 50°F. **Seed Savers:** Isolate varieties of *L. lycopersicon* by a minimum of 35 ft. for home use and 75–150 ft. for pure seed. Isolate varieties of *L. pimpinellifolium* from all other tomatoes by a minimum of 150 ft. **Maturation:** Days to maturity are the number of days after transplanting. Maturation varies from variety to variety. **Yield:** 1 ½–2 ½ acres of transplants at 24 in. spacing in rows 60 in. apart.

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**Dwarf Tomatoes**

The Dwarf Tomato Project is an international group of tomato enthusiasts devoted to breeding short tomato varieties with great flavor.

**New! Dwarf Emerald Giant® S [2011, Dwarf Tomato Project]** 77 days. Tasty, bright green fruits, 6-16 oz; some fruits have a pink blushing on the bottom when ripe. (If unsure, feed the fruits — ripe ones will be soft!) One of the tastiest and most disease-resistant dwarfs in Craig Lehoullier’s 2015 trials. 2-4 ft. tall plants, rugose foliage. #49256 Pkt $2.95

**Geranium Kiss® S OG** 68 days. (Dwarf Indeterminate) [Alan Kapuler] Massive clusters of ½-4 oz. red fruits with pointed blossom ends borne high on stalky 1½-4 ft. plants. A great container variety. Late Blight resistant. #49259 Pkt (0.08 g) $2.95

**Rosella Purple® S OG** 65 days. (Dwarf determinate) [Dwarf Tomato Project] Similar to Cherokee Purple for great flavor and 6–10 oz. deep-purple fruits, but on shorter plants suitable for container gardening. Productive 36 in. plants need some staking to keep upright and to prevent sunscald. Fruits have few seeds. Rugose foliage. #49250 Pkt $3.25

**Red Tomatoes**

**Abraham Lincoln** [Early Abraham Lincoln] 70 days. (ab, asc) (Determinate) [The original Abraham Lincoln was a late-maturing variety introduced about 1923. This early season selection (circa 1975) ripens 10–12 days earlier, has smaller fruit, and does not have the bronze-green foliage characteristic of the original.] Flavor is slightly acidic and distinctive. Plants have excellent resistance to foliage disease—highly recommended where foliage disease is a problem. Medium-sized, red fruits are very uniform. #49101 Pkt $2.75; #4910A (1.5 g) $6.50

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

**Brandywine OTV** See OTV Brandywine.

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

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

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**Culture of Greenhouse Tomatoes:** Greenhouse-grown tomatoes require pollination for good fruit set. Vibrate the blossom clusters with an electric toothbrush or tap them with a pencil. Daytime temperature should not exceed 90°F, and night temperatures should drop below 70°F. Excess water will delay flowering. High levels of phosphorus are necessary to produce good yields. Pruning and staking increase early fruiting at the expense of yield. Indeterminate varieties may be pruned if necessary. Pruning of determinate varieties should be kept to a minimum. For largest yields, cages 2½ ft. wide by 5 ft. tall are recommended for indeterminate varieties.
Key to Tomato Disease Tolerance: Known disease tolerance or resistance is indicated in parentheses after the variety name. V, F, and N at the end of a variety name indicate known resistance to verticillium wilt, fusarium wilt, and nematodes, respectively. Many factors affect disease resistance and results may vary from region to region and from season to season. Disease resistant varieties will not be totally disease-free but they will resist or tolerate disease better than other varieties. Note that many heirloom tomatoes have not been extensively tested for disease tolerance either in the laboratory, or in extensive field trials – absence of disease resistance information in the variety description does not imply lack of resistance.

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

Favorite disease-resistant varieties: Atkinson, Druzba, Eva Purple Ball, Geranium Kiss, Homestead 24, Marglobe VF, Matt’s Wild Cherry, Mortgage Lifter VFN, Neptune, Ozark Pink VF, Roma VF Virginia Select, Tropic VFN, West Virginia 63

**DELICIOUS** $77 days. (ct) (Indeterminate) [Introduced by Burpee after 30 years of selection from Beefsteak.] Large, meaty beefsteak-type tomatoes, most 1–2 lbs; a 73/4 lb fruit held the world’s record for largest tomato for almost 30 years! Relatively defects of a large-fruited tomato. Red, meaty flesh with small seed cavities. #49110 Pkt $2.75;

**Druzba** $OG (ab, ber, cf, ct) 75 days. (Indeterminate) [Bulgarian heirloom, introduced in 1995 by SESE from seed from Dr. Carolyn Male.] Excellent juicy sweet flavor. 5 oz fruits are borne 2–4 to a cluster. Although the fruit walls are tender, they are resistant to fruit diseases, cracking, and blossom end rot. Produces a large percentage of uniform-ringing, high-quality blemish-free fruit. Well liked at farmers markets. #49157 Pkt $2.75; #49157A (1.5 g) $6.50

**GERMAN RED STRAWBERRY** $S 80 days. (Indeterminate) [Introduced 1995 by SESE, seed from Dr. Carolyn Male.] This German heirloom resembles a strawberry in color and shape, though much larger! Meaty with scant seed and juice, the flavor spectrum runs broad and deep. A favorite at our 2007 festival. Fruits average 10 oz, 3 x 31/2 in. Shoulders are smooth to slightly ribbed and slower to ripen. Plants have light foliage. #49158 Pkt $2.75

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

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

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

**JOE THIENEMAN AUSTRALIAN HEART** $S 80 days. (Indeterminate) [Kentucky family heirloom, from seed brought back by a friend returning from WVV2 service in Australia.] Moderate production of large, meaty, heart-shaped red tomatoes. 12-oz fruits have few seeds and great taste. Produces until frost. #49226 Pkt $2.50

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

**LARGEST RED TOMATOES TOP 5**

**GRACE** $OG 60 days. (Semi-determinate) [Selected from a region 60 km south of Moscow, introduced by SESE 1999. Zarnitsa translates as “summer lightning.”] An early-bearing, productive, red-fruited variety with fruit averaging 2 x 21/2 in. Short vines are suited for staking or ground culture. Well-balanced flavor – sweet, buttery, and smooth. Resists cracking. #49193 Pkt $2.75

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

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

**ZARNITSA** $OG 60 days. (Short indeterminate) [Seeds collected from a region 60 km south of Moscow, introduced by SESE 1999. Zarnitsa translates as “summer lightning.”] An early-bearing, productive, red-fruited variety with fruit averaging 2 x 21/2 in. Short vines are suited for staking or ground culture. Well-balanced flavor – sweet, buttery, and smooth. Resists cracking. #49193 Pkt $2.75

**Marglobe VF** $OG (Marglobe Improved) (fw1, asc, clm, nhr, st, sun) 70 days. (Determinate) [A select strain of the old favorite Marglobe originally released by the USDA in 1925.] Marglobe has been in demand for several generations while many other varieties have come and gone. This selection has been improved for disease-resistance. Red, medium-sized, 5–8 oz. fruits with firm walls and good flavor. Stocky, vigorous plants with excellent disease tolerance. Vines provide good protection from both #49126 Pkt $2.75; #49126A (1.5 g) $5.75; #49126C (7 g) $17.50

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

**Especially Well Suited to the Southeast** | **Heirloom** | **Seed from Small Farms** | **USDA Certified Organic**

Extra-Early Red Tomatoes
Red Tomatoes Continued

**MORTGAGE LIFTER VFN**  
*S 06 (Red Mortgage Lifter) 83 days. (ab, asc, vw, fw1, rkn) (Indeterminate) An improved version of Radiator Charlie's Mortgage Lifter (see Pink & Pink-Red Tomatoes) with increased disease-resistance and more uniform fruit, ripening to red rather than pink-red. Large, 10–14 oz. fruits, not as large as the original Mortgage Lifter, but the plants are much more productive. It still deserves the Mortgage Lifter reputation and is one of our most productive tomatoes. 6–7 ft. tall plants bear until frost.  
#49129 Pkt $2.95

**MOUNTAIN PRINCESS**  
*S 06 68 days. (Determinate) [Heirloom from the Monongahela National Forest Region of WV.] Very early and productive. 4–6 oz red fruit is round, smooth, and solid, a good choice for early season farmers markets. Best in cool, short-season areas.  
#49228 Pkt $2.75; #49228A (1.5 g) $5.75

**MULE TEAM**  
*S 06 86 days. (Indeterminate) [Introduced 1997 by SESE. Seed sent by Dr. Carolyn Male.] Aptly named workhorse of a tomato which delivers well and long into the season. Uniform, red, 8–12 oz. fruits are slightly ovate with slightly dented shoulders and are defect-free. Sweet with a slight tang.  
#49187 Pkt $2.75; #49187A (1.5 g) $5.50

**NEPTUNE**  
*S 06 (vw, fw1, fw2, bw, gls) 67 days. (Determinate) [Developed and released to SESE in 1999 by Dr. J. W. Scott at the U. of Florida.] An early- to mid-season fresh market tomato specially bred for heat tolerance and resistance to bacteria wilt which is prevalent in the Southeast and Florida. Recommended for gardeners and market growers in hot, humid, rainy growing regions where it is difficult to grow tomatoes. 4–oz. red fruits in clusters of 2–4 on short vines.  
#49195 Pkt $2.75

**OLD VIRGINIA**  
*S 06 80 days. (Indeterminate) [Heirloom from the Gilmer family.] Old-time sweet/tart tomato taste. 4–7 oz., dark red, smooth, round fruits with few seeds. The 5–6 ft. tall plants produce even in long hot summers. Good yields and flavor make this a keeper.  
#49215 Pkt $2.75

**OTV BRANDYWINE**  
*S 06 72 days. (Indeterminate) [Named and released by Dr. Carolyn Male and Craig LeHoultier, editors of Off the Vine (OTV), heirloom tomato newsletter. Bred from an accidental cross of Yellow Brandywine and an unknown red beefsteak.] One of the best Brandywine strains. Smooth, creamy, almost buttery texture, and harmonious sweet flavor. Fruits are a rich red color with an orange undertone. Produces a large percentage of usable attractive tomatoes, relatively free of defects, averaging 12 oz. Excellent potato leaf foliage cover. 6–8 ft. tall plants. The most productive and heat-tolerant Brandywine. A must for every tomato lover.  
#49189 Pkt $2.95; #49189A (1.5 g) $7.50

**PERON**  
*S 06 (Peron Sprayless) 70 days. (Indeterminate) [Introduced 1951 by Gleckler’s from Argentina. Called “Sprayless” because the vigorous vines needed no treatment.] Tasty red tomatoes on disease-resistant vines. Produces a high percentage of uniform, defect-free 3–4 in. fruits. Flavor is sweet with some intricacy. Reliable, flavorful, and a garden mainstay.  
#49184 Pkt $2.75; #49184A (1.5 g) $6.50

**STONE**  
*S 78 days. (ab, fw1) (Indeterminate) [1889.] Bright red, slightly flattened 5–7 oz. globes with uniform ripening. An all-purpose tomato with good keeping quality, especially recommended for canning. Fruits are somewhat acidic, and not as sweet as other varieties, but Stone is a dependable, very drought-hardy tomato that will last the full season. This old variety has shown better resistance to foliage disease and fruit rot than some of the other old varieties we have grown.  
#49140 Pkt $2.75; #49140A (1.5 g) $5.50

**TAPPY’S HERITAGE** Unavailable for 2018.

**TROPIC VFN**  
*S 06 (vw, fw1, asc, rkn, ab, clm, gw, st, tmv1, tmv4, sun, cr) 80 days. (Indeterminate) [Developed by U. of Florida.] This exceptionally disease-resistant variety has excellent versatility as a garden, greenhouse, or market tomato. Sweet-flavored fruit averages 8–9 oz. thick-walled, and tends to sit high on the vine under a protective cover of foliage. Recommended highly for the Mid-Atlantic and hot, humid, disease-prone areas, especially where blight is a problem.  
#49145 Pkt $2.75; #49145A (1.5 g) $6.50

**WEST VIRGINIA 63**  
*S 070 days. (fw1, bw, sun, vw) (Indeterminate) [1963, WVU AES] 6–8 oz red fruits, meaty flesh, small cores, few blemishes. Excellent, mildly sweet flavor. Good disease resistance includes resistance to late blight race T-0 and some resistance to T-1.  
#49239 Pkt $2.75; #49239A (1.5 g) $6.50
Winter Storage Tomatoes

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

One longtime grower says he prevents rot by regularly turning over the fruits so they ripen more evenly.

Garden Peach See Yellow & Gold Tomatoes.

Long Keeper® 69 78 days. (Semi-determinate) Fruits become ripe 6–12 weeks after harvest. Some customers report storing it for 4–6 months. Fruits are mature for harvest when they have a pale pink blush. 4–7 oz fruits ripen in storage to a satiny, red-orange color. #9125 Pkt $2.75

Reverend Morrow’s Long Keeper® $ 83 days. (Determinate) [Louisiana heirloom.] Lots of 6–10 oz reddish-orange fruit with reddish-pink flesh. This tomato’s excellent storage quality earned it a place in our garden. Stake plants for the highest quality fruit. #92131 Pkt $2.50

Pink & Pink-Red Tomatoes

Arkansas Traveler® $ 69 89 days. (Indeterminate) [Pre-1900 heirloom grown throughout the South from NW Arkansas to North Carolina.] An old Southern heirloom esteemed for its ability to produce flavorful tomatoes under conditions of drought and high heat where many other varieties fail. Good disease resistance. Medium-size, pink fruits with wonderful flavor. Keeps well. #9102 Pkt $2.75; #9102A (1.5 g) $6.50

Aunt Lou’s Underground Railroad® $ 78 82 days. (Indeterminate) [Heirloom carried through the Underground Railroad by an unnamed black man as he crossed to freedom in Ripley, OH, from KY. Seeds were passed on to Aunt Lou, who passed them on to her great nephew, and eventually on to heirloom tomato enthusiasts Gary Millwood.] Dark pink, tangy and juicy, 4–12 oz fruits. Sparse foliage. #9240 Pkt $2.50

Barnes Mountain Pink® $ 90 days. (Tall indeterminate.) [Kentucky heirloom.] Good resistance to leaf disease. Produces lots of 10–20 oz. reddish-pink fruit. Some fruit color variability. Good producer: bears until frost. One of our favorites. #92221 Pkt $2.50

Brandywine® (Sudduth Strain) $ 74 days. (Indeterminate) [TN heirloom popularized by Ben Quisenberry.] Prized for distinctively flavorful fruit, highly rated in our taste trials. ‘Brandywine’ has achieved a national reputation as the flavor standard for tomatoes. Dark reddish-pink, 10–12 oz. fruits. Potato leaf vines are not disease-resistant as other Brandywine strains, but we were impressed by how well it held up in 2013’s cold, wet summer. The flavor of the tomatoes is of gourmet quality. Use for slicing, salads, and sandwiches. #9104 Pkt $2.95; #9104A (1.5 g) $7.50

Brimmer® (Pink Brimmer) 82 days. (Indeterminate) [This old Virginia variety won the Grand Prize for size and quality at the Jamestown Exposition held in 1907 at Sewell Point, VA.] Large, meaty, pink-purple fruits can reach 2½ lbs. or more when well grown. Often preferred by gardeners wanting large, “low acid” pink tomatoes that have a high sugar content. Thick skin – a useful quality in a canning tomato, and one that offers some protection against fruit worm. #9105 Pkt $2.50

Crnkovic Yugoslavian® 85 days. (Indeterminate) [From the Vojvodina region of Serbia, brought to the U.S. by Yasha Crnkovic, a colleague of Dr Carolyn Male.] Prolific, disease-resistant heirloom produces large, 1-lb. pink beefsteaks. Meaty and juicy, with robust, complex flavor. #9222 A Pkt $2.25

Dr. Walter® 75 days. (Indeterminate) [from New Zealand.] One of the best heirlooms for market gardeners. Medium-tall indeterminate produces lots of delicious, low-acid, 8-oz. red globes. #9223 Pkt $2.50

German Johnson® 76 days. (Indeterminate) [Popular heirloom from VA and NC, a favorite at farmers markets.] One of the four parent lines of “Mortgage Lifter” tomato, very similar in flavor. Pink-red fruits average ¾ to 1½ lbs. with generally smooth tops. Good for slicing or canning. Fruits have few seeds. Plants are very productive and fairly resistant to disease. Potato-leaf strain. #9115 Pkt $2.95; #9115A (1.5 g) $6.25; #9115C (7 g) $18.25

Grandfather Ashlock® 69–80 days. (Indeterminate) [Family heirloom of Carl Ashlock. Three Ashlock brothers served George Washington during the Revolutionary War; one brother settled in Kentucky. Carl Ashlock, now of Franklin, NC, is descended from that patriot.] Potato leaf foliage, fair yield of 10–16 oz pink beefsteaks, very good flavor. #9234 Pkt $2.50

Granny Cantrell’s German Red/Pink® 69–80 days. (Indeterminate) [KY heirloom. The only tomato grown by Lettie Cantrell of West Liberty, VA.] Large beefsteak, 1½ lb. tasty fruit on large, vigorous plants. Lettie died in January 2006, at the age of 96. Her tomato was voted best flavor at the 2010 Monticello Tomato Tasting. #9208A Pkt $2.75; #9208A (1.5 g) $6.25

Hedge German Pink® 69–80 days. (Indeterminate) [Popular heirloom sold at farmers markets by Welcome, NC, grower Hege, known as L. E.] Large pink beefsteaks with terrific flavor. 12–24 oz. #9241 Pkt $2.50

Pink & Pink-Red Tomatoes

Continue on Next Page

Especially Well Suited to the Southeast  Heirloom  Seed from Small Farms  USDA Certified Organic  Tomatoes
Pink & Pink-Red Tomatoes Continued

**ILLINOIS BEAUTY**

- 80 days. (Indeterminate) [Selected by grower Merlyn Nieders from an accidental cross.] 6-ft. plants are heavy producers of 4–6-oz. blemish-free fruit. Even in the hot, dry summer of 2007 the plants continued to set good quantities of tasty fruit. A tomato tasting favorite. #49214 Pkt $2.50

**JUNE PINK (Pink Earliana)**

- 68 days. (Indeterminate) [Earliana was developed as a result of intense competition among growers attempting to bring the earliest tomato to market. First offered in 1900.] June Pink is virtually identical to Earliana except for the unusual rose-pink color and longer production. Bears clusters of 4–6 very attractive rose-pink tomatoes. We like it for flavor and color, and consider it among our garden favorites. Fruit is relatively free of defects, and vines bear a long time. #49214 Pkt $2.50

**KENTUCKY PINK STAMPER**

- 90 days. (Indeterminate) [Family heirloom of James A. Stamper of Dwarf, KY. Seedstock via Gary Millwood and Maria Stenger.] Nice yields of 10–18 oz. pink beefsteak with very good flavor and few seeds. Potato leaf foliage. #49242 Pkt $2.95

**LADY LUCY**

- 85 days. (Indeterminate) [Nantahala Forest area in n. GA.] Potato-leaf variety produces lots of 1 oz. pink 1/2 oz. fruit. Sweet, complex flavor with an acid zing, good for slicing and canning. #49227 Pkt $2.50

**MORTGAGE LIFTER VFN** – See Red Tomatoes.

**MORTGAGE LIFTER, RADIATOR CHARLIE'S**

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

**OAHATHEART**

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

**OXARK PINK VF**

- 65 days. (Indeterminate) [Introduced 1991 by SESE. Developed by the U. of Arkansas.] Adapted for growing on stakes for vine-ripened harvest in home gardens and farmer’s markets. 3 ft. plants bear 7 oz. flattened-globe fruits with few defects, and uniform-ripening shoulders. The pink fruits have excellent eating quality and good shelf life. Unlike many other varieties, flavor is not greatly affected by early harvest in the post-breaker (pale pink) stage. Very productive all season. Recommended for hot, humid, disease-prone areas. #49132 Pkt $2.75

**ROSE DE BERNE**

- 86 days. (Indeterminate) [Often called the Brandeywine of Europe. This strain was given to The Seed Ambassadors Project by Ulla Grahl of Bio-Saatgut in Germany.] Smooth, soft, 6-10 oz. fruits resist cracking. Pleasant, mild, balanced flavor and deep pink color. #49255 Pkt $2.75; #49255A (1.5 g) $5.75

**TAPPY'S FINEST**

- 77 days. (Indeterminate) [ WV family heirloom from before 1948, originally from Italy. Introduced by SESE 1983, named for “Tappy” who selected for regular shape, small cores, few seeds, and fine flavor.] The first heirloom tomato SESE introduced. Performs best where summers are moderate to cool. Large, pink-red fruits average 14–16 ozs., sometimes up to 2 lbs, and are very meaty. Slightly irregular fruits are somewhat flattened with prominent shoulder indentations. Excellent tomato for processing or for use in salads or sandwiches. Also makes delicious tomato juice. Like all sweet, good-flavored tomatoes, it’s not a heavy producer, but has won several flavor trials. #49142 Pkt $2.50

**VINSON WATTS**

- 85 days. (Indeterminate) [Heirloom originating in Lee County, VA, but perfected by 50 years of selection for flavor, texture and disease resistance by Vinson Watts of Morehead, KY.] The large flattened pink fruit has won many taste tests and is considered by many to be the best tomato they ever tasted - a smooth-textured, finely balanced combination of sweet and acid. #49218 Pkt $2.75; #49218A (1.5 g) $6.50

**OMAR'S LEBANESE**

- 80 days. (Indeterminate) [Heirloom from farmers in a Lebanese hill town. The best of Dr. Carolyn Male's extensive 1995 heirloom tomato trials.] Huge pink beefsteak tomato: fruits typically weigh 16–24 oz., or even larger when well grown. A good choice for a gardener's booth or county fair entry. Has a multidimensional sweet flavor that seems to be expressed best in northern areas. In southern areas the quality is more variable. Good foliage disease resistance. #49190 Pkt $2.50; #49190A (1.5 g) $5.50

**OZARK PINK VF**

- 65 days. (Indeterminate) [Introduced 1991 by SESE. Developed by the U. of Arkansas.] Adapted for growing on stakes for vine-ripened harvest in home gardens and farmer’s markets. 3 ft. plants bear 7 oz. flattened-globe fruits with few defects, and uniform-ripening shoulders. The pink fruits have excellent eating quality and good shelf life. Unlike many other varieties, flavor is not greatly affected by early harvest in the post-breaker (pale pink) stage. Very productive all season. Recommended for hot, humid, disease-prone areas. #49132 Pkt $2.75

**Ark of Taste**

- Our Flagship Tomato

- Radiator Charlie's Mortgage Lifter

- Rose de Berne

- Tappy's Finest

- Vinson Watts

- Othart

- Ozark Pink VF
Purple & Black Tomatoes

Black Brandywine S 06 85 days. [1920 PA heirloom. Cross between Brandywine and Feejee Improved tomato. William W. Weaver’s grandfather obtained seed from the breeder, Dr. Harold E. Martin.] Indeterminate. Large dusky rose/purple fruit with rich, sweet flavor and good yields. #49233 Pkt $2.95

Black Cherry – See Small & Cherry Tomatoes

Black Plum – See Processing/Paste Tomatoes

Black Prince S 06 69 days. (Indeterminate) A garden jewel from Irkust, Siberia.] Deep reddish-brown fruits, grading to dark brown or black on the shoulders. Interior color varies from red to a translucent chestnut brown. 7 oz fruits with juicy, tender texture and appealing fruity flavor. #49180 Pkt $2.75

Cherokee Purple S 06 85 days. (Indeterminate) [Pre-1890 TN heirloom, reportedly of Cherokee Indian origin. Introduced 1993 by SESE. Seed courtesy Craig LeHoullier.] Large, smooth fruits (10–12 oz) with slightly ridged shoulders. Ripens to a unique dark, dusky pink/purple. Sometimes called a black tomato, the color carries through to the flesh, especially at the stem end. Good resistance to Septoria leaf spot. A shorter indeterminate, plants average 5 ft. tall. “Cherokee Purple” has spread widely since its introduction, with variations developing over time, but our strain is still the original, shorter shape. Seed grown and stered by Twin Oaks Seed Farm in Louisa, VA. #49106 Pkt $2.95; #49106A (1.5 g) $7.25; #49106C (7 g) $18.25

Eva Purple Ball S 06 (ab, lb, ber, cr, cf) 78 days. (Indeterminate) [Late 1800s heirloom from the Black Forest region of Germany from Joe Bratka’s grandfather. Seed courtesy of Carolyn Male and Craig LeHoullier. Introduced 1994 by SESE.] Outstanding performer in hot, humid areas. Excellent resistance to diseases, including some resistance to late blight. One of the most blemish-free tomatoes we have grown, with a soft tender texture. Easy-to-peel, smooth, round, attractive pink-purple fruits weigh 5–7 oz. Fruits are easy to harvest, some dropping from the vine at peak ripeness. A wonderful all-purpose tomato with excellent flavor. #49112 Pkt $2.75; #49112A (1.5 g) $6.50

Japanese Black Trifele S 75 days. (Indeterminate) [Russian heirloom.] Unusual pear-shaped 4-6 oz fruits, deep burgundy colored with green shoulders and a rich, complex flavor. Very productive, bearing early through late in the season. Crass-resistant fruits. Potato-leaf foliage. #49247 Pkt $2.50

Paul Robeson S 06 74 days. (Indeterminate) [Russian heirloom. Original seed sent to SESE by Marina Danilenko, a Moscow seedswoman. Named after Paul Robeson, performer of “Old Man River” and operatic vocal artist who was an advocate of equal rights for Blacks. His artistry was appreciated world-wide, especially in the Soviet Union, and hence this tomato bearing his name.] Like other so-called black tomatoes the fruit is more of a dusky dark red with dusky green shoulders. 6-oz. fruits, 2 × 4–5 in., borne two to a cluster. Excellent flavor. #49161 Pkt $2.75

Yellow & Gold Tomatoes

Barnes Mountain Orange S 06 90 days. (Indeterminate) [KY heirloom.] Large orange fruits, up to 16 oz. Disease-resistant 6–8 ft. tall plants bear until frost. Outstanding flavor, perfect for BLTs. #49220 Pkt $2.75

Dad’s Sunset S 75 days. (Indeterminate) Golden orange like the setting sun. Very attractive, round, small-cored fruit with zesty sweet flavor. Fruits are uniform in shape with very few defects, thick-walled, yet tender. Medium foliage cover, 12-oz fruits measure 2½ × 3¼ in. #49163 Pkt $2.50

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

Golden Ponderosa S 78 days. (Indeterminate) [WV heirloom, traced by C & O Railroad employees since the early 1900s. The first ‘Ponderosa’ variety was introduced 1891 by Peter Henderson and Co. Somewhat rough, large-cored, yellow-gold fruits weigh over a pound. Not very tolerant of foliage diseases, but a good producer and pretty, with mild-flavored, sub-acid fruits. Our select strain has larger, more uniform fruits. #49117 Pkt $2.50; #49117A (1.5 g) $5.50

Yellow & Gold Tomatoes

Continue on Next Page

Especially Well Suited to the Southeast, Heirloom, Seed from Small Farms, USDA Certified Organic
Yellow & Gold Tomatoes

**Peg’s Round Orange** 🍅
[Family heirloom of Peg Spencer in Cox’s Creek, KY.] Disease-resistant plants yield lots of great tasting, sweet, low acid, orange 7 oz tomatoes. #49245 Pkt $2.50

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

**T. C. Jones** 🍅
S 80 days. (Indeterminate) [Cumberland County, KY, family heirloom, named by Harry Jones for his grandfather; original seed via Gary Millwood.] 8–12 oz yellow fruit with a blushing stripe on the blossom end and great flavor. Flattened fruit; shape and color similar to Yellow Mortgage Lifter, but much more productive. #49232 Pkt $2.50

**Verena Orange** Unavailable for 2018.

**Yellow Bell** – See Processing/Paste Tomatoes.

Bicolored Tomatoes

**Big Rainbow** 🍅
OG 90 days. (ab, asc) (Indeterminate) [Introductions 1990 by SESE.] The most visually spectacular tomato we’ve grown. As fruits ripen they resemble a rainbow: green on the shoulder, yellow in the middle, and red on the bottom. Fully ripe fruits are gold on the stem end and red on the blossom end. Early fruits weigh over 2 lbs. with little catfacing or deformities. Very good resistance to foliar disease. Bears until frost. #49103 Pkt $2.95

**Cherokee Green** 🍅
S 75 days. (Indeterminate) [Selected from Cherokee Purple tomato by NC grower Craig LeHoullier.] This is one of the best tasting green tomatoes anywhere. 8–12 oz fruits with green flesh and green-yellow skin with amber to red color on the blossom end. #49249 Pkt $2.75

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

**Green Grape** – See Small-Fruited Tomatoes, p. 56.

White Tomatoes

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

**Yellow Brandywine** 🍅 S 76 days. (Indeterminate) [IN heirloom.] Same great flavor as pink-fruited Brandywine. Large, slightly ribbed beefsteaks are sweet and tangy – our grower prefers it to pink Brandywine! Fruits keep well. Large potato-leaf foliage provides medium fruit cover. #49186 Pkt $2.50; #49186A (1.5 g) $6.50

**Yellow Mortgage Lifter** 🍅 S 80 days. (Indeterminate) Large, deep yellow beefsteaks weigh a pound or more. Not as productive as the pink variety, but the creamy texture and complex flavor make it a must-try. Potato-leaf foliage. #49207 Pkt $2.95

**Yellow Oxheart** 🍅 S 79 days. (Indeterminate) [Possibly first available commercially in 1929 by Livingston Seed Co. though it dates from about 1915 as a family heirloom from Willis, VA. Re-introduced 1989 by SESE.] Sweet fruits have a small core and a distinctive, rich, full, and exceptionally well-balanced flavor. Plants not very vigorous, but otherwise a superb tomato. Thin, lacy foliage. Fruits are bright yellow, meaty, oxheart-shaped and weigh close to a pound. A favorite at our 2008 festival. #49153 Pkt $2.50

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

**Old German** 🍅 S (Indeterminate) [Introduced 1985 by SESE.] Mennonite family heirloom from Shenandoah Valley, VA.] Large, attractive and tasty tomato. Fruit color is yellow with a red center visible on the surface and throughout the core. Best color of several strains of this heirloom. Not a heavy producer, nor does it tolerate drought, but its flavor and color are outstanding. Fruits often weigh over a pound. #49131 Pkt $2.50; #49131A (1.5 g) $5.75

**Stripped Roman** 🍅 OG 60 days. (Indeterminate) [Developed by Seed Savers Exchange member John Swenson.] Highly popular variety – orange and red stripes run the length of this long, pointy-ended Roma type. 7–9 oz fruits, thick flesh, great flavor. #49211 Pkt $2.75

**Williams Striped** 🍅 OG 75 days. (Indeterminate) [Family heirloom – seeds saved by an elderly gardener in Glensdale, Kentucky.] Large fruits weigh more than a pound, with beautiful red and yellow stripes inside and out. Another Fall Festival taste test winner from 2005. #49209 Pkt $2.75
Processing & Paste Tomatoes

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

Amish Paste
- **S 06** (Indeterminate) One of the largest sauce tomatoes we offer, produces a sauce with a superior flavor. Coreless, top-shaped fruits often weigh as much as 12 oz. Tall plants, heavy yields. Despite the name ‘Amish Paste,’ the juicy fruits are best suited to making sauce.

Illini Gold
- **S 06** 75 days. (Indeterminate) [A chance cross of Dad’s Sunset and Bisignano #2, selected by Merlyn and Mary Ann Niedens.] 4–6 oz bright yellow/orange paste-type tomatoes. Attractive in salads, or makes a rich, sweet golden sauce.

Bisignano #2
- **S 06** 80 days. (Indeterminate) [Italian heirloom.] Sweet, meaty tomato. Medium fruits, low seeds. Uniquely, fruit shapes vary even on the same plant. Fantastic flavor makes a great sauce.

Black Plum

Heinz 1350 VF
- **S** 60 days. (Determinate) [Introduced 1963. Developed by the H. J. Heinz Co.] Round 4–6 oz fruits are uniform-ripening, and have good crack resistance. A productive garden variety with concentrated fruit set, and an excellent processing tomato for canning or cooking. Widely adapted, good for salad use too.

Hungarian Italian Paste
- **S 06** 79 days. (Determinate) Highly productive pear-shaped paste tomato with good disease resistance and good holding quality. 3–4 oz. fruits borne in clusters of 4. Makes excellent flavored sauce.

Roma VF, Virginia Select
- **S** 75 days. (Determinate) [Introduced 2009 by SESE.] Neighboring farmer and Growing for Market writer Pam Dawling has been saving this locally adapted strain since 2001, selecting for high, early yields and tolerance to Septoria Leaf Spot. 4–5 oz fruits. Good for salads or for making lovely tomato paste, juice, preserves, salsa, and yellow catsup! Heavy-yielding plants produce 5–12 fruits per cluster.

Rutgers 250
- **S 06** (Semi-determinate) 67 days. [2016, in celebration of the 250th anniversary of Rutgers U.] After years of breeding and tasting, Rutgers University released this new "retro" variety to try to get back to the original "Jersey tomato" qualities of flavor, juiciness, texture, vigor, and all the other good stuff. Red round medium fruits. A tasty tomato bred for home gardeners – the classic Rutgers texture is now considered "too soft" for all the traveling that modern tomatoes do to get to big supermarkets!

San Marzano
- **S 06** 80 days. (Indeterminate) [Italian heirloom, famous for its use in Neapolitan pizza and other Italian dishes.] Long Roma-type tomatoes, 3–4 oz fruits with pointed ends. Thick, dry, low acid flesh contains few seeds. Very productive 6 ft. tall plants have good disease resistance. Excellent canning variety.

Trippitize
- **S** 60 days. (Indeterminate) [A chance cross of Dad’s Sunset and Bisignano #2, selected by Merlyn and Mary Ann Niedens.] Strongly basil-like, bright golden sauce.

Yellow Bell
- **S 06** 60 days. (Indeterminate) [Introduced 1986 by SESE. Family heirloom from TN.] Great yellow sauce tomato for salads or for making lovely tomato paste, juice, preserves, salsa, and yellow catsup! Heavy-yielding plants produce 5–12 fruits per cluster. Roma-shaped fruits average 3 × 1½ in. Survives cool wet conditions better than other sauce tomatoes, bearing heavily until frost. Ripens from green to creamy yellow to yellow. Outstanding flavor, both sweet and rich.

Tomatoes 55
**Small & Cherry Tomatoes**

**Amy’s Apricot Mix**

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<th>Comments</th>
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<td>69</td>
<td>Vigorous, disease-resistant, but prone to splitting if not watered regularly. Excellent for popping in your mouth or for preserves.</td>
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**Green Grape**

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<td>78</td>
<td>Ripens yellow-green, resembling large Muscat grapes. Flesh and juice are green. 1¼ in. fruits borne in clusters of 4–12. Sweet than ‘Green Zebra,’ the flavor is in the top 5% of varieties we have grown. Loved served with pesto.</td>
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**Amy’s Sugar Gem**

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<td>Vigorous, disease-resistant, but prone to splitting if not watered regularly. Excellent for popping in your mouth or for preserves.</td>
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**Black Cherry**

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**Coyote**

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**Dr. Carolyn**

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**Red Pisa Date**

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**Red Currant**

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**Sugar Cherry**

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<td>Vigorous, disease-resistant, but prone to splitting if not watered regularly. Excellent for popping in your mouth or for preserves.</td>
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</table>

**Coeur de Boeuf**

<table>
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**Sugar Cherry**

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**Yellow Pear**

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**Currant Tomatoes**

*Solana pimpiellifolium*

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

**Cossack Pineapple**  
- **S**  
- **0G**  
- 60 days. ¾–¾ in. fruits with delicious flavor reminiscent of pineapple. Bite-sized fruits are so tasty they may never make it into the kitchen, especially if you have children. Excellent for preserves, hot dessert toppings, salads or mock pineapple yogurt.

**Dr. Wyche’s Yellow**  
- **S**  
- **0G**  
- 65 days. [From the collection of Dr. John Wyche of Hugo, OK, one of SSE’s earliest members.] Our earliest tomatillo and one of our sweetest. Heavy yields of 1½ in. cheerful yellow fruits. (Plus an occasional cheerful purple fruit.)

**Garden Huckleberry**  
*Solanum melanocerasum*

**Garden Huckleberry**  
- **S**  
- **0G**  
- 100 days. A great fruit for jam, pies, and syrup. Heavy yields of easy-to-pick berries. Dull black at full maturity. Keeps very well on and off the plant. Green fruits are likely toxic and should not be consumed. Not sweet on its own, and should be cooked prior to eating. Grow like ground cherries or Wonderberry. Cover young plants with row cover to protect against flea beetles. 2–3 ft. tall.

**Husk Tomatoes**

**Classification and Historical Notes:** Husk tomatoes have light brown, papery husks (calyces) that enlarge and cover the maturing fruits. The 2 most common cultivated species are ground cherry (*Physalis pruinosa*) and tomatillo (*Physalis ixocarpa*). Both have been cultivated in Central and South America for centuries, before even tomatoes. Ground cherries are so named because the cherry-sized fruits are borne near the ground. The leaves of ground cherries are hairy or fuzzy and the plants grow 1–2 ft. tall with lateral spreading growth. Tomatillos are larger-fruited, typically 1–3 in. diameter, and the plants grow 2–5 ft. tall with smooth leaves. Some varieties may grow 8 ft. or more with a ground-hugging growth habit. The Spanish name tomatillo is derived from the Indian name “tomatl.”

**Culture:** Culture of husk tomatoes is similar to tomatoes. (See Tomato section.) Ground cherries need no support, but tomatillos are best caged or trellised. **Spacing:** Space tomatillos similar to tomatoes (see Tomato section). Ground cherries should be spaced 2–3 ft. apart. **Pests:** In areas where husk worms are a problem, plant early-maturing varieties as close as possible in the spring. (Self-sown plants from the previous year’s crop often get a head start on even the earliest plantings.)

**Harvest:** Husk tomatoes usually do not ripen fully until after falling from the plant. Larger tomatillos need to be removed from the plants. Husk cherries ripen from green to yellow-green. Most tomatillos ripen from green to yellow-green to pale yellow.

**Fruit Set:** Tomatillos need at least 2 plants for pollination or else they won’t set fruits. Most cultivars of ground cherry set fruit in all areas of the U.S. Tomatillos are more sensitive to heat and day length: some cultivars may not set fruit until late summer, or may not set fruit in northern states.

**Preparation and Uses:** Ground cherries are eaten fresh, or are used in desserts, sauces, preserves, fruit toppings, pies and salads. Tomatillos are usually cooked to bring out full flavor: Simmer for 10 minutes in a pot of water, then use in chili rellenos, salsa verde, guacamole, or other sauces or dips.

**Seed Savers:** Husk tomatoes self-sow easily. Isolate varieties by 300 ft. for pure seed.

**Maturation:** Days to maturity are the number of days after transplanting. **Packet:** 0.06–0.09 g (90–140 seeds).

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**Wonderberry  *Solanum burbankii***

**Culture:** An interesting tomato relative. Grow like tomatoes, but Wonderberry is more finicky to germinate– tiny seeds need to keep moist for 2-3 weeks longer than tomatoes. Self sows readily. Start seeds indoors 6–8 weeks before transplanting outside after last frost. Space 30 in. apart. Use row cover to protect young plants from flea beetles.

**De Milpa**  
- **S**  
- **0G**  
- 70–80 days. Vigorous variety with ¾ in. fruits, mostly purple, some green. Stronger, sharper flavor than most tomatillos, the preferred variety for some Mexican dishes.

**Dr. Wyche’s Yellow**  
- **S**  
- **0G**  
- 65 days. [From the collection of Dr. John Wyche of Hugo, OK, one of SSE’s earliest members.] Our earliest tomatillo and one of our sweetest. Heavy yields of 1½ in. cheerful yellow fruits. (Plus an occasional cheerful purple fruit.)

**Everona Large Green**  
- **S**  
- **0G**  
- 80 days. [Seed collected by Barbara Rosholt from tomatillos planted by Mexican workers at the Everona sheep dairy near Unionville, VA. Introduced 2008 by SEESE.] Finally a tomatillo that not only has nice large fruits (up to 2½ in. diameter), but can handle a Virginia summer and pests and still produce prolifically! Plants thrive even in heavy clay soil and drought.

**Purple**  
- **0G**  
- 80 days. 1 × 1½ in. fruits ripen to dark purple. Sweeter than green varieties. 4–6 ft. plants.

**Tomate Verde**  
- **S**  
- **0G**  
- 75 days. 1½ in. fruits ripen to pale yellow green. Stronger, sharper flavor than most tomatillos, the preferred variety for some Mexican dishes. Husks easy to remove and fruits are excellent quality.
Swedes (Rutabagas)  
*Brassica napus var. napobrassica*

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

**AMERICAN PURPLE TOP**  
Yellow ⊕ S 06 90 days. **(Brassica napus x rapa)** 85 days. Long the standard for home and market use. Flesh is mild, yellow, fine-grained, and firm. #29501 Pkt $2.75

**GLILFATHER TURNIP**  
Yellow ⊕ S 06 **(Brassica napus)** 90 days. Introduced before 1920 as an improved strain of Purple Top Yellow (pre-1850). **Culture:** Famous heirloom selected and named by Vermont farmer Jack Gilfeather. An early addition to the Slow Foods Ark of Taste. A rare cross between a rutabaga and turnip, roots are white and sweeter than most rutabagas. Greens are also tender and sweet. **Packet:** 3 g unless stated (about 1350 seeds) sows 68 ft.

**LAURENTIAN**  
Unavailable for 2018.

**NADMORSKA**  
Yellow ⊕ S 06 90 days. From seed collected in Lithuania in 2007 by the Seed Ambassador Project. Large, vigorous and early maturing. **Culture:** Long white turnips with purple tops. **Packet:** 2 g sows 62 ft.

**AMBER GLOBE**  
Yellow ⊕ S 06 **(Yellow Globe)** 63 days. Pre-1840. **Culture:** Best planted in the fall. Roots are smooth and globe-shaped, 6 in. in diameter. **Harvest:** Harvest at 3-4 in. Sweet, fine-grained flesh is creamy yellow. #29104 Pkt $2.50

**ICE-BRED WHITE EGG**  
Unavailable for 2018.

**NABO ROXO COMPrido**  
Yellow ⊕ S 06 40 days (spring), 80 days (fall). Long white turnips with purple tops. **Culture:** Dual use variety widely grown in Portugal for fodder as well as great eating for the winter table. #29108 Pkt $2.50; #29108E (28 g) $8.50

**PURPLE TOP WHITE GLOBE**  
Yellow ⊕ S 06 **(Yellow Globe)** 50 days. Pre-1880. **Culture:** A round, white turnip, 5 in. in diameter, with bright purple color around the top where exposed to sunlight. **Packet:** 1-3 g (20-58 seeds, average 39 seeds). There is a 2 packet limit on all watermelon varieties.

**SCARLET OHNO REVIVAL**  
Yellow ⊕ S 06 **(Sun, Moon, and Stars)** 55 days. Japan. **Culture:** Scarlet-skinned turnips, some round, some flattened. Shiny hairless strap-leaf greens with pink and scarlet stems. #29106 Pkt $2.50

**WHITE EGG**  
Yellow ⊕ S 06 **(White Egg)** 48 days. **Culture:** Early turnip variety popular in the south. **Packet:** 1 g (about 900 seeds) sows 46 ft.

**Turnip Greens (Salad Turnips)**  
**Seven Top**  
Yellow ⊕ S 06 **(Southern Prize)** 45 days. Pre-1880. **Culture:** Popular Southern variety often grown for winter green. **Harvest:** Used for greens, not the roots, which are woody. **Packet:** 2 g (about 900 seeds) sows 46 ft.

**Watermelon**  
*Citrullus lanatus*

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

**Ali Baba**  
Yellow ⊕ S 06 80 days. **Culture:** Light green oblong melons, 15-25 lbs. **Storage:** Vigorous vines. Sweet red flesh has few seeds. The hard rind makes this a good choice for market gardeners and home storage. Great texture, outstanding flavor. #55126 Pkt (2 g) $2.95

**Amish Moon and Stars**  
Yellow ⊕ S 06 100 days. **Culture:** An Amish heirloom, possibly a variant of ‘Sun, Moon, and Stars’ introduced 1920. **Harvest:** 15-25 lb. oblong fruits with large yellow moons and small stars on dark green rinds. **Foliage:** Marked with yellow stars. **Culture:** This strain has a smooth, slightly ridged rind. Mottled brown seeds. **Packet:** 3 g (20-58 seeds) sows 46 ft.

**Amish Moon & Stars**  
Yellow ⊕ S 06 100 days. **Culture:** An Amish heirloom, possibly a variant of ‘Sun, Moon, and Stars’ introduced 1920. **Flesh:** Sweet, reddish-pink flesh. **Seed:** Seed grown and stewarded by Living Energy Farm in Louisa, VA. #55103 Pkt (3 g - 29 seeds) $2.95

**Blacktail Mountain**  
Yellow ⊕ S 06 73 days. **Culture:** Small-fruited, earliest of all. **bunching** Excellent small, fast maturing, highly productive watermelon that can be successfully grown in cool short season areas or southern hot, humid areas. The earliest of 114 varieties that Glenn Drowns grew in 1994. Round 9 in. **Fruit:** Fruits have a dark green rind with small brown seeds. Orange-red flesh has sweet, rich flavor. When harvested just underripe, melons will ripen in storage and keep up to 2 months. #55113 Pkt (1 g, -25 seeds) $2.50

**Swedes (Rutabagas), Turnips, Watermelon**
Crimson Sweet  S  OG 85 days. [1964.] Medium-sized, striped melon with tolerance to anthracnose (race 1 and 3) and Fusarium (race 1 and 2). Great-tasting melons are typically 10 x 12 in., weighing 23–27 lbs. A unique feature of this variety is its ability to promote beneficial soil fungi that inhibit fusarium wilt. A reliable variety for the Southeast. This is the variety many melon lovers come back to after trying the rest! #55101 Pkt (2 g, ~47 seeds) $2.50

Crimson Sweet, Virginia Select  S  [Introduced 2009 by SESE.] It’s hard to improve on Crimson Sweet’s vigor and great flavor, but Pam Dawling is at it! Since 2001, she’s been saving this locally adapted strain, selecting for large, early melons with good flavor and healthy foliage. #55118 Pkt (2 g, ~47 seed) $2.75

Early Moonbeam  S  OG 76 days. [Alan Kappeler] Sweet, crisp icebox melon, 5–8 lbs. Thin, light green rind. Short vines make this a great melon for small gardens. #55123 Pkt (2 g) $2.75

Golden Midget  S  72 days. [1959.] Early, small 3-lb. melons with salmon-red flesh and a built-in ripeness indicator: the rind turns yellow when the melons are ready for harvest. (Don’t be alarmed by the leaves: some yellow foliage is normal for this variety.) #55129 Pkt (2 g) $2.50

Katanya  S  85–90 days. [Russian heirloom.] Very sweet reddish-pink flesh with small seeds. 10–20 lb. round green melons. Early ripening variety, popular in Appalachia and further north. Needs a fair amount of room to grow, but not as aggressive as melons that bear larger fruit. #55121 Pkt (2 g) $2.50

Quetzali PVP  S  83 days. Best of our 1999 taste trials. Very sweet, crisp 7–13 lb. The rind is unusually thick, so loss to splitting tends to be low. Dark and light green stripes. Pink-red flesh, small seeds. #55115 Pkt (2 g, ~49 seeds) $2.75

White Wonder  S  OG 80 days. [Rare today, white-fleshed melons were common in the 1800s.] High yields of 3–10 lb icebox-size melons. Creamy white flesh is crisp with a fresh, sweet taste. Green rind with darker green stripes, this unique white fleshed melon will be a hit at farmers markets or on the picnic table. #55119 Pkt (2 g, ~45 seeds) $2.50

Wilson Sweet  S  OG 85 days. The sweet red flesh and crisp juicy texture of this melon draws comments like “the best melon I ever tasted.” The unusual green mottled rind protects from sun scald. Thanks to Sand Hill Preservation Center and grower Merlyn Niedens for saving this excellent melon from near-extinction. Try it, we think you’ll like it! #55120 Pkt (2 g) $2.75

Moon & Stars, Yellow-Fleshed  S  OG 90 days. [Early 1900s GA family heirloom. Introduced 1987 by SESE. Years ago, a melon of this description was routinely shipped from Bermuda to some Southern states around Christmas time.] Good flavor, the sweetest Moon and Stars variety. 15–35 lb fruits. Has some tolerance to disease and drought. Rind has many small yellow stars and some moons. To serve, try halving melons and scooping out the insides using a melon ball scoop. Scallop the edges and fill with melon balls of red and yellow watermelon, muskmelon, and assorted fruit. #55106 Pkt (3 g, ~29 seeds) $2.75

Back! Nancy  S  OG 90 days. [Pre-1885, GA. The thinner rind made it hard to ship, so this was the variety that commercial watermelon growers would save for their own families!] 14 in. x 16 in. melons average 25 lbs. Very sweet pink-red flesh, white seeds. Above-average disease resistance, excellent drought resistance. #55128 Pkt (3 g) $2.75

New! Odell’s Large White  S  OG (White Stoney Mountain) 90 days. [Rare SC heirloom, derived from Pomaria Nursery.] Very large melons (30–35 lbs) have exceptional storage quality and a rich sweet flavor said to rival the legendary “Bradford.” The fruit is light green with pink flesh and tender white rind perfect for pickling. Our seed is grown by Rodger Winn from stock stewarded by his wife Karen Metzes’s family since 1880. #55130 Pkt (3 g) $2.95

OrangeGlo  S  OG 85 days. One of the best orange-flesh watermelons. Very crisp, sweet, and flavorful deep orange flesh. Vigorous plant produces heavy yields of 25 lb. melons with light and dark green stripes. #55127 Pkt (3 g) $2.95

Stone Mountain  S  OG 95 days. [1923. A commercial bestseller from the 30s and 40s — thanks to grower Rodger Winn for bringing back this old Southern favorite.] Slightly oval 30 lb fruits with a dark green rind and sweet, juicy red flesh. Thick, split-resistant rind makes it great for shipping and storage. #55117 Pkt (3 g, ~28 seeds) $2.75

Sugar Baby  S  OG 77 days. [1959.] Icebox sized, 6–8 in. melons with a hard rind which turns green-black when ripe. Handles drought well. 6–10 lb fruits with red flesh and small seeds. Consistently reliable and widely adapted, a good space-saving variety. #55111 Pkt (2 g, ~45 seeds) $2.50

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

Culture and germination: Each herb has specific growing requirements. Please see our book section for additional growing information, as well as culinary and medicinal uses. Medicinal herbs: Information on medicinal herbs is condensed from various literature sources and is intended as a guide for decisions for planting only. Any remedies described here are not intended as medical claims, nor as a prescription for self-treatment, nor as a substitute for professional care or medical treatment. See your physician or qualified health professional prior to using herbs medicinally.

Germination of herb seeds: Many herbs naturally vary greatly in their germination. Some can be higher than 80% while others can be lower than 20%. Also please note that some herbs have special germination requirements.

Key to Herb Cultural Notes

Cultural notes for herbs are often given in brackets after the variety name or category name. The notes may also include spacing requirements and days to maturity.

- A = annual
- B = biennial
- P = perennial

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

Temperature °F = recommended soil temperature for germination.

Stratify (Pre-chill) = Seeds require a moist cold treatment to break dormancy. Put seeds in covered moist planting medium in refrigerator for at least 4 - 6 weeks.

Scarify = Abrade in order to break dormancy, such as with a nail file or sandpaper.

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

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

LD = No specific light requirement.

Days to germinate: Average number of days to germinate.

sun = Needs full sun for best results.

shade = Tolerates/requires shade.

Planting: ds = direct sow, tp = transplant.

Sp = Spring, Su = Summer, Fall = Fall.

ALF = after last frost, BLF = before last frost.

Height Mature plant height in inches.

Example: Anise (Pimpinella anisum) [A/70°F/LD/14/dsALF/sun/24 in.]: Anise is an annual (A) whose seeds germinate best at 70°F. The seeds have no specific requirement for light (L) or dark (D) in order to germinate. Seedlings will emerge in approximately 14 days at the recommended germination temperature of 70°F. Direct sow (ds) after the last frost (ALF). Anise grows best in full sun and reaches an average height of 24 in.

Anise-Hyssop 0G (Licorice Mint) Agastache foeniculum [P/70°F/LD/7/tp,ds/sun, part shade/18–48 in.] Native to the North-Central US. Beautiful decorative herb used for potpourri and to make a superb aromatic herb tea. Also quite tasty as a salad green. Excellent nectar plant for beekeepers. Attractive spires of lavender flowers. Medicinal: relaxes capillaries. Used by some Asians and American Indians for chest pain and respiratory ailments. #71202 Pkt (0.05 g, ~230 seeds) $2.75

Astragalus 0G (Chinese Milk Vetch) Astragalus membranaceus [P/scarify seed/D/7–12/Sp,Fall/tp,ds/sun/24 in.] Legume with reeling, spreading growth habit. Medicinal: The 4th or 5th year root is a traditional Chinese herb, Huang Qi, used since ancient times to increase and tonify qi. Said to be a deep immune system activator. #71283 Pkt (0.2 g, ~50 seeds) $2.75 Cannot ship to HI

Boloso Napoletano

Cinnamon Basil 0G has a spicy cinnamon fragrance. Use as a tea or potpourri. #71102 Pkt (0.25 g, ~88 seeds) $2.50

Holy Basil 0G (Kapoor Tulsi) Ocimum sanctum [A/55°F night, 70°F day/D/14/tp,ds/18 in.] Spicy scent of clove, lemon, and cinnamon. Grown outside holy sanctuaries in India. Traditionally used in ceremonies, in food, and for tea. The tea is said to have many health benefits. Self-sows readily. #71104 Pkt (0.12 g, ~211 seeds) $2.75

Boloso Napoletano

Boloso Napoletano Basil 0G (O. gratissimum) [Family heirloom from an Eritrean exchange student. Introduced by SESE 2008.] Compact plant with beautiful, small, purple-tinged green foliage, stunning in flower. It has a strongly attractive and spicy odor, and is much used in African cuisine. #71302 Pkt (0.12 g, ~116 seeds) $2.75
**Bergamot (Bee Balm)**
*Monarda spp.*

[Seed from Small Farms]

**Lemon Bergamot**
*M. citriodora* (Native to the Appalachians) Some variation in blossom color and citrus odor. Use dried leaves for lemon scented herb tea or for flavoring meat or fish dishes. Harvest leaves before flowers appear. #71203 Pkt (0.15 g, ~270 seeds) $2.50

**Wild Bergamot** (*M. fistulosus*) A favorite of hummingbirds and bees. Flowers of varying shades of lavender may be added to salads. Use fragrant dried leaves for tea and potpourri. Medicinal: Used by several Native American tribes as a carminative. #71204 Pkt (0.1 g, ~197 seeds) $2.50

**Borage**
*Borago officinalis*
80 days. [A/70°F/L/10/ds, tp/sun/24–36 in.] Borage is a bushy herb with bright blue edible flowers. The plant has been used to attract bumble bee pollinators to garden plots. The leaves can be used sparingly to add a cucumber-like flavor in salads, or for flavoring cool drinks. Medicinal: Seeds contain over 20% GLA (gamma linolenic acid) which is extracted and used commercially as an economical substitute for evening primrose oil. #71205 Pkt (1 g, ~56 seeds) $2.50

**Burnet, Salad**
*Poterium sanguisorba*
(P4/70°F/LD/14–21/sun, part shade/48 in.) Highly cold-hardy plant has a nutty-cucumber flavor, a great way to add cucumber flavor to winter salads. Flowers during the summer, then revives in cooler weather. In hot climates, shade plants during summer, or sow a new batch in late summer. #71206 Pkt (0.6 g, ~85 seeds) $2.50

**Lemon Basil**
*O. citriodora*
Deep lemon fragrance. Use for fish dishes, herb vinegars, and tea. #71105 Pkt (0.12 g, ~89 seeds) $2.50

**Lemon Basil, Mrs. Burns**
*O. citriodora* [New Mexico heirloom] Larger leaves (2½ in.) and stronger flavor make this the preferred lemon basil variety for chefs. #71301 Pkt (0.1 g, ~80 seeds) $2.75

**Lettuce Leaf Basil**
*O. basilicum var. crispum*
85 days. The most productive of the basils, this large Italian variety is excellent for pesto and basil in oil. #71106 Pkt (0.25 g, ~158 seeds) $2.75

**Mammoth Basil**
*O. basilicum*
Huge, wide, shiny green leaves, twice as large as other Italian basils. A few leaves make a harvest. Add it to salads or to make a fine-flavored pesto. #71290 Pkt (0.12 g, ~101 seeds) $2.75

**Red Rubin Basil**
*O. basilicum*
A purple version of Italian Large Leaf basil. Leaves are larger and more uniformly colored than Dark Opal basil. Sweet aroma and flavor. #71289 Pkt (0.12 g, ~93 seeds) $2.50

**Lime Basil**
*O. americanum*
Similar to Lemon Basil but with darker green leaves and a lime fragrance. Accent for soups, salads, and fish. #71288 Pkt (0.12 g, ~85 seeds) $2.50

**Spicy Bush Basil**
*O. basilicum var. minimum*
Very aromatic miniature (8–12 in.) bush basil. One of the prettiest basils with small shiny leaves on highly branched stems. #71108 Pkt (0.15 g, ~127 seeds) $2.75

**Lime Basil**
*O. americanum*
Especially Well Suited to the Southeast

**Herbs**

**Calendula Calendula officinalis**
Culture: A/55–65°F/D/14/tb/ds/sun/18 in. /85 days. Plants fade in deep summer heat, but can be reseeded for late summer/early fall harvest. Flowers are used as a food color, natural dye, and substitute for saffron. For edible flowers, use the outer part of the petals (the whitish bit where the petals connect to the head is the most bitter). Medicinal: Traditionally used as an anti-inflammatory herb for localized skin problems. Reported to activate cellular defense mechanisms.

**Calendula, Pacific Beauty Mix**
*O. citriodora*
85 days. 3 in. yellow-orange flowers. #71207 Pkt (0.5 g, ~92 seeds) $2.75

**Calendula, Resina**
*Resina*
Bright yellow, medium-size flowers; variety includes a few orange flowers. Medicinal: This strain has the highest amount of the resins prized by herbalists. #71303 Pkt (0.5 g, ~31 seeds) $2.75; #71303C (7 g) $6.25

**Sweet Genovese Basil**
*O. basilicum*
85 days. A select large-leaf strain. Use fresh or dried for flavoring sauces, soups, dressings, and pesto. Our most popular basil. #71107 Pkt (0.45 g, ~254 seeds) $2.50; #71107C (7 g) $5.75

**Sweet Thai Basil**
*O. basilicum*
Spicy flavor reminiscent of anise and cloves goes well in curries and many other Asian dishes. Purple stems and flowers contrast attractively with the 2 in. green leaves. 12–18 in. plants. #71112 Pkt (0.18 g, ~102 seeds) $2.75

**Herbs**

**Bergamot (Bee Balm)**

**Calendula Calendula officinalis**

**Borage Borago officinalis**

**Burnet, Salad Poterium sanguisorba**

**Lemon Basil O. citriodora**

**Lettuce Leaf Basil O. basilicum var. crispum**

**Lime Basil O. americanum**

**Mammoth Basil O. basilicum**

**Red Rubin Basil O. basilicum**

**Resina Resina**

**Sweet Genovese Basil O. basilicum**

**Sweet Thai Basil O. basilicum**

**Herbs**

**Bergamot (Bee Balm)**
Chamomile, German OG (Matricaria recutita) [A/55–60°F/L/tp/sun/24–30 in.] The sweet-scented flowers of Chamomile are used to make Chamomile tea which has a distinctive apple-like flavor and fragrance. Medicinal: Chamomile has long been used as a carminative, and as an anti-inflammatory, anti-ulcer remedy to protect gastric mucous membranes. It is also anti-spasmodic, and anti-microbial.Used as a nasal wash to treat sinusitis. #71210 Pkt (0.45 g, ~650 seeds) $2.50

Chives Allium spp. [P/60–70°F/D/tp/ds/sun, part shade/12 in.]

Chives

Garlic Chives OG (Chinese Leeks, Chinese Chives) (A. tuberosum) 80 days. Leaves are larger and flatter than chives. Garlic flavor for salads and seasoning. #71215 Pkt (0.7 g, ~173 seeds) $2.75

Cilantro/Coriander OG (Coriander sativum) [A/60°F/D/7–21/ds/sun/30 in.] Both leaves (cilantro) and seeds (coriander) are used in Chinese, Indian, and Mexican cuisine. Plant monthly successes. Difficult to germinate in hot weather – sow in shade, or keep soil covered and cool until seeds emerge. Self-seeds well in cool weather. Cold-hardy to 15°F. Medicinal: known in Chinese medicine as ‘yuan-xu-zi’ (Chinese parsley), the seeds are used as a diaphoretic and appetite stimulant. #71216 Pkt (1 g, ~90 seeds) $2.50; #71216E (28 g) $5.50

Dill Anethum graveolens [A/70°F/L/7–21/ds/sun/30–48 in.]

Bouquet Dill OG Similar to Long Island Mammoth but shorter plants with larger flower/seed heads and larger leaves. A choice popular variety for pickling. #71221 Pkt (0.75 g, ~576 seeds) $2.50; #71221D (14 g) $5.50

Dukat Dill OG A European selection from Mammoth bred for high essential oil content which gives this variety a delicate aromatic fragrance and flavor. #71263 Pkt (0.75 g, ~515 seeds) $2.50; #71263D (14 g) $5.50

Echinacea (Coneflower) Echinacea spp.

Culture: P/3–9/stratify at 40°F if needed/LD/tp/ds/sun/24–36 in. All Echinaceas are drought resistant. Keep young plants well weeded. Germination is typically around 50% and all species except E. purpurea require stratification (a period of moist pre-chilling) to break seed dormancy. Seeds may be stratified by sowing in flats or pots in a cold frame over the winter, or a refrigerator for 2–4 months depending on the species. As little as 3 weeks of stratification will give some germination. Medicinal: All 9 species are medicinally important, and all parts of the plant have some activity. Several pharmacological studies have demonstrated immuno-stimulant, bacteriostatic, and anti-viral activity. It may be used as an anti-microbial anywhere in the body. It activates macrophages, increases white blood cell levels, and inhibits microbial hyaluronidase (an enzyme that causes host cells to break down.) Echinacea is often used as a short term immune stimulant (2 weeks maximum), but it is contra-indicated in autoimmune system disorders and progressive diseases.

Echinacea angustifolia

Echinacea angustifolia OG (Narrow-Leaved Coneflower) [stratify 90–120 days.] [Native to the dry prairies of the central U.S. This species has a long history of medicinal use starting with the Native American tribes of the Great Plains.] The plants are the smallest of the echinaceas (8–18 in.) and the spreading pink ray petals are the shortest (¾–1¾ in. long). #71264 Pkt (0.2 g, ~52 seeds) $2.75
Fernleaf Dill [1992, AAS winner] An attractive, early, compact dill variety, 18 in. tall with finely divided fern-like dark-green leaves. Best variety for leaf production and early fall crops. Fernleaf is a slow-bolting, space-saving variety especially suitable for containers. #71222 Pkt (0.75 g, ~528 seeds) $2.50

Long Island Mammoth Dill 06 70 days. The standard heirloom variety for flowering pickles, soups, breads, stews, salads, and sauces. #71223 Pkt (0.75 g, ~576 seeds) $2.50; #71223D (14 g) $5.50

Echinacea pallida 06 (Pale Purple Coneflower) [P3–9/stratify 60 days at 40°F/LD/tp,ds/sun/24–36 in.] [Native to open woods and rocky prairies from NE Texas to central Illinois.] Drooping flower petals are 1½–3½ in. long and may range in color from pink, purple, or white, but are typically rosy purple, with a purple-brown flower disc. Long, narrow leaves. 18–36 in. tall. Medicinal, drought-tolerant plant. #71265 Pkt (0.2 g, ~42 seeds) $2.75

Echinacea paradoxa (Yellow Coneflower) [stratify 60 days.] [Native to open woods, balds, and rocky prairies; especially common to the Arkansas Ozarks and Missouri.] The most exceptional of the echinaceas because the petals are yellow rather than purple, hence the name E. paradoxa. Leaves are long and narrow, 24–48 in. tall. Deserves a place in both medicinal and ornamental gardens. #71266 Pkt (0.2 g, ~52 seeds) $2.75

Echinacea purpurea 06 (Purple Coneflower) A very popular ornamental and the most common species, widely used as a medicinal plant. The flowers are 3–4 in. across with pink-orange cone-shaped centers and purple-pink rays. Easy to germinate and widely adapted. Unlike other echinaceas the seeds do not require cold treatment, the roots are fibrous rather than taprooted, and the plant is more highly branched at the top. #71224 Pkt (0.2 g, ~45 seeds) $2.50

Hibiscus – See Roselle, page 65.

Horehound, White (Marrubium vulgare) [P4/60°F/D/tp,ds/sun/18–24 in.] This member of the mint family has a pleasant fragrance and a menthol-like flavor. Use as a tea and a flavoring for Horehound candies. Medicinal: Contains substances which stimulate secretions of the bronchial mucosa, soothe coughs, and break up mucus. #71229 Pkt (0.15 g, ~140 seeds) $2.50

Marjoram, Sweet 06 (Origanum hortense) 70 days: [P10/60°F/LD/21/tp/sun/12 in./Don’t overwater.] Resembles oregano in flavor though milder with subtle overtones of balsam. Add it fresh to salads and tomatoes. Uses are similar to oregano. Medicinal: Inhibits herpes simplex virus in laboratory studies. #71234 Pkt (0.18 g, ~1080 seeds) $2.50

Feverfew 06 (Chrysanthemum parthenium) [P4–10/70°F/LD/10–14/ds,tp/sun/30 in.] Remove flower heads before seed forms, otherwise the plant will grow as an annual.] Small daisy-like blooms on light-green foliage. Medicinal: Vasodilator and anti-inflammatory. Studies published in the British medical journal Lancet reported that 2–3 fresh leaves of feverfew eaten daily over a period of time reduced the severity and frequency of migraines. Feverfew has potential value in relieving arthritis symptoms. Contraindicated during pregnancy. #71228 Pkt (0.1 g, ~800 seeds) $2.75

Lavender, English (Munstead) (Lavandula vera var. Munstead) [P5 / 70°F min / LD / 30 / tp / sun / 18 in. / Requires good drainage and wind protection. Sow seed in slightly alkaline sterile medium. Germinates and grows slowly.] Munstead, the most aromatic of the lavenders, is sweet and delicate. Flowers are deeper blue than other lavender strains. Long-lasting, pleasant scent also prevents moth damage in woolens and discourages musty odors in linens. Medicinal: Traditional herbal remedy used for stress-related headaches. Also a carminative, antidepressant and calming tonic for the nervous system. #71231 Pkt (0.15 g, ~150 seeds) $2.50

Lemon Balm 06 (Melissa officinalis) [P4/70°F/L/10/tp/sun/30 in.] Use for hot and refreshing cold teas as a lemon substitute. Essential oils are volatile resulting in more fragrance than flavor. Medicinal: Lemon balm has anti-viral action in lab tests against herpes simplex, mumps, and other viruses. Also a sedative, calming, and carminative. #71232 Pkt (0.19 g, ~345 seeds) $2.50

Hyssop 06 (Hyssopus officinalis) [P4/65°F/D/tp/sun/24 in.] Ornamental shrubby herb used to season poultry. Active constituents of hyssop include volatile oils with a camphor-like odor and strong flavor. Medicinal: Hyssop tea flavored with honey is used as an expectorant. Collect the flowering tops in August and dry in the sun. #71230 Pkt (0.1 g, ~95 seeds) $2.50

Fennel, Bronze 06 (var. Rubrum) This decorative fennel has beautiful lacy bronze leaves. Useful as an ornamental as well as a culinary sweet fennel. #71226 Pkt (0.2 g, ~75 seeds) $2.50

Fennel, Florence 06 (var. Azoricum) 90 days. Known to Italian gardeners as Finocchio. Dill-shaped leaves with distinctive licorice flavor. May produce bulbs, which can be blanched or eaten raw in salads. #71227 Pkt (1 g, ~300 seeds) $2.75

Fennel, Bronze Fennel

**EPAZOTE** (Mexican Tea, American Wormseed, Paico) 06 (Euphymia ambrosioides) [A/70°F/LD/21/tp/sun/24–48 in.] Fresh leaves are ground or crushed for seasoning corn, beans, and sauces used in Mexican dishes. Medicinal: A strong tea rubbed on the skin repels insects and reduces irritation from insect bites. Also helps reduce flatulence from beans and relieves indigestion. #71225 Pkt (0.1 g, ~630 seeds) $2.75

Fennel, Bronze

Lemon Balm

Hyssop

Lavender

White Horehound

Lavender

Bronze Fennel

Hibiscus

Feverfew

Hyssop

Echinacea purpurea

Echinacea pallida

Lavender

Herbs

Hyssop

Lavender

Echinacea pallida

Lavender

Fennel, Florence

Hyssop

Echinacea pallida

Fennel, Bronze

Lavender

Echinacea pallida

Lavender

Lavender

Hyssop

Lavender

Fennel, Bronze

Echinacea pallida

Lavender

Lavender

Fennel, Bronze

Lavender

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Lavender

Hyssop

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Lavender

Fennel, Bronze

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Lavender

Fennel, Bronze
**Wild Garden Perennial Insectary**

The backbones of a spring through fall oasis for your resident beneficial insects. A complement of self-sowing annuals, biennials, and perennials provide food, shelter, and pollen. Broadcast or sow in rows 14 in. apart, thinning to a final spacing of 12 in. Manage plants by weeding and thinning volunteers each spring. The leaves are edible. Includes fennel, Korean mint, garden sorrel, alexanders, chervil, parsley, chicory, cross, turnip, mustard, calendula, amaranth, and orach. #92010 Pkt (7 g) $7.25

**Seasonal Items:** Shipping Surcharges Apply

**Shipping Surcharge:** $2 for one item, $4 total for any two or more items includes all fall shipped items: garlic, woodland medicinals (below), and onion bulbs.

**Ginseng & Goldenseal ship in October.**
If ordering by mail, pre-order by September 1st. U.S. shipping addresses only.

The following herbs are on the Appendix 2 of the CITES (Convention on International Trade in Endangered Species) list. They are also on the United Plant Savers primary list. Wild stands of these plants are disappearing from the woods of N. America. Whenever we plant these native plants in our woodlands we help ensure their long-term survival. Planting instructions included.

**Ginseng Seed** (Panax quinquefolium) Grows 1–2 ft. with toothed leaves, small green/white flowers and bright red berries in early summer. Plant 6 in. apart in raised beds. Requires 75% shade – either forest or artificial. Likes humus-rich soil with good drainage. Fertilize and mulch well. Sustainably grown seeds. See below for medicinal information. Seed stratified for 1 year and shipped in fall ready to plant. #71293 Pkt (2 g, ~20 seeds, see shipping info above) $3.95

**Ginseng Root** (Panax quinquefolium) Requires north slope in a dense deciduous forest. Grows well with goldenseal and other native woodland plants as companions. Roots are planted in the fall and can be harvested after the 4th to 7th year. Medicinal: Used traditionally as a “cure-all” herb. It is known to enhance physical health due to its ability to help the body adapt to stress. Please read more about this herb before using it medicinally. Planting guide included. #71601 5 roots (2 years old, see shipping info above) $14.95; #71601Y 8 rhizomes (2 years old) $39.50

**Goldenseal Rhizomes** (Hydrastis canadensis) Grows up to 16 in. with light green leaves, small flower in late spring followed by a red berry. Yellow rhizome is planted by root divisions in the fall. A mature plant can be divided 3 to 5 times. Requires 75% shade in rich soil. Plant grows from southern Canada to Georgia, Alabama, and Kansas. Medicinal: Well known to contain powerful antibacterial properties and has been used to treat inflamed mucous membranes. #71602 8 rhizomes (see shipping info above) $14.95

**Turmeric & Ginger**

**NEW! GINGER AND TURMERIC PLANTS** for late spring planting. Available online only.

Grow these popular rhizomes in your garden or greenhouse for medicinal uses, delicious dishes, and refreshing juices. Limited quantities - check our website for availability!

**At-Risk Medicinal Herbs**

**MEXICAN MINT MARIGOLD** (Mexican Tarrawgon, Sweet Mace) (Tagetes lucida) [Pb/70°F / L/15–15 days / sun / ds, tp ALF] Used as a substitute for French tarragon. Often compared to licorice and anise. Leaves are best used raw or added at the end of cooking; goes well in fish and chicken dishes, soups, salads, pestos, and vinegars. In Mexico, leaves and flowers are used for tea. Can be used for dried flower arrangements. Does very well in hot climates, perennial in zones 8–11. #71309 Pkt (0.10 g, ~200 seeds) $2.75

**MILK THISTLE** (Silybum marianum) [A or B/L/7–14/Sp, Fall/ds/sun/48–60 in.] All parts are edible. The young leaves (with spines removed) may be used in salads or cooked as a vegetable. Attractive, showy rose-purple flowers. Medicinal: The active principle is silymarin, a complex that helps stabilize and regenerate liver cells. #71274 Pkt (1 g, ~40 seeds) $2.50 Cannot ship to TX.

**MINT** (Mentha sp.) [P/5/70°F/L/14/tl/sun, part shade/18 in.] Hardy, aromatic native plant. Variable. Mint grown from seed does not come true and produces plants that vary widely in flavor from spearmint to menthol mint to peppermint. Sow in pots and transplant your favorite plants. Can be used for mint sauce, jelly, desserts, and, fresh or dried, for tea. Medicinal: A cooling herb for external inflammation. Internally it has spasmolytic, carminative, and expectorant properties. #71235 Pkt (0.05 g - 600 seeds) $2.75

**OREGANO, GREEK** (Origanum vulgare) [P/5/60°F/D/14–21/tp/sun/12 in.] Essential spice of pizza as well as tomato, cheese, and meat dishes. This is the flavorful Greek Oregano, not the flavorless oregano commonly available. Medicinal: Mildly carminative and anti-spasmodic. #71237 Pkt (0.05 g, ~500 seeds) $2.75

**GROWING & MARKETING GINSENG, GOLDENSEAL & OTHER WOODLAND MEDICINALS** [W. Scott Persons and Jeanine M. Davis.] This newly updated and expanded edition gives recommended methods of growing and marketing ginseng, goldenseal, ramps, black cohosh, bloodroot, bloodroot, blue cohosh, false unicorn, galax, mayapple, pinkroot, spikenard, wild ginger, wild indigo, and other native woodland medicinals. Includes over 200 photographs, numerous tables, and extensive references and resources. This invaluable resource will excite and inspire everyone from the home gardener to the full-time farmer. 2nd edition. Softcover, 480 pp. #91160 $39.95

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**Papalo (Papaloqueite)**
*Papaloqueite*
[A/70/LD/7–10/tp,ds/sun/72 in.]
Mexican herb with decorative round 2 in. leaves (wider than the Bolivian type).
The unique, complex taste is most often compared to cilantro, but also sometimes to arugula, lemon, and even rue. Generally used raw; great in tacos, salsa, and many other Mexican dishes. Like cilantro, it is loved by many and hated by a few, although many prefer one to the other. Once established, papalo grows quickly and easily. One planting can provide fresh greens for months. May self-sow in warm areas. 

**#71308 Pkt (0.20 g, ~100 seeds) $2.50**


**Pennoyal, English**
*Pennisetum* [P/70°F/14/tp,ds/sun/12 in.]
Sprawling plant with a strong minty aroma. Used in the same manner as American pennoyal. Medicinal: The dried leaves can be used to prepare a tea to be used as a carminative, diaphoretic, and to promote menstruation, but is probably best avoided. Warning: Pennoyal has historically been used as an abortifacient, but sometimes with toxic consequences. Pennoyal leaves or oil can be used as an insect repellent, but the oil should be applied to the clothing, not the skin.

**#71238 Pkt (0.1 g, ~400 seeds) $2.50**

**Purslane, Golden**
*Portulaca oleracea sativa* [A/70°F/7–10/LD,ds,tp,Sp ALF/sun/12–18 in.]
Upright plants with orange stems and large smooth succulent leaves. Cut-and-come-again edible for salads. Medicinal: Wild purslane is a source of omega-3 fatty acids. Hypotensive and diuretic properties reported.

**#71299 Pkt (0.15 g, ~360 seeds) $2.50**

**Roselle, Thai Red**
*Hibiscus sabdariffa* [T/75,85°F/7–14 days/sun/36–60 in.,tp]
Beautiful 3–5 ft. plants with red stems and leaf veins. The bright red calyxes can be used to make “zingy” tea, sauce, syrup, or jam, or candied whole for an unusual treat. For strongly flavored teas, simmer for 10–20 minutes. Roselle was called “Florida cranberry” in the 1890s. The flowers and young leaves are edible and have a citrus tang. The stir-fried greens are much used in Burmese cooking! Space plants 3–6 ft. apart — the wider the spacing, the more calyces will ripen. The only variety in several trials to begin flowering by mid-summer here in Virginia. 

**#71301 Pkt (0.6 g, ~20 seeds) $2.95; #71301C (7 g) $7.50**

**Rosemary**
*Rosmarinus officinalis* [P/78–85°F night, 70°F day/L/14–30 in./tp,ds, sun/]
Requires a well-drained, alkaline soil. Sow seed in a Sterile 

**Summer savory**
*Satureja hortensis* (54°F/7–21 in.)
A woody-stemmed herb with balsam-scented leaves and clusters of yellow, lemon-scented flowers. Harvest flowers shortly after the plant comes into bloom. Olive oil extracts of the flowers impart a red color to the oil. Medicinal: Anti-inflammatory, anti-viral, and anti-depressive. Many other uses for this multi-faceted herb. 

**St. Johnswort**
*Hypericum perforatum* [P/stratify/7–30/Sp, Fall/tp,ds/sun/12–48 in.] A woody-stemmed herb with balsam-scented leaves and clusters of yellow, lemon-scented flowers. Harvest flowers shortly after the plant comes into bloom. Olive oil extracts of the flowers impart a red color to the oil. Medicinal: Anti-inflammatory, anti-viral, and anti-depressive. Many other uses for this multi-faceted herb. 

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**Soapwort**
*Saponaria officinalis* [P/3/70°F/10–21 days, tp,ds, sun, part shade/12–24 in.]
Used as a natural soap, the roots and leaves are soaked in water to extract saponins which produce a lather. A non-irritating skin cleanser, shampoo, and soap for delicate faces. 

**#71245 Pkt (0.15 g, ~100 seeds) $2.50**

**Thyme**
*Thymus spp.*
Cultivar: P/4/55–60°F/LD/14–30/tp

**Creeping Thyme**
*Thymus serpyllum* [Plant in full sun in the north, part shade in the south/4 in.] A low-growing herb suited for rock gardens and raised herb beds. Slow growing at first, it later forms dense mats. Provide shade where the summers are hot. For culinary and ornamental use. 

**German Winter Thyme**
*T. vulgaris* 90 days. [Ht. 8 in., space 12 in. apart.] Flavored for soups, sauces, meats, dressings, and bean dishes. Shrubby, evergreen perennial. Medicinal: Used as an expectorant and bronchial anti-spasmodic and carminative. 

**#71250 Pkt (0.2 g, ~1015 seeds) $2.50**

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*T. vulgaris* 90 days. [Ht. 8 in., space 12 in. apart.] Flavored for soups, sauces, meats, dressings, and bean dishes. Shrubby, evergreen perennial. Medicinal: Used as an expectorant and bronchial anti-spasmodic and carminative. 

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**Summer savory**
*Salvia officinalis* (54°F/7–21 in.) A woody-stemmed herb with balsam-scented leaves and clusters of yellow, lemon-scented flowers. Harvest flowers shortly after the plant comes into bloom. Olive oil extracts of the flowers impart a red color to the oil. Medicinal: Anti-inflammatory, anti-viral, and anti-depressive. Many other uses for this multi-faceted herb. 

**#7129 Pkt (0.05 g, ~600 seeds) $2.50 Cannot ship to CA, CO, ID, HI, MT, NV, OR, or WA.**

**Summertime thyme**
*Thymus serpyllum* 90 days. [Ht. 8 in., space 12 in. apart.] Flavored for soups, sauces, meats, dressings, and bean dishes. Shrubby, evergreen perennial. Medicinal: Used as an expectorant and bronchial anti-spasmodic and carminative. 

**#71250 Pkt (0.2 g, ~1015 seeds) $2.50**

**St. Johnswort**
*Hypericum perforatum* (P/stratify/7–30/Sp,Fall/tp,ds/sun/12–48 in.) A woody-stemmed herb with balsam-scented leaves and clusters of yellow, lemon-scented flowers. Harvest flowers shortly after the plant comes into bloom. Olive oil extracts of the flowers impart a red color to the oil. Medicinal: Anti-inflammatory, anti-viral, and anti-depressive. Many other uses for this multi-faceted herb. 

**Summertime thyme**
*Thymus serpyllum* 90 days. [Ht. 8 in., space 12 in. apart.] Flavored for soups, sauces, meats, dressings, and bean dishes. Shrubby, evergreen perennial. Medicinal: Used as an expectorant and bronchial anti-spasmodic and carminative. 

**#71250 Pkt (0.2 g, ~1015 seeds) $2.50**
Sacred Wormwood, Pkt (0.1 g, ~80 seeds) $2.50

Valerian (Valeriana officinalis) [A/70°F/LD/tp/sun, part shade/48–60 in.] Studies have shown valerian root to be effective tranquilizer and calmative without the side effects associated with Valium.

Wormwood

Wormwood (A. absinthium) [P/55°F/LD/21–30/tp/sun, part shade/48–60 in.] Small aromatic white flowers are borne in sprays on tall plants. Naturalizes easily. Medicinally, Pharmacological studies have shown valerian root to be an effective tranquilizer and calmative without the side effects associated with Valium. The active ingredient is nicotine sulfate, a powerful poison.

Sweet Alyssum Lobularia maritima

Amaranth Anaranthus caudatus

Asters Callistephus chinensis

Balsam Impatiens balsamina

Baby's Breath Gypsophila elegans

Bachelor's Button (Cornflower) Centaurea cyanus

Black Ball

Blue Boy

Polka Dot

Old-Fashioned Balsam

Elegans Alb Grandiflora
Our flower selection emphasizes open-pollinated traditional favorites. Many people have told us that they enjoy the single-flowered old fashioned types because of their elegant simplicity and beauty, and others have commented that the fragrance has been bred out of many modern varieties. Our Seed Shares exchange policy (pg. 2) also applies to family heirloom flowers. With your help we all may be able to enjoy the fragrance and simplicity of old-fashioned flowers in modern gardens.
Coreopsis  
*Coreopsis tinctoria*  
Annual. Germination: 55-70°F, 21-28 days. Full sun or part shade. Direct sow or transplant after last frost. Space 6 in. apart or closer. Ht. 24-36 in.  
Dyer’s Coreopsis Mix  
#01142 Pkt (0.30 g, ~85 seeds) $2.75  
Native plant. Abundant 1½ in. flowers with yellow petals and dark red centers. Attracts bees and birds. Yields a broad range of dye colors. Very narrow leaves, even on young plants. Self-sows readily; does well in meadow plantings. #01177 Pkt (0.25 g – 500 seeds) $2.75

**Cosmos**  
*Cosmos bipinnatus* unless indicated  
Annual. Germination: 14 days, 70 degrees F. Prefers full sun. Tolerates partial shade, poor soils, and drought once established. For earlier blooms sow indoors 4-6 weeks before last frost. Or sow outdoors after all danger of frost. Plant ¼ in. deep; thin to 12-14 in. spacing. Deadhead to prolong blooming. Seed heads will attract birds. *C. sulphureus* petals are edible.  
Bright Lights Orange  
#01107 Pkt (1 g, ~105 seeds) $2.75  
(“C. sulphureus”) 52 days. A vibrant orange selection from Bright Lights. For tall borders, sturdy 6 ft. plants flower until frost. #01152 Pkt (1 g, ~75 seeds) $2.50  
Memories of Mona  
#01160 Pkt (0.30 g, ~85 seeds) $2.75  
(“C. sulphureus”) 57 days. [Introduced 1998 by SESE. A red selection of Mona’s Orange developed by Dr. Jeff McCormack as a tribute to Mona Spangler.] An extremely hardy, drought-resistant, brightly colored cosmos. Orange and red flowers range from solid deep red to bright orange, many with red borders and streaks. Flowers are 2–2½ in. wide. 6 ft. plants bear until frost. #01115 Pkt (1 g, ~110 seeds) $2.50; #01114D (14 g) $9.75  
Mona’s Orange  
#01108 Pkt (0.5 g, ~52 seeds) $2.75  
(“C. sulphureus”) 59 days. [Introduced 1990 by SESE. Family heirloom from southern California.] Radiant orange, mostly single-petalled blooms, 2–2½ in. on 6–7 ft. plants. About 10% have red-bordered petals with some interior red streaks. Blooms all summer, very hardy. #01107 Pkt (1 g, ~105 seeds) $2.75

**Evening Scented Primrose**  
*Oenothera glazioviana*  
Biennial. Germination: 65-75°F, 14-21 days. Full sun. Sow May through July in pots or flats; transplant after several true leaves have developed. Space 16–18 in. apart. Ht. 36–48 in.  
Tina James’ Magic  
#01118 Pkt (0.05 g, ~110 seeds) $3.85  
[ Introduced 1987 by SESE.] The large fragrant blooms burst open suddenly at dusk. The crisp, yellow, showy four-petalled flowers circle a spire of reddish, swollen buds. Blooms are ½ open within 10 seconds or less, and fully open within 1–2 minutes! Blooming lasts 5–6 weeks or more. Will bloom indoors as a cut flower for approximately a week. Dim lights to induce flowers to open indoors in the evening. Produces a flat rosette of leaves the first year, followed by 3–4 ft. yellow spires the second year. Very hardy. During the evening the flowers are pollinated by night-flying moths as large as hummingbirds. This variety was discovered by garden writer Tina James who hosts “primrose parties” every year. Makes an interesting container plant for a deck or balcony and is a great conversation piece.

**Flax**  
*Linum grandiflorum*  
Scarlet Flax  
#01164 Pkt (2 g, ~20 seeds) $2.95  
[ Introduced to the U.S. from N. Africa and S. Europe and naturalized in many areas by 1900.] Mounds of brilliant velvety-red blossoms May through September. Grow in clumps in borders or beds, and in mixed plantings such as cottage gardens. A good addition to wildflower or meadow gardens. Can be fall-sown in mild areas, or spring everywhere else. Self-sows. #01160 Pkt (0.30 g, ~85 seeds) $2.75

**Four O’Clocks**  
*Mirabilis jalapa*  
Broken Colors  
#01166 Pkt (2 g, ~20 seeds) $2.95  
This almost lost heirloom variety fills the garden with a riot of bi-colored and splashed patterns every afternoon in tones of raspberry, yellow, orange, gold and white. Drought tolerant plants are 36 in. tall and produce a profusion of new flowers daily from mid-summer until frost.  
Don Pedro’s  
Mixed Colors  
#01108 Pkt (2 g, ~20 seeds) $2.95  
[Introduced 1982 by SESE. Our neighbor brought this heirloom back from her mother’s home town in Spain where this flower is locally known as Don Pedros.] Unlike modern Four O’Clocks it has beautiful variegated flowers. Flowers are primarily magenta or yellow. On some plants both color types occur, on other plants the flowers are variegated striped or spotted. Flowers open about 4:00 in the afternoon and in the evening are pollinated by large hawk-moths and sphinx moths. Ht. 18 in. #01108 Pkt (2 g, ~20 seeds) $2.95

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**Sea Shells Mix**  
#01165 Pkt (1 g, ~115 seeds) $2.50  
59 days. Uniquely rolled and ruffled petals come in mixed shades of red, pink, and white, giving a bi-color feel. Well-branched plants up to 6 ft. tall thrive in well-drained soil. Space 16–18 in. apart. Ht. 36–48 in. #01165D (14 g) $8.50  
Sensation Mix  
#01166 Pkt (2 g, ~20 seeds) $2.95  
45 days. [1936, AAS winner.] Our earliest cosmos. Large single flowers in a mixture of white, pink, and purple. Popular old favorite. 4–5 ft. plants. #01106 Pkt (0.5 g, ~110 seeds) $2.50  
Sea Shells Mix  
#01166 Pkt (2 g, ~20 seeds) $2.95  
45 days. [1936, AAS winner.] Our earliest cosmos. Large single flowers in a mixture of white, pink, and purple. Popular old favorite. 4–5 ft. plants. #01106 Pkt (0.5 g, ~110 seeds) $2.50

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**Flowers**

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Hollyhock

*Alcea rosea*


**BLACK** S [Pre-1830] Magnificent spikes of satiny blue-black single flowers form the second year from first-year leafy 18 in. leaf rosettes. Flowers may be used for tea. #01109 Pkt (0.25 g, ~25 seeds) $2.75

**Outhouse** S [Pre-1802, the same variety grown by Thomas Jefferson.] Beautiful ornamental climbing bean with purple-green stems and foliage. The pink-purple flowers are borne above the foliage and develop green stems and foliage. The pink-purple ornamental climbing bean with purple-green flowers form the second year from first-year leafy 18 in. leaf rosettes. Flowers may be used for tea. #01109 Pkt (0.25 g, ~25 seeds) $2.75

**Hyacinth Bean**

*Dolichos lablab*

Annual. Germination: 60–70°F, 7 days. Direct sow or transplant 1 month after last frost. Ornamental (poisonous).

**Purple Hyacinth Bean** S [Pre-1802, the same variety grown by Thomas Jefferson.] Beautiful ornamental climbing bean with purple-green stems and foliage. The pink-purple flowers are borne above the foliage and develop into 3 in. long purple pods. Grows 10–20 ft. depending on conditions. Thick foliage cover makes a good screen. Especially recommended for arbors. #11401 Pkt (8 g, ~20 seeds) $4.25

**Johnny-Jump-Up**

*Viola tricolor*

Perennial. Germination: 70°F, dark required, 12 days. Full sun. Direct sow or transplant after last frost. Space 9 in. apart. Ht. 7 in.

**HELEN MOUNT** Old-fashioned favorite. Tricolor blooms of purple, blue, and yellow. #01111 Pkt (0.08 g, ~121 seeds) $2.50

**Larkspur**

*Consolida ambigua*

Annual. Germination: 60°F, dark required, 21 days. Full sun. Direct sow as soon as soil can be worked. Space 8–16 in. apart. Ht. 36–48 in.

**Blue Larkspur** Unavailable for 2018.

**Galilee Mix** S [Dphinium consolida] 85 days. Nice mix of blue, pink, lilac, white, and rose. 3 ft. plants. #01169 Pkt (0.3 g, ~95 seeds) $2.75

**French Marigold**

*Tagetes patula*

Annual. Germination: 70°F, 4–8 days. Full sun. Direct sow or transplant after last frost. Space 8–16 in. apart.

**FRANCES’ CHOICE** S OG 93 days. [Named for plant pioneer Frances Huffman by Alan Kapuler.] Tidy 3–4 ft. tall plants are covered with dark red-purple single flowers with a dramatic gold rim around each petal. 8 in. stems make lovely bouquets. #01153 Pkt (0.5 g, ~180 seeds) $2.75

**Lemon Drop** S 55 days. Our earliest marigold. 2 ft. plants with large, yellow, double blooms. Flowers from June until frost. #01114 Pkt (0.5 g, ~197 seeds) $2.50

**NAUGHTY MARIETTA** S OG 75 days. Old fashioned marigold. Golden-yellow single flowers with splashes of mahogany. 2 ft. tall plants. (Similar to “Dainty Marietta,” but somehow “Naughty Marietta” gets more attention...) #01167 Pkt (0.5 g, ~140 seeds) $2.75

**Red Metamorph** Unavailable for 2018.

**Spanish Brocade** S 69 days. Yellow and gold petals splashed with red flecks. An old favorite of the Brocade class. 24–30 in. plants #01138 Pkt (0.5 g, ~165 seeds) $2.50

**Tashkent #1** S OG 78 days. [Found outside an old Muslim school in Tashkent, Uzbekistan in 1992. A favorite of flower seed collector Bob Bell. Introduced 1999 by SESE.] 24–30 in. tall plants with a sweet marigold fragrance. Lacks the common astringent odor of other marigolds. The plants are so fragrant they sweeten the air on a hot summer day. Bears numerous 1½–2 in. single petalled flowers that have yellow centers and velvet mahogany petals, with a fine orange border. Petals change from mahogany-red to orange-red as they mature. One of our favorites. #01142 Pkt (0.5 g, ~148 seeds) $2.75

**Signet Marigold**

*Tagetes tenuifolia*

LEMON GEM S 59 days. Powerfully scented 10–20 in. tall plants with abundant 1-in. bright yellow blooms. Fern-like leaves can reach 2½ in. long x 1½ in. wide but are generally much smaller. Can be planted more closely (6–8 in. apart) than other marigolds. Petals and leaves are edible; the leaves taste very similar to Peruvian huacatay and can be used as a substitute for parsley. #01181 Pkt (0.5 g, ~775 seeds) $2.50

**African Marigold**

*Tagetes erecta*

AFRICAN MARIGOLD, CRACKERJACK MIX S 82 days. Classic marigold. Large, 3–4 in., double yellow and orange flowers on 3–4 ft. plants. When Ira was growing up in Florida, this was her grandmother’s favorite marigold. #01183 Pkt. $2.75

**Lemon Gem** S 59 days. Powerfully scented 10–20 in. tall plants with abundant 1-in. bright yellow blooms. Fern-like leaves can reach 2½ in. long x 1½ in. wide but are generally much smaller. Can be planted more closely (6–8 in. apart) than other marigolds. Petals and leaves are edible; the leaves taste very similar to Peruvian huacatay and can be used as a substitute for parsley. #01181 Pkt (0.5 g, ~775 seeds) $2.50

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**Crackerjack Mix**
Morning Glory *Ipomoea purpurea*

Annual. Germination: 70°F, 14 days. Full sun. Soak seeds 2 days, changing water every 12 hours, then direct sow or transplant after frost. Space 8 in. apart. 65 days. Cannot ship to AZ, AR, Puerto Rico.

**Grandpa Ott’s**

[Family heirloom from Diane Ott Whealy. One of the original varieties that started Seed Saver’s Exchange and the whole heirlooms movement.] Beautiful deep-purple flowers with a ruby throat that can climb 15 ft. or more. Reliably self-seeds here on our central Virginia farm and at Heritage Farm in Iowa. #01149 Pkt (1 g, ~25 seeds) $2.50

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Nicotiana *Nicotiana alata* (Flowering Tobacco)


**Old Fashioned Mix**

Flowing cascades of star shaped blooms in shades of white, pink, fuschia, maroon, and purple. Sweetly fragrant 2 in. flowers with 3 in. tubes. Ht. 36 in. #01140 Pkt (0.05 g, ~440 seeds) $2.75

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Petunia **Petunia spp.**

Annual. Germination: 70°F, light required, 10 days. Full sun. Sow in flats or pots in March or April; transplant after last frost. Space 12 in. apart. Ht. 15–30 in.

**Balcony Petunia**

(P. pendula) Heirloom described in 1934 as the most showy of all petunias. Evening brings out the sweet fragrance of these rich velvety textured flowers in shades of violet, white, pink, and purple. Plants bloom until frost. Hardy and self-sowing. #01157 Pkt (0.05 g, ~475 seeds) $2.95

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Phlox **Phlox drummondii**

Annual. Germination: 70°F, 7-21 days. Full sun. Transplant or direct seed 4-6 weeks before last frost. Ht. 6-12 in.

**Isabellina** Unavailable for 2018.

**Red Drummond**

[Named for Thomas Drummond, who sent seeds from Texas to England in 1835.] Texas native with clusters of 1 in. magenta-red flowers with burgundy centers and pale pink undersides; Small, pointed leaves. Very hardy – in the fall, flowers survive down to at least 20°F! #01179 Pkt (0.3 g, ~170 seeds) $2.50

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Poppy **Papaver somniferum**

Annual. 75°F, light required, 14 days. Full sun. Direct sow or transplant after danger of frost. Space 6–12 in. apart.

**Old Fashioned Moss Rose**

A lovely mix of semi-double and double flowers resembling miniature roses. The 6 in. plants bear a profusion of 2 in. flowers in delicate shades of yellow, rose, white, and pink. Capable of storing water in its fleshy stems, Portulaca is drought resistant and grows well even in poor soil once established. Bears until frost. #01148 Pkt (0.05 g, ~200 seeds) $2.75

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Portulaca **Portulaca grandiflora**

Annual. 75°F, light required, 14 days. Full sun. Direct sow or transplant after danger of frost. Space 6–12 in. apart.

**Old-Fashioned Moss Rose Portulaca**

A lovely mix of semi-double and double flowers resembling miniature roses. The 6 in. plants bear a profusion of 2 in. flowers in delicate shades of yellow, rose, white, and pink. Capable of storing water in its fleshy stems, Portulaca is drought resistant and grows well even in poor soil once established. Bears until frost. #01148 Pkt (0.05 g, ~200 seeds) $2.75
**Rose Campion** *Lychnis chereise*

Biennial or short lived perennial. Germination: 60–65°F, light required. Sow in fall or early spring, needs exposure to cold for good germination. Space 18 in. apart. Ht. 32 in.

**Rose Campion**

80 days. Bright pink-red flowers with silver-grey woolly leaves that are soft to the touch. Tall stems make it perfect for cut flowers. Deadhead spent stems to keep it blooming. Hardy and freely self-sowing. #01170 Pkt (0.06 g, ~110 seeds) $2.75

**Wild Garden Perennial Insectary**

- **Red Torch** OG (1951, AAS winner) A member of the sunflower family. Flowers are 3½ in. orange discs surrounded by orange-red petals. Highly branched. Attracts butterflies. Spectacular in mass plantings. #01122 Pkt (0.5 g, ~38 seeds) $2.75; #01122D (14 g) $9.50

**Sweet William** *Dianthus barbatus*

Perennial. Germination: 60–70°F, 14–30 days. Direct sow in spring or fall or transplant after danger of frost. Space 12–15 in. apart. Ht. 12–18 in.

**Sweet William**

OG A sweet-scented perennial usually treated as an annual. Brilliant little flowers are tinged with pink, red, purple, or violet. Prefers a moist but well-drained soil in full sun (partial shade in the South). Used as a spring bulb cover and as a long lasting cut flower. Reseeds easily. #01166 Pkt (0.07 g, ~300 seeds) $2.75

**Tithonia** *Tithonia rotundifolia* (Mexican Sunflower)

Annual. Germination: 68–86°F, 8 days. Full sun. Direct sow or sow indoors 3–4 weeks before transplanting after the last frost. Space 24 in. apart. 80 days. Ht. 5 ft. Do not over-fertilize; plants may grow to 6–8 ft.

**Red Beauty** Unavailable for 2018.

**Tithonia**

OG (Z. pendula) [Pre-1700. Introduced 1992 by SESE.] Flowers of uncluttered simplicity and antique elegance. Single blooms, 1½ in. diameter, are bronze-red, changing to antique-red, then fading to pastels of red. Appropriate for historical gardens, mass plantings, rockeries, or natural settings. Ht. 18–24 in. #01124 Pkt (0.5 g, ~70 seeds) $2.75

**Peruvian Yellow** OG (Z. pendula) [Pre-1700. Introduced 1994 by SESE.] Flowers of uncluttered simplicity and antique elegance. Single blooms, 1½ in. diameter, are yellow changing to light yellow. Appropriate for historical gardens, mass plantings, rockeries, or natural settings. Ht. 18–24 in. #01125 Pkt (0.5 g, ~125 seeds) $2.75

**State Fair Mix** OG (Z. elegans) Large 4 in. single, double and semi-double blooms in mixed colors on 48 in. tall plants. Tolerant to alternaria and mildew. A wonderful cut flower for bouquets. Popular variety. #01126 Pkt (1 g, ~125 seeds) $2.50

**Zinnia** *Zinnia spp.*

Annual. Germination: 70°F, 7 days. Full sun. Direct sow or sow indoors 3–4 weeks before transplanting after the last frost. Space 12–24 in. apart depending on plant height. Easy to grow.
**Flowers**

**Sunflowers** *Helianthus annuus*

**Culture:** Annual/70°F/LD/14 days/sun/direct sow in May or June/space 12–18 in. apart. Taller varieties may need staking. Early in the growth stage, place a pole at the base of the stalk. As the stem grows, use twine or soft ties to secure it to the stake every 6 ft. or so. **History:** Some archaeologists believe that Native Americans may have cultivated sunflowers as early as 3000 B.C. **Uses:** You can leave any remaining seed-heads in the garden for fall and winter visitors. Or you can cut and dry the seed-heads indoors. Throughout the winter months, tie dried heads to fences or to your deck or suspend in trees to feed birds.

**Confectionery Sunflowers**

**Mammoth** $\text{Ø} 06 71 days. Stalks average 9 ft. tall and may reach a height of 10 ft. or more. Heads average 11 in. across, with some reaching 14 in. or more when plants are well grown. Gray and black seeds. Space 18 in. apart. #05106 Pkt (7 g, ~70 seeds) $2.50; #05106E (28 g) $5.75

**Dye Seed Sunflowers**

**Hopi Dye** $\text{Ø} 06 62 days, 95 days for seed. Purple-black seeds are used by the Hopis as a natural dye source, especially for coloring baskets. Seeds may also be used for food or feed, and this is the best variety for dehulling. 7–11 ft. stalks with 5–13 in. heads, mostly poly-headed. Yellow rays surround attractive purpl-green centers. Adapted to cool, high desert areas, but can be grown elsewhere. If grown for seed, plan to mature seed in driest part of the growing season. Mounding soil around the base of stalks helps keep plants upright. #05401 Pkt (3 g, ~45 seeds) $2.50; #05401E (28 g) $8.50

**Oil Seed Sunflowers**

**Peredovik** $\text{S} 06 55 days. Commercial Russian cultivar used for making sunflower oil; also used as a source of sunflower seed in bird seed mixes. 4–5 ft. stalks, mostly poly-headed. 4–11 in. blooms. Elongated black seeds. Great for feeding wild birds. #05201 Pkt (4 g, ~76 seeds) $2.75; #05201D (14 g) $7.50

**Dwarf Sunflowers**

**Short Stuff** $\text{S} 06 54 days. [Selected by Merlyn and Mary Ann Niedens of Illinois.] Beautiful 5–7 in. golden yellow flowers borne on 30 in. plants, perfect for borders and growing seed to feed the birds in winter. Rogue out the occasional tall plant to keep your border neat. A great alternative to PVP varieties. #05314 Pkt (2 g, ~40 seeds) $2.75; #05314D (14 g) $7.50

**Sunspot** $\text{Ø} 06 65 days. 4–41/2 ft. high dwarf sunflower. Produces a single large flower head 8–12 in. in diameter. Yellow flowers with golden brown centers. Can be grown as an ornamental or used for edible seed or bird food. Great for children. #05312 Pkt (4 g, ~60 seeds) $2.50

**Teddy Bear** $\text{Ø} 06 59 days. An attractive double-flowered ornamental with 3–5 in. yellow to light orange blooms on compact 3 ft. plants. Excellent for cut flowers. #05306 Pkt (4 g, ~225 seeds) $2.50

**Autumn Beauty** $\text{Ø} 06 70 days. 3–5 in. flowers in light fall colors. The poly-headed 5–7 ft. stalks may require staking once the seed heads have formed. Excellent tall screen, cut flower, and food source for self-seeding small birds. #05301 Pkt (4 g, ~120 seeds) $2.50; #05301E (28 g) $8.50

**Beach Sunflower** $\text{Ø} 06 (Cucumber-Leaf) (H. debilis) 56 days. Attractive wild sunflower native to the Gulf Coast. Multi-branched plants grow to 6 ft., with dozens of 2–4 in. yellow flowers on long stems. Leaves are similar to cucumbers’ – a lighter green and more ragged. Drought tolerant and vigorous, keeps blooming for up to 3 months. Longest bloomer in our 2013 sunflower trials. Birds love the small seeds, choosing them over other sunflowers. #05315 Pkt (1 g, ~190 seeds) $2.75; #05315D (14 g) $8.50

**Color Fashion Mix** Unavailable for 2018.

**Evening Sun** $\text{Ø} 06 53 days. Shades of autumn colors ranging from red, mahogany-red, burgundy, russet-brown, vivid gold, all in bicolor blends, 3–5 in. flowers. Plants grow 6–8 ft. tall with a number of secondary blooms. #05309 Pkt (2 g, ~50 seeds) $2.50; #05309D (14 g) $7.25

**Inca Jewels** $\text{Ø} 06 60 days. An early blooming ornamental mixture of or more floral types ranging from soft yellow to bright yellow, some flowers with halos ranging from maroon to red-brown to copper. Secondary and tertiary flowers are borne on 7 ft. sturdy stalks. Flowers are 5/8 in. across with large burn-orange discs. An excellent cut flower or showy hedge. #05303 Pkt (2 g, ~120 seeds) $2.75

**Italian White** Unavailable for 2018.

**Selma Sun** $\text{Ø} 06 61 days. 7–8 ft. sturdy plants support between 6–30 heads with many striking earth tone colors including red, orange, brown, green, and yellow. Many multicolor flowers. Heads range from 3–6 in. and store well as cut flowers. #05313 Pkt (2 g, ~56 seeds) $2.75; #05313D (14 g) $8.50

**New! Silverleaf Sunflower** $\text{Ø} 06 (H. argophyllus) 75 days. Very unusual – silvery green, soft, fuzzy leaves like Lamb’s-ear! 6-15 ft. plants have many branches. 2-4 in. bright yellow flowers with ¾-1½ in. centers. Highly attractive to pollinators and birds, blooms up until frost. Rare species native to the Gulf Coast and southern Texas. Crosses with common sunflowers. If planted early, the plants can get up to 15 ft. tall, with the stalks bending to keep their balance. Late in the season tall plants may shed their lower leaves, so some gardeners pair these with another plant like zinnias in front to preserve the modesty of the lower bare stems. #05701 Pkt (0.5 grams) $2.75

**Velvet Queen** $\text{Ø} 06 55 days. 4–6 in. flowers in gold, brown, cream, orange, and muted reds and violets. Well-branched, sturdy, poly-headed 6–7 ft. plants. Use for cut flowers and tall borders. #05311 Pkt (4 g, ~140 seeds) $2.50; #05311E (28 g) $5.75
Grains & Cover Crops

**Grain Amaranth** *Amaranthus spp.*

Amaranth has been grown as a staple crop for at least 8,000 years in Central American cultures. Amaranth has many valuable qualities: (1) high content of lysine-rich protein, (2) high mineral and vitamin content, and (3) ability to grow at high temperatures when many other crops become unproductive. **Pest Control:** Try using amaranth as a trap crop or decoy crop for cucumber beetles, which are highly attracted to amaranth. This strategy may reduce the number of beetles on cucurbits planted nearby. **Culture:** Amaranth is planted at about the same time as corn. Two weeks after the last frost date sow seed ¼–¾ in. deep, 1 in. apart, in rows 2–3 ft. apart. Thin to 4–10 in. apart. The seeds are quite small and the soil must be kept moist until the crop has germinated. Once plants are established they can withstand dry soil. Too much nitrogen causes amaranth plants to lodge. Amaranth is a nitrate accumulator, so avoid any synthetic nitrogen. **Seed Sowing Tip:** For ease of sowing, place seeds in a salt shaker and sprinkle seeds into the row. **Seed Harvest:** Seed heads mature unevenly. Some early seed may be collected by “massaging” the seed heads above a bucket. To harvest later maturing seed wait until after frost to cut the seed heads. Thresh the seed heads (while wearing a dust mask), screen out the chaff, and winnow the seed. Freshly harvested seed may have a high moisture content. Spread the seed in thin layers until it has fully cured. **Preparation:** Grind grain in a flour mill, sprout it, pop it like popcorn, or use it in hot cereal. **Seed Savers:** Amaranth is primarily self-pollinated. Separate varieties by at least 150 ft. for pure seed. **Packet:** 2 g (about 1700 seeds) sowds 65–130 ft.

**Golden Amaranth** S (A. hypochondriacus) 80 days. A high-quality Aztec grain amaranth. Stalks and leaves are golden yellow with bronze-gold seed heads. Stalks average 6 ft. Can be used as a dry land/irrigated amaranth. In the far north long days may delay flowering. #72101 Pkt ($2.75)

**Mayo Indian** S OG (A. cruentus) 90 days. [From Sonora, Mexico] Very vigorous variety with sturdy stalks. Can reach 7–8 ft. tall in good conditions. Primarily used for grain or to make pinole and atole. The leaves may also be used like spinach. Black seeds. The stalks, leaf veins, and large seed heads are beautiful maroon red, a bright contrast to the green foliage. Makes a nice ornamental as well. #72103 Pkt $2.95

**Plainsman Amaranth** S (A. hypochondriacus x hybridus) [1991, U. of Nebraska.] Widely-adapted, early, high-yielding variety. Golden seed, maroon flowers, 5-6 ft. tall plants. #72104 Pkt $2.75

**Millet**

**Culture:** Direct seed or transplant (trans- plants well) after soil has warmed after last frost, spacing 4–6 in. apart, and harvest the dried seeds as they mature.

**Back! Dragon’s Claw** S OG (Eleusine coracana) 95 days. A highly productive, drought-tolerant variety that is very ornamental, especially as a border. Annual plants, 3 ft. high, produce seed heads that resemble the claws of a dragon's foot. A staple food in India and Africa, with good flavor, though the seeds are difficult to separate from chaff. #72651 Pkt (2 g, ~1050 seeds) $2.75

**Buckwheat** *Fagopyrum esculentum*

**Buckwheat** OG 30–45 days as a green manure crop, 80 days for grain. Wait until grain heads form if you want the crop to re-seed. May be used as a nutritious cereal grain or pancake flour. Young leaves may be added to salads. The deep root system of buckwheat is good at mining subsurface minerals and it is an excellent crop for utilizing the nutrients in rock powder fertilizers. Sow any time between last spring frost and 1 month prior to first fall frost. A great quick summer crop – fast-growing plants choke out weeds, bees love the white flowers that appear in 4–5 weeks, and the tender stems are easy to cut down when the crop’s done. For a fall/winter cover crop we recommend sowing buckwheat together with crimson clover. The buckwheat acts as a nurse crop for the crimson clover during the heat of the day. In the fall, the buckwheat is killed by frost. 1 lb sows 400 sq. ft. #73101 Pkt (1 lb) $6.75; #73101A (4 lb) $15.75

**Oats** *Avena nuda*

**Oats, Hulless** OG Growing your own oats is easy with Hulless Oats. Sow in early spring as soon as the ground can be worked. Harvest in mid- to late summer, thresh, and winnow. Hulless Oats lack the indigestible husk of common oats; they do have a hull, but it’s easily threshed off. Grind into oat flour or crack in a grain mill to make oatmeal. Oat straw, the green leafy stems, can be harvested for tea. For a winter cover crop, sow in late summer; in cold areas, oats will get winter-killed when temperatures drop below 10°F, and the crop residue is then easy to work under for planting early spring crops like peas and potatoes. ½ lb sows 175–250 sq. ft. #72552 Pkt (½ lb) $4.25

**Carolina Gold**

**Culture:** Rice needs nitrogen-rich soil. Rice does not need to be flooded – flooding is traditionally used for weed control – but plants will need an inch of rain or irrigation per week. Direct seed or transplant healthy seedlings, rows 9–12 in. apart, 6 in. in rows. Keep well-weeded – don’t let grass weeds become mixed up in your rice! **Harvest:** Finches and other birds love rice, so use bird netting to protect the mature seedheads. Harvest when seeds are brown, gently pulling mature seeds off the stalks, harvesting several times over a period of a few days. For eating, rice needs to be de-hulled, which requires specialized machinery, such as Grain Maker’s Homestead Huller.

**Hmong Sticky** S [Seedstock from Chu Yang in Claremont, NC. Introduced 2009 by SESE.] Traditional Asian variety yields good harvests from 4–5 ft. tall plants. #72554 Pkt (7 g, ~236 seeds) $3.25

**Charleston Gold** Unavailable for 2018.

**Rice** *Oryza sativa*

The main rice grown in Carolina wetlands for hundreds of years. Seedstock from Anson Mills. Gold long grain rice. Slow Food USA, in the Ark of Taste listing, praises its “stunning subtle green tea, nutty almond and floral aromas and flavors. Carolina Gold brown rice tastes almost like barley with a nutty taste and a little bit of a sweet finish. It has a beautiful chewy texture.” #72555 Pkt (7 g, ~230 seeds) $3.25

**Buckwheat**

**Millet**

**Rice**

**Oats**
Winter Rye Secale cereale

**Winter Rye, Common**

Rye cover crop is great for controlling erosion, adding organic matter, enhancing soil life, and suppressing weeds. Its extensive root system makes it among the best green manures for improving soil structure. It is an excellent soil renovator and pioneer crop for new fields. Rye is very good at releasing phosphorus and potassium. It also stabilizes excess soil and manure nitrogen. Rye and vetch together are one of the preferred cover crops for no-till tomato planting. Rye is also good for animal grazing; it’s highly palatable and of good nutritional quality, and regrows after grazing. Rapid establishment and growth together with germination suppression make rye an excellent choice preceding organic transplants. Sow Aug. 1–Nov. 15 as a winter cover crop in zones 6 and up. Hardy to 0°F. A great edible cover crop – snip off the tendrils and growing tips for salads! Flowers earlier (April) than hairy vetch. For maximum nitrogen fixing, wait until at least 50% of the plants have flowered before mowing crop. Sow at rate of 1 1/2 - 1 1/2 lb per 500 sq. ft. Best sown with annual rye in a ratio of 1 lb peas to 4 lbs rye. 

**Austrian Winter Peas**

*Pisum sativum subsp. arvense* (annual) Sow Aug. 15–Nov. 1 as a winter cover crop in zones 6 and up. Hardy to 0°F. A great edible cover crop – snip off the tendrils and growing tips for salads! Flowers earlier (April) than hairy vetch. For maximum nitrogen fixing, wait until at least 50% of the plants have flowered before mowing crop. Sow at rate of 1 1/2 - 1 1/2 lb per 500 sq. ft. Best sown with annual rye in a ratio of 1 lb peas to 4 lbs rye. 

**Hairy Vetch**

*Vicia villosa* (annual) Sow Aug. 1–Nov. 1 as a winter cover crop. Grows slowly in fall, then rapidly in spring, putting out beautiful purple flowers that bees love. Highly efficient nitrogen fixer; for maximum nitrogen fixing, wait until at least 50% of the plants have flowered before mowing crop. Mow it in the spring after flowering starts and transplant tomatoes or other large plants directly into the vetch, or till under. Sow at rate of 1/2 - 1 lb per 500 sq. ft. Best sown with annual rye in a ratio of 1 lb vetch to 4 lbs rye.

**Red Clover**

*Trifolium pratense* (biennial) Rapid-growing green manure crop to 10–18 in. The flowers can be harvested for tea. Sow in the spring or fall for turnover to incorporate organic nitrogen into the soil. Sow in the aisles between taller crops to deter weeds. Buckwheat may be used as a nurse crop to aide germination of clover in summer heat. The clover will grow slowly under the buckwheat until fall frost kills the buckwheat and allows the clover to establish quickly. This method eliminates fall tilling. 1/4 lb sows 500 sq. ft. 

**White Dutch Clover**

*Trifolium repens* (perennial) A low-growing (4–8 in.) clover sometimes used in grass seed mixtures. Can be sown between garden rows or used as a living mulch to add nitrogen and to smother out weeds. Sow in late winter, spring, late summer, or fall. 1/4 lb sows 1000 sq. ft.

**Crimson Clover**

*Trifolium incarnatum* (annual) Upright winter annual resembles red clover in size and growth, but with longer, bright crimson blooms. Widely used in Mid-Atlantic areas where winter lows stay above 10°F. Sow from mid-July through mid-September. 1/4 lb sows 500 sq. ft.

**Legume Cover Crops**

Legume cover crops belong to the Fabaceae (Leguminosae) plant family, commonly called the pea or bean family. They all share a common trait: they form symbiotic relationships in their roots with nitrogen-fixing bacteria found in plain old garden soil. Plant these cover crops to create an astounding underground community that pulls nitrogen out of the air! Most of the nitrogen winds up in the plants themselves, not the soil, so for the most benefit, till these crops under when they’re still live and green... before they die back and release all that nourishing nitrogen back into the atmosphere!
Sorghum & Broom Corn  *Sorghum bicolor*

**Classification and Historical Notes:** Sorghum originated in Africa, where it has been cultivated since 2,200 B.C. Though sorghum may have been grown in the U.S. as early as 1700, the first recorded introduction was by William R. Prince of Flushing, NY in 1853. By 1859 it was grown in 32 states. There are four main classes of sorghum and many cultivars: (1) cane sorghum with sweet stalks used for making syrup, (2) grain sorghum used for feed or for making flour or cereal, (3) broom corns, and (4) grass sorghum used for pasturing. Sorghum has excellent resistance to drought due to its extensive root system. It is a valuable crop in dry areas since it will produce grain where corn may fail. **Culture:** Sorghum is planted in the same fashion as corn, with similar spacing. (See corn section.) Sow seeds ½–¾ in. deep. **Seed Harvest:** Seed is mature for harvest when the seed stalk has started to dry. Cut the stalk, allow to dry further under cover, strip the seeds by hand, and winnow to clean. Grain sorghum can be used like flour corn. It is especially good for syrup harvest:

- In the fall, strip the leaves, and after cutting the cane into convenient lengths, crush the cane and press out the juice into a pot. Cook to reduce the liquid until it reaches the consistency of maple syrup. The sweet canes of cane sorghum can be peeled and chewed like candy— we like to plant a small patch for snacking. **Seed Savers:** Isolate ¼ mile from other sorghum, broom corn, grass and sudan grass.

**NOTES:**

- Cannot Ship to Canada.

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**SWEET SORGHUM: PRODUCTION & PROCESSING**

[George Kuepper.] A simple guide to small-scale, ecological production of pure sorghum syrup. Chapters on harvesting, milling, juicing, cooking, packaging, labeling, pricing, and more. Includes sources of supplies and equipment. Spiral bound paperback, 96 pp. #91134 $16.95

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**Dale** **S** OG 120 days. [1970 USDA/ADS & MAESS.] Stouty 12 ft. stalks with excellent disease resistance, well adapted throughout the Southeast. Syrup has mild flavor with good color; small, reddish-brown seed also good for grits and pancake flour. Missouri’s Sandhill Farm uses this variety for their fine sorghum syrup. #72609 Pkt $2.75; #72609F (¼ lb) $11.50

**Hungarian Black-Seeded Broom Corn**  **S** OG 105 days. Heirloom broom corn traditionally used for making brooms. Grows 8–10 ft. tall, producing long seedheads heavily laden with shiny black seeds. An important historical variety. #72602 Pkt $2.75

**Sugar Drip**  **S** OG 102 days. One of the earliest-maturing varieties for the South, and one of the most widely grown varieties in the southern mountains. Grows 6–8 ft. tall; susceptible to lodging if not harvested early. Used for early production of very good quality syrup. #72608 Pkt $2.75; #72608F (¼ lb) $11.50

**Tarahumara Popping**  **S** OG 115 days. [From the Tarahumara people of NW Mexico.] The dried seeds can be popped like popcorn! Small, white seeds with nutty flavor. As with popcorn, the seeds need to dry a good while after harvest before they’ll pop well. Unlike popcorn, unpopped kernels in the pan are tender enough to eat. 10–12 ft. tall plants. #72607 Pkt $2.50; #72607F (¼ lb) $10.50
Featured Growing Guides from Louisa County, VA

**Pam Dawling, Twin Oaks Community Farm**

**Sustainable Market Farming** [Pam Dawling.] A practical guide for farmers or serious gardeners raising a variety of crops on a few acres. Pam is a contributing editor to Growing for Market magazine. She provides a wealth of how-to growing details, time-saving field techniques, and extensive info on variety selections with a welcome Southeastern flavor from her years of experience providing year-round vegetables for 100 people at Twin Oaks Community in central Virginia. Chapters on cover crops, cultivation, individual vegetables, crop rotation, succession planting and more offer time and money-saving insights for experienced growers as well as beginning farmers. Pam’s early years as a gardener in England provide insights that make this volume an excellent resource for serious growers in any climate zone. Softcover, 400 pp. #91174 $34.95

**Ira Wallace, Southern Exposure Seed Exchange**

**Vegetable Gardening in the Southeast, The Timber Press Guide to** [Ira Wallace.] This new book by Southern Exposure’s own gardening expert Ira Wallace gives home gardeners the regionally specific information needed to succeed in our hot, humid climate. It features what to plant, when to plant it, and when to harvest, based on our climate, weather, and other info. The Southeast region includes Alabama, Arkansas, northern Florida, Georgia, Kentucky, Louisiana, Maryland, Mississippi, N. Carolina, S. Carolina, Tennessee, Virginia, W. Virginia, and a slice of NE Texas. Monthly planting guides show exactly what you can do all year long. The “Skill Sets” go beyond the basics, with tutorials on seed saving, worm bins, and much more. Also includes a comprehensive gardening primer and an A-to-Z of edibles—a detailed guide for the region’s tried-and-true varieties. Softcover, 216 pp. #91178 $19.95

**Agricultural Calendar & Records**

**Perpetual Gardening Record Book** Just the thing for gardeners who prefer to use pen and paper to keep track of what’s happening in the garden. Inspired by Thomas Jefferson’s meticulous garden record books and proudly made in Alabama using recycled materials, it includes growing charts, calendar pages, sketch pages, and a resource page for keeping all records for several years in one place. The large calendar pages allow one to compare one’s planting dates, harvest dates, and yields over many years. This wonderful book works in all zones, needs no batteries, chargers or wifi. Timeless garden quotes and photographs make it a great gift for the gardener in your life. Softcover, 80 pp. #91179 $14.95

**Stella Natural: Kimberton Hills Agricultural Calendar** A yearly guidebook to using the cosmic rhythms in working the land to help determine the best times for planting, pruning, and harvesting. Based on ages of farming experience and observation, this guide connects astronomical events to the biological rhythms of plants. Included are 12 articles, one for each month. Hand-illustrated wall calendar and 40 page book, 9 x 12 in. Includes space for garden notes. Current edition. #91131 $16.95

**Cookbooks & Food Preservation**

**Wild Fermentations: The Flavor, Nutrition, and Craft of Live-Culture Foods** [Sandor Katz.] This book is a fave. Nearly 100 home recipes for vegetable ferments (sauerkraut, kimchi, pickles); bean ferments (miso, dosas); dairy ferments (yogurt); cheesemaking (and vegan alternatives); sourdough and other grain ferments from Cherokee, African, Japanese, and Russian traditions; vinegars and alcohol. Fascinating reading about the amazing world of beneficial bacteria and fungi! Softcover, 208 pp. #91161 $25 $20.00 SALE!

**Winter Foods** [Craig Grohsgal and Julia Shanks.] Over 50 delicious, inexpensive, seasonally inspired recipes designed for winter CSA subscribers at Ever' Star Organic Farm in Maryland. The authors draw on their combined 35 years of professional cooking experience to bring recipes designed to use the vegetables we can grow in winter. Includes tips on storing produce for optimal freshness, definitions of cooking terms and a key to cooking techniques used in the recipes that make the recipes easy for beginners as well as experienced cooks looking to eat local all year round. Softcover, 90 pp. #91171 $12.00

**Native American Gardening**

**NATIVE AMERICAN GARDENING** [Michael J. Caduto and Joseph Bruchac.] Stories, projects, and recipes for families. Combines the magical world of Native American stories with the nurturing experience of gardening. Learn to grow traditional “Three Sisters” gardens of corn, beans, and squash. Explore the relationships between people and the gardens of the Earth, seed preservation, Native diets and recipes, garden crafts, and games. Softcover, 158 pp. #91148 $16.95

**Growing Guides & Companions**

**Building and Using Cold Frames** [Charles Siechrist.] This handy booklet gives easy-to-follow instructions for the using and constructing of cold frames. Softcover, 32 pp. #91103 $3.95

**Collards: A Southern Tradition from Seed to Table** [Edward H. Davis & John T. Morgan] Collards are an icon of southern food and an undervalued nutritional powerhouse that has long sustained southerners both black and white. This book by two respected geographers traces the path of collards, exploring origins, sharing collard history, and preserving the stories of dozens of aging stewards of heirloom landrace varieties. These stories and the seeds donated by Davis and Morgan inspired the “Heirloom Collard Project” to preserve this living history of the South. To learn why collards matter read this book! Hardcover, 291 pp. #91191 $34.95

**Edible Landscaping with a Permaculture Twist: How to Have Your Yard and Eat It Too** [Michael Judd.] Practical designs and easy-to-follow how-to instructions for transforming an ordinary yard into an edible oasis, for beginning and experienced gardeners alike. More than 200 color photos and illustrations show how permaculture principles scale from small urban mini-gardens to suburban yards, commercial landscapes or small farms. Softcover, 144pp. #91186 $24.95

**Epic Tomatoes: How to Select and Grow the Best Varieties of All Time** [Craig Leh oullier.] Craig introduced Cherokee Purple to SESE and the world. He has grown thousands of tomato varieties, most of them in hot and humid North Carolina, and here he shares his hard-won wisdom on how to grow great tasting tomatoes. A beautiful book is filled with great pictures of amazing tomatoes. Softcover, 256 pp. #91184 $29.95
Four Season Harvest [Eliot Coleman.] Organic grower Eliot Coleman grows food year-round on his farm in Maine; those of us further south can too! Besides spring and summer vegetables, Coleman gives great advice on growing fall and winter veggies in cold frames, under row covers, and inside unheated greenhouses (high tunnels). Good illustrations and photos. A great read and an invaluable resource. 2nd edition. Softcover, 236 pp. #91164 $24.95

Gardening When It Counts – Growing Food In Hard Times [Steve Solomon.] Here’s the scoop on traditional techniques that produce the most food in hard times, without a lot of mulch, compost and water. Current popular intensive vegetable garden styles require a lot of water, fertility and organic matter. This book shows you how to reduce your garden “inputs” and make your personal food supply more truly sustainable. Feed yourself and your family with less money, less fossil fuel, and less high maintenance equipment. Applicable to most areas except tropics and hot deserts. Softcover, 360 pp. #91105 $19.95

The Market Gardener: A SUCCESSFUL GROWER’S HANDBOOK FOR SMALL-SCALE ORGANIC FARMING [Jean-Martin Fortier.] Practical information for the small-scale organic farmer: how to grow better, not bigger. The style is down-to-earth and so readable you want to sit down with it like a novel. Learn how Jean-Martin and his wife Maude-Helen gross $110,000 on 1.5 acres. Anyone starting out in market farming or serious about producing their own food can benefit from reading this book. Softcover, 224 pp. #91185 $24.95

The New Seed Starter’s Handbook [Nancy Bubel.] Comprehensive, updated guide to seed and seedling care, indoors and out. Topics include light and temperature requirements, transplanting, diagnosing, and correcting problems, requirements of vegetable crops, pollination, selection, seed saving, and seed storage. Contains numerous informative tables and supply sources. Readable reference for all gardeners. Softcover, 363 pp. #91118 $17.95

Planet Whizbang Idea Book for Gardeners [Her- rick Kimball] A handy book of easy-to-follow DIY projects and advice for the frugal gardener, with historical gardening tidbits interspersed throughout. Includes plans such as how to make your own wheel hoe, how to harvest and use wood stove biochar, and how to make your own T-Post trellising. Useful for the experienced gardener looking to upgrade their technique in an economical fashion or for the newer gardener looking to dabble in practical, creative garden projects. Softcover, 124 pp. #91189 $21.95

Weeds and Plant Disease

Weeds And What They Tell Us [E. Pfeiffer.] 3rd edition. The presence of common garden weeds provides valuable clues about your soil, your garden environment, and the kinds of conditions that favor weed growth. This book tells you how to read the weeds. Softcover, 80 pp. #91123 $13.95

The Resilient Gardener [Carol Deppe.] Oregon farmer and plant breeder Carol Deppe’s new book is a great read for intermediate and advanced growers. Deppe gives good strategies for how to successfully garden when health and other issues limit one’s time. She focuses on 5 main subsistence foods (corn, beans, squash, potatoes, and…ducks!) Great information on growing, cooking, and storing the tastiest and most nutritious varieties. Softcover, 323 pp. #91166 $29.95

Small-Scale Grain Raising [Gene Logsdon.] An engaging introduction to grains for intermediate and advanced growers. Covers grains of all sorts (rye, wheat, barley, oats, rice, millet, buckwheat, amaranth, etc.) as well as corn and beans. We wish it included more details and numbers, but it’s still an informative overview of growing techniques and tools. 2nd edition. Softcover, 320 pp. #91165 $29.95

Southern Provisions: The Creation & Revival of a Cuisine [David S. Shields.] Shields brings 10 years of experience researching and exploring the traditional cuisine of the coastal Carolinas “low country” to this enthralling work. Filled with solid history and great stories about the crops and livestock that originally defined the flavors of this cuisine. He introduces readers to the farmers, chefs and seeds people who are seeking to bring back flavorful ingredients like Carolina Gold rice, Carolina African Runner peanuts, Benne sesame, and sorghum to our gardens and tables. Softcover, 481 pp. #91190 $19.00

The Tao of Vegetable Gardening: Cultivating Tomatoes, Greens, Peas, Beans, Squash, Joy, and Serenity [Carol Deppe.] Carol’s newest book complements her previous book, The Resilient Gardener, focusing on all the vegetables she couldn’t fit into her last book. We have so many conversations that include us saying “Hey, have you read what Carol Deppe had to say about that?” We can’t wait to read her newest book! Softcover, 280 pp. #91183 $24.95

Will Bonsall’s Essential Guide to Radical, Self-Reliant Gardening [Will Bonsall.] Soak up the wisdom of a homesteader with more than 40 years’ experience. Will grows his own veggies, beans, grains, oil seed crops, fruit, and other crops, most on only a few acres, with minimal machinery and no animal inputs. Will’s also a famous seed saver, saving seeds of hundreds and thousands of varieties, and there’s some great seed-saving advice here too. Will lives in Maine, but Southern readers will find useful ideas and advice in this friendly and engaging book. Softcover, 388 pp. #91188 $34.95

“Made Easy”: Perfect for Beginners

Grow Your Own Food – Made Easy [C. Forrest McDowell, PhD & Tricia Clark-McDowell.] This small, inexpensive treasure of a book distills the basics into 68 colorful, accessible, even humorous, pages. The authors have decades of experience growing food and teaching others to grow food. This book is a step-by-step guide to producing lots of nutritious, delicious food using everyday skills, even if you have a small space. When we show this book at workshops and festivals, people gobble it up. Softcover, 68 pp. #91162 $6.95

Home Composting Made Easy [C. Forrest McDowell, PhD & Tricia Clark-McDowell.] Over a million copies of this delightful and inspiring book are in print. It’s used by hundreds of municipalities, organizations, and businesses to spread the word about home composting. It covers everything you need to know in a simple, direct, and amusing style. Lots of practical tips, how-to information, and answers to common questions. Softcover, 32 pp. #91163 $3.95

Garlic

Growing and Using Garlic [Glen Andrews.] This Storey Country Wisdom booklet has good practical advice for the first time garlic grower, stressing advance soil preparation for success. Covers a range of preservation techniques from braiding to making your own garlic salt, including 29 recipes. Softcover, 32 pp. #91182 $3.95

Growing Great Garlic [Ron Engeland.] The definitive sourcebook for growing garlic organically. Written for gardeners and small farmers, it covers everything from site preparation through planting, fertilizing, harvesting, storing, and marketing. Also includes chapters on the history and evolution of garlic. Based on the author’s experience with over 200 strains. Softcover, 226 pp. #91111 $16.95

Books
**Mixes & Sampler Packs**

**GARLIC & PERENNIAL ONION SAMPLER PACKS** – p. 21, 35

**POTATO & SWEET POTATO SAMPLER PACKS** – p. 82–83

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**Grow a Traditional 3-Sisters Garden!**

**THREE SISTERS GARDEN PACKAGE**

Native Americans have been companion planting the three sisters (squash, corn, and pole beans) for thousands of years. A well-maintained three sisters garden is both beautiful and productive. The corn provides a tall stalk for the beans to climb. The transpiration from the corn leaves provides mild cooling for the beans. The beans, in turn, have the amazing ability to fix nitrogen from the atmosphere. The squash serves to provide a living mulch, suppressing weeds and keeping the hot summer sun from baking the earth dry. A Three Sisters garden is beautiful. The circular yet directional pattern provides a calming space to work in. The bean flowers draping from the corn leaves seem to dance over the large squash leaves. The squash and bean flowers are heavily visited by pollinating insects. Included is enough corn (Pungo Creek Butcher), beans (Genuine Cornfield), and squash (Seminole pumpkin) seeds to plant a 25 ft. circular Three Sisters garden, and our planting guide. #92001 (3 full-size packets) $8.50

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**Pollinator Collection**

**WELCOME-TO-THE-GARDEN POLLINATOR COLLECTION**

We’ve added phlox, for an even more diverse sample! Bees and other pollinators need pollen, nectar and shelter all season, from early spring through late fall. Support your pollinators with this special collection of 13 old-fashioned single-blossomed heirloom, open-pollinated flowers and herbs. The white, purple, yellow, and orange colors preferred by pollinators provide beautiful blooms for the gardener as well as food and shelter for honeybees and a variety of native pollinators. Includes phlox, calendula, echinacea, cosmos, sweet alyssum, bachelor’s button, cleome, sunflowers, rudbeckia, bee balm, and zinnia, as well as our Gardeners Quick Guide to Welcoming Pollinators and Other Beneficial Insects. We give 30% of your purchase price to the Piedmont Environmental Council for their “Buy Fresh Buy Local” Campaign. #92011 (12 full-size packets) $25.00

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**Perennial Insectary**

**WILD GARDEN PERENNIAL INSECTARY**

The backbones of a spring through fall oasis for your resident beneficial insects. A complement of self-sowing annuals, biennials, and perennials provide food, shelter, and pollen. Broadcast or sow in rows 14 in. apart, thinning to a final spacing of 12 in. Manage plants by weeding and thinning volunteers each spring. The leaves are edible. Includes fennel, Korean mint, garden sorrel, alexanders, chervil, parsley, chicory, cress, turnip, mustard, calendula, amaranth, and orach. #92010 (1 packet of mixed seeds) ($7.25

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**Mesclun Mixes**

**SPRING MESCLUN MIX**

A wonderful collection of spring salad greens. Includes one packet each of Long Standing Bloomsdale spinach, Swordleaf lettuce, Red Deer Tongue Lettuce, Crawford lettuce, Oakleaf lettuce, Red Russian kale, and Mizuna mustard greens. #92006 $13.00

**SUMMER MESCLUN MIX**

These heat-resistant greens should provide great salads all summer long. Includes one packet each of Tatsoi mustard greens, Magenta Magic orach, Parris Island Cos lettuce, Buttercrunch lettuce, Anuenue lettuce, and Jericho lettuce. #92002 $11.00

**FALL MESCLUN MIX**

This mix is specially selected for both fall and winter harvest. Includes one packet each of Parris Island Cos lettuce, Rouge d’Hiver lettuce, Red Deer Tongue lettuce, Outregeous lettuce, Red Salad Bowl lettuce, Tatsoi mustard greens, Arugula, Winter Bloomsdale spinach, and Bulls Blood beet greens. #92003 $17.00

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**Rainbow Starters Mix**

**RAINBOW STARTERS MIX**

A colorful mix of 10 easy-to-grow varieties, great for families and for beginning gardeners. Jewel Mix nasturtiums, Autumn Beauty sunflowers, Royalty Purple Pod bush beans, Lacinato Rainbow kale, Easter Egg radishes, Rainbow chard, Cosmic Purple carrots, Lemon cucumbers, Tromboncino summer squash, and Wild Garden lettuce mix. A great garden gift. #92014 (10 full-size packets) $20.00

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**Virginia Heritage Seed Collection**

**VIRGINIA HERITAGE SEED COLLECTION**

A specially priced collection of 12 varieties rich in flavor and history, all associated with Virginia and the Appalachians. All are certified organic and open-pollinated. Includes one packet each of Contender Bush Bean, Henderson Bush Lima Bean, Whippoorwill Southern Pea, Champion Collards, Lemon Cucumber, Deer Tongue Lettuce, Bowling Red Okra, Long Standing Bloomsdale Spinach, Early Golden Summer Crookneck Summer Squash, Old Virginia Tomato, Doe Hill Golden Bell Sweet Pepper, and Stone Mountain Watermelon. We give 30% of your purchase to the Piedmont Environmental Council for their “Buy Fresh Buy Local” Campaign. #92011 (12 full-size packets) $25.00

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**Celebrate Heirloom Veg Diversity with our Rainbow Mix!**

**Rainbow Starters Mix**

A colorful mix of 10 easy-to-grow varieties, great for families and for beginning gardeners. Jewel Mix nasturtiums, Autumn Beauty sunflowers, RoyaltyPurple Pod bush beans, Lacinato Rainbow kale, Easter Egg radishes, Rainbow chard, Cosmic Purple carrots, Lemon cucumbers, Tromboncino summer squash, and Wild Garden lettuce mix. A great garden gift. #92014 (10 full-size packets) $20.00

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**Mixes & Samplers**

**Especially Well Suited to the Southeast**

**Heirloom**

**Seed from Small Farms**

**USDA Certified Organic**
Supplies

Bird-Scare Tape

**Bird Scare Flash Tape** Bird repellent tape resembles a fire when blown by the wind. Helps keep birds out of gardens and fruit crops during the ripening period. Made of highly reflective, red and silver mylar ribbon that is twisted in a spiral and suspended from stakes over crops. Slight breeze vibrate the ribbon creating the visual effects of a brush fire. 290 ft. roll, 7/16 in. wide. #81501 $6.50

Seedling Pots

**3-Inch Biodegradable CowPots**

Created by two dairy farmers, CowPots are biodegradable seedling pots made with 100% renewable compostable cow manure fiber. CowPots allow for unrestricted root growth creating stronger, healthier plants. A great alternative to plastic and peat pots. The manufacturing process removes all weeds, pathogens and odor. All that’s left is the natural fiber and goodness of manure. Once planted, the 3 in. round pot stays intact for up to 3 months in a greenhouse setting. Unused and kept in a cool, dry location, shelf life is indefinite. #81655 24 pots for $10.00

**2 1/2-Inch Plastic Seedling Pots**

A great size pot for starting seeds or spotting seedlings. Square pots, 2 1/2 in. wide by 3 3/4 in. tall, with excellent drainage. Three pots fit in a small Perma-Nest tray; 9 pots fit in a medium tray; 12 pots fit in a large tray. Pots stack and de-nest easily.

- #81612 12 pots for $6.30
- #81612A 36 pots for $12.60
- #81612B 108 pots for $25.20

Handheld All-Purpose Gardening Tool

**CobraHead “Steel Fingernail” Weeder and Cultivator** Made in the USA of knife-quality steel, the CobraHead is simply the best all-around small tool I’ve come across. It cuts through all types of soils. The weeds it can’t cut, it lifts. The self-sharpening blade can be used in all directions. The comfortable handle is made from recycled plastic. The CobraHead has a full one-year warranty against manufacturer defects. If defective, return it within the year together with your receipt, and we’ll send you another or refund your money. (Review by Ira Wallace) #81643 $24.95

Row Cover / Season Extender

**REEMAY® Garden Blanket (Row Cover)** Extend your gardening season and control insects. Floating row cover is a spun-bonded, reusable polyester material that can be placed directly over row crops without use of support hoops. Under normal use it should last 1–2 growing seasons; with care it can last longer. Crops grown under row cover produce earlier and higher quality harvests. In sunny weather, raises daytime temperatures 10°F. Frost protection averages 4°F. Use to protect crops from wind and destructive insects. Allows passage of light, air, moisture, and sprays. Some delicate crops may require wire support hoops. Simply unfold the row cover loosely over the seed or plant bed. To secure the edges, cover with a board, burlap the edges in soil, or use fabric staples (see below). Store dry, clean row cover out of sunlight to extend row cover life. #81617 Reemay 67 in. x 50 ft. (279 sq. ft.) $22.50

Seed Cleaning Screens & Frames

**Seed-Cleaning Screens, Set of 5** Screens are some of the most essential tools for small scale-seed cleaning. These 5 screens - 2 mesh (= strands per inch), 4 mesh, 8 mesh, 16 mesh, and 32 mesh - are effective for cleaning seeds ranging in size from amaranth to beans on a homestead or small farm scale. For most types of seeds, we recommend pouring the seed harvest over two sizes of screens: one to separate out the larger chaff, and one to separate out smaller chaff and dust. Screening generally complements winnowing and threshing, but can also be effective on its own. See our website for further seed-saving instructions, and page 2 for more on how and why we support seed-savers. This set of screens is affordable in part because of how little space it takes up. Avoid small cuts by wearing rubber or leather gloves to handle unframed screens. Screens are hand-cut to 11 x 11 in. #85131 $30.00

**NEW! Seed Cleaning Frames** These sturdy, weather-resistant frames are handmade from white oak, and coated with linseed oil. Routed exterior frames measure 13 x 13 in. Interior frames nest in the routing to hold your choice of 11 x 11 in. screen. Choose a set of 2 frames, which hold one screen and together are just under 2 in. tall, or a set of 3 frames, which hold two screens, enabling simultaneous separation of seeds from larger chaff and from smaller chaff, and together measure 2 3/8 in. tall. #85142 Set of 2, $48.00 #85143 Set of 3, $68.00

Silica Gel for Drying

**Orange-to-Green Color Indicator Loose Silica Gel Beads** Silica gel can be used to dry seeds for long-term storage or to dry flowers. In most climates, seeds can be air-dried in a covered, well-ventilated space; however, in damp climates, it may be necessary to use additional drying methods such as curing seeds in a dehumidified space or drying seeds with silica gel. When used as directed, silica gel dries seed from typical 12% moisture content to a desired 3-5% moisture content. Note: Legumes should not be dried below a 6% moisture content. To dry seed, place equal weights seed and silica gel together in an airtight jar for seven days. A muslin bag or other cloth can be used to keep seed and gel separate. Silica gel can be used many times and re-dried in the oven. We carry 2-5mm color-indicating silica gel beads that contain phenolphthalein as a moisture indicator at 100 ppm. The gel is orange when completely dry and changes to dark green as it absorbs moisture. We have been alerted that most blue-to-pink indicating silica gels contain cobalt chloride, which might pose a risk of cancer; the primary concern is with dust inhalation. Silica gel can have a drying effect on skin, eyes, and mucous membranes, so caution is recommended. We intend to drop silica gel when our current supply runs out, possibly in 2018. #85113C (1 lb) $14.75 #85113D (4 lbs) $51.00

**Legume Inoculant**

**Guard-N Legume Inoculant** For garden peas, sweet peas, lima beans, soybeans, peanuts, vetch, and common beans such as snap beans. Beneficial rhizobia in the inoculant powder (also in healthy soils) help legumes fix nitrogen, increasing vigor and yield. Contains at least 200 million viable cells per gram of each of the following strains: *Bradyrhizobium japonicum* (Vigna), *Rhizobium leguminosarum* biovar viciae, *Rhizobium leguminosarum* biovar phaseoli, and *Bradyrhizobium japonicum*. Keep closed until time of use. Protect inoculant bag and inoculated seed from sun, high temperatures, hot winds, and freezing. Store between 40°F and 77°F. Expires the December following purchase. #85150B (1.5 oz, treats 8 lbs of seed) $5.50

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*www.SouthernExposure.com*
Labels, Markers, and Tags

ALL-WATER MARKING PEN
Permanent, xylene-free, quick-drying ink writes on all materials, even when surfaces are cold or wet. An ultra-violet filter in the ink reduces fading. #81403 $3.50

FLUORESCENT TAGGING TAPE Weather-resistant pink fluorescent tape contrasts with foliage for marking selections, pollinations, and on-site data recording. 1/8 in. x 150 ft. roll. #85114 $3.95

PLASTIC POT LABELS (for pots and garden rows)
Labels measuring 5 1/8 in. last one or two seasons depending on the amount of sunlight exposure. Can also be fastened directly to plants by using a hole punch and a twist tie. #81406 50 for $3.25

WOODEN GARDEN LABELS (for garden rows.)
Made from New England White Birch. These sturdy labels have been coated with an environmentally friendly preservative to resist rot. Labels are 10 in. tall x 7/8 in. wide x 1/8 in. thick. #81408 25 for $7.95 #81408A 100 for $22.50 #81408B 200 for $38.50

Sealing/Grafting Film

A self-sealing, stretchable, thermostable film that is impervious to water. Use it as a secondary seal on lids of seed storage containers to prevent passage of moisture past the lid. Simply stretch the film while wrapping it around the edge of the container lid. This is also the preferred material for grafting and is superior to grafting wax. Supplied as a 5 ft. long, 4 in. wide roll. #85108 $3.25 per roll

Not Just for Grafting: Ensure the Security of Frozen Seeds

SEALING/GRAFTING FILM

Watering Supplies

DRAMM 170 WATER BREAKER

Allows for a concentrated and gentle flow of water into small areas. Use for hand-watering of raised beds, garden areas, and potted plants. Ideal for watering trays of seedlings. Durable aluminum construction. Fits standard 3/4 in. hose thread. #81102 $21.20

FOGG-IT NOZZLE

Provides a fine mist (1 gallon per minute flow) for watering delicate seedlings and misting cuttings. Bronze construction. Fits standard 3/4 in. hose thread. #81103 $11.50

Seed Packets & Bags

SELF-SEAL SEED PACKETS
White kraft with double-sealed seams, top and bottom silt-proof corners (prevents loss of small seed), and self-seal re-closable tops. Can be opened and resealed 5 or more times in normal use. Measures 3 x 4 3/4 in. #85110 50 for $4.95 #85110A 200 for $15.95 #85110B 500 for $33.95 #85110C 1000 for $62.00

LIGHTWEIGHT ZIP-LOCK BAGS, 2 x 2 in.
Re-sealable 2-mil polyethylene bags with single-locking seal for short-term storage of small seed samples. #85115 100 for $2.95

HEAVY DUTY ZIP-LOCK BAGS, 3 x 5 in.
Re-sealable 4-mil polyethylene bags. These high-quality bags have a double-locking seal for better moisture protection, and resists puncture by sharp seeds. Good size for peas, beans, and corn. May also be used for storing dried herbs. #85116 100 for $7.50

NEW! FOAM POUCHES FOR SEED, 20 3 1/2 in. x 5 in. polyethylene foam pouches are great for trading small seeds through the mail. Provides padding while fitting in a regular envelope and allowing small seeds to be sent as a letter. #85109 $3.75

Supplies

Especially Well Suited to the Southeast  Heirloom  Seed from Small Farms  USDA Certified Organic

Moisture-Proof Seed Saver Vials™

Seed Saver Vials™ have a patented inner and outer seal that ensures that the caps are leak-proof and airtight. Developed by university researchers for industrial uses, these high-density polypropylene hinged-capped reusable vials are ideal for seed savers and gardeners who do not want to invest in heat-sealing equipment. Vials are sterile, non-toxic and translucent, and won't break or crack. We have filled them with silica gel and boiled and chilled them to create pressure changes for two cycles. We’ve squeezed them repeatedly under water without apparent movement of moisture into the containers. Recommended for medium-term seed storage to long-term seed storage. Supplied in four sizes.

SEED SAVER VIAL™ #12
Our smallest vial, ideal for protecting small amounts of seed. Measuring 3/8 in. diameter by 2 1/4 in. tall, it has a 12 ml volume. #86012 25 for $9.90

SEED SAVER VIAL™ #14 A tall, narrow vial, measuring 5/8 x 3 3/4 in. Holds 15–30 seeds of most beans, peas, and corn, or much larger amounts of small seed. #86014 25 for $10.20

SEED SAVER VIAL™ #57 A wider version of #14, these tall vials measure 1 1/8 x 3 3/4 in. Holds up to 1.2 oz of peas, beans, corn or other large seed. #86057 25 for $12.60

Corn Shellers

CORN SHELLER This handheld aluminum shellers makes quick work of shell corn. #85111 $10.00

POP CORN SHELLER A smaller corn sheller for popcorn and other small-eared corn. #85112 $10.00

Corn Shellers

Lightweight Zip-Lock Bags

Dramm 170 Water Breaker

Fogg-It Nozzle

Seeding/Grafting Film

Wooden Garden Labels
Potatoes

*Solanum tuberosum*

**Culture:** Cut potatoes into pieces no smaller than an egg with no fewer than 2 eyes. Plant at 12 in. spacing, rows 3–4 ft. apart, in rich soil with lots of extra compost. Kill Colorado Potato Beetles as soon as they appear. The adults lay many eggs, and the pink-purple larvae are much more destructive than the adults. When plants are 6 in. high, side dress with compost and hill them by mounding dirt up against them until only the very tip of the top leaves are showing. For best results, hill again when plants have grown another 6 in. Dig potatoes from the ground after the plants have died and the stems are dry to the ground level. Potatoes are shipped at appropriate spring planting time for your area. For more specific shipping dates, see our website or call us. **Order by April 1st.** If you intend to make a second, later planting, please order extra seed potatoes to store in the refrigerator or root cellar until planting time.

**Warning:** After eating some home grown potatoes, you may never be able to eat commercial potatoes again. **Bag:** 1 lb, sows 6–10 ft. Each 1 lb of Certified Organic Seed Potatoes includes detailed planting instructions and a variety photo card.

### Adirondack Red

**S** 06

A brand new, delicious, moist, red-skinned, pink-fleshed selection from the Wood Prairie Farm trial gardens. Creamy, mid-dry, cranberry-red flesh. **#39505** (seedling potatoes, see shipping info above) $13.95

### Caribe

**S** 06

One of the earliest and prettiest potatoes you'll dig. Deep purple skin with snow white flesh. Can be quite large with good yield. Good for boiling, baking, and frying. Lovely as a new potato. Very early maturing. **#39201** (seedling potatoes, see shipping info above) $13.95

### Carola

**S** 06

The best-yielding yellow-fleshed potato we have ever grown here in our central Virginia garden. Heavy yields of medium-size potatoes with a light beige skin. The sunny yellow interior has a smooth creamy texture suitable for baking or frying. Mid-season. **#39302** (seedling potatoes, see shipping info above) $13.95

### Dark Red Norland

**S** 06

Very dark red skin, bright white flesh, and high yields make this early maturing selection a favorite with both home gardeners and market growers. The moist, waxy, firm flesh is delicious boiled, mashed, in potato salad or served whole as “baby reds.” **#39504** (seedling potatoes, see shipping info above) $13.95

### Dark Red Norland

**S** 06

A new firm-fleshed round white potato from Cornell University that holds its shape well when boiled. These early and productive plants have hairy leaves, thanks to a wild potato from Bolivia, which deter pests like the Colorado Potato beetle. Great for potato salads, boiling, sautées and soups. **#39202** (seedling potatoes, see shipping info above left) $13.95

### Rose Gold

**S** 06

The best of the red-skinned golden-fleshed potatoes. A mildly dry potato that is perfect baked, steamed, or in creamy soups. Unsurpassed taste. One of Wood Prairie Farm's best sellers. 90-110 days to maturity. Rosy red skin with a creamy delicious deep yellow flesh. Disease resistant. Mid-season. **#39401** (seedling potatoes, see shipping info above left) $13.95

### Russian Banana Fingerling

**S** 06

Rare heirloom potato. Savory finger-sized yellow tubers are exquisite baked, boiled, or in salads. Heirloom gourmet variety first grown by early Russian settlers. Crescent-shaped tapered ends. Unsurpassed culinary quality. 105–135 days to maturity. **#39702** (seedling potatoes, see shipping info above left) $14.95

### Yukon Gold

**S** 06

Renowned for outstanding flavor. The best known of the European-style yellow-fleshed potatoes. Drier than most other yellow flesh potatoes. Perfect for baking and mashing. Good yields and an excellent keeper. Very early maturing. **#39301** (seedling potatoes, see shipping info above left) $13.95

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**Potato Collections**

**Favorite Potato Mix**

Try four of our most popular potatoes and save $10.00. Assortment includes 1 pound each of Carola, Dark Red Norland, Russian Banana Fingerling, and Yukon Gold. Shipped in a sturdy box with planting instructions, recipes, and variety photo cards. Certified organic seed potatoes – 4 separate 1 lb bags. **#39804** (seedling potatoes, see shipping info at left) $49.00

**Cook’s Potato Mix**

Everybody loves potatoes! This sampler includes four different tempting varieties for the adventurous cook’s garden. You’ll love Caribe, Adirondack Red, King Harry, and Rose Gold. 1 pound of each variety packed in a sturdy box with planting instructions, recipes, and variety photo cards. Save $5.00 off the individual bag price. Certified organic seed potatoes – 4 separate 1 lb bags. **#39805** (seedling potatoes, see shipping info at left) $49.00

**Full Potato Mix**

Try all eight of our selected potato varieties and save $26.00 off the per bag price. 1 pound each of Caribe, Carola, Adirondack Red, Dark Red Norland, King Harry, Rose Gold, Russian Banana Fingerling, and Yukon Gold. All shipped in a sturdy box with planting instructions, recipes, and variety photo cards. Certified organic seed potatoes – 8 separate 1 lb bags. **#39803** (seedling potatoes, see shipping info at left) $87.00

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**www.SouthernExposure.com**
Sweet Potatoes Ipomoea batatas

**Seasonal Items:**

**Shipping Surcharges Apply**

Shipping Surcharge for Sweet Potato Slips:
$2 for one item, $4 total for any two or more items.

Seedling Potatoes ship in the spring: mid-May to early June, southern-most areas first, (but may be pre-ordered at any time). U.S. shipping addresses only.

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**Culture:**
Plant slips one month after average last spring frost. Sweet potatoes need full sun and warm, settled weather to grow well; slips planted too early won’t thrive. Provide loose, well-drained soil high in organic matter. For maximum production, plant in raised beds. Space slips 10–18 in. apart in rows 3–5 ft. apart. Keep the slips well-watered for several days after planting while the roots establish. In northern areas, use black plastic mulch and row cover to warm the soil.

**Harvest:**
Sweet potatoes need at least 90–120 days to mature. Use a garden fork to gently dig the mature tubers before frost. Cure for 7–10 days in a dark room at 80–90°F and approximately 90% relative humidity. Store above 55°F. Every order includes our detailed Sweet Potato Growing Guide (also available online at www.SouthernExposure.com).

**Sweet Potato Collections**

**Sweet Potato Mix, 3 Orange Varieties**
- **OG** 6 slips each of 3 orange-fleshed sweet potato varieties of our choosing, from a selection of many varieties. #74155 (18 live slips, see shipping info above left) $29.00

**Sweet Potato Mix: Orange, White, Purple**
- **OG** A mix of 3 different sweet potato varieties of our choosing: 6 orange-fleshed slips, 6 white-fleshed slips, and 6 purple-fleshed slips, from a selection of many varieties. #74156 (18 live slips, see shipping info above left) $29.00

**Sweet Potato Pricing**
Remember to include the correct letter on the Order Form or Quick Order webpage!

- A (6 slips) $10.00
- B (12 slips) $15.99
- C (24 slips) $24.99

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**All Purple**
- **OG** 120 days. [Traditional Japanese variety] True to its name, All Purple has dark purple flesh and skin. One of the hardiest roots in our collection, a fast and strong grower sure to give a generous harvest at season’s end. Roots are starchy, dry, slightly sweet, and store well, good in savory dishes and mixed mashes. #74101 (live slips, see shipping & pricing info above)

**Beauregard**
- **OG** 100 days. Visit any sweet potato farm and there’s a good chance they’re growing some Beauregard. Thousands of farmers rely on this reliable, high yielding variety. Crack-resistant roots and deep orange color with dry flesh. Compared to other varieties even big roots will bake quickly. #74102 (live slips, see shipping & pricing info above)

**Bunch Porto Rico**
- **OG** 110 days. A great variety for folks with small gardens. Short compact vines produce roots with copper-colored skins and light red flesh. Popular for baking. #74109 (live slips, see shipping & pricing info above)

**Carolina Ruby**
- **OG** 100 days. A reliable variety with high yields. Dark orange flesh when cooked and a smooth ruby skin. Perhaps the most strikingly red of the red-skinned sweet potatoes. High level of resistance to Fusarium wilt and soil rot. Moist texture and moderate sweetness. Stores well. #74104 (live slips, see shipping & pricing info above)

**Diane**
- **OG** 110 days. Heirloom sweet potato with dark red skin and deep orange flesh. Tubers are often torpedo-shaped (slender, long). Diane is sometimes called a “yam-type” sweet potato because it is a moist-fleshed variety. A heavy producer if given a long, warm season. #74116 (live slips, see shipping & pricing info above)

**Ginseng**
- **OG** 120 days. While we can only guess why this sweet potato was named after the famous energy-boosting root, it may be due to the high beta carotene content of this sweet potato. But don’t just choose Ginseng for the vitamin A, it tastes great as well! Dry, semi-sweet deep orange flesh, lobed leaves. #74106

**Hernandez**
- **OG** 120 days. Purple-stemmed with light red-skin and orange flesh. Excellent yields and a tendency to produce a couple “jumbo” roots in each bunch. Very sweet and moist when cooked. Great baking potato. #74113 (live slips, see shipping & pricing info above)

**O’Henry**
- **OG** 100 days. White-fleshed sweet potatoes were classically considered easier to grow than “Irish” potatoes in the Southeast. When you taste how sweet and creamy O’Henry is in mashed sweet potatoes, we think it will come to be your first choice. #74107 (live slips, see shipping & pricing info above left)

**Hayman**
- **OG** (White Haymon, White Hamon) 100 days. Vining plants with cream-colored skin and white flesh that turns slightly yellow when cooked. Like O’Henry, this variety is a great substitute for “Irish Potatoes,” but with a sweeter flavor. Produces large uniform roots. Traditional heirloom of Eastern Shore Maryland. #74111 (live slips, see shipping & pricing info above left)

**Virginia Baker**
- **OG** 100 days. Heirloom developed by Virginia Agricultural and Trucking Station in Virginia Beach. Tan skin and light orange flesh. Vining foliage. Very sweet and syrupy when baked. This is the variety our grower Clif Stade’s daddy grew in the 1950s #74115 (live slips, see shipping & pricing info above left)

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Especially Well Suited to the Southeast Heirloom Seed from Small Farms USDA Certified Organic
Payment
We accept all major credit cards (Visa, MasterCard, Discover & American Express), personal checks & money orders. Your credit card is charged the day your order is received, including back-ordered and seasonal items.

Shipping & Handling
Up to $10.00 $3.50
$10.01 - $30.00 $4.50
$30.01 - $50.00 $5.50
$50.01 - $120.00 $6.50
over $120 add 5% to total

We ship all orders via the United States Postal Service. Orders usually ship within 2–3 days. During our busy season please allow 4–6 days to ship. We notify you via phone or email if a delay is anticipated. Shipping & Handling fees are non-refundable.

Priority Handling Service
For expedited processing, order online or over the phone and request priority handling.

Virginia Sales Tax
There is a 5.3% state sales tax on orders shipped to Virginia addresses, unless accompanied by a signed exemption certificate.

Substitutions
Some seed may be in short supply or out of stock after our catalog goes to press. Let us know if substitutions are not acceptable and we will not supply similar substitutes.

Back-Orders
Back-orders are held for a maximum of 45 days, unless other arrangements are made. We ship your order and send the back-ordered items separately when they become available.

Foreign Orders
We only ship internationally to Canada and Mexico. If ordering seeds only, add $2 to the shipping and handling, otherwise double the shipping. Please pay with a credit card or with a Postal Money Order payable in U.S. dollars. Because of the time, expense, and complexity involved in international shipping, we do not ship to any other foreign countries.

Questions About Your Order?
E-mail us at gardens@SouthernExposure.com (include “SESE” in the subject line) or call us at (540) 894-9480.

PRICES & QUANTITIES Prices are in effect until December 31, 2018 or until superseded by the next catalog. Seed is sold by weight; seed counts per packet are approximate. We reserve the right to change prices and quantities without notice.

GUARANTEE We want you to be 100% satisfied with your purchase. If your purchase proves dissatisfactory we will replace the item or refund the purchase price according to your preference. Limitation of remedy and conditions of sale: Southern Exposure Seed Exchange (SESE) warrants only that our seeds and nursery stock are labeled in conformance with the Virginia Seed Law and the Federal Seed Act. We make no other or further warranties, expressed or implied. SESE disclaims any warranty of merchantability, fitness of purpose, or otherwise, of its products or the seed or crops grown from such seeds. SESE limits its remedy to the replacement of the dissatisfactory item or to the refund of the purchase price.

RETURNS Prior authorization by SESE is required for return of hard goods. Claims for defects must be presented to SESE as soon as practicable within 30 days of discovery, and in any event, no later than 60 days from date of shipment. If the item is not returned in saleable condition, SESE may assess a restocking fee based on the condition of the item. Claims for defects in seeds or nursery stock must be presented within 30 days of discovery, and in any event, no later than 6 months from date of shipment.

RESTRICTIONS ON SALE By placing and accepting an order the customer agrees to all terms and conditions. We reserve the right to limit or refuse sale in any locality, state, or country.
### Southern Exposure Seed Exchange

**Billing Address**  
*Please print all information.*

Date ________________  
Name ____________________________________________________________

Address __________________________________________________________

City __________________ State _____ Zip ________________

Daytime phone ( ______ ) ____________________________

E-mail __________________________________________________________

Have you received a catalog from us before? □ Yes □ No

### Payment Information

- □ Visa  
- □ MasterCard  
- □ Discover  
- □ American Express

Card Number ____________________________________________

Card Expires [ ] [ ] [ ] [ ] [ ] [ ] [ ]

Name on Card (please print) ____________________________________________

Order Total $ ______________________

Check # ________________________

Money Order # ________________________

Gift Certificate # ________________________

### Item #  |  Item Name  |  Size  |  Price Each  |  Quantity  |  Line Total
--- | --- | --- | --- | --- | ---

### Shipping & Handling

**For Subtotals:**

- Up to $10.00 add $3.50
- $10.01 - $30.00 add $4.50
- $30.01 - $60.00 add $5.50
- $60.01 - $120.00 add $6.50
- over $120 5% of total

### Shipping Surcharges

- **Onions Bulbs, Garlic, Ginseng & Goldenseal:** $2 for 1 item, $4 for 2+ items (Shipped beginning mid-September.)
- **Seed Potatoes:** $2 for 1 item, $4 for 2+ items (Shipped beginning March 1)
- **Sweet Potato Slips:** $2 for 1 item, $4 for 2+ items (Shipped beginning mid-May)

### Priority Handling

For expedited processing, order online or over the phone and request priority handling.

### Order Online www.SouthernExposure.com  

**Total This Side:**

**Total Reverse Side:**

- Virginia Residents Add 5.3% Sales Tax:
- Shipping & Handling (see left):
- **Seed Potato Surcharge (Shipped in Spring, see left):**
- **Sweet Potato Slip Surcharge (Shipped in Spring, see left):**
- **Onion Bulbs & Garlic Surcharge (Shipped in Fall, see left):**
- **Ginseng & Goldenseal:**
- Subtract Credit/Gift Certificate (Enclose):

**Order Total:**

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Please let us know what you would like to see us offer in the future. Your comments and requests are always appreciated!

Send a complimentary catalog to a friend:

Name ________________________________
Address ________________________________________
__________________________________________

Total This Side:

Order Online
www.SouthernExposure.com
**Recommended Planting Dates**

We’ve found the dates below to be the best times to plant in the inland plains of the mid-Atlantic, based on our experience in central Virginia (Zone 7a. Average last spring frost April 15. Average first fall frost October 15). Adjust according to your own frost dates.

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

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

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**Mid-Atlantic Inland Plains Planting Dates**

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

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*Row cover (pg. 80), cold frames, or other frost protection can allow for planting 1–2 weeks earlier in the spring and 1–2 weeks later for fall harvest in all regions.*

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*Build your own cold frames from recycled window frames! Learn about this project and others on our blog: www.SouthernExposure.com/blog*
**Cold Season Gardening Quick Reference**

Cold hardiness varies with variety, the health of the garden soil (the healthier the soil, the harder the plants), wind chill, etc. Be aware of the idiosyncrasies of your garden – low areas collect cold air, south-facing slopes with good air drainage stay warmest. Take notes, experiment, find (or breed!) the varieties right for you!

**Crop**  Recommended Varieties

**Cold Hardiness**  Advice

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**Early Summer**

Start planting for fall and winter with two of the hardest winter vegetables, but also the slowest to reach maturity. We direct sow parsnips by early May, when the soil is still cool, and we sow Brussels sprouts by mid-June. **BRUSSELS SPROUTS CATSKILL**

- 20–25°F
  - Model, Hollow Crown, Turga
  - 0°F
  - SALSIFY Sandwich Island Mammoth - 0°F

**Mid-Summer**

We sow our earliest fall broccoli and cabbage in early June, by July 4th at the latest. We make a second, late sowing by mid-July adding cauliflower & Chinese cabbage. We do a large sowing of carrots late-July through mid-August for fall and winter harvest. Kohlrabi and rutabaga should be sown by early to mid-August.

**BEETS Lutz Green Leaf, Chioggia, Bulls Blood - 20°F (roots), 16°F (leaves)**  Sow before the soil warms or wait until cool weather to try again, as beets don’t germinate well in hot soil.

**BROCCOLI 28°F**  Leaves can handle to 15°F, but heads are more tender.

**CABBAGE 20–25°F**  If damaged by frost, harvest and peel off damaged layers before storing.

**Cauliflower 32°F**  Leaves handle as low as 15°F, but heads damage easily.

**Chinese Cabbage 25°F**

**Leeks American Flag 10°F**  (probably lower)  Don’t overwinter tender ‘Summer’ types

**Onions, Green Evergreen Hardy White, Deep Purple - 25°F**  Purple types have more color in cold weather.

**Kohlrabi Early Purple Vienna, Gigant Winter - 20°F**  We’re still experimenting.

**Rutabagas American Purple Top Yellow, Laurentian - 20°F (roots), 16°F (leaves)**

**Dill Fernleaf 25°F**

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**Late Summer to Early Fall**

For fall & winter salads, start weekly sowings of lettuce. In late summer, sow greens more thickly to survive insect damage. Add cilantro and parsley in early fall. Radishes and turnips can be sown overwintering crops. Younger/lower (small leaves) 15°F and

25°F (large leaves), 6°F

**Lettuce Red Salad Bowl, Bronze Arrow, Winter Density, Rouge d'Hiver, Red Satîs - 25°F (large leaves), 15°F and lower (small leaves)**

- Red lettuces are more attractive for fall planting, as cold temperatures intensify red colors, while green lettuces look yellow and sickly. Lettuce may have difficulty germinating in hot soil.

**SWISS CHARD 25°F (Variable)**

- Smaller-leaved varieties are the most cold-hardy.

**Turnips Purple Top White Globe, Seven Top (greens) - 20°F (roots), 16°F (leaves)**  Ice-Bred White Egg - 6°F

**Cilantro 15°F**  Plant earlier for fall harvests, later for overwintering crops. Younger/smaller plants overwinter best. May have problems germinating in hot soil.

**Parsley Flat Flat Leaf Italian - 20°F**  Best for flavor and drying, but less hardy.

**Spinach Abundant Bloomsdale, Long-Standing Bloomsdale, Winter Bloomsdale - 10°F (large leaves), 5°F (small leaves)**  Wait until cool weather to seed as spinach seed doesn’t germinate/survive well in hot soil.

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**Mid- to Late Fall**

Wait until mid-Fall to plant garlic & perennial onion bulbs (including shallots). Don’t despair if you still haven’t planted winter greens we’ve had success sowing greens in early November in a makeshift cold frame. Our fastest growing fall-sown greens are arugula, cress, Tatsoi, and kale. Lettuce seedlings can be transplanted under row cover in early November. We’ve even harvested a last round of radishes from a November sowing.

**Last minute sowings:**

- Arugula, Cress, Tatsoi, baby Kale, Radishes

**Arugula Even’ Star Winter Arugula (6°F) - 22°F**  Will bolt in Jan./Feb. as days lengthen.

**Cress Belle Isle Plant by mid-fall, (slow germinating).**

**Garlic - 5°F if not too much topgrowth**  Frost-burned plants will survive, but won’t produce as large a bulb. Plant later to avoid frost damage.

**Perennial Onions (Shallots) Yellow Potato Onions - 0°F**  Withstand colder temperatures so long as they are mulched and deeply planted.

**Radishes Cherry Belle - Choose quick-growing spring-type radishes for late plantings.**

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**Recommended Varieties**

**Cold Hardiness**  Advice

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**Key: 20°F - Model, Hollow Crown, Turga 0°F - SALSIFY Sandwich Island Mammoth - 0°F **

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**www.SouthernExposure.com**
Common Wealth Seed Growers
Farmer Direct Seeds from Virginia
**Onion & Garlic Bulbs for Fall Planting**

Southern Exposure gained early renown for reintroducing an heirloom strain of Yellow Potato Onions (pg. 35) dating prior to 1790. These widely-adapted and disease-resistant onions are planted as small bulbs, typically in the fall, which multiply, like a potato, before being dug in the late spring. Work them into your winter rotation, along with fall-planted Garlic (pgs. 20-21) and other perennial onions like Shallots (pg. 35) and Egyptian Walking Onions (pg. 35).

**Nematode-Resistant Peppers**

The first nematode-resistant bell peppers were introduced by Southern Exposure. They were developed by Drs. Fery, Duke, and Thies at the USDA, Charleston, SC. Many gardeners have found it difficult or impossible to grow sweet bell peppers because of southern root-knot nematodes. Nematode-resistant varieties make it easier for organic growers and home gardeners to grow peppers. We now offer both Nematode-Resistant sweet and hot peppers. See pgs. 41 and 42.

**Dwarf Tomatoes**

The Dwarf Tomato Project is an international group of tomato enthusiasts devoted to breeding short tomato varieties with great flavor. These plants do well in containers, but produce heirloom-quality fruits. Check out our offerings on pg. 48.

**Collard Seed Savers Project**

Southern Exposure, Seed Savers Exchange, and Sow True Seed are working together to learn the stories behind landrace collards and to find stewards for these precious varieties. Many of the varieties that John Morgan and Edward Davis collected while working on Collards: A Southern Tradition from Seed to Table (pg. 76), are stewarded by elders, many of whom do not have a family member to carry on the tradition. Please contact us to learn how you can help, and see our collards selection on pg. 23.

www.HeirloomCollards.org

**Unusual Greens for Summer Salads** For fresh greens even in high heat. Pg. 25.

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