



## Dear Valued Customers and Gardening Friends,

Welcome to 2012! We have 39 new heirloom & organic varieties plus your tried and true favorites. Returning from our seed archives after many years are Aubrey Deane lima, Orozco hot pepper, Fowler bean, Tohono O'odham (Papago) southern pea, Leaming dent corn, Morden Midget eggplant, and Naughty Marietta marigold.

We celebrate our 30th anniversary this year. Jeff McCormack and wife Patty Wallens started Southern Exposure in 1982. The 1983 catalog offered 65 varieties; as we've grown over the years, we now offer more than 725. See p. 4 for an interview with Jeff and the story of SESE's early years!

As always, 2011 dealt us all some interesting weather – it seems everyone lost crops to drought or floods at some point. But we and our growers came through with many great crops, and we have excellent supplies of tomatoes, peanuts, melons, okra, southern peas, and dent and flint corns (including Floriani Red Flint). Our own Virginia farm was near the epicenter of the East Coast earthquake in August. We escaped with only a few broken seed jars and fallen chimneys, but many of our neighbors were less fortunate.

In response to many, many requests, we are excited to offer several varieties of certified organic sweet potato slips as a website-only special in spring 2012 – see p. 76.

Last March Southern Exposure joined 82 other plaintiffs, representing 270,000 farmers and concerned consumers, in taking on corporate agribusiness giant Monsanto in a lawsuit filed by the nonprofit the Public Patent Foundation. The suit fights to keep a portion of the world food supply organic and GMO-free, while preemptively protecting farmers from accusations of stealing genetically modified seeds that drift into their non-GMO fields. Our organic seed potato grower Jim Gerritsen of Wood Prairie Farm was honored by Utne Reader for leadership in the lawsuit. Follow the lawsuit news on our website, and join our efforts!

Celebrate the harvest with us September 14-15, 2012, at our expanded Heritage Harvest Festival at Monticello. There are Friday premium workshops, tours and an evening Gala featuring Joel Salatin of Polyface Farm, followed by the fabulous Saturday Festival. It's an educational, family-friendly celebration set at Thomas Jefferson's mountain-top estate near Charlottesville, Virginia.

Thanks to all who join us in supporting the nonprofits Organic Seed Alliance and Piedmont Environmental Council. We work together to preserve our seed heritage and promote sustainable, local agriculture. Southern Exposure donates 30% of the price of the Virginia Heritage Sampler (p. 79) to the Piedmont Environmental Council. Additionally, we donate 10% of our sales at this winter's events to the Organic Seed Alliance. (See p. 88.)

Don't forget to include fall and winter harvests in your garden plans. Find fall and winter gardening advice at [www.SouthernExposure.com](http://www.SouthernExposure.com).

**We wish you an abundant harvest.**



## 5 Easy Ways to Order

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**Complete ordering instructions and conditions are located on page 84 of your catalog.**

## 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.

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## The Safe Seed Pledge

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

**Our mission** is to ensure that people retain control of their food supply, that genetic resources are conserved and that gardeners have the option of saving their own seed.

# Virginia Seed Growers

This year we're featuring a selection of our farmers growing seed in our home state, Virginia.



## Living Energy Farm

Living Energy Farm completed its first growing season this year and began its transition to becoming a fossil fuel free farm. We irrigated our fields without any fossil fuel using a combination of the old and the new: we adapted a hundred year old piston pump to use solar power to draw water from a creek. We are looking forward to 2012, when we plan to convert our tractor to wood-gas power and start working with our young oxen team, Lojki and Fiddle.



## Twin Oaks Community Seeds

After several years of expansion, this season we grew about as much seed as last year: 48 varieties, many of them large plantings. We had plenty of rain, except in July, which made for good growth but challenging weed control. A favorite was Tropic tomato, which is nice looking, productive and has good flavor. Yellow Moon & Stars watermelon is amazingly beautiful, with flesh ranging from pale yellow to bright orange, and the classic bright yellow spots on the rind. Schronce's Deep Black produced high yields of mostly perfectly mature peanuts at harvest. We grow on 4 acres in Louisa County with a Farmall Super C cultivating tractor and a fleet of wheel and scuffle hoes.

## Acorn Community Farm

It's been a busy year at our farm, home of Southern Exposure, expanding our growing areas for more certified organic seeds, quality assurance growouts, and varieties for tasting events. Our new drying barn made working with garlic, onion, corn and bean seed so much easier. We enjoyed meeting local customers at our first Tomato Tasting & Farm Tour. Standouts in our gardens were Garden Peach tomato, Amy's Apricot cherry tomato, Australian Beefsteak tomato, Fast Lady Northern Southern Pea, and (nine foot tall!) Sea Island White cotton. Thai Red Roselle produced abundantly, as did Bolloso Napoletano basil.



## Moyer Family Seed Farm

Richard Moyer and family tend one of the most diverse farms around Castlewood, VA. They grow organic vegetables and fruits for the Abingdon Farmers Market and local chefs. Over the last 3 years, seed crops of flowers, beans, sorghum and corn have been an increasing share of the farm income. They raise turkeys, geese, ducks, chickens, a dairy cow, milk goats and beef cattle. Seed saving is a family affair for the Moyers. Each kid tends their own seed crops. At age 5, Timothy's Tromboncino squash blossoms were the "secret weapon" of a winning recipe at a local cookoff. Christina, 12, raised this giant sunflower for fair. Joanna, 16, grew Selma Suns sunflowers and Jade okra.

## Metric madness!

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

28 g = 1 oz  
114 g = 4 oz = 1/4 lb  
227 g = 8 oz = 1/2 lb  
454 g = 16 oz = 1 lb

## Seed Storage

Most seeds can easily be stored for more than a year if kept clean, cool, dry, and out of light. Some seeds (onions, parsnips, salsify, spinach, sweet corn) are only good for a year unless stored well. For long-term storage, store packets in a larger container (such as 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 up to room temperature before opening it to prevent condensation on the cold seeds.)



Even the most carefully stored seeds may be damaged by an earthquake!





## Our Story

We are an outgrowth of Dr. Jeff H. McCormack's love affair with 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.

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

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

## Our Mission

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

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

## Our Seeds

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

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

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

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

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

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

**MATURITY DATES** Maturity dates provide a guideline for comparing relative maturation times of different varieties. These dates represent the average dates for our location, our grower's location, or the average of several locations. Actual maturity dates depend on climate, soil, season, exposure, and local conditions.

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

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

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

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

## Seed Saving – Why Choose Open-Pollinated

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

We offer a diverse selection of open-pollinated varieties. This helps to ensure a genetic reservoir of disease-resistant varieties, regionally adapted 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 tomato. We would lose not only unique taste and quality, but also part of our agricultural and cultural heritage.



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

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

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

Hybrids may have an advantage in terms of yield and uniformity, but these may only be advantages to commercial farmers. To have all your tomatoes mature at once may be a disadvantage for a gardener who wants an extended harvest. The "hybrid vigor" effect is strongest in outcrossing vari-

eties and has little impact in our beloved tomatoes. Many hybrids have been bred primarily for shipping quality - often at the expense of flavor.

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

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

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

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

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

## Seed Exchange & Preservation Programs

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

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

**UNITED PLANT SAVERS** is a non-profit dedicated to replanting endangered medicinal plant species. The wild plant resources of the North American continent currently face serious depletion and possible extinction in the wild. United Plant Savers works to research, educate, and protect the interests of our plants and their habitats. Phone 802-476-6467.

[www.unitedplantsavers.org](http://www.unitedplantsavers.org)

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

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

The integrity of organic food starts with seed, yet unhealthy trends in the seed industry (consolidation, contamination by genetically engineered organisms and the erosion of farmers' rights) threaten this integrity. OSA confronts these threats while building decentralized, regional, farmer-oriented seed production models. Learn more at [www.SeedAlliance.org](http://www.SeedAlliance.org).

**10% of our sales at events this winter will go to benefit the Organic Seed Alliance. You can find our event schedule on page 88.**

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



We're proud to help sponsor the Charlottesville area **Buy Fresh Buy Local Guide**. The **Piedmont Environmental Council** launched Virginia's first BFBL

chapter. Their work has inspired us to be more active in support of local food and farms. We hope you will be inspired as well. The website and guides explain why and how to buy from local growers, food artisans, farmers' markets, institutions, and restaurants. To learn more, visit: [www.BuyLocalVirginia.org](http://www.BuyLocalVirginia.org) and [www.pecva.org](http://www.pecva.org).

**This year we're donating 30% of your purchase of our Rainbow Starter's Mix (pg. 79) and Virginia Heritage Seed Sampler (pg. 79) to the Piedmont Environmental Council.**

# Southern Exposure: The Early Years

*2012 is SESE's 30th anniversary. We sat down with Jeff McCormack to hear stories of SESE's founding, its early years, and what he's been up to since.*

The inspiration for Southern Exposure Seed Exchange can be traced back to the 1970s. Jeff McCormack and his wife, Patty Wallens, were in New England, where Jeff was a graduate student and later a biology professor. On a weekend trip to Old Sturbridge Village in Massachusetts – a restored early 1800s farm and village – Jeff was intrigued by heirloom poultry breeds and also by the colors of an heirloom bean, Jacob's Cattle.

Further inspiration came with Jeff and Patty's move south in 1977 – Vermont's cold, cloudy climate and short growing season frustrated them. Without any jobs lined up, they moved near Charlottesville, Virginia. They built their own passive solar-heated house heated mostly by an attached greenhouse. "I took a course on basic house design, Patty took a course on plumbing, and we both took a course on wiring. Later we went to the building site with our box of tools and our box of books. When it came time to do the roof, we opened to the chapter on roofing, and did that!" Jeff and a friend started a consulting business in solar greenhouse design and construction. Named Southern Exposure of Charlottesville, it operated for many years, and eventually lent its name to the seed business.

Meanwhile, Jeff was teaching at the University of Virginia and managing the biology department's greenhouses. There he devised organic/low-spray growing methods; while at home, he studied vegetable varieties that could thrive in solar greenhouses. Through a local group, Blue Ridge Seedsavers, he got to know many interesting varieties, including potato onions, which he was surprised to learn were no longer available in seed catalogs.

Jeff and Patty brought all these interests together when they jumped into a new project – starting a seed company. "For my whole life, basically I have jumped into things and then learned how to do it as I go along. I just feel passionate about something, and then I figure out how to do it."

SESE got its start in 1982. 1,700 copies of the 1983 catalog went out, and 196 orders came back that first year. The first catalog was small – 65 varieties – but included interesting heirlooms such as Tappy's Finest tomato, Yellow Potato Onions, and Calico Crowder southern peas.

*Jeff McCormack,  
1987*

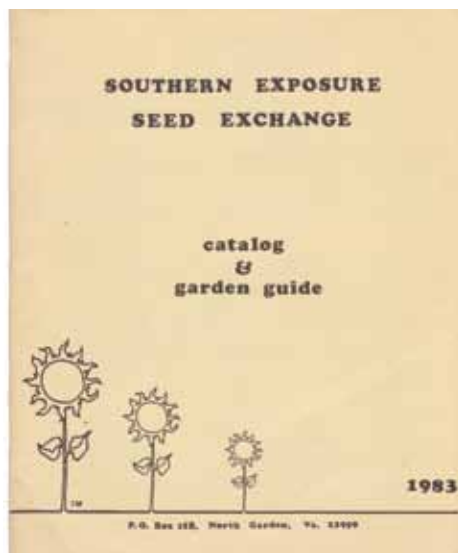


They started small – the first year's inventory fit in their hall closet, with bushel baskets of potato onions stacked around the house. They used baby food jars to store small lots of seed, and Jeff found himself buying baby food when they ran low on jars. (He remembers applesauce as the best, and turkey as the worst!)

Some people think of Jeff as SESE's founder, but Patty was there for it as well, coming up with the slogan ("Saving the Past for the Future"), and working long hours cleaning seed, filling orders and helping manage the business, even taking on all of Jeff's work one year when he was sidelined by illness.

The 1983 catalog was small, but the positive response encouraged them to keep at it. (One customer wrote, saying "These seeds aren't going to be around in a couple decades," and donated \$500 to help out.) The 1984 catalog increased to 140 varieties. Still, it took three years for SESE to turn a profit, what with investing in the business and learning to make it all work. With his academic thoroughness, Jeff would go around with a stopwatch trying to figure out how much time it took to grow and clean seeds, pack the seeds, and process orders. With SESE growing, in 1988 they hired some local staff. Many were UVA students, like the triathlete who dug 40 raised beds by herself and the law student who later said he'd enjoyed the seed work much more than his legal career!

Varieties came in from many places. Mortgage Lifter Radiator Charlie's tomato came SESE's way in 1986 when Jeff was in a computer store to buy SESE's first computer. Talking with a woman in the store about the catalog, she got excited and told him he should talk to her husband about his grandfather's tomato! Jeff got some seeds and interviewed M. C. Byles to get his



*left to right: Southern Exposure's first catalog, from 1983; the 1999 catalog cover; Calico Crowder Southern Pea; & Tappy's Finest Tomato*





“I feel very fortunate...that I’ve led a very unconventional life, and that if I decide that I want to do something, I do it. I haven’t made a lot of money in the process, but that was never the primary goal. What I’ve learned to cultivate over the years is trying to listen to and stay open to whatever voices are inside and pay attention to them, and I feel that’s where my calling comes from.”



left to right: Yellow Potato Onions, Cherokee Purple Tomato, Jacob's Cattle Drying Bean, & Jeff's new book

story of how he'd bred the great-tasting tomato back in the 1930s and used it to pay off his mortgage.

Many varieties came to SESE through Seed Savers Exchange members; Jeff was involved in the organization's early years, serving on its board of directors for eight years. And many varieties came from customers and growers. Merlyn Niedens, Carolyn Male, Walt Childs, Bob Bell, Glenn Drowns, and Craig LeHoullier were among the many who grew seed crops and sent interesting varieties. Craig sent seed for Cherokee Purple tomato, and SESE introduced it in 1993. “It was the first purple tomato that I had grown. Though the flavor was very good, to my eye it resembled rotten roast beef when sliced open, but I carefully worded the catalog description, saying ‘for the more adventurous.’ I figured the color would appeal to some gardeners, but I wasn’t sure how well it would be accepted because of the internal color. I was surprised by how popular it became!”

Ultimately SESE grew larger than Jeff was comfortable managing. The office hours were long, he was getting more interested in medicinal varieties, and SESE would need more investment to continue to expand. The decision to sell the business was difficult; Jeff worried that he'd be letting down the staff and community that had built up around SESE, and he worried that it might fail, as many businesses do when they change hands. Jeff said it ended up working out beautifully with Acorn Community Farm buying SESE in 1999. He was thrilled that Acorn kept the same business ethics and relationships with customers. And most of all, they preserved and expanded his original vision.

Jeff ran a smaller catalog for many years, Garden Medicinals and Culinaries, which he later also sold to Acorn Community Farm. He talks of starting a 3rd seed company (one with a much shorter name this time!), and through McCormack's Botanicals he sells a few varieties from time to time. (He claims that a 3rd company would be his last one, but everyone who hears this is skeptical.)

A recent adventure for Patty and Jeff led to their writing a book. In the Bahamas for a tropical marine ecology course, they heard from a local guide about bush medicine on San Salvador Island. “I asked the man if his children were learning this, and he said, sadly, ‘No.’” Knowledge is being lost as the old ones pass away. Jeff had been interested in ethnobotany in his graduate school days,

and this was a chance to get back to it. They jumped into it, making another trip and interviewing practitioners of bush medicine. The result is a new book, *Bush Medicine of the Bahamas* (see p. 83). A follow-up video documentary, or a similar trip to Belize, may be next.

Jeff and Patty continue to garden in Charlottesville, and Jeff has various projects in the works, like selecting an improved strain of Green Glaze collards and figuring out organic methods for control of Brown Marmorated Stink Bugs. He maintains a website, [www.SavingOurSeeds.org](http://www.SavingOurSeeds.org), which has news on these and other projects, and extensive seedsaving information and resources.

*If you really love what you're doing, the support for that work will follow in some way. I feel very grateful. One thing I've really learned, through Southern Exposure and this project on bush medicine, is that whatever one person does or accomplishes is really the result of the community of people. Running Southern Exposure wasn't just something I did myself or Patty and I did, it involved a whole community of growers and people who really believed in what we were doing.* – Jeff McCormack, SESE Founder 🌱

left: Radiator Charlie's Mortgage Lifter Tomato  
right: Jeff & Patty on San Salvador Island



## Recommended Planting Dates

Seed/Bulb/Transplant		Mountains	Inland Plains	Coastal
Artichoke	TP	May 10–Jun 1	Apr 21–May 21	Apr 1–May 1
Beans, Bush	S	May 7–Jul 15	Apr 15–Aug 1	Mar 25–Aug 21
Beans, Pole	S	May 7–Jul 7	Apr 15–Jul 15	Mar 25–Aug 7
Beans, Lima	S	Jun 1–Jul 15	May 15–Jul 25	Apr 25–Aug 10
Beets	S	Apr 1–Jun 15, Jul 25–Aug 25	Mar 15–Jun 15, Aug 15–Sept 15	Feb 25–Jun 15, Aug 15–Oct 1
Broccoli	S	Apr 1–Jun 15	Mar 10–Jul 1	Feb 25–Jul 20
Broccoli	TP	Apr 1–Jul 1	Mar 15–Jul 15	Feb 25–Aug 7
Brussels Sprouts	S	Apr 10–May 10	May 1–Jun 1	May 21–Jun 21
Brussels Sprouts	TP	Apr 25–Jun 1	May 15–Jun 15	Jun 7–Jul 7
Cabbage	S	Apr 1–Jul 1	Mar 10–Jul 15	Feb 25–Aug 7
Cabbage	TP	Apr 1–Jul 15	Mar 15–Aug 1	Feb 25–Aug 21
Cabbage, Chinese	S	Apr 1–Apr 15, Jul 1–Aug 1	Mar 10–Apr 7, Jul 15–Aug 15	Feb 25–Mar 15, Aug 7–Sept 7
Carrots	S	Mar 25–Apr 15, Jul 10–Aug 1	Mar 10–May 1, Jul 25–Aug 15	Feb 25–Apr 10, Aug 10–Sept 7
Cauliflower	S	May 15–Jun 15	Jun 1–Jul 1	Jun 21–Jul 21
Cauliflower	TP	Apr 1–Apr 21, Jun 1–Jul 1	Mar 15–Apr 7, Jun 15–Jul 15	Feb 25–Mar 15, Jul 7–Aug 7
Collards	S	Apr 1–Aug 15	Mar 10–Sept 1	Feb 25–Sept 21
Corn	S	May 10–Jun 25	Apr 21–Jul 15	Apr 1–Aug 7
Cucumbers	S	May 15–Jul 1	May 1–Jul 21	Apr 10–Aug 7
Eggplants	TP	May 21–Jun 15	May 7–Jun 21	Apr 15–Jul 1
Endive	S	Apr 1–May 1, Jul 7–Aug 25	Mar 15–Apr 15, Jul 21–Sept 15	Feb 25–Mar 25, Aug 10–Oct 7
Garlic	B	Oct 1–Nov 1	Oct 15–Nov 15	Nov 1–Nov 21
Kale	S	Mar 21–Apr 21, Jul 7–Sept 1	Mar 10–Apr 15, Jul 21–Sept 15	Feb 25–Mar 25, Aug 10–Oct 7
Kohlrabi	S	Apr 1–Apr 21, Jul 1–Aug 7	Mar 10–Apr 15, Jul 15–Aug 21	Feb 25–Mar 25, Aug 7–Sept 10
Lettuce	S	Apr 1–Jun 1, Jul 25–Sept 1	Mar 10–Jun 1, Aug 7–Sept 21	Feb 25–May 15, Aug 21–Oct 10
Muskmelons	S	May 15–Jun 5	May 1–Jun 15	Apr 10–Jul 7
Mustards	S	Apr 1–Sept 15	Mar 10–May 1, Jul 25–Oct 1	Feb 25–May 1, Aug 10–Oct 21
Okra	S	May 25–Jun 15	May 1–Jul 1	Apr 10–Jul 21
Onions, Bulb	TP	Mar 10–Mar 21	Mar 1–Mar 21	Feb 10–Mar 1
Onion, Multiplier	B	Oct 1–Nov 1	Oct 15–Nov 15	Nov 1–Dec 1
Parsnips	S	Mar 15–May 15	Mar 1–May 1	Feb 10–Apr 5
Peas	S	Mar 15–Apr 15, Jul 1–Jul 15	Mar 1–Apr 15, Jul 15–Aug 1	Feb 10–Mar 25, Aug 7–21
Peas, Southern	S	May 25–Jun 25	May 7–Jul 15	Apr 15–Aug 7
Peppers	TP	May 21–Jun 15	May 7–Jun 21	Apr 15–July 1
Potatoes	S	Apr 1–May 1, Jun 1–Jun 25 (mulched)	Mar 15–Apr 15, Jun 1–Jun 25 (mulch)	Mar 1–Apr 1, May 10–Jul 10 (mulched)
Pumpkins	S	May 15–Jun 7	May 1–Jun 15	Apr 10–Jul 1
Radishes	S	Apr 1–May 1, Jul 15–Oct 1	Mar 10–Jun 1, Aug 1–Nov 1	Feb 25–May 15, Aug 21–Nov 21
Rutabaga	S	Mar 15–Apr 15	Aug 1–Aug 21	Aug 7–Sept 10
Spinach	S	Mar 20–Apr 21, Aug 15–Sept 21	Mar 1–Apr 21, Sept 1–Oct 1	Feb 15–Apr 1, Sept 15–Oct 21
Squash, Summer	S	May 15–Jul 1	Apr 21–Jul 21	Apr 1–Jul 10
Squash, Winter	S	May 15–Jun 7	May 1–Jun 15	Apr 10–Jul 1
Sunflowers	S	May 7–Jun 21	Apr 15–Jul 7	Apr 1–Aug 1
Sweet Potatoes	B	May 25–Jun 15	May 15–Jun 21	Apr 25–Jul 1
Swiss Chard	S	Apr 1–Jul 15	Mar 15–Aug 1	Feb 25–Aug 21
Tomatoes	TP	May 10–Jun 10	Apr 21–Jun 21	Apr 1–Jul 7
Turnips	S	Apr 1–May 1, Jul 21–Sept 7	Mar 10–Apr 15, Aug 7–Oct 1	Feb 21–Mar 25, Aug 21–Oct 21
Watermelons	S	May 15–Jun 5	May 1–Jun 10	Apr 10–Jul 1

We have found the above listed dates to be the best times to plant here in the Mid-Atlantic region. Dates may vary for your region and micro-climate. Row cover and/or plastic mulch can allow for planting 1-2 weeks earlier in the spring and 1-2 weeks later for fall harvest.





## Grand Preview Dinner and Evening with Joel Salatin

Pre-Festival Activities on Friday, September 14th, include a variety of **premium workshops** and the **Grand Preview Dinner & Evening with Joel Salatin**.

Joel Salatin has given us salad bar beef, pastured poultry, eggmobile eggs, and pigator pork. His passionate defense of “small farms, local food systems, and the right to opt out of the conventional food paradigm” has brought fame to Polyface Farm, where he is a 3rd generation alternative farmer in Virginia’s Shenandoah Valley.

# HERITAGE HARVEST FESTIVAL AT MONTICELLO

September 14–15, 2012



Share seeds at the **Seed Swap**. Taste heirloom tomatoes, peppers, melons, and more at the **Tasting Tent**. **Tour the gardens and grounds** at Monticello, Thomas Jefferson’s magnificent mountaintop home. **Chef demonstrations. The Backyard Revolution. Local musicians. The Center for Historic Plants.**



**Kids activities** with the Master Gardeners. **Workshops and demonstrations** in sustainable agriculture, heirloom gardening, and traditional skills. Speakers including Jeanine Davis, Kathleen Maier, Barbara Pleasant, Tabitha Alterman, Peter Hatch of Monticello, Ira Wallace of Southern Exposure, and editors of *Mother Earth News*.

[HeritageHarvestFestival.com](http://HeritageHarvestFestival.com)



Southern Exposure  
Seed Exchange



MONTICELLO



Tavor Artichoke



Contender Bush Bean



Blue Lake 274



Provider



Jacob's Cattle

## Artichokes *Cynara scolymus*

**TAVOR** 🌞🌱 95 days. In the mid-Atlantic region it can be difficult to overwinter artichokes. Tavor is an Imperial Star-type bred to produce in one season. Sow indoors 2 months before last frost, ½" apart and ¼" deep. Germinate at 70–80°F, then transplant to 2–4" pots at 60–70°F day and 50–60°F at night; by two months transplant outdoors, 2–3' apart and protect from frost. **#09102 Pkt (1 g, 24 seeds) \$3.50**

## Beans

### Snap Beans (bush plants) *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" deep and 2" apart in rows 12–18" apart, thinning to 4" 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:** Rot on a 3-year cycle if disease is a problem. Don't cultivate or harvest when foliage is wet since anthracnose, bacterial blight, and rust diseases may be spread. Avoid watering plants in the evening. Mulch plants to prevent rain from splashing dirt on beans. **Insect Pests:** Use rotenone, or introduce the Pedio Wasp (*Pedibus foveolatus*) to give excellent biological control of Mexican bean beetles. **Seed Savers:** Isolate bean varieties a minimum of 25' for home use. For pure seed an isolation distance of 100–150' is required. **Packet:** 1 oz (28 g) unless otherwise indicated (about 50–105 seeds depending on variety) sows 10–18'.

**BLUE LAKE 274** 🌞 54 days. [Introduced 1961 as a bush version of Blue Lake pole bean.] Produces heavy yields of 6" pods containing white seeds. Pods fill slowly and retain tenderness for a long period. Resistant to bean mosaic and is widely adapted. An excellent variety for canning and freezing. **#13102 Pkt (71 seeds) \$2.05; #13102F (¼ lb) \$4.25; #13102G (½ lb) \$6.25**

**BLUE LAKE BUSH** 🌞🌱 52 days. A vigorous bush producing round straight pods with a fine flavor. Prolific. Resistant to bean mosaic. 15–18" plant with 6–8" pods. An excellent freezer. **#13104 Pkt (76 seeds) \$2.15; #13104F (¼ lb) \$4.50; #13104G (½ lb) \$6.75**

**CONTENDER (BUFF VALENTINE)** 🌞🌱 42 days. [1949, SC/AES. Possibly derived from pre-1855 Early Valentine.] The best early green bean for gardeners who desire a combination of good flavor, disease resistance, and high yield. 5½" 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) \$2.15; #13103F (¼ lb) \$4.50; #13103G (½ lb) \$6.75; #13103H (1 lb) \$9.25**

**FOWLER** 🌞🌱🌱 51 days. [Heirloom of Don Fowler who obtained it from a friend whose relatives settled in Oregon. Introduced 1986 by SESE.] 5" long, slender, round stringless pods, up to 7 dark-brown beans per pod. Compact 16" plants. Highly productive, bears well in heat and drought. Widely adapted. **#13108 Pkt \$2.95 Limited supply – order early! BACK!**

**PENCIL POD BLACK WAX** 🌞🌱 52 days. [1900] Stringless, curved, round pods, 5½–6" long. Excellent for fresh eating or canning. Black-seeded, comes in early and produces for a long time. Not as productive as modern wax beans, but dependable in high heat. Widely adapted. **#13301 Pkt (70 seeds) \$2.05; #13301F (¼ lb) \$4.25; #13301G (½ lb) \$6.25**

**PROVIDER** 🌞🌱 50 days. [Introduced by Dr. Hoffman of South Carolina in 1965.] A favorite of many market growers, this widely adapted snap bean offers heavy early yields. Virus resistant and slow to wilt. 16–18" plants with 5–8" green beans. **#13110 Pkt (82 seeds) \$2.15; #13110F (¼ lb) \$4.50; #13110G (½ lb) \$6.75**

**ROMANO 14** 🌞 54 days. Distinctive flavor. Good for canning, freezing, and fresh eating. Stringless flat, thick pods (¾" x 6"). Low, spreading plants. Excellent resistance to rust makes this variety high yielding for fall crops. **#13105 Pkt (60 seeds) \$2.05; #13105F (¼ lb) \$4.25; #13105G (½ lb) \$6.25**

**ROYALTY PURPLE POD** 🌱 52 days. [1957] Has a natural blanching indicator. When prepared for freezing, the purple pods blanch to green after 2 minutes of boiling. Easy to pick – purple pods are easily visible against the green foliage. Plants have short runners and need either wide row spacing or a fence for climbing. 5" pods are slightly curved. Very meaty and flavorful, great for vegetable soup. Buff-colored seeds germinate well in cool soil. **#13351 Pkt (79 seeds) \$2.15; #13351F (¼ lb) \$4.50; #13351G (½ lb) \$6.75; #13351H (1 lb) \$9.25**

**TANYA'S PINK POD** – Crop failure, back next year!

**WHITE HALF-RUNNER (MISSISSIPPI SKIP BEAN)** 🌞 60 days. A Southern favorite. Excellent flavor and outstanding heat- and drought-tolerance. Heavy-yielding plants are bushy at the base with 24–36" runners and bear fleshy 4" pods. Used traditionally as a shell bean for winter baking, or as a stringless snap bean when harvested young for fresh, frozen, or canned use. **#13106 Pkt (105 seeds) \$2.05; #13106F (¼ lb) \$4.25; #13106G (½ lb) \$6.25**

### Drying Beans (bush plants)

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

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

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





Kebarika

Pinto

Small Red

Rattlesnake

Selma Zesta

**KEBARIKA** 🌞 ⏰ 🌱 75 days [Heirloom from Kenya.] Sturdy upright plants produce loads of dark purple mottled beans. 6" pods, 5 large seeds/pod. The window for picking it as a snap bean is small, but this African heirloom excels as a dry shell bean that tolerates heat and drought well. Widely adapted. **#13406 Pkt (50 seeds) \$2.95; #13406F (¼ lb) \$4.75**

**PINTO** 🌞 ⏰ 🌱 90 days. A wonderful shelling bean. Traditionally used for refried beans, they cook up smooth and creamy with a great flavor. 4-6 beans/pod. **#13408 Pkt (101 seeds) \$2.95 **NEW!****

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

## Snap Beans (Pole & Cornfield) *Phaseolus vulgaris*

**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' high. Sow seeds 1" deep. Along a trellis, sow seeds 2" apart, thinning to 4" 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. **Packet:** 1 oz (28 g) unless stated (about 75-115 seeds depending on variety) sows 12-18 poles.

## Green-Podded Pole Beans

**BLACK-SEEDED KENTUCKY WONDER** 🌞 ⏰ 🌱 84 days. [Central Ohio heirloom. Original seed from Tom Knoche's Aunt Marge, who kept this variety alive for 60 years.] Germinates well in cool soil. Good flavor and texture. 6-8" pods are stringless, fleshy, and fiberless. **#13511 Pkt (90 seeds) \$2.95**

**CHEROKEE CORNFIELD** – Crop failure, back next year!

**GENUINE CORNFIELD (SCOTIA, STRIPED CREASE-BACK)** Increasing our seed-stock – unavailable for 2012.

**KENTUCKY WONDER (OLD HOMESTEAD)** 🌞 ⏰ 🌱 65 days. [Pre-1864, first known as 'Texas Pole.'] Popular since its introduction, though it has undergone some change over the years. Resistant to bean rust. 8" pods, stringless and tender when small. Use fresh, for canning and freezing, or as a dry bean. **#13503 Pkt (75 seeds) \$2.15; #13503F (¼ lb) \$4.50; #13503G (½ lb) \$6.75; #13503H (1 lb) \$9.25**

**MCCASLAN** 🌞 ⏰ 🌱 65 days. [Introduced 1912, though it was grown well before 1900 by the McCasland family in GA.] Southern favorite with delicious flavor. Good as a stringless snap bean, and as a green or dry shell (white-seeded) bean. Productive vines bear slightly flattened 7" dark-green pods. Pods are finely-grained, fleshy, and brittle. Drought tolerant vines produce all season if closely picked. **#13505 Pkt (78 seeds) \$2.05; #13505F (¼ lb) \$4.35; #13505G (½ lb) \$6.50**

**POTOMAC** 🌞 ⏰ 🌱 67 days [Introduced 1990 by SESE. Dates from the VA side of the Potomac River before 1860. After the Civil War it was carried west by the Barley family to Tehama County, CA, where it has been grown for over 125 years.] A vigorous climber and heavy producer of 6½" long, slightly curved, stringless snap beans of excellent quality. South Carolina grower Rodger Winn calls this one of the best beans for hot weather. **#13507 Pkt (115 seeds) \$2.95 Limited supply – order early!**

**RATTLESNAKE** 🌞 73 days. A heavy producer in the hot, humid areas of the coastal Mid-Atlantic and South coastal areas where sandy soil prevails. Steamed snaps are sweet, rich, and full flavored. Stringless when pods are small to medium size. Vigorous vines bear 7" round purple-streaked pods containing buff-colored seeds splashed with brown. **#13508 Pkt (77 seeds) \$2.05; #13508F (¼ lb) \$4.35; #13508G (½ lb) \$6.50**

**RUTH BIBLE** – Crop failure, back next year!

**SELMA ZESTA** 🌞 ⏰ 🌱 73 days [Heirloom from the J. C. Metz family of Newberry, SC, offered by Parks Seed in the 1960s.] Rattlesnake type – pods are a lovely olive green speckled with purple. Stringless pods are tasty at any stage, even when large and rather overgrown. The seeds remain fairly small inside the pods for a long period of time, and it is the "meat" of the bean that thickens, giving you a real mouthful. Small beans are excellent and delicate eaten raw, and older, thicker beans make a great meat substitute in vegetarian meals. **#13515 Pkt \$2.85**

**TURKEY CRAW** 🌞 ⏰ 🌱 [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 Crawl.] Often used as a cornfield bean. Excellent fresh flavor. Good canned. Similar to other beans for freezing and drying quality ("leather britches on a shuck"). Pods grow 3½-4" long and cling to the vines. Seeds are buff, frosted with brown on one end. **#13510 Seed Saver Packet™ (14 g, 52 seeds) \$2.50. Limited supply – order early!**

## Yellow-Podded Pole Beans

**GRANDMA NELLIE'S YELLOW MUSHROOM BEAN** 🌞 ⏰ 🌱 70 days. [Original seed from Marge Mozelsky, given to her by her grandmother.] Tastes somewhat like mushrooms when cooked! Tender when picked at 5", this bean is a true treasure. Heavy yields of light yellow pods. **#13512 Pkt (92 seeds) \$2.95**



Grandma Nellie's Yellow Mushroom



Dean's Purple



Chinese Red Noodle



Green Pod Red Seed



Stickless Wonder

## Purple-Podded Pole Beans

**BLUE COCO** – Crop failure, back next year!

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

**LOUISIANA PURPLE POD** 🌞 ⏰ **OG** 75 days. Beautiful Southern heirloom. Prolific, drought-resistant vines. The entire plant is purple-green. 7" pods are bright purple and turn green when cooked (blanch indicator). Flavor very good, especially when minimally cooked and used in a cold marinade. Harvest when young and stringless. Light to medium brown seeds. **#13753 Pkt (98 seeds) \$2.95**

## Greasy Beans (Pole Beans)

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

**CHEROKEE GREASY** 🌞 ⏰ **e** 75 days. [Cherokee heirloom via Sustainable Mountain Agriculture Center.] 4" 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) \$2.95**

**GRADY BAILLY GREASY** ⏰ **OG** 80 days [Polk County, NC heirloom] Highly productive white-seeded greasy bean. Very tender, with large seeds quite similar to Lazy Wife Greasy. **#13604 Pkt (135 seeds) \$2.95**

**GREASY POD (WHITE GREASY)** 🌞 ⏰ **OG** 85 days. [Asheville, NC heirloom. Introduced 1999 by SESE.] The "greasy pod" characteristic (absence of fine hairs on the pod) gives the pod a bright, shiny, glossy look and retards wilting. The beans are crowded in the pod, causing the beans to appear as though the ends had been cut short. Strings need to be removed prior to eating. 4–5" pods are slightly curved and filled with small oval white beans. Has a unique, sweet, buttery bean flavor. **#13601 Seed Saver Packet™ (14 g, 76 seeds) \$2.95**

**LAZY WIFE GREASY** 🌞 **e** 78 days. [1882, NC heirloom] Large, prolific greasy bean that sets beans in easy-to-pick clusters. In 1907 "Lazy Wife" was the third most popular bean in the US. Hairless "greasy pods" are thick, very fleshy, and stringless, remaining tender until the beans are quite large. A great shelly bean as well. **#13603 Seed Saver Packet™ (14 g, 46 seeds) \$2.95**

**RED-STRIPED GREASY** 🌞 ⏰ **e** [Appalachian heirloom. Also known as Striped Greasy Cut Short, although the seed is not squared off like a true cut short bean.] 5" green pods with faint striping, mottled brown seed, great fresh or dried. **#13606 Pkt (115 seeds) \$2.95**

## Asparagus Beans *Vigna unguiculata ssp. sesquipedalis*

**Culture:** Asparagus or "yard-long" beans originated in Southern Asia and are now grown extensively in Asia, Europe and more recently the U.S. Although they resemble pole snap beans, they are more closely related to southern peas (cowpeas). Asparagus beans are called "Dow Gauk" in China and "Sasage" in Japan. Asparagus beans are easily grown, produce heavily, harvest easily, thrive in hot weather, are slightly more resistant to drought than snap beans, are more resistant to bean beetles, and are tolerant of a wide range of soils. Needs warm soil to germinate – sow a month after last frost. Grow in the same manner as pole beans or along a trellis, sow seeds  $\frac{3}{4}$ " deep, 4" apart, thinning to 8". One planting along a tall trellis will produce well all season. **Harvest:** Harvest when pods reach 12–15", before the seeds fill the pods. The mature beans may be threshed or shelled from the pods and cooked in the same fashion as regular dried beans. Their flavor is like southern peas but with a drier, nutty quality. Young leaves and stems are also edible. **Flavor:** Sweet and mild resembling the combined flavor of asparagus, mushrooms, and beans. **Serving suggestion:** Braid or tie into knots before cooking. **Seed Savers:** Isolate from cowpeas and other varieties of asparagus beans by 150'. **Packet:** (4–7 g) (24–48 seeds, depending on variety) sows 6–10'.

**CHINESE RED NOODLE** 🌞 **OG** 95 days. Beans up to 18" long. Similar to Purple Podded, but with superior flavor and texture. Pods are purple when fresh, turning reddish-purple when dry. Dark red seeds. **#11104 Pkt (4 g, 24 seeds) \$3.25**

**GREEN POD RED SEED** 🌞 ⏰ **OG** 75 days. [Pre-1860] Light green pods, seeds maroon-brown with darker brown streaks. Always a reliable, trouble-free variety that is excellent for the home garden. **#11102 Pkt (7 g, 48 seeds) \$3.65**

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

**PURPLE PODDED YARD LONG BEAN** 🌞 **e** 90 days. Beautiful dark purple pods that retain color when stir-fried. Red-brown seeds. Reliable and prolific, takes heat well, 10' plants. **#11103 Pkt (4 g, 25 seeds) \$2.95**

**STICKLESS WONDER** 🌞 **OG** 54 days. A rare dwarf type – think of it as being like an edible-podded Southern pea! Early harvests of 12" light green pods (best harvested at 10" or less). Bushy 30" 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) \$3.25**





Moon Cake Edamame



Lanco Edamame



Broad Windsor Fava



Sweet Lorane

## 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' tall. After the soil has warmed to 65°F, sow seeds 1" deep and 2+ " apart, in rows 15–30" 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' for home use.

ASMARA – Unavailable for 2012

**LANCO** 🌱🌱 120 days. [Grown in Pennsylvania for many years, "Lanco" is thought to stand for Lancaster County. May have come from Asia in the early 1900s.] Large green seeds, mild nutty sweet flavor. Harvest beans when the tops of the plants start to lose their deep green color, but before the leaves start to turn yellow on top. (There will always be a few yellow leaves at the very bottom of the plants, that's natural.) Don't wait until the beans fill out all the way to the end of the pods, this variety won't do that. Hardy plants may grow 3–4' tall if seeded early. Early group V maturity. **#11503 Pkt (28 g, 80 seeds) \$2.25; #11503F (¼ lb) \$4.95; #11503G (½ lb) \$8.50; #11503H (1 lb) \$12.75**

**MOON CAKE** 🌱🌱 120 days. [Bred by Thomas E. Devine, Beltsville/ARS & USDA] Unusually tall stalks (5–6') help plants outgrow the weeds! Large-seeded pods, bred for taste, flavor, and nutrition. Soybean maturity group VI. **#11601 Pkt (28 g, 102 seeds) \$2.50; #11601F (¼ lb) \$6.25**

**OWEN** 🌱🌱 120 days. A dark, elegant soybean with a hearty flavor. Compact, 2' plants, dark brown seeds. Maturity group V. **#11502 Pkt (28 g, 140 seeds) \$2.50; #11502F (¼ lb) \$4.95; #11502G (½ lb) \$8.50**



## Fava Beans *Vicia faba*

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

**BROAD WINDSOR LONG POD** 🌱🌱 85 days. 2–3' tall plants produce 1" wide, 6–8" long pods containing 5–6 large beans. We love to substitute this bean for chickpeas in hummus. **#11201 Pkt (57 g, 40 seeds) \$2.50; #11201F (¼ lb) \$4.50; #11201G (½ lb) \$6.75 Cannot ship to Canada.**

**SWEET LORANE** 🌱🌱 95 days. [Bred by Steve Solomon.] Glossy seeds in pretty earth tone shades are half the size of Broad Windsor and cook faster. Very cold hardy (to 10°F), an excellent nitrogen fixer, works well as a winter cover crop in mild winter areas. **#11203 Pkt (28 g, 50 seeds) \$2.50; #11203F (¼ lb) \$5.25 Cannot ship to Canada. NEW!**

## Runner Beans *Phaseolus coccineus*

Perennial beans that originate from Central America. They are tolerant of heat, drought, and cool nights. Unlike other beans the vine turns counterclockwise instead of clockwise. A bulbous root is produced which in mild climates can be dug up in the fall and replanted in the spring. **History:** Many runner varieties can be traced back to the Hopi Indians before the arrival of the Spanish, and may have been previously cultivated by the Aztecs. **Culture:** See pole beans. High temperatures over 90°F may prevent pod set; if grown for food, expect pod production only during late summer or early fall in the Mid-Atlantic and southward. **Harvest:** Runner beans are eaten as snap beans when pods are small, and can be used as green shell or dried shell beans. **Seed Savers:** Runner beans readily cross-pollinate. For home use isolate from other runner beans by a minimum of 75–150'. For pure seed, isolate by ⅓ to ¼ mile. **Packet:** 1.5 oz (42 g, about 42 seeds) sows approximately 7 poles.

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

Scarlet Runner







top: Black Knight;  
bottom: Fordhook 242



Henderson Bush



White Christmas



Worchester Indian Red Pole

## Limas *Phaseolus lunatus*

**Culture:** Limas need a warmer soil than snap beans, wait until at least 2 weeks after last frost. Plant seeds 2–3" apart, thinning to 4–6". Be sure the soil is well drained. **Harvest:** Limas can be used fresh when beans fill the pod, or they can be left to dry in the pod to be used as dried beans. **Seed Savers:** Isolate lima bean varieties by 125'. **Packet:** Seed size varies considerably: 2 oz (57 g) unless stated (40–85 seeds depending on variety), sows 6–20'.

### Bush Limas

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

**HENDERSON BUSH** 🌞 72 days. [1885, originally found growing along a Virginia roadside.] Bushy 2' 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 (28 g, 65 seeds) \$3.25**

**JACKSON WONDER BUTTERBEAN** 🌞 66 days. [1888. Originated by Georgia farmer Thomas Jackson]. Popular heirloom yields well under hot, dry conditions. 3–5 seeds per pod, seeds are buff-colored with purple-black mottling. Good fresh or dried. Also does well in northern areas. **#14101 Pkt (28 g, 68 seeds) \$2.15; #14101F (¼ lb) \$4.50; #14101G (½ lb) \$6.75**

**THOROGREEN (CANGREEN BUSH)** 🌞 65 days [1941, AAS winner. 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") plants, and light green seeds. **#14105 Pkt (28 g, 71 seeds) \$2.50; #14105F (¼ lb) \$5.25; #14105G (½ lb) \$7.75 NEW!**

Aubrey Deane

Violet's Multi-Colored Butterbean



### 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. 5–6' plants tolerate poor soil and are very productive in hot, dry conditions. **#14515 Pkt (28 g, 49 seeds) \$2.95 BACK!**

**BLACK KNIGHT BUTTERBEAN** 🌞 83 days. [Family heirloom from Myron Bullock.] Small maroon-black seeds, good flavor, 3–4 seeds/pod. Tall, vigorous plants bear profusely. Best for dried beans, as the thick 3" pods are hard to shell when fresh. **#14512 Pkt (28 g, 85 seeds) \$2.95**

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

**HOP YELLO** – Increasing our stock, back next year!

**ILLINOIS GIANT™** – Increasing our stock, back next year!

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

**VIOLET'S MULTI-COLORED BUTTERBEAN** 🌞 80–90 days [Banks County, GA, saved by 4 generations of Violet Brady Westbrook's family.] A rainbow of seed colors – cream, beige, red-brown, and violet-purple, with speckles and swirls. Small seeds have great flavor, good fresh or dried. 3–5" pods. Good disease- and drought-resistance. **#14301 Pkt (28 g, 77 seeds) \$2.95**

**WHITE CHRISTMAS** 🌞 80 days. [Derived from an accidental cross of Christmas and Sieva, originally from Brian Heatherington in GA. Introduced 2000 by SESE.] Beautiful, large seeded ivory-white beans look like they have been air-brushed with purple. Easy to shell, and a reliable producer in hot, humid areas. **#14510 Pkt (28 g, 24 seeds) \$3.75**

**WILLOW-LEAF WHITE** – Increasing our seed stock, back next year!

**WORCHESTER INDIAN RED POLE** 🌞 85 days. [Reported to be of Native American origin, pre-1868. Introduced 1990 by SESE.] Our hardest lima. Produces medium-sized limas on heat- and drought-resistant plants. Seeds range from dull red to dull maroon-red. This variety still exhibits a wild trait: a few pods spring open (shatter) when the pods are completely dry. 2–4 beans per pod. **#14507 Pkt (28 g, 50 seeds) \$3.25**





Chioggia



Crosby Egyptian



Detroit Dark Red

## 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" deep directly in the garden from March through early June and again in early September. Late spring and early fall sowings should be ¾" 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" apart. **Seed Savers:** Plants are biennial. Isolate by ¼ mile. For pure seed isolate by a minimum of ½–1 mile. Crosses with chard. **Packet:** Seed size varies considerably; 5 g (unless noted, average 385 seeds) sows 31'.

**BULL'S BLOOD** 🌞 ⌚ 🌱 35 days for baby leaves, 60 days for roots. [1840, French variety.] Famous for its mild, dark leaves – usually harvested young for salad mix before the roots have even matured. Flattened round roots, but the leaves are the real attraction – their reddish-purple color comes out most strongly in cool weather. #31106 Pkt \$2.35; #31106E (28 g) \$5.50

**CHIOGGIA (DOLCE DI CHIOGGIA)** 🌞 ⌚ 🌱 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 its vigor. Good storage variety. #31101 Pkt (3 g) \$2.35; #31101E (28 g) \$5.50



Chioggia



Cylindra

**CROSBY EGYPTIAN (EARLY CROSBY EGYPTIAN)** 🌞 ⌚ 🌱 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" roots are very flattened in shape, and grow virtually on the surface of the soil. Roots have a dull red skin and dark red interior. #31102 Pkt \$2.35; #31102E (28 g) \$5.50

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

**DETROIT DARK RED** 🌞 ⌚ 🌱 60 days. [1892. Developed from the popular variety Early Blood Turnip.] Widely adapted, very popular dark red beet. Dark green foliage has some red coloration. Use fresh or canned. Resistant to downy mildew. Excellent flavor. #31103 Pkt \$1.99; #31103E (28 g) \$5.50

**EARLY WONDER TALL TOP** 🌞 ⌚ 🌱 50 days. [1911] Used for early spring sowings, this versatile beet has choice tall tops for greens and small- to medium-size dark red roots for salads, pickles, borscht, or sliced for cooking. Plant spring or fall. #31104 Pkt \$2.05; #31104E (28 g) \$5.50

**LUTZ WINTER KEEPER** 🌞 ⌚ 76 days. One of the sweeter varieties available. An excellent keeper, a beet developed before the days of refrigerators. Retains its sweetness and texture even when large. Spring-sown beets are harvested in the fall. Fall leaves are tender enough to use in salads. (Note: this strain has purple leaves, not green – we hope to be back to the green leaf strain again next year!) #31109 Pkt \$2.05; #31109E (28 g) \$5.50





Umpqua



Waltham 29



Nutri-Bud

## Broccoli

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

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

**CALABRESE (ITALIAN GREEN SPROUTING)** 🌞🕒🌱 58 days. [Brought to U.S. by Italian gardeners, introduced to seed trade 1914–'18.] Produces central head (3–6" diameter) plus many side shoots. #21101 Pkt \$1.95

**DE CICCIO** 🌞🕒🌱 49–78 days. [~1890.] Produces a 3–6" diameter central head and side sprouts which extend the harvest period. Use the young leaves like collard greens once the head is a quarter developed. Plants are light green and of medium height. May be planted in the early spring, late summer, or early fall. #21102 Pkt \$1.95; #21102E (28 g) \$5.50

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

**PREMIUM CROP HYBRID** 🌞 62 days. [1975. AAS winner.] Large, compact, 6–9" heads. A reliable performer, resistant to heat and fusarium wilt. Often planted as a spring crop, but best for fall. When planted for fall it often produces side shoots. #21901 Pkt (0.3 g) \$2.30

## Brussels Sprouts *Brassica oleracea var. gemnifera*

**Culture:** Culture of Brussels sprouts is similar to cabbage. (See Cabbage section.) Sow seed ¼–½" 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 diameter. For a non-uniform extended harvest, remove the leaf at the base of each sprout as soon it reaches ¾–½" in diameter. Brussels sprouts are cold-hardy to 0°F and their flavor is enhanced by frost. Do not top plants to be overwintered. **Storage:** May be stored about a month in the root cellar if the plants are pulled out by the roots and most of the leaves removed. **Note:** Days to maturity are from transplanting. **Seed Savers:** See Broccoli section. **Packet:** 2 g (about 625 seeds) sows 50' direct seeded or 290' as transplants.

**THOMPSON** 🌞🌱 70–92 days. [From OP broccoli breeder Tim Peters.] Medium to large dark green heads, vigorous with fine flavor. Extended harvest period thanks to variable maturity. Generally planted in mid-summer for fall harvest, but we’ve had success planting it in early spring. #21109 Pkt \$2.35 **Back!**

**UMPQUA** 🌱 95 days. [Tim Peters, 1990] Great fall variety. Dark green heads average 5–6" with good side shoot production. #21110 Pkt \$2.35

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

### Broccoli Raab *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" apart. **Harvesting:** For multiple harvests, just as the flower buds are starting to open, use knife or hand pruners to harvest the buds and several leaves below it. **Seed Savers:** Will cross with Chinese cabbage, turnips, and some rapeseed (canola). **Packet:** 2 g (about 625 seeds) unless otherwise noted.

**ICE-BRED RAPINI** 🌞🌱 A broccoli raab that’s fall planted for early spring harvests of sweet and tender flowers and leaves. Plants will grow best in cool fall temperatures of 26–40°F, then slow down for winter (plants are hardy to 6°F), before putting on fresh growth and flower buds in early spring. Space plants at least 8–12" apart for best growth. #21502 Pkt (1 g) \$2.50

**SORRENTO BROCCOLI RAAB** 🌱 45 days. One of the earliest broccoli raab to mature. Its uniform 3–4" florets, leaves, and stems can be harvested well into winter. This wilder cousin of broccoli brings a mild, slightly peppery taste to the fall table. #21501 Pkt \$2.50

**CATSKILL (LONG ISLAND IMPROVED)** 🌞 90 days. [1941] Still the best garden variety for sustained production. Compact plants, about 20" tall. Produces large sprouts 1¼–1½" diameter, closely packed on the stem. Widely adapted variety. #20101 Pkt \$2.05

**MEZZO NANO** – Unavailable for 2012, back next year!







Early Jersey Wakefield



Early Flat Dutch



Red Acre



Savoy Perfection

## Cabbage *Brassica oleracea* var. *capitata*

**Culture:** All members of the cabbage family grow best on a rich, moist, well-drained loam of high fertility. Early varieties require a higher soil fertility than mid- or late-season varieties. Since members of the cabbage family are shallow-rooted, irrigation may be necessary to provide adequate moisture. Cabbage needs a steady supply of water and full sun throughout the growing season. Heads may split if a heavy rain follows a long dry spell without irrigation. A thick layer of organic mulch conserves moisture and reduces the tendency to bolt in hot weather, as root temperature is more important than air temperature. **Early Crops:** Use early varieties that will mature before heavy summer heat settles in, and start seed 4–6 weeks before transplanting to the garden. Sow seed ¼" 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" apart, large head varieties 16–18" 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" 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 pyrethrum, 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' direct seeded or 350' as transplants.

### Early Cabbage

**EARLY JERSEY WAKEFIELD** 🌞🕒 64 days. [1840] Dark-green, sweet, conical heads average 5" in diameter and weigh 2–3 lbs. Has a small core and good wrapper leaves. Good resistance to frost and cabbage yellows. For home, storage, or fresh-market. #22102 Pkt \$2.05; #21102E (28 g) \$5.50

**GOLDEN ACRE** 🌞🕒🌱 62 days. Small, 5–7" heads can be spaced closer than larger, later varieties. 3–4 lb green heads don't store for long, but it's one of the fastest to mature. Resistant to cabbage yellows. #22106 Pkt \$2.25; #21106E (28 g) \$5.50

### 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" with medium core and few outside leaves. #22101 Pkt \$1.99

**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". Low-growing heads have a short core and excellent wrapper leaves. May grow poorly in hot weather, but revives quickly in cool, wet weather. Very good keeper. #22103 Pkt \$1.99

### Red Cabbage

**RED ACRE** 🌞🌱 76 days. Round, 5–7" reddish-purple heads weigh about 3 lbs. Adds a festive color to cole slaw. An excellent storage variety with resistance to cabbage yellows. Heads may sunburn in hot weather, so best for early spring and fall crops. #22104 Pkt \$2.25; #22104E (28 g) \$5.50

### Savoy Cabbage

**SAVOY PERFECTION** 🌞🕒 89 days. Flattened, round 6–8 lb heads are white inside, wrapped on the outside with well-savoyed, blue-green leaves. Good heat tolerance, makes especially beautiful heads in the fall. #22107 Pkt \$2.05; #22107E (28 g) \$5.50

Premium Late Flat Dutch



Visit [SouthernExposure.com](http://SouthernExposure.com) for more detailed variety information, photos, and growing guides.

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

**CHANTENAY RED CORE** 🌞🕒🌱 65 days. [Introduced from France in the late 1800s.] Blocky, broad-shouldered variety with blunt tip, 5½" long and 2½" at the shoulder. Deep-orange interior. Adaptable to clay and a wide range of soils. #35101 Pkt \$2.05; #35101E (28 g) \$5.50

**COSMIC PURPLE** 🌞🌱 70 days. [Yellow and purple carrots were first recorded in Asia Minor in the 10th century. For the first few hundred years of their managed cultivation, carrots were predominantly purple.] Purple-skinned 7" carrots, orange and yellow flesh. Spicier than regular carrots; great for adding color to salads and stir fries. #35113 Pkt \$3.25

**DANVERS HALF LONG** – Unavailable for 2012.



Danvers 126



Scarlet Nantes



Cosmic Purple

**DANVERS 126** 🌞🌱 75 days. [1947] Widely adapted, productive, and heat-tolerant. Dark-orange roots 6–7" long, 2" at the shoulder, tapering to a blunt point. Especially suited to growing in clay soil, and the strong tops aid harvesting. Good storage variety. #35103 Pkt \$2.05; #35103E (28 g) \$5.50

**IMPERATOR (TENDERSWEET)** 74 days. [AAS winner.] Sweet, crisp, and tender. 7–9" orange-red roots are coreless, have semi-blunt ends and narrow shoulders. Requires loose, deep soil to achieve its full potential. #35108 Pkt \$1.99

**LONG ORANGE IMPROVED** – Unavailable for 2012

**NANTES FANCY (NANTES CORELESS)** – Unavailable for 2012

**OXHEART** – Unavailable for 2012

**SCARLET NANTES (CORELESS, NANTES HALF LONG)** 🌞🌱 70 days. [1870] A garden favorite appreciated for its fine texture, mild flavor, and very small core. Cylindrical roots 6½" long, 1–1½" at the shoulder. Can be grown for winter storage, but best flavor is from spring-grown carrots. #35106 Pkt \$2.25; #35106E (28 g) \$5.50

**ST. VALERY** – Unavailable for 2012.

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

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

### Spring Cauliflower

**EARLY SNOWBALL** 🌞 50 days. Highly recommended for the Mid-Atlantic. The best in our trials of spring-planted cauliflower. Good coverage of the curd by wrapper leaves. Head denser than other early snowball varieties. Compact plants. Can also be used for fall crops. #23101 Pkt \$1.99

### Fall Cauliflower

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

**SNOWBALL SELF-BLANCHING** 🌞 68 days. [Developed by Dr. Homna at MSU.] Self-wrapping leaves protect the white curds from heat and sunlight during late summer or early fall. No tying of the leaves is necessary unless heads grow larger than 6" in diameter. During hot weather growth slows until cooler weather, thus preventing formation of undersized heads. #23102 Pkt \$1.99

**SNOWBALL Y** 🌞🌱 80 days. [1947] Large, smooth, white heads are uniform, solid, and smooth. Widely adapted, well suited for fall crops. #23103 Pkt \$2.25





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

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

protected plants can keep producing stalks all winter that are milder than summer harvests. **Sowing Instructions:** Sow seed no more than 1/8" deep in sterile seed starting mix. Keep temperature between 70–75°F. Transplant when plants are 2½–3" tall. Germination is slow, typically 14–21 days at 65–75°F. **Planting Times:** In Virginia, sow seed in late January or early February for transplanting into a cold frame in March. Then transplant to the garden from May 1st to June 1st. **Premature Bolting:** If plants are exposed to night temperatures below 55°F for more than 8–10 days the plants will go to seed. **Spacing:** Space 8" apart in rows 2½' apart. **Packet:** Celery, 0.5 g (about 1230 seeds); Celeriac, 0.25 g (about 660 seeds).



**GOLDEN SELF-BLANCHING CELERY** ⌚ 85 days from transplant. [1886] Compact celery with thick, tender, stringless stalks blanching to yellow. Hearts are thick and of good quality. #36101 Pkt (0.5 g) \$2.15

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



Large Smooth Prague

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

## 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" deep in rows 36" apart and thin to 6–12" apart within rows. Later, taller varieties need wider spacing than early, shorter varieties. For good pollination and well-filled ears, plant in blocks at least 5 rows wide. **Harvest:** After silk has dried and turned brown, puncture the skin of a kernel with your thumbnail. If a sweet, milky juice is released (milk stage) the corn is ready for harvest. Prepare corn for eating quickly after harvest. At room temperature, harvested ears lose 50% of their sugar in 24 hours. **Pests:** Corn earworm can be suffocated by inserting a medicine dropper half filled with mineral oil into the silk after it has wilted and browned at the tip (4–5 days after silk appears). Corn borers can be prevented by composting corn refuse and stubble as soon as possible. **Disease:** Corn smut forms large puffy, gray, irregular masses of fungus during dry hot weather. Corn smut is a delicacy in Mexico, but if you want corn rather than corn smut, remove and destroy the fungus; otherwise the black spores will re-infest your corn for several years. **Seed Savers:** Corn is wind pollinated. Separate varieties by 600' for home use, or ½ 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'.

## Open-Pollinated Sweet Corn

**ASHWORTH** – Unavailable for 2012.

**BLACK MEXICAN (MEXICAN SWEET, BLACK IROQUOIS)** ⌚ 🌱 (white at edible stage) 76 days. [1864. Despite its name, it appears to have originated in upper NY, and was probably derived from Iroquois Black Puckers. The name may have been given by a seed company trying to give novelty to its seed offerings, a practice not uncommon in the late 1800s.] The kernels, white at milk stage, change to bluish-black in the late milk stage. Exceptional flavor. 5½' plants. 7½" × 1½" ears, typically with 8 rows of kernels. Harvest several days before kernels show color to several days afterwards. Though adapted to New England, it does well as a second early variety in the South. #41103 Pkt \$2.95

**BUHL** – Crop failure, back next year!

**CHIRES BABY SWEET CORN** 🌱 (75 days) The fancy corn seen in Asian restaurants! 3–5 stalks per plant, 8–12 ears per stalk. 2–3" long ears. Harvest soon after silks emerge (within 5 days) to stimulate more ears forming. Planting: same spacing as other corn. Easy to grow, as corn earworms don't have time to do damage and corn smut is rarely a problem. If dried on the plants, ears can be used for popcorn. #41701 Pkt (4 g, 100 seeds) \$2.45

**COUNTRY GENTLEMAN (SHOEPEG)** – Unavailable for 2012, back next year!

**GOLDEN BANTAM 8 ROW** ⌚ (yellow) 78 days. [Introduced 1902 by Burpee. Originated in MA.] 5–6' stalks can be planted more closely than other varieties. Ears 6½" long with 8 rows of golden-yellow kernels. The milk stage is short, and the ears must be picked without delay. #41105 Pkt \$2.75

**LUTHER HILL** – Crop failure, back next year!

**STOWELL'S EVERGREEN** 🌱 ⌚ 🌱 (white) 98 days. [1848 One of the oldest white sweet corns, tracing back to Native American stock. Developed by Nathan Stowell of NJ.] Ears are large, 8–9", with deep, wide kernels in 16–18 rows. Remains in the milk stage a long time, hence the name "evergreen." Dependable variety in the Mid-Atlantic. 8' stalks. #41107 Pkt \$3.50

**TEXAS HONEY JUNE** 🌱 ⌚ 🌱 (white) 97 days. True corn flavor with a sweetness reminiscent of honey. Widely adapted heirloom that can be grown in northern as well as southern areas. Extremely tight husks help exclude earworms and sap beetles. 8' stalks bear 2–3 ears per stalk. Ears average 6½" with 10–16 rows of white kernels. #41108 Pkt \$3.30 **Limited supply – order early!**

Stowell's Evergreen

Texas Honey June





Bloody Butcher



Blue Clorage



Cherokee White Flour



Reid's Yellow Dent

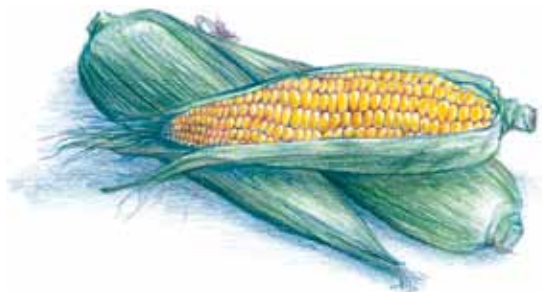
## Hybrid Sweet Corn

**EARLY SUNGLOW** – “NORMAL SUGARY” **HYBRID** 🌞 (yellow) 64 days. The best extra-early hybrid corn. Widely adapted variety noted for exceptional resistance to cold and frost. One customer reported that Early Sunglow survived 28°F when coated with ice from a sprinkler left on during the night. 4½' stalks bear 7" ears with 12 rows of yellow kernels. Planting early helps avoid earworm damage. **#41902 Pkt \$2.50**

**SILVER QUEEN** – “NORMAL SUGARY” **HYBRID** 🌞 (white) 90 days. One of the most popular and dependable hybrid sweet corns developed. Ears are 8½" long, filled with 14–16 rows of sweet white kernels. Stalks average 7½'. Tolerant of the majority of leaf blights and of Stewart's wilt. Has some drought tolerance and better insect-resistance than other hybrids. Seeds germinate poorly in cold soil, so don't rush the season! Early plantings can be started by setting out transplants or by pre-sprouting seeds. Wide adaptability and well suited for the Mid-Atlantic. **#41901 Pkt \$2.75; #41901F (¼ lb) \$5.75**

### Which is better: open-pollinated or hybrid sweet corn?

*The answer depends on what is important to you. Old-fashioned, open-pollinated corn is not as uniform in size and maturity as hybrid corn. For the home gardener, this means the convenience of an extended harvest from one planting. Hybrid corn tends to mature all at once, an advantage to some farmers. The new supersweet and extrasweet hybrid corns are sugary sweet and hold their sweetness in storage, but they may have weak seedling vigor, are more susceptible to ear damage by insects, and the seeds rot readily in cool soil. Standard, open-pollinated sweet corn is still preferred by many gardeners because of its old fashioned corn flavor. When pigs, chickens, horses, and cows are given a choice between open-pollinated and hybrid corn the animals invariably prefer the old open-pollinated varieties, possibly because of the higher protein content. For good pollination and ear development, open-pollinated corn should be planted in blocks at least 5–6 rows wide, whereas hybrid corn should be planted in blocks at least 4 rows wide. Note: If open-pollinated corn is new to you we suggest planting less than ¼ lb. until you are familiar with its characteristics.*



## Dent, Flint & Flour Corn *Zea mays*

**Culture:** Plant these grain (field) type corns when the soil is at least 55°F, or when the dogwood leaves are the size of squirrel's ears. Space plants 12–24" apart, leaving more room for taller varieties, in 36" rows. Harvest for roasting when ears have just reached full size, or for dry corn when the husks have fully yellowed. In other respects, grow like sweet corn. Two maturity dates may be given: the first is for use as roasting ears, the second is for drying and grinding.

**Dent, Flint, and Flour Types:** The three broad categories of grain corn differ in climactic adaptation, kernel structure, kernel shape, and best culinary use. Flint corns tend to do well in cold, wet climates; they are commonly grown in the Northeast. Their pointy kernels are primarily hard-type endosperm and they are especially good when boiled, as in polenta, grits and johnnycakes. Flour corns are most common in the Southwest, but have traditionally been grown in many areas. The rounded kernels of flour corns are primarily soft-type endosperm. They can be ground into flour fine enough to use like wheat flour for baking. Dent corns result from crosses between flour and flint corns. Most heirloom corns from the Southeast and Midwest are dent corns, as are most modern hybrid field corns, although these hybrids have much less flavor. A dent corn kernel typically has a hard-type ring around a soft-type center. As the kernel dries the center contracts more than the outside, creating a dent at the top. Heirloom dent corns make great cornbread, hominy, and roasting ears. All our field corns are dents unless otherwise stated. Some old timers eat starchy field corns in the same manner as sweet corns. **Disease Resistance:** The tight husks of many dent corns gives them improved insect resistance.

**Cooking:** To roast corn preheat oven to 375–400°F, or prepare a good bed of coals. Husk young ears, remove silk, replace husk, fill husk with water, drain, twist husk closed, and bake about 25 minutes. Alternately: husk completely, rub with butter, salt and pepper, foil wrap, and roast. **Packet:** 2 oz (57 g) unless otherwise stated (105–195 seeds, depending on variety) sows 40–60'.

**BLOODY BUTCHER** 🌞🕒🌱 120 days. [1845. Originally from Virginia.] Stalks grow 10–12' tall producing 2 ears per stalk. Kernels are blood-red with darker red stripes, and occasional white or blue kernels. For flour, cereal, or roasting ears. **#41302 Pkt \$3.15 Limited supply – order early!**

**BLUE CLORAGE (OHIO BLUE CLORAGE)** 🌞🕒🌱 100 days. [Developed west of the Appalachians in the Ohio and W. Virginia area ~1830–'50.] A highly uniform, semi-dent corn. Solid blue, medium-sized ears on 7' stalks, 1 ear/stalk. Originally developed as a meal and feed corn, it has a higher sugar content than most dent corns, and may be used as a table corn when harvested in the milk stage. When used for corn meal it has a sweet flavor. It mills easily and makes speckled blue and white flour, but if the bran is sifted out, a white flour is obtained. Older farmers who use this corn to feed chickens claim that the chickens will eat more, lay more eggs, and put on more meat. Resists lodging, and tolerates crowding and smut better than many other open pollinated corns. **#41303 Pkt (182 seeds) \$2.75; #41303G (½ lb) \$8.50**





top: Daymon Morgan's Kentucky Butcher,  
bottom: Pungo Creek Butcher



Floriani Red Flint



top: Leaming, bottom: Jellicorse Twin

**CHEROKEE WHITE EAGLE** 🌞🕒🌱 110 days. A beautiful white and blue corn with a red cob. Occasionally there will be an all-blue ear. Some people can see the image of a white eagle in the kernels! Plants grow 8-10' tall. #41314 Pkt (165 seeds) \$2.95; #41314G (½ lb) \$8.50; #41314H (1 lb) \$12.75

**CHEROKEE WHITE FLOUR, ORIGINAL** 🌞🕒🌱 [Seed collected by grower Tony West from an elderly Cherokee woman in the Tuckasee area of North Carolina. Longer ears and taller stalks than the Brown and Robinson reselection of the 1980s.] 11-12" long ears on sturdy 15' tall stalks. White kernels, 8-10 rows/ear, 50 seeds/row, white cobs. Makes great flour. Important historical variety. #41320 Pkt (170 seeds) \$2.95; #41320G (½ lb) \$9.25

**DAYMON MORGAN'S KENTUCKY BUTCHER** 🌞🕒🌱 110 days [Late 1800s Appalachian family heirloom] Beautiful, multicolored, huge ears (up to 14" long!) from strong 12-18' stalks. Grown for generations of Daymon Morgan's family in Leslie Co., eastern KY; selected since 2001 by Susana Lein of Salamander Springs Farm in Berea, KY. Some all-red and all-blue ears along with an array of purple, white, and painted orange kernels. Bloody Butcher parentage crossed over the decades to produce an immensely productive, drought tolerant, hardy dent corn that's good for sweet roasting ears and gorgeous, delicious cornmeal. #41317 Pkt (105 seeds) \$3.15; #41317G (½ lb) \$8.75

**FLORIANI RED FLINT** 🕒🌱 100 days [Family heirloom from the Valsugana valley of Italy near Trento, via William Rubel. Originally brought to Italy from America, it evolved over hundreds of years to become the staple polenta corn of the valley.] Beautiful medium- to deep-red kernels are slightly pointed. Cornmeal has a pink cast, and makes a polenta with a remarkably rich, complex flavor. Plants grow 7-10' tall – slightly smaller and faster maturing than other varieties we offer. Some tendency to lodge. #41318 Pkt \$2.95; #41318F (¼ lb) \$5.25

**HICKORY KING** 🌞🕒🌱 85/110 days. [Pre-1875] In the hills and hollows of Virginia this corn is still appreciated as a roasting and hominy corn. It is 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 (the old fashioned way of eating corn on the cob). Grows extremely tall, stalks reach 12'. Good variety for providing support for pole beans. 2 ears per stalk. Ears have very large flat white kernels. Husks are tighter than most varieties and give excellent protection from beetles and earworm. Has good tolerance to northern leaf blight (H. turicum) and southern leaf blight (H. maydis). #41304 Pkt \$2.50; #41304G (½ lb) \$7.75; #41304H (1 lb) \$10.75

**JELLICORSE TWIN** 🌞🕒🌱 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 (130 seeds) \$2.95 **BACK!**

**LEAMING (LEAMING'S 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" ears with deep yellow kernels, 14-22 rows/ear, red cobs. 7-8' stalks. Widely adapted, though not recommended for Deep South. #41321 Pkt \$3.15 **BACK!**

**NEAL'S PAYMASTER** 🌞🕒🌱 100/120 days. [Pre-1915. The first reliable two-eared dent corn. Bred from Tennessee Red Cob by William H. Neal. In 1935, a third of Tennessee's corn crop came from this variety. Thanks to Jim Culpepper for seedstock!] White seed with red cobs, tolerant of sub-optimum soil and heat. Yields better than most open pollinated single-ear dent corns on moderately fertile Southern soils. #41316 Pkt \$2.95; #41316G (½ lb) \$8.50

**PUNGO CREEK BUTCHER** 🌞🕒🌱 [Eastern Shore heirloom from Bill Savage, grown for 165 years by Pungo Creek, VA farmers. Genetic analysis shows it to be descended from Bloody Butcher.] A tall, hardy corn with sturdy stalks up to 11'. Ears are a mixed rainbow of red, brown, yellow, and sometimes purple. 9-12" ears in tightly wrapped husks. Rough milled this is a nutritious feed for your flock, or the corn can be ground into a meal with rich flavor and unusual color. Pretty enough to grow just for looks, this corn is delicious baked into muffins or cornbread. #41319 Pkt (195 seeds) \$2.95; #41319G (½ lb) \$8.50; #41319H (1 lb) \$12.75; #41319K (4 lbs) \$44.00

**REID'S YELLOW DENT** 🌞🕒🌱 85/110 days. [1840s. A prize winner at the 1893 World's Fair and progenitor of a number of yellow dent lines.] One of the most productive, hardy corns ever developed. This old-timer is well known in the Mid-Atlantic region, where it is revered for its adaptability and dependability in Southern heat and soils. 7' stalks with 9" double ears well-filled with 16 rows of deep, close-set, moderately flat seed. #41308 Pkt (175 seeds) \$2.50; #41308G (½ lb) \$7.75

**TENNESSEE RED COB** 🌞🕒🌱 120 days. [Pre-1900. Seedstock from Harold Jerrell.] Tall, sturdy stalks often used to support pole beans. Medium-large ears are borne one per stalk. Mr. Jerrell reported that in 1995 this variety produced a good crop on only 2" of rain from mid-June until September 1st. It was one of the driest years on record in his growing area in Virginia, and was the only variety that produced. Makes great corn bread as well as attractive corncob pipes. #41311 Pkt (180 seeds) \$2.95; #41311G (½ lb) \$8.50; #41311H (1 lb) \$12.75



Dakota Black



Pennsylvania Butter-Flavored



Strawberry



Virginia White Gourdseed

## Popcorn

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

**CHEROKEE LONG EAR SMALL** 🌞 🌱 (rainbow) (100 days) [Seedstock from Merlyn Niedens, combining several strains of long ear Cherokee popcorn sent by Carl Barnes of Turpin, OK. Carl has helped save many of the Cherokee corns that came west over the Trail of Tears.] Small kernelled variety makes surprisingly large pops, yielding for a low hull/corn ratio. Great flavor. Highly ornamental, 5–7" ears have many shiny colors including red, blue, orange, white, and yellow. 6–8' plants. **#41609 Pkt \$2.35; #41609F (¼ lb) \$4.95; #41609G (½ lb) \$8.50; #41609H (1 lb) \$12.75**

**CHOCOLATE CHERRY** 🌱 (reddish-brown) 120 days. [Introduced 1998 by SESE as a selection from 'Chocolate Pop.']. Bright pink silks and deep reddish brown ears. Sturdy 6' stalks, 2 ears/stalk. 16–18 rows of kernels. Tastes like a good flavored yellow popcorn, but the hulls are more tender. Good resistance to drought and earworms. **#41608 Pkt \$2.65; #41608F (¼ lb) \$5.25**

**DAKOTA BLACK** 🌱 (maroon-black) 90 days. Beautiful 4½" ears, great flavor. 15 rows per ear. 6' stalks, 1 ear per stalk, above-average pest resistance. **#41605 Pkt \$2.65; #41605F (¼ lb) \$5.25**

**DYNAMITE (SOUTH AMERICAN YELLOW)** 🌞 🌱 110 days. High yields and great buttery flavor makes this a farmer's market best seller for grower William Hale. Sturdy 5' stalks produce 2–3 ears with 12–14 rows of big kernels for easy popping. **#41610 Pkt \$2.35; #41610F (¼ lb) \$4.95; #41610G (½ lb) \$8.50; #41610H (1 lb) \$12.75**

**PENNSYLVANIA BUTTER-FLAVORED** 🌞 🌱 (white) 102 days. [Pre-1885 heirloom popcorn maintained by the Pennsylvania Dutch. Introduced 1988 by SESE.] Flavor is superior to commercial popcorn. Produces white-kernelled ears, averaging 2 per 8' stalk. 4–6" ears with 26–28 rows of kernels, 1½–1¾" at the butt, tapering to 1" at the tip. **#41602 Pkt \$2.35; #41602F (¼ lb) \$4.95; #41602G (½ lb) \$8.50; #41602H (1 lb) \$12.75**

**STRAWBERRY** 🌞 🌱 (red) 98 days. One of the best poppers of the ornamental types. Ears shaped like very large, dark red strawberries. Kernels are rich mahogany-red color. Ears are 2" long by 1½" wide, averaging 3 per stalk on 4' plants. Use for decoration or popping. Has high resistance to corn earworm due to "maysin," a naturally occurring antifeedant. **#41603 Pkt \$2.95 Limited supply – order early!**

**WISCONSIN BLACK** – Crop failure – back next year!

## Gourdseed Corn

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 for this disease-resistant variety. **Packet:** 2 oz. (57 g) (about 200 seeds) sows 50'.

**TEXAS GOURDSEED** 🌞 🌱 (white) 120 days. [Reintroduced in 1987 by SESE.] Originally brought to south Texas by German farmers who migrated from Appalachia during the late 19th century. Descendants of these farmers maintain flocks of turkeys, and the birds are let into the cornfields to eat the corn right off the cobs. Stalks average 8' tall, 2 ears per stalk, containing 18–22 rows of cream-colored, narrow kernels, compactly united from the cob to the surface. Although it is susceptible to smut, it is resistant to other diseases, withstands drought, and does well in clay soil. This gourdseed variety closely approximates original gourdseed characteristics. In south Texas, this is considered to be the best choice for tortilla flour. **#41501 Pkt \$2.95; #41501G (½ lb) \$8.50; #41501H (1 lb) \$12.75; #41501K (4 lbs) \$44.00**

**VIRGINIA WHITE GOURDSEED** 🌞 🌱 (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 Accokeek Foundation.] Large, long, white kernels on fat, short, 3" × 8" ears. Kernels shell easily. White cobs, 1–2 ears/stalk, 10–12' plants. Excellent resistance to Southern Leaf Blight, well-adapted to the Mid-Atlantic from Virginia southward. Some variation with the seed, we're selecting for more consistent looks. **#41503 Pkt (28 g, 100 seeds) \$2.95; #41503F (¼ lb) \$4.95; #41503G (½ lb) \$8.50; #41503H (1 lb) \$12.75**





# Cotton, Natural Colors *Gossypium hirsutum*

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

**History:** Naturally colored cottons were grown by slaves prior to the Civil War. In many instances, slaves on plantations were not permitted to grow the white cotton of their masters. Brown cotton was the most commonly grown, but there are other naturally colored cottons such as green, blue, yellow, and pink, and they all have their own subtle beauty. These heirloom cottons are now difficult to find. They have fallen out of favor because the fibers are shorter and not as suitable for spinning and dyeing as modern white cotton. With naturally colored cottons now quite rare, we are attempting to locate and preserve other authentic heirloom varieties. **Note:** Everyone should grow and harvest a long row of cotton at least once in their lifetime so as to understand what slaves had to endure while harvesting cotton. The bolls are borne on the plant at a back-bending level, and they are sharp. Plucking cotton from numerous bolls hurts the hands. Imagine doing this all day. **Culture:** Cotton is an annual plant that requires a long, warm growing season to mature properly. Needs full sun. In zones 8–10 it can be sown directly after the last frost. In zones 5–7, treat like tomatoes, start seed indoors and transplant out after last frost. Seed germinates in 7–21 days at 70°F. Plant 18–30" apart in rows 5' apart. Plants need full sun, take about 130–180 days to mature a crop of bolls, and grow to a height of 3–6'. **Harvest:** wait for bolls to split open before harvesting. **Virginia gardeners must acquire a permit to grow cotton.** For more information, contact your nearest extension agent.

**ARKANSAS GREEN LINT COTTON** 🌞 ⏰ 🌱 180 days. Soft light green cotton with short fibers, seeds very dark green. Requires a long growing season. Pink and yellow flowers. The leaves are more like modern cottons than Nankeen. #72203 Pkt (16–20 seeds) \$4.80

**ERLENE'S GREEN** 🌞 ⏰ 🌱 [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. #72202 Pkt (16–20 seeds) \$4.80



Arkansas Green Lint

Nankeen

Red Foliated White

**MISSISSIPPI BROWN** 🌞 ⏰ 🌱 150 days. [Pre-1860. Once grown by slaves, this seed came from a plantation near Natchez, Mississippi via seed saver John Coykendall.] Drought-tolerant 30" plants produce an abundance of light tan to golden brown cotton. #72204 Pkt (16–20 seeds) \$4.80

**NANKEEN** 🌞 ⏰ 🌱 [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 that has been grown since the Civil War. The lint is a non-fading attractive dark copper color that actually becomes brighter as it is washed. The seed retains the lint, making it easy to spin off the seed. Branches of the plant are longer and thinner and leaves more finely divided than other cotton. Unlike modern hybrids, its blooming cycle is longer, it grows well in poor dry soil, it's hardier, and appears to have slightly better insect-resistance. Nankeen is planted as an ornamental in some parts of Louisiana. This variety also makes a fine addition to flower arrangements. The yellow and pink-red blooms start in mid-summer and run until late fall. We include additional interesting history of the story of the Nankeen shirt with each packet of seed. #72201 Pkt (16–20 seeds) \$4.80

**RED FOLIATED WHITE** 🌞 ⏰ 🌱 130 days [From SSE member Alice Gamewell via Charles Hoehnle.] A beautiful plant with dark red stems and leaves. 3–4' 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

**SEA ISLAND BROWN** 🌞 ⏰ 🌱 140 days. [Likely cross of Sea Island and an unknown brown cotton.] "Naked seeds" are easily removed from the lint, has a longer fiber than other browns. The tall plants and some shine to the spun cotton both point to a Sea Island heritage. #72206 Pkt (16–20 seeds) \$4.80

## 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 ½–¾" deep. Final spacing should be 6–12" apart in rows 3–5' apart. **Transplants:** Sow seeds ½" deep, 2–3 seeds per pot. Cut off weak seedlings at the base to avoid disturbing roots. Seeds germinate best at 85–90°F. Maintain seedlings at 75°F or higher. Harden plants before setting out, and take care not to disturb fragile roots when transplanting. Since cucumber transplants are fussy, hold back a few seedlings for filling in any gaps in the row as they appear. **Harvest:** To maintain good production, harvest fruit every 1–3 days. **Greenhouse Notes:** Grow cucumbers on a trellis to make use of vertical space. Use mildew-resistant varieties, and hand-pollinate. **Diseases:** Although scab is not usually a problem in the Mid-Atlantic region, two fungus diseases, powdery mildew and downy mildew, are common. Powdery mildew occurs during hot, dry spells, whereas downy mildew occurs during wet, cool spells

near the end of the growing season. Mosaic virus causes a yellow and green mottling of the leaves and reduces plant vigor. Anthracnose, a fungus disease, is most common during mid- and late- season and during dry weather. Dark brown spots on the leaves and round sunken spots on the fruit are evidence of Anthracnose. Another fungus, angular leaf spot, is common during cool, wet weather. Symptoms of angular leaf spot include interveinal browning and small circular spots on the fruit. Bacterial wilt causes sudden dramatic wilting and death of the vines. Use resistant or tolerant varieties, practice good sanitation and crop rotation, and pay attention to proper growth requirements. **Insect Pests:** Early season cucumber beetles can kill young seedlings. For about a month starting ~2–3 weeks after last spring frost, cucumber beetles are much hungrier than usual, and will kill young seedlings. Dust young seedlings with pyrethrins or rotenone, or cover with row cover until the feeding frenzy has passed. Cucumber beetles can also spread bacterial wilt. Control cucumber beetles with chickens and an Amaranth trap crop. **Seed Savers:** Isolate varieties by 1/8 mile for home use. Isolate a minimum of ¼ to 1 mile for pure seed. **Packet:** 2 g unless stated (about 59–78 seeds, depending on variety) sows 20'.

## Pickling Cucumbers

**BOSTON PICKLING** 🌞 ⏰ 🌱 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 \$2.50



Boston Pickling



Lemon

**EDMONSON** 🌞🌱 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" long whitish-green fruits. Best for pickles, but used for slicing too. **#51502 Pkt \$2.50**

**ELLEN'S FAMILY WHITE** 🌞🌱🌿 [Family heirloom from the Connely Springs, Ellen Stethens, NC, area.] Small, white pickling cucumber. Skin is tender enough that the fruits are good quartered for a raw vegetable dish. Compact vine, just full of cute little white fruits. When people say they're looking for a small white cucumber like their grandparents had, this is the one we point them to! **#51109 Pkt \$2.35**

**HOMEMADE PICKLES** 🌞🌱 55 days. Vigorous plants with good disease resistance, especially developed for home gardeners. Medium green fruits with small white spines are solid and crisp. Harvest cukes at 1½" or larger, up to 6" long. Makes robust bite-sized pickles, slices, or large spears. **#51504 Pkt \$2.25**

**LEMON** 🌞🌱🌱 67 days {an, cub} 7' vines are covered with crunchy round yellow fruits. Harvest at 1½" for pickling, 2" for salads. Excellent, never-bitter, old-fashioned cucumber flavor with a hint of nuttiness. **#51505 Pkt \$2.25**

**LITTLE LEAF H-19** 🌞🌱 {als, an, bw, cmv, dm, pm, scab} 55 days. [U. of Arkansas, 1991.] Popular and reliable, this white-spined pickler has multiple disease-resistance. Compact vines have multiple branch points and will climb a fence or trellis with ease. Small leaf size makes finding fruit easier, and the parthenocarpic flowers produce fruit under stress and without pollinators. Medium-sized, blocky fruits good for slicing and pickling. **#51503 Pkt \$2.50**

**RICHMOND (RIVER) GREEN APPLE** 🌞🌱🌿 70 days. [Australian heirloom] Lemon-size fruits are oval green with crispy white flesh. Light, refreshing flavor is very mild, sweet and juicy. Compact plants are nice for small gardens. **#51507 Pkt \$2.35 BACK!**

#### Key to Cucumber disease and 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 to specific insects is only partial.

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

## Slicing Cucumbers

**ASHLEY** 🌞🌱 {als, dm, pm} 66 days. [1956, Clemson/AES.] Recommended for hot, humid areas where disease resistance is important. Productive vines produce 7–8" dark-green fruits, tapered on the stem end. A popular variety in the Southeast. **#51101 Pkt \$2.50**

**EMPEREUR ALEXANDRE** – Unavailable for 2012 – back next year!

**MARKETMORE 76** 🌱 {cmv, pm, dm, als, an} A great high-yielding 8" 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 \$2.25; #51108E (28 g) \$5.50**

**MARKETMORE 80** 🌱 {cmv, dm, pm, scab, cub} 61 days. [Developed by Dr. Munger of Cornell.] Rare variety. Fruits are bitter-free, dark green, and average 8–9" long and 2¼" 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 \$2.50**

**POINSETT 76** 🌞🌱 {als, an, dm, pm, spm} 67 days. [Developed by Clemson and Cornell.] An improved version of Poinsett having multiple disease-tolerance. Produces dark green cukes 7–8" long and 2½" in diameter. The best open-pollinated slicer for the Southeast and Mid-Atlantic coastal areas as a disease-resistant main crop garden variety. **#51103 Pkt \$2.25**

**POONA KHEERA** 🌞🌱🌱 60 days. [Indian heirloom] Golden-brown netted skin at maturity. 4" × 2" fruits start out white, turn yellow, then finally brown, resembling a potato. Crisp and delicious at all stages, never bitter. **#51111 Pkt \$2.35**

**SPACEMASTER** 🌱 {cmv, scab} 60 days. [Developed by Dr. Munger at Cornell.] Bush-type plant with 2–3' vines and 7½" long cukes. Use for salads or pickles. Widely adapted. Plant early to avoid late-season diseases. Ideal for containers and small gardens. **#51104 Pkt \$2.50**

**STRAIGHT EIGHTS** 🌞🌱 57 days. {als, an, dm, pm, spm} Highly dependable, high yielding cucumber. Very uniform deep green 8" fruits about 2½" in diameter with an exceptional flavor. **#51107 Pkt \$2.25; #51107E (28g) \$5.50**

**SUYO LONG** 🌞🌱 {pm} 61 days. Sweet-flavored, "burpless" cucumber from China, hot weather tolerant and widely adapted. Exceptionally hardy, productive, and fine-flavored even under adverse conditions. Recommended as an early, main season, and late season variety for the Southeast. 15–18" long fruits, use for pickling or slicing. **#51701 Pkt \$2.35; #51701E (28 g) \$9.50**

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

**YAMATO** Crop failure - back next year!

## Eggplant *Solanum melongena*

**Culture:** Culture of eggplant is similar to peppers. (See Pepper section.) Start seeds 8–10 weeks before setting outside, set out 1–2 weeks after last frost. Don't rush the season because cold-shock can stunt the seedlings. Plants are spaced 24" in equidistant spacing, or 20" apart in rows 36" apart. **Fruit-Set:** Eggplants will not set fruit when the temperature falls below 70°F, but give good fruit-set under high heat. 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' 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

Black Beauty







Blush



Early Black Egg



Listada de Gandia



Ping Tung Long



top: Rosita, White Beauty;  
bottom: Thai Long Green

eggplants for the past three years. **Note:** Days to maturity are from transplant date. **Seed Savers:** Isolate varieties by a minimum of 150' for home use. For pure seed isolate a minimum of 1/8 mile. **Packet:** 0.25 g unless otherwise stated (about 54-88 seeds, depending on variety) sows 60-100' of transplants.

## Purple-Fruited & Bi-Color

**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" × 5" and may weigh up to 3 lbs, but best harvested when smaller. #45101 Pkt \$2.25; #45101B (3g) \$5.50

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

**EARLY BLACK EGG** 🌞🌱 65 days. An early Japanese variety of good flavor with small, tender, egg-shaped fruits about 5" long. Sets well in the Mid-Atlantic, including cool, short-season areas. Vigorous plants, more tolerant of flea beetles than other varieties. #45102 Pkt \$2.50

**LISTADA DE GANDIA** 🌞🕒🌱 75 days. [Heirloom from France about 1850.] This egg-shaped Italian beauty has 5-6" 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. Thin skin does not need to be peeled for cooking. #45401 Pkt \$2.35; #45401B (3g) \$5.50

**LONG PURPLE** 🌞🌱 75 days. Long, slender fruits (2" × 10") are slightly bulbous on the blossom end. Best harvested when 1" in diameter. The dark-purple fruits can be sliced like a cucumber. #45103 Pkt \$2.25; #45103B (3g) \$5.50

**MORDEN MIDGET (MORDEN MINI)** 🌞🌱 65 days. [1958, Morden Experimental Farm, Manitoba, Canada.] Good short-season variety, and short plants (12-16" tall) are great for containers. 3-4" purple oval fruits. #45106 Pkt \$2.50 **BACK!**

**PING TUNG LONG** 🌞🌱 62 days. [Taiwanese variety] Shiny deep lavender fruits can grow to 2" × 11" 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 \$2.50; #45104B Pkt (3g) \$5.50

**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 \$2.50; #45402B (3g) \$6.50

**ROSITA** 🌞🕒🌱 70-80 days. [Heirloom from Puerto Rico] Plants produce excellent yields of lavender-pink, teardrop-shaped fruits with white shoulders. The skin is tender without a trace of bitterness, and the white flesh is mild and sweet, because the seeds are so late to develop in the fruits. Our favorite eggplant, this is the one we always make sure to plant every year. #45203 Pkt \$2.80; #45203B (3g) \$6.50

## Red, Green & White

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

**LOUISIANA LONG GREEN (GREEN BANANA)** 🌞🌱 75 days. Attractive 7-10" light green, banana-shaped fruits. Spineless plants average 42" tall. #45301 Pkt \$2.35; #45301B (3g) \$5.50

**THAI LONG GREEN (THAI GREEN)** 🕒 80 days. [Thai heirloom] Long, light green fruits (1½" × 10") of good quality. Short 2' plants are mostly spineless or soft-spined. #45302 Pkt \$2.35

**TURKISH ITALIAN ORANGE** (*S. integrifolium*) 🕒🌱 [Introduced 1990 by SESE. Heirloom originally from Turkey, more recently from Italy.] Miniature orange-red fruits (2-3 oz) look like tomatoes. 4' tall plants are spineless and very attractive when laden with fruit. At edible harvest, the fruits are green-striped and sweet flavored. Harvest before fruits turn red, else the skins will be bitter. Bite-sized, smaller fruits can simply be cut in half for cooking. #45601 Pkt (0.13 g) \$2.35

**WHITE BEAUTY** 🌞🌱 70 days. 6" long fruits, 2-3" diameter, good flavor. Hardy and productive for the South and other hot, humid areas. 3' plants. #45201 Pkt \$2.35; #45201B (3g) \$6.50



Applegreen

Turkish Italian Orange

Rosa Bianca



Chesnok Red



Lorz Italian

## Garlic

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

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

### Hardneck (Rocambole, Topsetting)

*Allium sativum* var. *ophioscorodon*

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

**APPALACHIAN RED** 🌞🌱 (Rocambole) [Selected from German Red over many years by Mark Schonbeck in Floyd, VA.] Large, easy-to-peel cloves have unusually good flavor, full-bodied and moderately hot. Good keeper. **#65328 Starter Package (8 oz) \$12.50**

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

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

**GERMAN PORCELAIN (NORTHERN WHITE)** 🌞🌱🌱 (Porcelain Type) The largest rocambole we offer, the bulbs can reach half the size of Elephant Garlic. The easy-to-peel cloves have a vigorous flavor and the large clove size makes it a choice variety for baking. Used in the New York restaurant trade, it is exceptionally hardy in the far north. It sizes up well in the Mid-Atlantic where it is more difficult to grow large garlic without proper attention to variety selection. The bright white bulb wrappers enclose red-tinged cloves, ranging from 5–7 per bulb. **#65311 Starter Package (8 oz) \$12.50**

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

**PERSIAN STAR** 🌞🌱🌱 (Purple striped) [Originally obtained from a bazaar in Samarkand, Uzbekistan in the late 1980s by John Swenson.] Very hardy and dependable hardneck variety. White, medium sized bulbs with 6–9 cloves per bulb. Pleasant garlic flavor with a mild spicy zing. **#65315 Starter Package (8 oz) \$12.50**

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

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

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

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

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





Silverwhite Silverskin



Blossom

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

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

**MILD FRENCH SILVERSKIN** 🌱🕒🌱 (Silverskin type) We recommend this variety for our southern customers, especially those in hot dry areas. Though not the largest, this is the best Silverskin type for heat tolerance and flavor. Silverskin bulbs are easy to clean and are popular for braiding. Cloves are in layers averaging 14 cloves per bulb. Excellent keeper. Best used in cooking, where its flavor excels. **#65104 Starter Package (8 oz) \$12.50**

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

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

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

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

## Elephant Garlic *Allium ampeloprasum*

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

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

## Beginner Mixes

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

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

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

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

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

## Asiatic and Turban

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

**ASIAN TEMPEST** 🌱🌱 (Asiatic type) [Originated in Korea] Large bulbs with 8–10 cloves. Attractive purple-striped skins, with brown and purple clove wrappers. Fiery hot when eaten raw, the taste mellows when baked. **#65320 Starter Package (8 oz) \$12.50**

**BLOSSOM** 🌱🌱 (Asiatic Turban type) [Brought to the U.S. by Greg Czarnecki from the Temple of Heaven in Beijing, China.] Large bulbs with dark stripes. Smooth and mild when baked, hot when raw. A very early maturing turban type. **#65324 Starter Package (8 oz) \$12.50**



# Gourds

**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" apart, rows 10' 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" 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, then wax and shine to a luster.

## Edible Gourds *Luffa spp.*

**LUFFA (CHINESE VINING OKRA, VEGETABLE SPONGE, DISHCLOTH GOURD)** 🌱🕒 65 days for edible fruits, 150 days for sponges. The young gourds are edible and are eaten like okra, especially throughout parts of the South. Best eaten at 1" diameter or less. (The bug-resistant plants are a great zucchini substitute!) Left to mature the dark green 14–24" fruits look like huge angular okra pods. These may be retted (soaked in water to soften while the soft tissue breaks down). Once retting is complete, they are cleaned and ready to use as sponges or filters. Vines have pretty, bright yellow flowers. #54501 Pkt (3 g, 20 seeds) \$2.50

## Ornamental Gourds *Ovifera spp.* & *Lagenaria spp.*

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

**BIRDHOUSE GOURD** 🌱 95 days. This long-handled ball-shaped gourd can be hollowed out to make attractive birdhouses, or it can be used as a dipper gourd. #54101 Pkt (2 g, 13 seeds) \$2.25

# Greens

## Arugula (Roquette) *Eruca sativa*

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

**ARUGULA** 🌱 40 days. Distinctive, sharp, peppery leaves are best harvested when 2–3" 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 \$1.95; #64101C (7 g) \$4.50; #64101E (28 g) \$5.50

**EVEN' STAR WINTER ARUGULA** 🌱 Freeze-hardy to about 6°F. Bred at Even' Star Farm for more than 10 years to grow fast and vigorously with little rain, soil fertility, or coddling. Excellent in open fields, greenhouses, or hoopouses. Dislikes poorly drained or flooded soils. #64102 Pkt (1 g) \$2.50 **Limited supply – order early!**

## Chicory & Radicchio *Cichorium intybus*

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

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

**BUSHEL GOURD** 🌱 130 days. Largest gourd we offer. It is not unusual for them to grow to over the size of a bushel, especially if you trim them to 1 fruit per plant. Needs a long season to mature – plant as early as possible. Slate gray gourds make excellent baskets when dried, as their shells are stronger than other gourds. #54107 Pkt (3 g, 8 seeds) \$2.95

**CORSICA FLAT** 🌱🌱 130 days. [Introduced 1992 by SESE.] Used in Peru for carving decorative bowls. Attractive, round-flattened gourds 3½–5" deep and 6–12" in diameter. Also decorative in themselves, especially when dried with an attached curvilinear stem. #54102 Pkt (2 g, 15 seeds) \$2.50

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

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

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

Luffa



Arugula



Michihili

## Chinese Cabbage *Brassica rapa var. chinensis & var. pekinensis*

**Culture:** Similar to cabbage. If grown in spring, plant as early as possible as mature heads will rot in deep summer heat. **Seed Savers:** Crosses with Chinese mustard, broccoli raab, turnips, and some rapeseed (canola). Isolate by a minimum of 600' to ¼ mile for home use, or by ¼–½ mile for pure seed.

**MICHIHILI** 73 days. [1948] Popular variety. Large, upright, well-blanching heads (4" × 18") wrapped with dark-green leaves. Flavor is sweet and mild. Sow in early July for fall harvest. #22502 Pkt \$1.99

**WONG BOK** 🕒 75 days. [Mandarin heirloom] Upright broad heads average 9" high × 6½" in diameter. Shorter and more compact than Michihili with a slight mustard flavor. Keeps well. Leaves are light-green with a white heart. Sow in July for fall harvest. Makes a good cole slaw. #22503 Pkt \$1.99





Vates Collards

## Collards *Brassica oleracea* var. *acephala*

**Culture:** Kale and collards are members of the cabbage family, and have similar cultural requirements (See Cabbage section). They are both forms of non-heading cabbage and are among the earliest forms of cultivated cabbage. Both are exceptionally high in iron and in vitamins A and C. Collards are more heat-tolerant than cabbage and are usually winter-hardy from Virginia southward. Kale is best grown as a spring, fall, or winter vegetable. The taste of both kale and collards is sweetened and enhanced by frosts and cool temperatures. Kale and collards are best cooked, but young greens grown in cool weather are good in salads. **Greenhouse Notes:** Collards are well suited for year-round production, but kale is best grown outside of the greenhouse because it requires cool temperatures and frost to bring out its fine flavor. **Harvest:** Clip individual leaves before they are 12" long. Old leaves become tough and stringy. **Diseases and Pests:** 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' direct seeded or 230' as transplants.

**CASCADE GLAZE** 🌞🌱 72 days. [A collaborative effort by Carol Deppe, Alan Kapuler, and Jeff McCormack.] This reselection of Green Glaze is more uniform than the original. Plants are shorter, but preserves outstanding features such as smooth leaves, hardiness, and excellent flavor. Thin out any dull-leaved off-type plants. #24108 Pkt (1 g) \$2.50

**CHAMPION** 🌞🌱 75 days. [VA/AES] A Vates type collard with increased bolt-resistance, darker blue-green foliage, and enhanced winter hardiness. Non-heading and productive. #24105 Pkt \$2.50; #24105E (28 g) \$7.50

**EVEN' STAR LAND RACE COLLARDS** 🌞🌱 Vigorous, winter-hardy collards selected for tender, mild flavors; small leaves are sweet enough for mesclun. No susceptibility to autumn powdery mildew, and tolerant to a wide range of soils and drainage conditions. Best for fall planting. #24110 Pkt (1 g) \$2.50

**GEORGIA GREEN (GEORGIA SOUTHERN, CREOLE)** 🌞🌱 [Pre-1880] Especially valuable variety for the sandy soil of the Atlantic coast and in places where it is difficult to grow cabbage successfully. It is resistant to heat and frost, and grows well on poor soil. The open, loose heads are best harvested after frost when they are sweet and tender. 36" tall plants. #24101 Pkt \$2.25; #24101E (28 g) \$7.50



Champion Collards

**GREEN GLAZE** 🌞🌱 79 days. [Introduced 1820 by David Landreth.] Old-fashioned and unique variety with smooth, bright green leaves. Heat- and frost-resistant, slow-bolting and non-heading. 30–34" tall. Excellent resistance to cabbage worm and cabbage looper. Recommended especially for Southern and warm coastal states. Thin out any dull-leaved off-type plants. #24102 Pkt \$2.50; #24102E (28 g) \$8.50

**MORRIS HEADING** 70 days. Loose heavy heads with dark green, slightly savoyed leaves. Slow-bolting plants range from 18–24". An old favorite with excellent flavor. #24103 Pkt \$1.99

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

**VATES** 🌞 68 days. [VA/AES.] Slow-bolting collard with large blue-green leaves on 32" tall plants. Produces high-quality frost-resistant greens especially suited to the Mid-Atlantic and the South. #24104 Pkt \$1.99

**WHITE MOUNTAIN CABBAGE COLLARD** – Unavailable for 2012.

## 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" apart) and cover very lightly with soil or compost. Seed can take 2 weeks to emerge.



Creasy Greens

**BELLE ISLE (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 (2 g, 1250 seeds) \$2.50

**CREASY GREENS (UPLAND CRESS, WINTER CRESS) (Barbarea verna)** 🌞🌱 50 days. An old favorite. As easy to grow as spinach indoors or out. #71217 Pkt (2 g, 1250 seeds) \$2.10

**CURLY CRESS (GARDEN CRESS) (Lepidium sativum)** 🌞🌱 30 days. Use the young leaves of this mustard family member for adding zing to salads. #71218 Pkt (2 g, 1330 seeds) \$2.10

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



Belle Isle Cress



Red Russian Kale



Lark's Tongue Kale



Vates Kale



Chinese Thick Stem Mustard

## Endive (Escarole) *Cichorium endivia*

**BROAD-LEAVED BATAVIAN (Full Heart Escarole)** 🌞🕒🌱 90 days. [1934. AAS winner.] Large, broad, dark-green outer leaves enclose round, deep 12–16" heads which are well-blanching, creamy-white, and buttery. Endive is grown like lettuce and is sensitive to hot weather. Thin plants to 8–12" apart in rows 18" apart. May be blanching 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. **#61101 Pkt (1 g, 600 seeds) \$2.25**

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

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

**EVEN' STAR SMOOTH KALE** 🌞🌱 Hardy kale bred for winter survival (6°F). Smooth, blue-green leaves are slightly lobed. Flavor is more delicate than most kales. Leaves best harvested between 2" (for mesclun) and 9" (for cooking). Tolerant of black-leg pathogen; best planted in well-drained soils in fall. **#25110 Pkt (1 g) \$2.50**

**HANOVER SALAD (SPRING)** 🌞🕒 30 days. Extra early, fast-growing Siberian variety with large, smooth leaves. Used fresh it has a strong but good flavor, mild when steamed. Harvest leaves when small and tender. Best for early spring before other varieties mature. **#25104 Pkt \$1.99**

**LACINATO** 🌞🕒🌱 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 \$2.35; #25106E (28 g) \$7.50**

**LACINATO RAINBOW MIX** 🌞🌱 [Frank Morton of Wild Garden Seed] Lacinato crossed with a red kale looks like Red Russian with Lacinato's narrower leaves, and other variations! Color is most vivid in cool weather. Even more winter hardy than the original. **#25109 Pkt \$2.35**

**LARK'S TONGUE (LERCHENZUNGE GRÜNKOHL)** 🌞🕒🌱 55 days. [1800s German variety. Seedstock from William Woys Weaver.] Hardy German kale, given its fanciful name for its long, narrow leaves. Young plants survive sub-zero 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'. Silver-green leaves. **#25111 Pkt (1 g) \$2.25 New!**

**PREMIER** 🌞 60 days. When over-wintered, the vigorous plants remain compact while developing new growing points on the main stem. This results in higher leaf production for spring harvest. Plants resist bolting 3–4 weeks longer. Smooth, dark green leaves have scalloped edges. **#25105 Pkt \$1.99**

**RED RUSSIAN** (*Brassica napus*) 🌞🌱 40 days. Beautiful plants grow 2' tall. Mild, tender leaves have purple-pink veins lightly tinged with purple on the margins. In cold weather the leaves turn reddish-purple and are very attractive. Less cold-hardy (15°F) than most kales. **#25102 Pkt \$1.99; #25102E (28 g) \$5.50**

**SIBERIAN** (*Brassica napus* var. *pabularia*) 🌞🌱 55 days. Good basic kale, 24–30" tall, tender leaves are light green and ruffled, thick white stems. **Pkt #25108 \$2.35; #25108E (28 g) \$6.50 New!**

**SQUIRE** – Unavailable for 2012.

**VATES** 🌞🌱 55 days. [Selected from 'Dwarf Blue Curled Scotch' by the VA/AES.] Planted spring or fall. Overwinters well in the Mid-Atlantic. Resistant to yellowing due to frost or heat. Very flavorful, best when steamed, and good fresh as a garnish or in salads. **#25101 Pkt \$2.35; #25101E (28 g) \$7.50**

## Mustard Greens *Brassica juncea* and *Brassica rapa*

**Culture:** This cool weather nutritious crop shares cultural requirements with members of the cabbage family. (See Cabbage section.) Direct sow ¼" deep in spring, summer, and early fall. Thin to 8–12" apart in rows 10–12" 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' to ½ mile for home use. For pure seed isolate varieties by ¼–½ mile. **Packet:** 2 g unless otherwise stated (1050 seeds) sows 90'.

**CHINESE THICK-STEM MUSTARD** 🌞🌱 Superb winter-hardy mustard from Even' Star Farm. Succulent, mild mustard with an enlarged midrib. Great flavor raw or cooked. Hardy to 6°F. Good tolerance of poor soil drainage. Best for fall planting. **#27105 Pkt (1 g) \$2.50**

**EARLY MIZUNA** (*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 \$1.99; #27104E (28 g) \$5.50**





Early Mizuna



Tatsoi

**EVEN' STAR TENDER TAT** 🌞🌱 Another great Even' Star hardy winter variety, this one bred from Tendergreen and Tat Soi. Larger, more tender, and more upright than regular Tat Soi, and much hardier. Leaves are dark green when small, lighter as they grow. Best planted in fall. #27109 Pkt (1 g) \$2.50

**NEW STAR MUSTARD** 🌞🌱 Cold hardy Even' Star mustard, best planted for fall. Lovely, unique, fern-leaved mustard. Very pungent raw, milder when cooked. Heavy leaves and petioles grow to 24" most falls and winters; plants can grow 36" if spaced wide and left to grow until April. Leaves will get damaged below 12°F, but plants are hardy to at least 6°F. #27107 Pkt (1 g) \$2.50

**OLD FASHIONED RAGGED EDGE** 🌞🕒 42 days. An old favorite that produces fine quality salad greens. Leaves are long, narrow, deeply cut, and ruffled. A popular mustard in Virginia and the Carolinas. Though it bolts early it has the best flavor. #27101 Pkt \$2.05

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

**SENPOSAI SELECT** – Unavailable for 2012.

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

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

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

**WHITE-STEMMED PAK CHOI** 🌞🌱 45 days. Tender, light green leaves are spoon-shaped with thick, white ribs. 14–18" tall. Crisp and mild, great for Asian cooking. Cold-resistant, continues to grow over a long period of time. #22504 Pkt \$2.25



Red Giant Mustard



Dark Green Italian Parsley

## Orach *Atriplex hortensis*

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

**MAGENTA MAGIC** 🌱 The deepest, darkest red of all the orach varieties available, a lively addition to any salad. Picked young it is tender, and many growers use it in their mesclun mixes. Slightly spicy upright growing plant holds its flavor even as the plants mature in summer heat. Miners would traditionally eat secondary orach leaves in salads even as the plants went to seed. #59101 Pkt (0.5 g, 60 seeds) \$2.20

## 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" deep, and thin to 6–12". Keep well watered. Soaking seed in water for 24 hours will speed germination. Mark location with radish seed. (Fast germination procedure: Plant seed in a small flat of soil or planting medium. Place flat in a zip-lock bag, and freeze for 12–24 hours. Remove from freezer and keep moist until seed begins to germinate.) **Seed Savers:** Isolate by a minimum of ¼ mile for home use. For pure seed isolate by ½ to 1 mile. **Packet:** 2 g (approx. 900–1350 seeds, depending on variety) sows 35–70'.

**DARK GREEN ITALIAN (PLAIN LEAF)** (*var. neapolitanum*) 🌞🕒🌱 78 days. [Introduced by 1807.] Plain in appearance but fancy in taste, this celery-leaf variety is the best-flavored variety. Excellent for dried parsley. Good greenhouse variety, as aphid control is easier due to its wide straight leaves. Less cold-hardy than curly types #37101 Pkt \$1.99; #37101E (28 g) \$5.50

**FOREST GREEN** 🌞🌱 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 \$1.99

**MOSS CURLED PARSLEY** 🕒🌱 70–85 days. [Pre-1865] Vigorous, high-yielding, and very uniform. Dark green leaves are so thickly curled that the plant resembles moss. #37103 Pkt \$1.99; #37103E (28 g) \$5.50

## Excited about Even' Star Farm's winter hardy greens?

Check out our **Even' Star "Ice Bred" Hardy Winter Greens Mix** on p. 79 and Brett Grohsgal's new cookbook **Winter Foods** on p. 83.





Bloomsdale Spinach



Red Malabar Spinach

## Rapa *Brassica oleracea*

**EVEN' STAR AMERICAN RAPA** 🌞🕒🌱 Mild cousin to kale and collards. Smooth, wide, blue-green leaves can be harvested young for salads or larger for cooking. Sweet, delicate flavor. An Even' Star variety bred for fall planting, hardy plants can handle to 6°F. Vigorous and disease resistant. **Pkt #25501 (1g, 300 seeds) \$2.50 BACK!**

## Spinach *Spinacea oleracea*

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

**BLOOMSDALE** 🌞🕒🌱 47 days. [Pre-1908] One of the most popular spinach varieties, favored by chefs. Crinkled glossy dark-green leaves. Withstands heat or cold and is slow to bolt. **#67105 Pkt \$2.10; #67105E (28 g) \$5.50**

**LONG STANDING BLOOMSDALE** 🌞🕒🌱 42 days. [Pre-1915] A fully-savoyed or crinkled variety with dark green leaves. Most heat-tolerant variety we offer, very dependable, and the most full-flavored variety for salad use. Has withstood winter lows to 0°F. **#67102 Pkt \$2.35; #67102E (28 g) \$5.75**

**WINTER BLOOMSDALE** – Unavailable for 2012.

## Summer Spinach

**NEW ZEALAND** (*Tetragonia expansa*) 🌞🕒 62 days. [Introduced from New Zealand in 1772.] A heat- and drought-tolerant spinach substitute with soil requirements similar to spinach. Greens are best cooked. Seed should be soaked 4–24 hours before planting to speed germination. **#68601 Pkt (6 g, 66 seeds) \$2.25**

**RED MALABAR** (*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 (10–12 days at 80°F) so plant extra, or start indoors 3–6 weeks before transplanting. Needs trellising – a good technique is to plant them next to pea trellises and let them take over as the peas finish up. Thin to 12–18" apart. **#68301 Pkt (2 g, 73 seeds) \$2.75**

## Alternative Greens and Dual Crops

*In addition to the greens listed here, sweet potatoes, amaranth, and all squash have leaves can be cooked and eaten. We recommend using young leaves and shoot tips of squash plants. Buckwheat (cover crop) leaves can be eaten raw in salads. Amaranths vary in taste: we recommend Mayo Indian grain amaranth for raw and cooked greens. Many herbs work well in salads, including roselle, salad burnet, anise-hyssop, sorrel, chives, cilantro, dill, borage, & basil.*

## 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" deep and thin to 12–16" 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'.

**LUCULLUS** 🌞🕒 50 days. [~1914. Named after the Roman general Lucius Lucullus (pronounced "lu-kul-us") who was renowned for his splendid banquets.] Large, pale green leaves with thick white stems and heavily crumpled leaves. **#32101 Pkt \$1.99; #32101E (28 g) \$5.50**



Rainbow Chard





Gigant Winter Kohlrabi



American Flag

**RAINBOW (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 \$2.45; #32951E (28 g) \$6.50

**RUBY RED (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 \$2.05; #32102E (28 g) \$5.50

**Turnip Greens** See page 61.

## 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" deep to be thinned to 5" apart in rows 12" apart. See Cabbage section for additional cultural notes. **Harvest:** When roots are 2" in diameter or smaller except as noted. **Solar Greenhouse Notes:** Any variety of kohlrabi does well in the solar greenhouse in the spring, fall, and winter. Purple varieties have more flavor, are less susceptible to cracking of the bulb, and are more insect tolerant, but grow more slowly. **Insects and Disease:** Fairly resistant to insects and disease. Cabbage worms can be controlled with Bt. **Seed Savers:** See Broccoli section. **Packet:** 4 g unless stated (about 1275 seeds) sows 135'.

**EARLY PURPLE VIENNA** 🌞🕒🌱 60 days. [Pre-1860 (from Austria?)] More flavorful and slightly larger than White Vienna, and our garden trials have shown it to be slightly more resistant to the cabbage worm. #26101 Pkt \$1.99; #26101E (28 g) \$5.50

**GIGANT WINTER** 🌞🕒 130 days. [Czechoslovakian heirloom reselected by E. M. Meader at UNH. Introduced 1989 by SESE.] Excellent for winter storage, and can remain in the garden all winter in warmer areas, especially if protected with mulch. Typically grows 8–10" in 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

Visit [SouthernExposure.com](http://SouthernExposure.com) for more detailed variety information, photos, and growing guides.

## Leeks *Allium ampeloprasum*

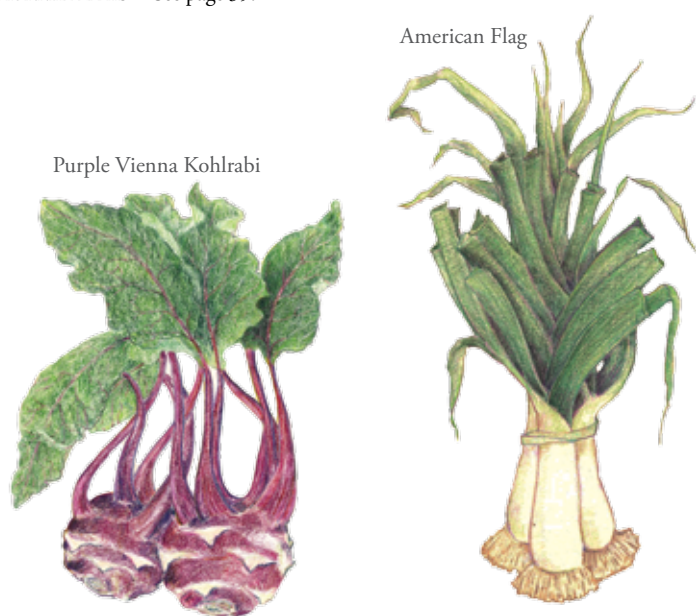
Leeks are biennial members of the onion family that are grown for their delicate onion flavor in soups and salads. **Cultural Notes:** Culture of leeks is similar to that of onions, but leeks are easier to grow. (See Onion cultural notes.) Sow seed indoors in flats 6–12 weeks before setting out transplants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

**AMERICAN FLAG (BROAD LONDON)** 🌱 130 days. The standard variety for home gardens. Stems average 1½" × 8–10", well-blanching from the base upward. Good variety for overwintering, hardy to at least 10°F. #66401 Pkt \$2.10

**KING RICHARD** 🌱 75 days. Early leek – slender and tall (1" × 12"). Best for summer and early fall – harvest before frosts drop below 20°F. #66402 Pkt \$2.35

**KING SIEG** 🌱 84 days. [Stable cross of King Richard and Siegfried, from grower Beth Rathgorshek.] Short, thick shanks (3" × 6") with blue-green leaves. Good variety for overwintering. #66403 Pkt \$2.35

**PERENNIAL LEEKS** – See page 39.



Purple Vienna Kohlrabi

American Flag



Wild Garden Lettuce Mix



Forellenschluss



Parris Island Cos



Sweet Valentine

## Lettuce *Lactuca sativa*

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

## Lettuce Mix

**WILD GARDEN LETTUCE MIX** 🌞🌱 More than 60 different varieties of lettuce from Wild Garden Seeds – lettuces of all colors, shapes, sizes, and textures, all mixed together in one packet! Instant diversity for salad mixes or for gardeners wanting to try it all. #62951 Pkt \$2.75; #62951C (7 g) \$5.50

**Extend Your Lettuce Season:** Begin lettuce production early and keep it going later in the season by covering plants with a row cover blanket (p. 79). Extend your harvest into early summer with this technique: plant tall vegetables in east-west rows and plant heat-resistant lettuce in the shade of the north side of the rows. Corn planted in rows 4 ft. apart or pole beans on a fence or trellis is ideal. Interplanting lettuce with bush squash also gives good results. Mulch the lettuce well, keep well watered, and enjoy!

## 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** – Crop failure, back next year!

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

**JERICHO** 🌞🌱 60 days. [Israeli introduction] Bred for desert heat, Jericho thrives in our hot summers. The tall (24"), heavy, light-green heads retain their sweetness even when other lettuces have gone bitter. Good tipburn resistance, A favorite among market growers. #62706 Pkt \$2.65; #62706C (7g) \$5.50

**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" heads of slightly savoyed leaves with a creamy white heart. #62702 Pkt \$2.10; #62702C (7g) \$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 \$2.65; #62112C (7 g) \$5.50

## Buttercos Lettuce

*Buttercos lettuce has the characteristics of both bibb and romaine.*

**WINTER DENSITY** 🌞🌱 58 days. [English variety] 8" 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

Jericho







Capitan



Schweitzer's Mescher Bibb



Tom Thumb



Speckled Bibb

## Bibb (Butterhead) Lettuce

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

**BUTTERCRUNCH** 🌞🌱 55 days. [1963, AAS winner.] A reliable variety for garden, market, and greenhouse use. Dark green leaves and compact heads. Holds well under heat and stress, good bolt resistance. #62302 Pkt \$2.10; #62302C (7 g) \$5.50

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

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

**SPECKLED BIBB** 🌞⌚🌱 43 days. A great-tasting lettuce for any season. Holds longer in the heat than Slobolt or Buttercrunch, yet still grows quickly in cool weather. Attractive light green leaves are spotted with red dots. Crispy heads often self-blanch in the center. #62309 Pkt \$2.75

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

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

## Crisphead & Batavian Lettuce

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

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

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

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

## Loose-Leaf Lettuce

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

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

**BLACK-SEEDED SIMPSON** ⌚🌱 49 days. [~1850] An old standard and one of the earliest loose-leaf types. Good for early spring planting for the first lettuce of the season but quality declines in heat or late plantings. Still a popular variety. #62102 Pkt \$2.00; #62102C (7 g) \$5.50

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

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

**DEER TONGUE (MATCHLESS)** ⌚🌞🌱 54 days. Upright, loose heads with excellent sweet flavor and crisp texture. Has slightly savoyed, triangular, round-tipped leaves with a succulent mid-rib. Moderate bolt resistance. One of our favorites. #62103 Pkt \$2.75; #62103C (7 g) \$5.50



Sierra

Tennis Ball

Deer Tongue



Red Sails




Bronze Arrow






Edisto Mystery




Kansas

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



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


**OAKLEAF**   45 days. [-1771] Tight cluster of oakleaf-shaped leaves. Bolt-resistant and bitter-free longer than many other varieties. This old standard is often undervalued but is a proven performer and a good summer variety. **#62106 Pkt \$1.99; #62106C (7 g) \$5.50**



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





Red Deer Tongue



**RED DEER TONGUE**   58 days. Fine Deer Tongue quality with red-tinged leaves. **#62104 Pkt \$2.10; #62104C (7 g) \$5.50**

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

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

**SALAD BOWL**  40 days. [1952. AAS winner.] Large looseleaf lettuce with long frilly leaves arranged in a rosette. Tolerant to heat and tip-burn. One head makes a salad. **#62502 Pkt \$2.10; #62502C (7 g) \$5.50**

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



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







Thai Oakleaf

## Muskmelon *Cucumis melo var. reticulatus*

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

**ANNE ARUNDEL**   (green flesh) 80 days. [Grown in Anne Arundel County, MD as early as 1731.] Flavor similar to honeydews, but easier to grow. Flesh is green, but pale orange right in the middle. Small oval melons are slightly ridged and have some netting; skin turns golden yellow when ripe. **#52120 Pkt \$2.50 NEW!**

**DELICIOUS 51**   (Salmon-orange flesh) 77 days. [Developed by Dr. Munger at Cornell as an early strain of Bender's Surprise] Tolerant to fusarium wilt (race 1). Fruits are round-oval, 6–7" in diameter, weigh 3–4 lbs, and are medium-to-lightly netted with medium ribs. Pick on full slip. Flavorful and productive. **#52101 Pkt \$2.50; #52101E (28 g) \$8.50**

**EDEN GEM (ROCKY FORD)**   (Green flesh) 89 days. [1881] Well known for its fine-grained texture and sweet-flavored green flesh. Fruits average 5½" × 5", weigh 2–3 lbs, are heavily netted and slightly ribbed. Highly resistant to rust, holds well, suited for garden or market. **#52109 Pkt \$2.25**





Plum Granny



Sweet Passion



Ice Cream (Green Machine)

**EDISTO 47** 🌞🌱 (Salmon-orange flesh) 88 days. [1965, Clemson/AES.] Exceeds disease resistance of many hybrid cantaloupes. Has resistance to Alternaria leaf spot, powdery mildew, and downy mildew. Well adapted to the Mid-Atlantic region and hot, humid areas. Rind is netted, fruits are round-oval, about 6–7" in diameter. Keeps well. Pick on full slip. Sweet fruits; our melon grower Edmund declares this to be his new favorite! **#52102 Pkt \$2.35; #52102E (28 g) \$8.50**

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

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

**HALES BEST** 🌞🌱 (Salmon-orange flesh) 86 days. [1924] Produces 4–5 lb. fruits measuring 5½" × 7". Fruits are heavily netted and lightly ribbed. Drought-resistant variety with sweet flavor. Resists powdery mildew. **#52104 Pkt \$2.50**

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

**KANSAS** 🌞🌱🌱 (Orange flesh) 90 days. Outstanding features include sweet flavor, fine texture, high production, and hardiness. Ridged, oval-shaped fruits are moderately netted and average 4 lbs. Has good resistance to sap beetles that destroy fruit of other varieties. **#52106 Pkt \$2.50; #52106E (28 g) \$8.50**

**MISSOURI GOLD** 🌞🌱🌱 (Orange flesh) 85 days [Missouri family heirloom from 1840] Sweet fruits are slightly ribbed, weigh 3–5 lbs. Harvest before full slip, when rind first turns tan. This is a healthy rugged variety with fruit set spaced over many weeks even in the drought of 2007. **#52115 Pkt \$2.50**

**OLD TIME TENNESSEE** 🌞🌱🌱 (Salmon flesh) 95 days. Large, oval-shaped fruits, 12–16" 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! **#52107 Pkt \$2.50 Back!**

**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 \$2.50**

**PLUM GRANNY MELON (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** 🌱 (Yellow-orange flesh) 85 days. [1997. Bred by Merlyn Niedens.] Sweet yellow-orange fruit on compact vines. Excellent choice for small garden areas. The name Sleeping Beauty refers to the tendency of the fruits to nestle together in groups. ½ lb smooth, round fruits are light green before ripening. **#52112 Pkt \$2.50**

**SWEET PASSION** 🌞🌱 (Orange flesh) 85 days. [1920s Ohio heirloom] Merlyn Niedens passed along a local legend with these seeds. "Eating the ripe melon straight from the garden on a moonlit night produces a state of passion." Drought-resistant with some wilt tolerance. Moderately vining plants produce 3–4 lb melons with sweet, juicy orange flesh and a small seed cavity. **#52114 Pkt \$2.50**

**TIGGER** 🌞🌱 (White flesh) 85 days [Armenian heirloom] Fragrant melons, beautiful skin – vibrant yellow with bright red zigzag stripes. The powerful fragrance has been compared to Plum Granny, but Tigger is larger (1 lb) and the mild flesh is semi-sweet. **#52118 Pkt \$2.50**

**TOP MARK** 🌞🌱 (Salmon flesh) 80 days. [1963] 2½–3½ lb. fruits, small seed cavities, sweet flesh. Sturdy, heavily netted rinds, popular commercial variety. Resistant to Downy and Powdery Mildew. **#52117 Pkt \$2.50; #52117E (28 g) \$8.50**





Beck's Big Buck



Burgundy



top: Alabama Red; bottom: Burmese



Cajun Jewel

## Okra *Abelmoschus esculentus*

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

**ALABAMA RED** 🌞 ⏰ 🌱 69 days. [Alabama heirloom]. 5–7' tall plants produce an abundance of fat, blocky, red-and-green pods. The okra is delicious fried, and adds color and unique flavor added to salads when young. #69112 Pkt \$2.50; #69112E (28 g) \$6.25

**BECK'S BIG BUCK (SNAPPING OKRA)** 🌞 ⏰ 🌱 75 days [German heirloom from Malcom Beck of San Antonio, TX.] Vigorous 6' plants produce an abundance of large, fat, tender, fluted pods. Uniquely, young pods snap easily off the plant when ready to harvest. #69120 Pkt \$2.50; #69120 (28 g) \$6.50

**BOWLING RED** 🌞 ⏰ 🌱 55 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' plants have red stems and red-veined leaves. #69125 Pkt \$2.50 **NEW!**

**BURGUNDY** 🌞 ⏰ 🌱 49 days. [1988, AAS winner] Stems, leaf veins, and pods are deep red-maroon. 4' plants bear narrow ⅝" spineless pods that stay tender nearly to their mature length of 7½". Other red okras bear longer and handle disease better but Burgundy is earlier and fine tasting. #69101 Pkt \$2.10

**BURMESE** 🌞 ⏰ 🌱 58 days. [Burmese heirloom, seedstock courtesy Hap Heilman. Now a favorite in some local restaurants.] Bears when plants are 18" tall and continues to bear until frost. Huge leaves, typically 16" across. 9–12" long pods are slightly curved and virtually spineless. Pods mature from light green to creamy yellow-green. At 10" long they are tender, sweet, and spineless enough to be eaten raw or added to salads. Pods are less gooey than other okra. #69109 Pkt \$2.50; #69109E (28 g) \$6.50

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

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

**CLEMSON SPINELESS** 🌞 ⏰ 🌱 56 days. [1939, Clemson/SC. AAS winner.] 4–5' plants with few side-branches. Ribbed pods (1¼" × 8"), harvest when pods are 3" or smaller. Spineless characteristic makes this popular variety easy to pick. #69103 Pkt \$2.10; #69103E (28 g) \$5.50

**COW HORN** 🌞 ⏰ 🌱 55 days. [Pre-1865] Impressive 7–8' plants with many side branches. Big, 8–14" pods, best quality when picked at 5–6". Dependable producer. #69110 Pkt \$2.10; #69110E (28 g) \$5.50

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

**FIFE CREEK COWHORN** 🌞 ⏰ 🌱 55 days [Kentucky heirloom given to the Fife family by an elderly Creek woman over 100 years ago.] 6–8' plants bear an abundance of pods that keep tender longer than most open-pollinated okras. #69114 Pkt \$2.50; #69114E (28 g) \$6.25





Hill Country Heirloom Red



Silver Queen



Stewart Zeebest

**GOLD COAST** 🌞🌱 75 days. [1960, Louisiana AES] Sweet, mild, spineless light-green pods up to 6" long. 5' 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. Late maturing, but great production once it gets going. **#69105 Pkt \$2.50; #69105E (28 g) \$6.25**

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

**JADE** 🌞🌱 55 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' plants. Dark-green pods remain tender to 6". **#69106 Pkt \$2.50; #69106E (28 g) \$6.50**

**JIMMY T's** 🌞🕒🌱 65 days. [Kentucky heirloom grown by Jimmy T. Morris since the 1940s.] 5' plants produce abundantly when kept well-picked, pods best when 4" or less. This excellent variety comes from the Appalachian Heirloom Seed Conservancy. **#69113 Pkt \$2.50**

**LEE** 🌞🌱 [1978, U. of Arkansas] 50 days. Compact, 3–4' plants make this a great okra for container gardens and for gardeners with limited space! Good flavor, harvest the spineless pods at 4–6" for best flavor. **#69117 Pkt \$2.50**  
**BACK!**

**SILVER QUEEN** 🌞🌱 65 days. 7" slim, smooth, lovely white-green pods. Vigorous, productive 7' tall plants. One of our prettiest okras. **#69123 Pkt \$2.50**  
**New!**

**STAR OF DAVID (OLD FASHIONED OKRA)** 🌞🌱 61 days. [Introduced 1987 by SESE. Seedstock courtesy Carol D. Gibbs, which he maintained since 1957.] Pods have a distinctive strong flavor, recommended for okra lovers who would like to try something different. 8–10' plants with few side branches. 5–9" pods, 1¼–1½" diameter with medium spines. Harvest pods when small. Highly productive; tolerant of root-knot nematode. **#69108 Pkt \$2.50**

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

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

Choppee



Jimmy T's



Burgundy



Star of David



# Onions

## Dry Bulb Onions (seed) *Allium cepa*

**Culture:** Onions often only have a short window of time to grow before heat and/or lengthening days cause bulbs to stop growing and start drying down. To encourage fast growth, plant large, healthy seedlings into fertile, weed-free soil as early as soil can be worked. Onions require light, fertile, well-drained soil with lots of organic matter. Maintain soil pH 6–7. Soil that is too acid or alkaline will cause slow growth and late maturity. Onions are heavy feeders requiring abundant potassium and phosphorous for good bulb formation. Nitrogen should be abundant during the period of active leaf growth. Onions and weeds do not mix. Experiments have shown yield reductions of 4% per day in the presence of weeds, or 50% reduction of yield in 2 weeks. Cultivation should be shallow since onion roots are near the soil surface. A layer of organic mulch will help suppress weeds and will aid in maintaining moisture and nutrient levels. **Transplanting:** Sow seeds indoors, ¼" deep in flats in January through mid-March and transplant outdoors 3–4" apart in rows 12–16" apart. Do not prune the tops because the harvest will be significantly decreased. To grow the largest bulbs possible, in areas with cold winters onions may be started ~mid-November: in a cold frame or in the greenhouse, sow a thick batch of seeds, then transplant to garden around late February or as soon as soil can be planted. **Harvest:** When most of the tops have fallen over, pull onions, cure in partial shade for 2–3 weeks until necks have thoroughly dried. Clip tops to within 1" 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'. For pure seed, cage plants or isolate by ¼–½ mile. **Packet:** 3 g (about 700 seeds) sows 50' direct seeded or 245' as transplants.

**AUSTRALIAN BROWN (intermediate day, 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 \$3.25**

**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**

**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 \$3.25 Limited supply – order early!**

**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 \$2.50**

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



Yellow Sweet Spanish



Deep Purple



White Spear

**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 \$1.99**

## 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 multiplier 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" 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'.

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

**EVERGREEN HARDY WHITE** 🌞🌱 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 \$2.10**

**WHITE SPEAR** 🌞🌱 60 days. This is the largest, most attractive variety of bunching onion. Produces thick white, cylindrical stalks 5–6" long, topped by 6" of blue-green leaves. Less winter-hardy than Evergreen, though perennial as far north as USDA zones 4–5. **#66502 Pkt \$1.99**



Egyptian Walking Onion



Yellow Potato Onion

## Perennial Onions

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

**Culture:** Multiplier onions are hardy, productive perennials. According to the National Gardening Bureau, multiplier onions can produce a larger yield per area than any other vegetable except staked tomatoes. Multiplier onions produce a cluster of bulbs at ground level from a single planted bulb. The larger bulbs are saved for eating, and the medium and small bulbs are stored and replanted. Both potato onions and shallots can be grown in pots for forcing



green onions during the winter. Multiplier onions exist in two horticultural forms: potato onions and shallots. Shallots may be distinguished from potato onions by the shape and division pattern of the bulbs. Shallots vary in their ability to produce seed, but potato onions rarely produce seed. There are several advantages of growing multiplier onions: (1) They are not as readily bothered by the onion fly as are seed onions. (2) Once you have enough potato onions or shallots you need not buy seeds or sets again. (3) Some types of multiplier onions are in demand as gourmet items in restaurants. (4) Potato onions and many shallots store well, and can withstand subfreezing temperatures in every area of the continental U.S. when properly planted. **Multiplier Onions Starter Package:** Multiplier onions are sold by weight rather than bulb count. Bulb size varies according to crop conditions and bulbs are usually supplied as mixed sizes. Your starter package includes a free 4-page growing guide which covers perennial onions and garlic.

**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 topsetting, ¼ lb white shallot, ¼ lb red/brown shallot, and ¼ lb yellow potato onion. Each variety will be labeled. Yields up to 8 lbs in favorable conditions. Also included is SESE's Garlic and Onion Growing Guide. **#92505 \$29.50**

## Multiplier & Potato *Allium cepa* var. *aggregatum*

**EGYPTIAN WALKING ONIONS (TREE 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 (1 oz) \$9.95**

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



French Red Shallot



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

## Shallots *Allium* spp.

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

**FRENCH RED SHALLOT (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 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 (8 oz) \$9.50; #66701A (24 oz) \$22.50**

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

## Perennial Leeks *Allium ampeloprasum*

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

## 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" deep in raised beds and thin to 4-6" each way, or plant in rows 18" apart with plants thinned to 4". Soil should be well drained and not too rich in nutrients. **Harvest:** A heavy frost is necessary for full flavor development. Roots may be harvested or left in place during the winter for use in the spring. For a winter supply place roots horizontally in small boxes filled with garden soil or sand. Bring a box inside to thaw as needed. **Cooking:** Boil, fry, or roast. **Seed Savers:** Isolate varieties by ¼ mile for home use. For pure seed isolate by a minimum of ½ to 1 mile. **Packet:** 4 g (about 1690 seeds) sows 125'.

**HARRIS MODEL** 🌱 120 days. Sweet, tender, bright white roots, 10-12" long, 3½" shoulders. Long a popular favorite. **#38102 Pkt \$1.99**

**HOLLOW CROWN (SUGAR)** 🌱🕒🌿🌱 105 days. [Pre-1850] Wedge-shaped roots, 8-12" long, 2¾" at the shoulder. Excellent storage variety. **#38101 Pkt \$2.25**

**TURGA** 🌱🕒🌿🌱 100 days [Hungarian heirloom] Flavorful, sweet, 5-7" stout parsnips with smooth white skin. Short, stout roots are good for heavy clay soils. **#38104 Pkt \$2.50 NEW!**





Amish Snap

## 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" deep, ½–1" apart in double rows 4" apart. Thin to 2" apart. Single or double rows should be planted 2' apart for dwarf varieties and 2½–3' apart for tall varieties. Support tall varieties on a trellis or fence, or use well-branched brush stuck into the ground. Peas normally do not need to be watered unless the soil is consistently dry at the time of pod production. **Harvest:** Pick as soon as pods are full. The sugar in peas converts to starch soon after harvest, so to keep the sweet flavor, use or process within two hours. **Diseases:** Peas are susceptible to a variety of diseases, most commonly in soils that have grown peas for many years. If disease is a problem, use resistant varieties and follow a 5-year rotation. **Seed Savers:** Isolate varieties by a minimum of 50' for home use. For pure seed isolate by 150'. **Packet:** 1 oz (28 g) unless stated (about 90–220 seeds, depending on variety) sows 12–20'.

## Snap Peas

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

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



Cascadia Snap Pea

**CASCADIA** 🌱🕒 60 days [Bred by Dr. Jim Baggett at Oregon State U.] 32" vines produce a plentiful crop of sweet, succulent 3½" pods. Resistant to powdery mildew and pea enation virus. **#15506 Pkt \$2.15; #15506F (¼ lb) \$4.25; #15506G (½ lb) \$6.75**

**SUGAR ANN** 🌱🕒 56 days [1984, AAS Winner] Extra-early. Crisp, flavorful 3" snap peas. Compact 2' vines don't require trellising. Also good for fall crop. Excellent for freezing. **#15507 Pkt \$2.15; #15507F (¼ lb) \$4.25; #15507G (½ lb) \$6.75**

**SUGAR DADDY** 🌱🕒 65 days. The first modern stringless snap pea to be developed, though not as flavorful as other snap peas. 24–30" vines with thick-fleshed double pods. Pod set is concentrated at the top for easy harvest. **#15503 Pkt \$2.15; #15503F (¼ lb) \$4.25**

**SUGAR SNAP** 🌱🕒 70 days. [1979. AAS winner.] The best flavored snap pea. 3" pods on 6–8' vines. Tolerant of pea wilt but not Powdery Mildew. Highly recommended. **#15501 Pkt \$2.15; #15501F (¼ lb) \$4.25; #15501G (½ lb) \$6.75; #15501H (1 lb) \$9.25**

## 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.*

**GRANDMA DENLINGER'S** – Crop failure, back next year!

**GREEN ARROW** 🌱🕒 68 days. [English heirloom] This favorite variety for home gardeners produces loads of 4–5" pods full of plump, sweet, dark green peas on 30" plants. Double pods set heavily at the top of the plant for easy picking. Excellent fresh flavor holds well for canning and freezing. Resists wilt and mildew (DM, FW, RR, & LCV). **#15204 Pkt \$2.05; #15204F (¼ lb) \$4.25; #15204G (½ lb) \$6.75**

**LITTLE MARVEL (IMPROVED AMERICAN WONDER)** 🌱🕒 62 days. [1908] Dwarf, 16" vines produce double-borne pods. 3½" pods contain 6–7 peas. Resistant to fusarium wilt. An old dependable variety. **#15201 Pkt (57 g) \$2.15; #15201F (¼ lb) \$3.75; #15201G (½ lb) \$6.25**

**WANDO** 🌱🕒 68 days. [1943] Popular since its introduction. Heat- and cold-resistant, and the most productive pea for late sowings where heat is a problem. Recommended especially for southern and coastal regions. 24–30" vines bear 3½" pods filled with 7–8 dark-green, medium-sized peas. Use fresh or frozen. **#15202 Pkt (57 g) \$2.15; #15202F (¼ lb) \$3.75; #15202G (½ lb) \$6.25**

## 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 Chinese and other Asian dishes. For best quality, pods should be harvested at least twice a week.*

**MAMMOTH MELTING SUGAR** 🌱🕒 70 Days. Wilt-resistant vines grow to 5'. A 35' row can yield as much as a bushel. Sweet, flavorful pods hold their quality even when picked a bit late. **#15301 Pkt \$2.05; #15301F (¼ lb) \$4.25; #15301G (½ lb) \$6.75; #15301H (1 lb) \$9.25**

**OREGON GIANT** 🌱🕒 70 days [Improved selection of old favorite Oregon Sugar Pod II.] One of the best yielding snow peas. Giant (5") pods have mild, sweet flavor. 3' vines resistant to common wilt, mosaic virus, and powdery mildew. **#15302 Pkt \$2.05; #15302F (¼ lb) \$4.25; #15302G (½ lb) \$6.75**



Oregon Giant Snow Pea





Big Red Ripper



Tohono O'odham



Zipper Cream

## 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" deep, 2" apart in rows 3–6' apart, thinning to 4" apart. Vining varieties are very vigorous and drought resistant, but they should be given extra room, or trellised, or planted so they can climb stalks of dent corn. Southern peas have cultural requirements similar to beans. They need warmer soil, so wait until 3–4 weeks after last frost to plant. Need full sun and a warm growing season. For best results provide a well-drained soil, with pH in the range of 5.5–6.5. Do not apply nitrogen, which will result in poor yield and lush foliage. The ability of southern peas to grow in poor soil is quite remarkable – many varieties are also used as cover crops – and they are relatively free of insects and disease in the Mid-Atlantic. **Harvest:** For fresh use, harvest when seeds have filled the green pods, but before seeds have hardened. For dried use, make sure to harvest dried pods before rain or else seeds will mold. Let dried pods finish drying under cover in a rodent-proof space. **Preparation and Use:** Can be boiled, frozen, canned, or dried. Green seeds can be roasted like peanuts. Scorched seeds can be used as a coffee substitute. Leaves may be used as a potherb. **Animal Pests:** Deer love them. Fence off crops or cover plants with row cover when pods emerge. **Insect Pests:** Weevils sometimes infest dried seed. To kill weevils, freeze thoroughly-dried seed in sealed containers for 48 hours. **Seed Savers:** Isolate from southern peas and asparagus beans by a minimum of 50' for home use. For pure seed isolate a minimum of 150'. **Packet:** 1 oz (28 g) unless stated (about 95–270 seeds, depending on variety) sows 15–45'.

**BIG RED RIPPER** 🌞🕒🌱 70 days. [VA and NC heirloom] Good flavored table pea with 10" 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) \$2.25; #16107F (¼ lb) \$5.75

**CALICO CROWDER (HEREFORD PEA, POLECAT PEA)** 🌞🕒🌱 79 days. One of the more flavorful southern peas, and one of our favorites. Peas are buff-colored with maroon splashes. Vigorous, sprawling vines. #16101 Seed Saver Packet™ (14 g, 70 seeds) \$2.25 **Limited supply – order early!**

**COLOSSUS** 🌞🌱 75 days [1972, Clemson AES] One of the best, largest crowder peas. Light-brown seeds in straw-colored, purple-tinted 7–9" pods. Large, bushy plants, easy to shell. #16114 Pkt (94 seeds) \$2.75 **BACK!**

**FAST LADY NORTHERN SOUTHERN PEA** 🌞🌱 55 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" long, yellow pods are easy to pick and shell. Bushy, semi-erect plants. Tender, tasty seeds cook fast without any soaking. #16124 Pkt (14 g, 125 seeds) \$2.25 **NEW!**

**HERCULES** 🌞🌱 75 days. [1981, Clemson AES] Large, brown seeds are the biggest we offer. 8–9" pods held upright on bushy plants with short runners. Easy to shell. #16123 Pkt (88 seeds) \$2.75 **Limited supply – order early! NEW!**

**KNUCKLE PURPLE HULL** 🌞🌱 62 days. [1958, Alabama's Auburn U.] Large brown peas in 6" purple pods. Semi-vining plants. #16117 Pkt (125 seeds) \$2.25

**MISSISSIPPI SILVER** 🌞🌱 64 days. Widely adapted, excellent performer in hot humid climates. 6½" pods are silver-colored, occasionally streaked with rose. Large, light brown seeds, easy to shell. #16102 Pkt (153 seeds) \$2.25

**OZARK RAZORBACK** 🌞🌱 65 days. [Developed by Horus Botanicals of Salem, AR.] Very colorful red-and-white calico peas with good flavor. Smaller seeds and shorter (3') vines than Calico Crowder. 7–8" pods. #16115 Pkt (214 seeds) \$2.50 **BACK!**

**PEKING BLACK CROWDER** 🌞🕒🌱 69 days. [From the Southern Seed Legacy collection via grower Harry Cooksey.] There is a bit of mystery about this variety's origins. But there is no doubt that it produces an abundance of delicious black crowder-type peas on vigorous disease-free plants. 8–9" pods. #16110 Pkt (125 seeds) \$2.25; #16110F (¼ lb) \$5.25

**PINKEYE PURPLE HULL** 🌞🌱 65 days. An early, heavy-yielding, semi-bush variety with good disease resistance. 6–7" dark purple pods, buff-colored peas with purple or pink eyes. For canning, freezing, or fresh eating. Very popular. #16108 Pkt (170 seeds) \$2.25; #16108F (¼ lb) \$5.75

**QUEEN ANN BLACK EYE PEA** 🌞 60 days. [VA/AES.] Dependable and heavy producer. Highly recommended for green shell or dry use, freezing, or canning. Can be grown in most northern states. (Note: this used to be a more compact plant, but the commercial strain has become much more viney, though it's still as early as ever!) #16103 Pkt (127 seeds) \$2.15; #16103F (¼ lb) \$4.25; #16103G (½ lb) \$6.25

**ROUGE ET NOIR (RED AND BLACK)** 🌞🕒🌱 65 days. [Heirloom from Washington Parrish, LA.] Similar to Peking Black but slightly earlier. Large seeds are red when fresh, drying to black. Vigorous, semi-vining plants. Food historian William Woys Weaver notes that in Louisiana these peas are often cooked with limas and green peanuts. #16118 Pkt (122 seeds) \$2.25 **NEW!**

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

**WASHDAY** – Crop failure.

**WHIPPOORWILL** 🌞 ⏳ **OG** 85 days [Brought to the Americas from Africa during the slave trade. Grown by Jefferson at Monticello.] Once the standard for southern peas, this variety is drought-tolerant and will grow in almost all soils. 5' vines produce loads of 7–9" green pods. Small seeds are light brown with dark speckles, good eaten green or dried. **#16111 Pkt (170 seeds) \$2.50**

**WHIPPOORWILL, STEELE'S BLACK** 🌞 ⏳ **OG** 75 days. [OK/AR family heirloom] 6" 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) \$2.50 New!**

**WHITE ACRE** 🌞 ⏳ **OG** 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" pods, small white seeds, 18–25 peas/pod. **#16109 Pkt (274 seeds) \$2.50**



Whippoorwill



White Acre

**ZIPPER CREAM** 🌞 🌱 62 days. [1972, FL AES. Thanks to Bob Bulluck for our seedstock!] Southern favorite. Bushy 2–3' plants bear prolifically. 6–9" pods with large, creamy-white seeds, 18–20 seeds/pod, easy to shell. Unusually, seeds have a taste between English peas and cowpeas when fresh. **#16116 Pkt (116 seeds) \$2.25**



Schronce's Deep Black & Talbert Small Red



Carwile's Virginia



Texas Red and White

## Peanuts *Arachis hypogaea*

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" deep in rows 30–36" apart. If planting in hills, plant 3 nuts per hill, 10–12" apart in hills 2–3' apart. Loose, well-drained soil is important for good germination, and a soil pH of 5–6 will give the best results. Plant a month after last frost once soil has warmed up. Peanuts transplant well, and can be started indoors 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 require 110–140 days of hot weather and ample rainfall to yield a good crop. When plants are 12" high, hill them up with loose soil as you would with potatoes, and mulch between the rows. **Harvest:** Harvest during a dry spell in October or right after a light frost. (In the Deep South, peanuts may need to get harvested earlier to keep pods from sprouting in cold/wet soil late in the season.) If weather and critters allow, dig vines and let them sun-dry for several days before pulling pods off. Cure indoors in a rodent-proof space for 2–3 weeks before storing. **Packet:** Peanuts are sold in the shell to preserve seed freshness. See variety descriptions for packet weights.

**CAROLINA BLACK** 🌞 🌱 110 days. [Introduced 1999 by SESE from seed sent by Derek Morris.] One of the varieties grown during the 1800s was the African peanut (also known as the N. Carolina peanut). It may have been a black peanut, possibly the same as the variety we call Carolina Black. According to food historian William Woys Weaver, the black peanut may have been used as a substitute for Black Bambarra (African ground nut) by the black community. Black Bambarra is important in African folk medicine as an aphrodisiac. The N. Carolina climate won't support black Bambarra, but

black peanuts grow there without difficulty. Carolina Black produces sweet-tasting, black-skinned peanuts that are slightly larger than Spanish peanuts. 2–3 seeds/pod. **#17103 Pkt (28 g, sows 45') \$4.95**

**CARWILE'S VIRGINIA** 🌞 ⏳ **OG** 120 days. [Introduced 1989 by SESE.] Family heirloom from SW Virginia since 1910. Grown by Frank Carwile for over 75 years since he was given this peanut by a traveler when he was 8 years old. He later tried other varieties but found none with a better flavor. 2–4 seeds per pod. Plants have average disease resistance but excellent production and drought resistance. **#17101 Pkt (28 g, sows 40') \$4.45; #17101F (¼ lb) \$8.50; #17101G (½ lb) \$14.50**

**GEORGIANIC** – Unavailable for 2012

**SCHRONCE'S DEEP BLACK** 🌞 **OG** 110 days. [Selected since 1980 by NC gardener Gordon Schronce. Seedstock sent by his son Arty.] Black peanut selected for larger seeds with darker (violet-black) skins than Carolina Black and 3–4 seeds per pod. 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, sows 42') \$4.95**

**TALBERT SMALL RED** – Unavailable for 2012.

**TENNESSEE RED VALENCIA PEANUT (VALENCIA TENNESSEE RED)** 🌞 ⏳ **OG** 110 days. [Pre-1930] Rich, sweet peanuts with red skins. 2–5 seeds/pod. Very productive. Easy to grow without hilling, even in clay soils. An early variety for those who have trouble maturing Virginia-type peanuts. **#17104 Pkt (28 g, sows 40') \$4.95; #17104F (¼ lb) \$8.75**

**TEXAS RED AND WHITE** 🌞 **OG** 110 days. [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.] Seeds have lovely red-and-white streaked skins. 2–4 seeds/pod, compact 3' plants grow well in heavy clay soil. **#17109 Pkt (28 g, sows 34') \$4.95 Limited supply – order early! New!**

**VIRGINIA JUMBO** 🌞 🌱 120 days. Fast growing variety produces large, rich flavored peanuts, 2–3 per shell. Prefers loose, sandy soil. **#17102 Pkt (28 g, sows 25') \$4.25; #17102F (¼ lb) \$8.25**

**WHOPPER (PARK'S WHOPPER)** – Unavailable for 2012.





Bull Nose



California Wonder



Jupiter



World Beater

## Peppers *Capsicum annuum*, unless noted.

**Culture:** Sow seeds 8–10 weeks before the last frost. Plant seeds ¼" 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" 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" apart in rows or blocks. Wait a month to mulch peppers so that the soil can heat up. Small-fruited varieties tolerate hot humid conditions better than large-fruited varieties. Once flowering begins, fertilizer should be withheld; otherwise, flowers may drop without setting fruit. Other factors causing flower drop are low humidity (sometimes caused by wide spacing), poor pollination, full fruit set, or night temperatures above 80°F or below 65°F. In the greenhouse, pollinate peppers the same way tomatoes are pollinated. Maintain high levels of phosphorus for sustained yields. Once fruit production begins, short stakes may be necessary to prevent large-fruited varieties from falling over. **Flavor:** Peppers are fully ripe after turning color. Although all peppers may be eaten in the green stage, ripening to red, yellow, etc. increases flavor and nearly doubles the vitamin C content. **Extended Harvest:** Mature plants have good vigor in fall, so cover plants on frosty nights for 1–2 weeks to extend the harvest season. Then, before the first killing frost, uproot plants and place the roots in a bucket of water and store in a cool location to extend harvest by one month, or grow the variety Doe Hill Golden Bell which is an excellent keeper. **Diseases:** Peppers are fairly disease-resistant, but are susceptible to anthracnose, bacterial leaf spot, and tobacco mosaic virus (TMV). Use resistant varieties and control aphids. TMV may not kill plants but will greatly reduce the yield. Keep cigarettes out of the garden and greenhouse. **Physiological Diseases:** Sunscald is common on varieties that have sparse foliage. Blossom-end rot is rare in peppers, and is due to inadequate calcium supply or uneven supply of water. **Greenhouse Pests:** Similar to treatment of tomato pests. **Seed Savers:** Wear gloves when collecting seeds from hot peppers. Isolate sweet varieties by 150', and hot and sweet varieties by 300'. **Note:** Days to maturity are days after transplanting. Dates are for green peppers; for ripe peppers, add a month. **Packet:** 0.5 g unless stated (about 60–100 seeds, depending on variety) sows 35–100' of transplants.

## Red Bell Peppers

**BULL NOSE (LARGE SWEET SPANISH)** 🌞 ⏰ **OG** 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. 2½" × 3½" fruits are 4-lobed, borne on tall, prolific plants. **#46101 Pkt \$2.75**

**CALIFORNIA WONDER** 🌞 ⏰ **OG** 75 days. (green > red) [1928] Widely adapted variety, well-known and preferred by many market growers and gardeners. A smooth, blocky bell, mostly 4-lobed, with thick walls. Fruits up to 4" × 4¾". Foliage provides good cover for fruits. Tobacco mosaic resistant. **#46102 Pkt \$2.25; #46102B (3g) \$5.50**

**JUPITER** 🌞 **OG** 75 days. (green > red) One of the largest and best sweet bell peppers. Sturdy 3–5' plants have an excellent canopy of dark green leaves to protect the high yields of 4" fruits. Excellent drought resistance. Great for stuffing. **#46134 Pkt \$2.75**

**KEYSTONE RESISTANT GIANT** **OG** 79 days. (green > red) A California Wonder type of pepper with large, blocky, pendant fruit (4" × 4¾"). Mosaic resistant. Heavy foliage reduces susceptibility to sunscald. Thick stems hold up under heavy fruit load. Well suited to the Mid-Atlantic, but not recommended for Deep South. **#46106 Pkt \$2.50**

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

**WORLD BEATER (RUBY GIANT)** 🌞 **OG** 72 days. (green > red) [Pre-1912. Developed from a cross combining the size and production of Chinese Giant with the shape and color of Ruby King.] Tall plants produce big fruits averaging 3½" × 4". Fruit is thick-fleshed, and very sweet when red. **#46108 Pkt \$2.50**



Napoleon Sweet



Carolina Wonder



Kevin's Early Orange



Yellow Belle

## Early Season Bells & Sweet Frying Peppers

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

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

**MARCONI** 🌞 ⏳ 🟢 80 days. (green > red) Fabulous yields with this 7" horn shaped Italian heirloom pepper. Great for frying, drying, or fresh in salads. Flavor is very sweet whether green or red, stands up well to the heat. **#46110 Pkt \$2.25**

**MELROSE** 🌞 ⏳ 🟢 (green > red) [Heirloom Italian frying pepper discovered in Melrose Park, IL.] Productive plants full of 2" x 4" peppers that turn brilliant red early. Very sweet flavor, rich and full-bodied. Excellent for salads, roasting, and stir-frying. **#46133 Pkt \$2.50**

## Nematode-Resistant Red Bell Peppers

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

**CAROLINA WONDER** 🌞 🟢 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". Sweet flavor even when green. **#46123 Pkt \$2.50; #46123B (3g) \$5.50**

**CHARLESTON BELLE** 🌞 🟢 67 days. (green > red) The first nematode-resistant bell pepper. [Introduced by SESE 1998.] 18" compact plants. Fruits are virtually identical to Keystone Resistant Giant, weigh approximately ¼ lb and measure 3¼" x 3". **#46121 Pkt \$2.50**

## Yellow & Orange Bell Peppers

**CORONA** – Crop failure, back next year!

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

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

**ORANGE BELL** 🌞 🟢 90 days. (green > orange) [Seed from Craig LeHoullier in NC.] Large, thick-walled, sweet bells, 3½" x 4". Though later-maturing, the quality and flavor is one of the best orange bells we've grown. An outstanding variety. **#46120 Pkt \$2.25**

**YELLOW BELLE** 🟢 65 days. (yellow > yellow-orange > crimson red) Mostly four-lobed, 2½" x 3", 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 \$2.75**

## Chocolate & Purple Bell Peppers

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

**SWEET CHOCOLATE (CHOCO)** 🌞 🟢 86 days. (green > chocolate brown) Medium-sized, shiny, chocolate-cherry-colored bells, 2½" x 4½", 3-lobed. Unusual dark maroon interior fruit color. Extremely productive, good continuous fruiting, very disease resistant. Stake tall plants for best production. **#46103 Pkt \$2.50; #46103A (3 g) \$6.50**

Doe Hill Golden Bell

Golden Cal Wonder

Sweet Chocolate







Ashe County Pimento



Red Cherry



Sweet Banana



Aji Dulce

## Extra-Early Sweet Peppers

**EARLY HUNGARIAN SWEET (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") and fruits are slightly longer (2½" × 4"). #46125 Pkt \$2.50

**FEHEROZON** 🌞🌱 (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" tall, yet produce an early yield of 7 fruits per plant on the first harvest. Thick-walled pointed bells, 2½" × 3½". Excellent variety for container gardens, early crops, and short-season areas. #46124 Pkt \$2.35

## Sweet Non-Bell Peppers

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

**ASHE COUNTY PIMENTO** 🌞🌱 70 days. (green > red) [Revived by NC seed saver Rob Danford.] One of the few peppers that reliably produces well in the short Smoky Mountain growing season (150 days or less). An incredibly sweet, bright red, thick-fleshed pimento pepper, 4" × 1½". Great raw, as well as for cooking, roasting, and canning. #46136 Pkt \$2.75

**CORNO DI TORO** 🌱 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 \$2.35

**LIPSTICK** 55 days. (green > red) [Johnny's Selected Seeds] Early and productive, a great choice for short season areas. Chunky triangular peppers, 2" × 2½", on 30" plants. Good flavor, especially in cooler areas. #46139 Pkt \$2.25

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

**RED CHERRY (CHERRY SWEET)** 🌞🌱 70 days. (green > red) [Pre-1860] Shaped like bonbons, these little cherry peppers are a good size for lunch box treats, and they are great for pickling, canning, and stuffing. Bushy 20" plants bear dark crimson-red 1½" × 1" fruits. #46112 Pkt \$2.50

**SUPER SHEPHERD** Crop failure - back next year!

**SWEET BANANA (LONG SWEET HUNGARIAN)** 🌞🌱 70 days. (pale green > yellow > orange > crimson red) [1941] Heavy yields of attractive, banana-shaped peppers, 6" × 1½". Eaten at any ripeness stage, but sweetest when red. Great for colorful salads, frying, and freezing. Excellent choice for Mid-Atlantic region. #46111 Pkt \$2.15; #46111B (3 g) \$5.50

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

## Sweet Peppers for Drying

**JIMMY NARDELLO'S ITALIAN** 🌞🌱 75 days. (green > crimson red) Best sweet variety for drying. This treasure was in our seed bank for 15 years before we grew it in our pepper trials; we wish we'd offered it sooner! One of the more productive, disease-resistant, and most widely adapted heirloom sweet peppers we have grown. Banana-shaped fruits are multi-dimensionally sweet and intensely flavored. Excellent for drying, frying, freezing, relishes, or salads. Thin-walled fruits are ¾" to 1¼" at the shoulder and 5–8" long. #46122 Pkt \$2.35; #46122B (3 g) \$5.50



Jimmy Nardello's Italian

## Spice Peppers

**AJI DULCE (C. chinense)** 🌞🌱 111 days. (green > orange-red > red) [Venezuelan heirloom. Seed source from Donna Hudson in TN.] Has the same shape, size, color and aroma as Habanero, but is sweet, spicy, and delicious, with only a trace of heat. Highly aromatic fruits; their flavor is unusual and complex, with overtones of black pepper and coriander, and undertones of other spicy flavors. An excellent choice for sautéed vegetables, rice and bean dishes, paprika, or herbal vinegars. The thin-walled pendant fruits are 1" × 2", tapering at both the stem and blossom end. Plants have good foliage cover and bear at 18" high. Seedlings grow slowly at first, but grow rapidly later in the season to 48" or more. #46601 Pkt \$2.50; #46601B Pkt (3 g) \$6.50

**HUNGARIAN PAPRIKA** 🌱 70 days. (green > red) Our seed stock of this variety originally came from Hungary, where the paprika pepper has been developed to its finest quality. This strain has excellent color and sweet, spicy flavor. 18" plants produce an abundance of 1" × 5" peppers. Fruit shows some susceptibility to sunscald and blossom-end rot, but is otherwise an excellent variety. The sweet, very dry flesh is ideal for drying. Grind dried fruits for a superb paprika seasoning. #46117 Pkt \$2.75 **Limited supply – order early!**

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

Hungarian Paprika



Trinidad





Anaheim Chile



Cayenne, Long Red



Joe's Round



Numex Big Jim

## Hot Peppers

**ANAHEIM CHILE** 🌞🌱 77 days. (green > deep red) A versatile mild pepper used fresh, canned, fried, or dried. 6–8" pendant fruits are borne abundantly on tall, productive, vigorous plants. #46501 Pkt \$2.25; #46501B (3 g) \$5.50

**CAYENNE, LONG RED** 🌞🌱 72 days. (green > red) [Pre-1827] A choice, fiery, red-hot seasoning pepper. Use fresh or dried, especially in salsa or chili. ¾" × 3–4" fruits. #46504 Pkt \$2.25; #46504B (3 g) \$5.50

**CHINESE FIVE COLOR** 🌞🌱 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" tall plants bear upright conical fruits ¾" × 1½". An arresting ornamental with hot fiery fruits. #46517 Pkt \$2.75

**CZECHOSLOVAKIAN BLACK** 🌞🌱 58 days. (green > black > red) [Czech heirloom.] Highly ornamental. Pendant fruits (1" × 2½") are bluntly conical and are medium-hot when red. 3' plants, upright branches. Showy: red fruit at the base, purple black fruit at the top contrasts with purple green leaves and white-streaked lavender flowers. #46505 Pkt \$2.75

**FISH PEPPER** 🌞🌱 55 days. [African-American heirloom from MD.] White and green mottled leaves. Some of the 2" long fruits have variegated colors. Beautiful edible landscape plant. Great heat tolerance. Very hot, used traditionally in shellfish and fish cookery. Also good for drying. #46518 Pkt \$2.75

**HABANERO** (*C. chinense*) 🌞🌱 95 days. (green > orange-red) [Cultivated in the Yucatan, Trinidad, and West Indies.] A very aromatic, flavorful, super hot pepper used in Caribbean curries and jerk sauces. 1¼" × 2" thin-walled fruits. Slow germinating and requires a long warm growing season. #46506 Pkt (0.25 g) \$2.25

Habanero



**HUNGARIAN WAX (HOT BANANA)** 🌞🌱 60 days. (pale green > yellow > crimson red) Long, banana-shaped, medium-hot, spicy peppers, 1½" × 6–7". A very reliable and productive variety adapted to the cool North as well as the Deep South. Use fresh, canned, or pickled. #46507 Pkt \$2.35

**JALAPEÑO** 🌞🌱 72 days. (green > red) The classic salsa chile. Hot 1" × 2" thick-walled peppers are usually harvested green, but can be left to mature to red. A chipotle pepper is a smoked red jalapeño. A teaspoon of jalapeno vinegar is excellent seasoning for bean soups. Jalapeños filled with cream cheese and fried are a Southern specialty. #46508 Pkt \$2.25; #46508B (3 g) \$5.50

**JOE'S ROUND** 🌞🌱 65 days. (green > red) [Seed sent by Dr. Carolyn Male. Originally from Italy.] Unusual ornamental. ½" high × ¾" wide fruits are borne in clusters of 8–15. Ripe clusters of fruit resemble red marbles in a green bowl. Tall plants. #46514 Pkt \$2.50

**LOMBOK (CHILE LOMBAK)** 🌞🌱 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" at the shoulder and taper to 5–6" long. The lower third of the fruit is without heat and may be eaten like a sweet pepper. The best of our dried pepper trials. #46515 Pkt \$2.50

**NUMEX BIG JIM** 🌞🌱 80 days. (green > red) [1975, New Mexico State U.] Large, mild, Anaheim-type peppers up to 12" long, on short (24–36") plants. Great for stuffing. Listed by the Guinness Book of World Records as the largest hot pepper! Good yields even under hot dry conditions. #46520 Pkt \$2.50; #46520B (3 g) \$6.50

**OROZCO** 🌞🌱 70 days. (green > bright orange) [E. European origin, developed by John Adams.] Bright orange carrot-shaped peppers, 5" long and 1½" wide at the shoulders. Mildly hot fruit are also sweet and flavorful. 3' plants. #46513 Pkt \$2.25 **BACK!**

**ROYAL BLACK** 🌞🌱 88 days. (purple > red with purple-black stripes) [Introduced 1995 by SESE. Original seed sent by Carolyn Male.] A beautiful ornamental – dark purple leaves and stems, with an occasional variegated growing tip of green, purple, and creamy white. The undersides of the leaves are green with purple venation. The red fruits appear like crown jewels. Bullet-shaped fruits measuring ½" × 1¼" are borne upright on 3' plants. The red fruits make a convincing and long-lasting impression on the palate. We use the fruits (both purple and red) for colorful hot vinegars. #46511 Pkt \$2.50

**SERRANO TAMPIQUEÑO** 🌞🌱 75 days. (green > orange > red-orange) Attractive 30" plants with pendant, thin-walled fruit (½" × 1½"). Flavorful pepper, ideal for chili, salsa, hot pepper vinegar, and pickling. Very hot whether green or red. Dries easily. #46512 Pkt (0.25 g) \$2.25; #46512B (3 g) \$6.50

### Hot Pepper Vinegar

Hot pepper vinegars are excellent for seasoning stews and soups. Each variety of hot pepper adds a unique flavor. Add 1–2 cups of hot peppers to 1 quart of cider vinegar. Age for approximately 1 month and pour off the vinegar.







Cherry Belle



Easter Egg



Black Spanish Round



Misato Rose

## 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  $\frac{3}{4}$ " apart,  $\frac{1}{2}$ " deep in rows 8–12" apart and thin to  $\frac{1}{2}$ " 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  $\frac{1}{8}$  mile for home use. For pure seed isolate from wild and cultivated radishes by a minimum of  $\frac{1}{4}$  to  $\frac{1}{2}$  mile. **Packet:** 7 g (about 625 seeds), sows 35'.

**CHERRY BELLE** 🌞🌱 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 \$1.99; #28103E (28 g) \$5.50

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

**SPARKLER WHITE TIP** 🌞🌱 24 days. Bicolored globes, bright scarlet on the upper portion, and white on the lower third. Medium tops and sweet, white flesh. #28108 Pkt \$1.99

**WHITE ICICLE (LADY FINGER)** 🌞🌱 29 days. [Pre-1865] A mild-flavored, white variety with carrot-shaped roots up to 4–5" long. Best harvested when small, but remains milder than other varieties when harvested large. Stands heat well. One of our favorite varieties. Gardeners who grow this for the first time are often pleasantly surprised by this good variety. #28106 Pkt \$1.99; #28106E (28 g) \$5.50

## Winter Storage Radishes

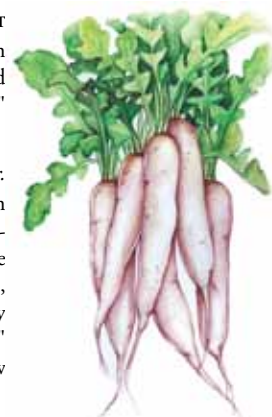
**Culture:** Sow 5–10 weeks before first fall frost. Thin to wider spacing (4–6" apart) than regular radishes. Trimmed roots can store 2–3 months in the refrigerator or root cellar. These radishes are daylength-sensitive and should not be sown in spring.

**BLACK SPANISH ROUND** 🌞🌱 53 days [Pre-1824] Round roots grows 3–4" or larger in diameter. Firm, white flesh and thin, nearly-black skin. Very hardy, an excellent winter keeper. Flesh is crisp and pungent. #28102 Pkt \$2.50

**CHINA ROSE (ROSE COLORED CHINESE, SCARLET CHINA WINTER)** 🌞🌱 55 days. [Brought from China to Europe by Jesuit missionaries. Introduced ~1850 in the U.S.] White flesh, rose skin, about 5" in diameter. #28104 Pkt \$2.25

**DAIKON, MIYASHIGE WHITE** (*Raphanus sativus* var. *longipinnatus*) 🌞🌱 65 days. [Originating from Asia, daikon (pronounced "dye-con") is the Japanese word for radish.] Juicy and flavorful, can be used fresh in salads, cooked in vegetable dishes, pickled, or grated and mixed with ginger and soy sauce to make a dip. Usually harvested when 12" long and 2–3" in diameter, though it will grow much larger! #28201 Pkt \$2.75

**MISATO ROSE** 🌞🌱 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". Very forgiving crop – unlike many radishes, this one will still bulb properly even if crowded or thinned late. #28109 Pkt \$2.95



Miyashige White Daikon

## 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' apart in rows 3–5' 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  $\frac{1}{2}$ – $\frac{1}{2}$  of the stems, leaving at least 5 stems still growing. Harvest stems by pulling and twisting at the same time. Can also be harvested lightly in the fall, or heavily right before first fall frost (the tops die back after frost, so help yourself before the stems will die off anyway). **Packet:** 0.60 g (about 45 seeds).

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

## Salsify *Tragopogon porrifolius*

**SANDWICH ISLAND MAMMOTH** 🌞🌱 120 days. [Pre-1900] Easy-to-grow roots, 1"–1½" wide by 8" long. Sow in spring, seeds 1" apart, in rows 12–18" apart, thinning to 3–4" apart. Roots have an oyster-like flavor (some say scallop-like). Best harvested after frost, roots keep well in ground. Use stewed, baked, or in a cream sauce. #63101 Pkt (3 g, 185 seeds) \$2.50





Costata Romanesca

Golden Bush Scallop

Grey Zucchini

Trombocino

Yellow Crookneck

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

### Summer Squash: Bush Varieties

**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. #53115 Pkt (4 g) \$2.25

**COCOZELLE ITALIAN** (*C. pepo*) – Unavailable for 2012, back next year!

**COSTATA ROMANESCA** (*C. pepo*) 🌞 ⏰ 🌱 62 days. This Italian heirloom zucchini is favored for flavor. Fruits remain tender even at 18"; best picked at 12". Heavily ribbed fruits are striped with alternating light and dark green shades. Hardy vines grow larger than other summer squash. #53120 Pkt (3 g) \$2.50

**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", the fruit is a bright golden yellow with a curved neck, creamy white flesh, and excellent flavor. #53121 Pkt (3 g) \$2.75 **Limited supply – order early!**

**EARLY PROLIFIC STRAIGHTNECK** (*C. pepo*) 🌞 ⏰ 🌱 48 days. [1938, AAS winner.] Fruits are straight, lemon-yellow, and slightly club-shaped. Harvest small, when 3–7" long. Quality of the flesh is excellent. Plants are very vigorous, hardy, and productive. #53101 Pkt (4 g) \$2.20; #53101E (28g) \$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 diameter by 3" tall. Very productive. #53103 Pkt (4 g) \$2.20

**GOLDEN BUSH SCALLOP** (*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. Harvest fruits when 4–5" across. Use boiled, fried or stir-fried. Matures 2 weeks later than other varieties, but flavor is superior. #53104 Pkt (3 g) \$2.50; #53104E (28 g) \$5.50

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

**YELLOW CROOKNECK** (*C. pepo*) 🌞 ⏰ 🌱 55 days. [~1700] Yellow, bulb-shaped fruit with a narrow, curved neck. Skin becomes bumpy and warted on large fruits. Best eaten when fruits are no longer than 6". A consistently popular variety. #53102 Pkt (4 g) \$2.20; #53102E (28 g) \$5.50

**ZUCCHINI, BLACK BEAUTY** (*C. pepo*) 🌱 48 days. [1957] Fruits are dark green, turning black green as fruit matures. Plants are semi-spineless, semi-upright, with an open growth habit. Flesh is white with small seed cavity. Freezes well. Note: Our observations over several seasons indicate that Black Beauty attracts squash bugs much more than other varieties and we have used it successfully as a trap plant for hand-picking squash bugs. #53105 Pkt (4 g) \$2.35; 353105E (28 g) \$5.50

**ZUCCHINI, DARK GREEN** (*C. pepo*) 🌞 🌱 50 days. Mottled dark green fruits with pale green flesh. A vigorous, productive bush variety with early concentrated yields. #53106 Pkt (4 g) \$2.35; #53106E (28 g) \$5.50

**ZUCCHINI, GREY (TENDER GREY)** (*C. pepo*) 🌞 🌱 42 days. Small to medium-sized zucchini with gray-green mottled skin. Small-seeded variety with extended keeping quality. Long harvest period. Excellent flavor and texture; we've added "Tender Grey" to the name to try to get this deserving variety some more attention! #53107 Pkt (3 g) \$2.50



Black Beauty Zucchini





Galeux D'Eysines



Candy Roaster Melon



Delicata Zeppelin



Green-Striped Cushaw

## Squash Species Guide

**C. pepo:** Pepo squash are usually eaten in the immature stage as summer squash because most varieties are not good keepers. Flesh is often mild flavored and usually prepared by boiling, baking, frying, or stir-frying. Quality of the flesh declines in storage and most varieties are best eaten within a month of harvest. Bush varieties of pepo are susceptible to vine borers and are best planted in succession. Try luffa gourds or Tromboncino squash as a bug-proof substitute for zucchini.

**C. maxima:** Many members of this group grow quite large. They keep fairly well in storage, from a few months to a year or more, depending on the variety. The flesh has fine texture and very good flavor. Unfortunately, maxima plants are generally tender and sensitive to wilts, vine borers, and other insects.

**C. moschata:** Most moschatas are excellent keepers. Their flesh is usually orange in color, flavorful, sweet, and often fragrant. Moschatas are well-suited for pies and cakes, though they are often just baked or boiled. This group has good resistance to vine borers and cucumber beetles once the plants are beyond the seedling stage. During the growing season, moschatas need warm night temperatures above 60°F to grow well.

**C. argyrosperma (C. mixta):** Mixtas have a long tradition of being grown in the South, though they are less popular than in former years. The flesh is typically pale-yellow or cream-colored and somewhat coarse. They are not as sweet or flavorful as maximas and moschatas. They are often cooked with sweeteners such as brown sugar or baked with stuffing mixtures. South of the border, most are grown mainly for their large, flavorful seeds that make great snacks. Like moschatas, they have good resistance to vine borers and cucumber beetles. As a group they have the best drought tolerance.

## Winter Squash

### Bush Varieties

**BABY BUTTERNUT** (*C. moschata*) 90 days. [1958] Sweet fruits, ½–2 lbs. Smaller fruits than Waltham, and the vines aren't as vigorous, but the smaller (5") vines are a great space-saver for small gardens. **#53609 Pkt (2 g, 26 seeds) \$2.95**

**TABLE QUEEN BUSH (ACORN)** (*C. pepo*) 80 days. [1948] Space-saving version of Table Queen (see description below). Averages 5 fruits per plant. **#53108 Pkt (2 g) \$2.35; #53108E (28g) \$5.50**

### Vining Varieties

**BUTTERCUP, BURGESS** (*C. maxima*) 100 days. [1932] This Burgess strain of Buttercup is noted for its thick, fine-grained flesh and excellent flavor. Fruits are flattened turbans, approximately 4½" × 6½", weighing 4–5 lbs. Rinds are dark green with slight ribs and a "button" on the blossom end. **#53301 Pkt (5 g) \$2.25; #53301E (28 g) \$5.50**

**CANDY ROASTER MELON** (*C. maxima*) 100 days. Appalachian heirloom from western North Carolina. Well known for its great flavor. The fruits are pinkish orange. Orange enlarged buttercup shaped with some bluegreen color at the bottom. 6 - 20 lb fruit. Rampant vines have large leaves. **#53302 Pkt (5 g) \$2.75 NEW!**

**DELICATA ZEPELIN** (*C. pepo*) 97 days. One of the sweetest winter squashes we offer. Cream-colored skin has dark-green stripes. 2 lb oblong fruits, 10" × 3". Semi-bush vines yield up to 8 fruits per plant. **#53117 Pkt (4 g) \$2.50**

**GALEUX D'EYSINES** (*C. maxima*) 98 days. [French heirloom] Vigorous plants set lots of smooth yellow fruits. At first they're nothing special, but then they turn a rosy orange as they ripen. In storage they develop an amazing warty surface. Makes great soup, sauce, or pumpkin pie. Quick-ripening fruits are best used early in the winter storage season. **#53307 Pkt (5 g) \$2.75**

**GREEN-STRIPED CUSHAW (STRIPED CROOKNECK)** (*C. argyrosperma*) 110 days. [Pre-1893, possibly pre-1860. Cushaws came from the West Indies, earlier than 1700.] This bulb-shaped squash is a reliable producer and the most popular of its class. Large, vigorous vines are resistant to squash vine borer. Fruits average 10–12 lbs, about 18" long, and 10" wide at the bowl. Not a good keeper. Whitish-green skin with mottled green stripes. The light yellow flesh is slightly sweet, thick, medium-coarse, and fibrous. Fine for pies and baking. The mashed squash is great when fried with savory herbs. **#53501 Pkt (5 g) \$2.75**

**KIKUZA (SWEET KIKUZA, CHRYSANTHEMUM SEAT)** (*C. moschata*) 120 days. [Early 1800s Japanese heirloom.] Tan, deeply ribbed 2–4 lb fruits. Sweet, dry, slightly nutty, smooth orange flesh. Vigorous vines. **#53611 Pkt (3 g) \$2.50 NEW!**

**MRS. AMERSON'S** (*C. moschata*) 120 days. Large squash with great flavor, bakes quickly despite its large size. Tan skin, orange flesh, flattened pear shape. Favorite of our 2009 heirloom moschata trials. **#53612 Pkt (4 g) \$2.75**

Burgess Buttercup





Sweet Meat



Thelma Sanders' Sweet Potato



Seminole



Small Sugar



Tan Cheese

**NORTH GEORGIA CANDY ROASTER** (*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" long and 6" wide, pink with blue tips. Smooth, delicious orange flesh. **#53304 Pkt (5 g) \$3.25**

**SPAGHETTI SQUASH (VEGETABLE SPAGHETTI)** (*C. pepo*) 🌞🕒🌱 90 days. 9" 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 (5 g) \$2.35**

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

**TABLE QUEEN VINE (ACORN)** (*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" long. Dark-green rind, fine textured, golden-yellow flesh. Sweetens in storage. Excellent for baking. **#53109 Pkt (4 g) \$2.35**

**TAHITIAN MELON** 🌞🌱 (*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) \$2.50**

**THELMA SANDERS' SWEET POTATO** (*C. pepo*) 🌞🕒🌱 96 days. [Family heirloom from Thelma Sanders in Adair County, MD. Introduced 1988 by SESE.] Acorn-type squash up to 6" long. Ripens from cream to light gold. Thick, golden yellow flesh has fine texture and superb flavor, sweetens in storage. Had great vigor in VABF's 2009 squash trials. **#53111 (2 g) \$2.35**

**WALTHAM BUTTERNUT** (*C. moschata*) 🌞🌱 95 days. [1970, AAS winner.] Very vigorous and dependable. Fruits average 8–9" long, 3–4 lbs, and have buff-colored skin, and fine-textured, sweet, orange flesh. Can be harvested when small and used like a summer squash. Excellent resistance to vine borers. Stores very well. **#53601 Pkt (4 g) \$2.35; #53601E (28 g) \$5.50**

Waltham Butternut



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

**CONNECTICUT FIELD (BIG TOM, YANKEE COW PUMPKIN)** (*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 (5 g) \$2.95 Limited supply – order early!**

**OLD-FASHIONED TENNESSEE VINING PUMPKIN** – Crop failure, back next year!

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

**SEMINOLE** (*C. moschata*) 🌞🕒🌱 95 days. [Cultivated in Florida by the Seminole in the 1500s.] Keeps up to 1 year at room temperature! Small fruits are sweeter than Butternut and have firm, deep-orange flesh. Large vines bear bell-shaped buff-colored fruits averaging 6" in diameter. Resistant to vine borers. A good choice for hot, humid, disease-prone areas. Give it ample water and room to roam. **#53604 Pkt(3 g, 30 seeds) \$2.50; #53604E (28g) \$8.50**

**SMALL SUGAR (NEW ENGLAND PIE, SUGAR PUMPKIN)** (*C. pepo*) 🕒🌱 100 days. [Pre-1860] A traditional favorite of home gardeners. Sweet dry flesh is high in solids and low in stringiness. Round orange fruits weigh 6–8 lbs. **#53114 Pkt (5 g) \$2.35; #53114E (28g) \$5.50**

**TAN CHEESE** (*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" high fruits weigh 6–12 lbs. **#53605 Pkt (5 g) \$2.75; #53605E (28 g) \$8.50**

**WINTER LUXURY PIE** (*C. pepo*) 🕒🌱 100 days. [1893, improved and popularized by Gill Brothers Seeds by 1917.] Deep orange and slightly netted with sweet, tender flesh. Fruits are 6½" tall, 8" wide, average 6½ lbs. In *The Compleat Squash*, author Amy Goldman says, "Winter Luxury Pie makes the smoothest and most velvety pumpkin pie I've ever had." **#53152 Pkt (5 g) \$2.75; #53152E (28 g) \$8.50**



Rouge Vif d'Etampes





Glacier

## Tomatoes *Lycopersicon lycopersicum*

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

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

### Extra-Early Tomatoes

**GLACIER** 🌞🌱 58 days. (Determinate) Glacier, unlike other extra-early varieties, produces both an early crop and continues to bear the entire season. Great flavor, especially for an early variety. 1½" bright red fruits. We have had yields of ¾ bushel per plant. Very cold-tolerant and may survive a light frost. Potato leaf foliage. #49196 Pkt \$2.50; #49196A (1.5 g) \$5.50

**SOPHIE'S CHOICE** 🌞🌱 55 days. (Determinate) [Heirloom from Edmonton, Canada, sent to SESE from Dr. Male. Introduced 1997.] Highly productive, flavorful and large-fruited. Ripens ahead of all other extra-early varieties in our trials. Unlike other extra-early varieties, the fruits are flavorful and large, averaging 6–8 oz and weighing up to 12 oz. Fruit has an orange-red exterior and deep-red interior. Produces large fruit on a small plant only 18–24" tall. Quality is best in cooler climates- does not handle heat or drought well. #49188 Pkt \$2.50

**ZARNITSA** 🌞🌱 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 2½". Short vines are suited for staking or ground culture. Well-balanced flavor – sweet, buttery, and smooth. Resists cracking. #49193 Pkt \$2.50

**Key to Tomato Disease Tolerance:** Known disease tolerance or resistance is indicated in brackets 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.

#### Disease resistance abbreviations

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

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



OTV Brandywine



Large Red

## Red-Fruited Tomatoes

**ABRAHAM LINCOLN (EARLY ABRAHAM LINCOLN)** 🌞 ⌚ 🍅 70 days. (ab, asc) (Indeterminate) [The original Abraham Lincoln was a late-maturing variety introduced about 1923. This early season introduction (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 \$2.50; #49101A (1.5 g) \$5.50

**ATKINSON** 🌞 🍅 70 days. (Indeterminate) (fw1,rkn,gl) [Introduced 1966 for hot humid areas by Alabama's Auburn U.] An excellent producer of 6–10 oz flattened globular red fruit on vigorous plants with heavy foliage. Medium fruits keep well, meaty with good color and flavor. #49212 Pkt \$2.50 **BACK!**

**BRANDYWINE OTV** – See OTV Brandywine.

**COSTOLUTO GENOVESE** Unavailable for 2012 – back next year!

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

**DRUZA** 🌞 ⌚ 🍅 (ab, ber, cf, cr) 75 days. (Indeterminate) [Bulgarian heirloom. Introduced 1995 by SESE from seed from Dr. Carolyn Male.] Excellent juicy sweet flavor. 5 oz fruits are borne 2–4 to a cluster. Although the fruit walls are tender, they are resistant to fruit diseases, cracking, and blossom end rot. Produces a large percentage of uniform-ripening, high-quality blemish-free fruit. Well liked at farmer's markets. #49157 Pkt \$2.50

**GERMAN RED STRAWBERRY** ⌚ 🌞 80 days. (Indeterminate) [Introduced by SESE 1995, seed from Dr. Carolyn Male.] This German heirloom resembles a strawberry in color and shape, though much larger! Meaty with scant seed and juice, the flavor spectrum runs broad and deep. A favorite at our 2007 festival. Fruits average 10 oz, 3" × 3½". Shoulders are smooth to slightly ribbed and slower to ripen. Plants have light foliage cover. #49158 Pkt \$2.85 **BACK!**

**GOOD NEIGHBOR** 🌞 🌱 80 days (Indeterminate) [Selected by Mary Ann and Merlyn Niedens.] 6–8 oz fruits borne abundantly on disease-resistant 7' plants. Flavorful fruits resist cracking. A good choice to share with your neighbors. #49224 Pkt \$2.25

**HAZELFIELD FARM RED** 🌞 🌱 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. This highly productive variety is a favorite at the Lexington Kentucky Farmers' Market. #49213 Pkt \$2.25

**HOMESTEAD 24** 🌞 (asc, cf, cr, fw1) 80 days. (Semi-determinate) [1966] Developed for hot humid coastal areas, especially Florida. Often grown in the Mid-Atlantic region, where it reliably sets fruit at high temperatures. Red 8 oz slightly flattened globes. #49121 Pkt \$2.25 **Limited supply – order early!**

**ILLINI STAR** 🌞 🍅 65 days. (Indeterminate) [Developed by IL grower Merlyn Niedens.] Produces heavy crops of 6–8 oz fruits on 4–6' plants. Deep red tomatoes have excellent flavor and good disease- and split-resistance. Strongly recommended to market growers and home gardeners alike. #49199 Pkt \$2.50

**ILLINOIS BEAUTY** 🌞 🌱 80 days. (Indeterminate) [Selected by grower Merlyn Niedens from an accidental cross] The 6' 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. Preferred by many tasters at a recent Garden Festival. #49214 Pkt \$2.25

**JOE THIENAMAN AUSTRALIAN HEART** 🌞 ⌚ 🌱 80 days. (Indeterminate) [Louisville, KY family heirloom, originally from Australia.] Moderate production of large, meaty, heart-shaped red fruit. 12 oz fruits have few seeds and great taste. Produces until frost. #49226 Pkt \$2.25

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

**MARGLOBE VF (MARGLOBE IMPROVED)** 🌞 ⌚ (vw, 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. Fruits are red, medium-sized, 5–8 oz with firm walls and good flavor. Plants are stocky, vigorous, and have excellent disease tolerance. Vine growth is uniform and provides good protection from sunscald. #49126 Pkt \$2.25

**MARTIAN GIANT SLICER** 🌞 🍅 95 days. (Semi-determinate) [Originally developed for organic market gardeners by Seeds of Change, further selected by Bill Reynolds of Eel River Produce.] Juicy red beefsteak tomato 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 \$2.25



Abraham Lincoln



Mule Team





Old Virginia



Peron (Peron Sprayless)



Stone



Tropic VFN

**MORTGAGE LIFTER VFN (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) which has increased disease-resistance and more uniform fruit, ripening to red rather than pink-red. Fruit are large, 10–14 oz, 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. Bears until frost. Potato leaf foliage. #49129 Pkt \$2.50; #49129A (1.5 g) \$5.50

**MOUNTAIN PRINCESS** 🌞🌱 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 \$2.50

**MULE TEAM** 🌞🌱 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. Notable for its uniform red fruit, weighing 8–12 oz. Fruits are slightly ovate with slightly dented shoulders and are defect-free resulting in a continuous yield with a very high percentage of usable fruit. The fruit is sweet with a slight amount of tang. One of our favorites. #49187 Pkt \$2.50

**NEPTUNE** 🌞🌱 (vw, fw1, fw2, bw, gls) 67 days. (Determinate) [Developed and released to SESE in 1999 by Dr. J. W. Scott at the Gulf Coast Research and Education Center 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 \$2.50

**OLD VIRGINIA** 🌞🌱 80 days. (Indeterminate) [Heirloom from the Giltner family.] Old-time sweet/tart tomato taste. 4–7 oz dark red fruit with few seeds, produces even in long hot summers. Good yields and flavor make this a keeper. #49215 Pkt \$2.50

**OTV BRANDYWINE** 🌞🌱 72 days. (Indeterminate) [Named and released by Dr. Carolyn Male and Craig LeHoullier, editors of Off the Vine (OTV), heirloom tomato newsletter. Bred from an accidental cross of Yellow Brandywine and an unknown red beefsteak.] One of the best Brandywine strains. Smooth, creamy, almost buttery texture, and harmonious sweet flavor. Fruits are a rich red color with an orange undertone. Produces a large percentage of usable attractive tomatoes, relatively free of defects, averaging 12 oz. Excellent potato leaf foliage cover. The most productive and heat-tolerant Brandywine. A must for every tomato lover. #49189 Pkt \$2.75; #49189A (1.5 g) \$7.50

**PERON (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 fruits, 3–4" in diameter. Flavor is sweet with some intricacy. Reliable, flavorful, and a garden mainstay. #49184 Pkt \$2.25; #49184A (1.5 g) \$5.50

**STONE** 🌞🌱 78 days. (ab, fw1) (Indeterminate) [1889] Fruits are slightly flattened globes weighing 5–7 oz with uniform ripening and attractive bright color. A good 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 \$2.25

**STUPICE** 🌞🌱 62 days. (Indeterminate) [Czech origin.] Pronounced stoo-PEECH. Early bearing, productive, disease-tolerant, and flavorful. It usually produces until frost. Fruits have a depth of flavor with a wonderful balance of sweetness and tartness. Juicy 3–4 oz fruits borne in clusters of 6–8. Fruit ripens to red (with an orange undertone) with some tendency for green shoulders later in the season. A great salad tomato. #49141 Pkt \$2.50

**SUPER CHOICE** – Crop failure, back next year!

**TAPPY'S HERITAGE** 🌞🌱 85 days. (Indeterminate) [Selected by Merlyn Nields from a cross of Tappy's Finest and a red-fruited tomato.] The best features of Tappy's Finest have been combined with more uniformity and red color. 6 oz red fruits have excellent sweet full flavor and a meaty texture. Good insect and disease resistance. A mainstay garden variety that should have appeal to fresh market growers as well. #49195 Pkt \$2.25

**TROPIC VFN** 🌞🌱 (vw, fw1, asc, rkn, ab, clm, gw, st, tmv1, tmv4, sun, cr) 80 days. (Indeterminate) [Developed by U. of Florida.] This exceptionally disease-resistant variety has excellent versatility as a garden, greenhouse, or market tomato. Sweet-flavored fruit averages 8–9 oz, is thick-walled, and tends to sit high on the vine under a protective cover of foliage. Recommended highly for the Mid-Atlantic and hot, humid, disease-prone areas, especially where blight is a problem. #49145 Pkt \$2.50; #49145A (1.5 g) \$5.50

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

**Determinate vs. Indeterminate:** *Determinate varieties are short-vined plants that may not need staking, though yields will be much better if plants are staked. Indeterminate varieties are long-vined plants that bear fruit continuously. These varieties should be caged or staked. Some varieties are semi-determinate. **Mulching:** Too much mulch on the soil in the spring may delay growth by preventing soil temperature from rising enough to support active root growth. In June, apply a deep mulch around plants to conserve moisture, prevent disease, and increase yield. **Yield:** Too much nitrogen after transplanting will delay flowering. High levels of phosphorus are necessary to produce good yields. Pruning and staking increase early fruiting at the expense of yield. Indeterminate varieties may be pruned if necessary. Pruning of determinate varieties should be kept to a minimum. For largest yields, cages 2½' wide by 5' tall are recommended for indeterminate varieties.*



Arkansas Traveler



Brandywine



Granny Cantrell's

## Pink & Pink-Red Tomatoes

**ARKANSAS TRAVELER** 🌞🕒🌱 89 days. (Indeterminate) [Pre-1900 heirloom grown throughout the South from NW AR to NC.] 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-sized fruits are pink and of wonderful flavor. Keeps well. #49102 Pkt \$2.50; #49102A (1.5 g) \$5.50

**AUNT LOU'S UNDERGROUND RAILROAD** 🕒🌱 82 days. (Indeterminate) [Heirloom carried through the Underground Railroad by an unnamed black man as he crossed to freedom in Ripley, OH, from KY. Seeds were passed on to Aunt Lou, who passed them on to her great nephew, and eventually on to heirloom tomato enthusiast Gary Millwood.] Dark pink, 4–12 oz fruits are tangy and juicy. Sparse foliage. #49240 Pkt \$2.25 **NEW!**

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

**BRANDYWINE (SUDDUTH STRAIN)** 🕒🌱 74 days. (Indeterminate) [TN heirloom popularized by Ben Quisenberry.] Prized for its distinctively flavorful fruit, and highly rated in our taste trials. Brandywine has achieved a national reputation as the flavor standard for tomatoes. Fruits are dark reddish-pink, and average 10–12 oz. Potato leaf vines are not disease-resistant but the flavor of the tomatoes is of gourmet quality. Use for slices, salads, and sandwiches. #49104 Pkt \$2.50; #49104A (1.5 g) \$5.50

**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's Point, VA] Fruits are pink/purple, large, meaty, and often 2½ pounds or more when well grown. Often preferred by gardeners wanting large, "low acid" pink tomatoes that have a high sugar content. Has a thick skin – a useful quality in a canning tomato, and a characteristic that offers some protection against fruit worm. Not recommended for northern areas where it is late-maturing. #49105 Pkt \$2.50

**CRNKOVIC YUGOSLAVIAN** 🌞🕒🌱 85 days. (Indeterminate) [From the Vojvod area of Yugoslavia, brought to the US by Yasha Crnkovic, a colleague of Dr Carolyn Male.] Prolific, disease-resistant heirloom produces large (1 lb) pink beefsteak fruit that is meaty, juicy, with a robust, complex tomato flavor. #49222 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. #49223 Pkt \$2.25

**GERMAN JOHNSON** 🌞🕒🌱 76 days. (Indeterminate) [Popular heirloom from VA and NC.] One of the four parent lines of the Mortgage Lifter tomato, very similar in flavor. Pink-red fruits with few seeds average ¾–1½ lbs. Good for slicing or canning. Very productive plants are fairly disease-resistant. #49115 Pkt \$2.75

**GRACE LAHMAN'S PINK (LAHMAN PINK)** 🌱 80 days. (Indeterminate) [MO heirloom.] Richly sweet and juicy fruits are favorites at tomato tastings. Round pink 4–6 oz blemish-free fruits are great for slicing fresh or canning whole. Plants bear heavily until frost. #49210 Pkt \$2.25

**GRANDFATHER ASHLOCK** 🌞🕒🌱 85 days. (Indeterminate) [Family heirloom of Carl Ashlock. Three Ashlock brothers served George Washington during the Revolutionary War; one brother settled in Kentucky. Carl Ashlock, now of Franklin, NC, is descended from that patriot.] Potato leaf foliage, fair yield of 10–16 oz pink beefsteaks, very good flavor. #49234 Pkt \$2.25

**GRANNY CANTRELL'S GERMAN RED/PINK** 🕒🌱 69–80 days. (Indeterminate) [KY heirloom. The only tomato grown by Lettie Cantrell of West Liberty since the '40s.] Large beefsteak, 1+ lb, tasty fruit on large, vigorous plants. Lettie died in January 2006, at the age of 96. Her tomato was voted best flavor at the 2010 Monticello Tomato Tasting. #49208 Pkt \$2.50; #49208A (1.5g) \$5.50

**HEGE GERMAN PINK** 🌞🕒🌱 80 days. (Indeterminate) [Popular heirloom sold at farmers markets by Welcome, NC grower Hege, known as L. E.] Large pink beefsteak, 12–24 oz, great flavor. #49241 Pkt \$2.25 **NEW!**

**JUNE PINK (PINK EARLIANA)** 🕒🌱 68 days. (Indeterminate) [Earliana was developed as a result of intense competition among turn-of-the-century growers attempting to bring the earliest tomato to market. First offered in 1900.] June Pink is virtually identical to Earliana except for the unusual rose-pink color and longer production. Bears clusters of 4–6 very attractive rose-pink tomatoes. We like it for flavor and color, and consider it among our garden favorites. Fruit is relatively free of defects and vines bear a long time. #49124 Pkt \$2.25

**KENTUCKY PINK STAMPER** 🌞🕒🌱 90 days. (Indeterminate) [Family heirloom of James A. Stamper who resided in Dwarf, KY. Seeds via Gary Millwood and Maria Stenger.] Nice yields of 10–18 oz pink beefsteaks, very good flavor. Potato leaf foliage. #49242 Pkt \$2.25

**LADY LUCY** 🌞🕒🌱 85 days. (Indeterminate) [Nantahala Forest area in n. GA] Potato-leaf variety produces lots of red/pink 12 oz fruit. Sweet, complex flavor with an acid zing, good for slicing and canning. #49227 Pkt \$2.25







Radiator Charlie's Mortgage Lifter



Ozark Pink



Tappy's Finest



Dad's Sunset

**MORTGAGE LIFTER, RADIATOR CHARLIE'S** 🌞🕒🌱 (vw, fw1) 79 days. (Indeterminate) [Developed by M.C. Byles in the 1930s and released to SESE in 1985.] A legendary tomato always in demand in the Mid-Atlantic states. The following history is based on portions of our 1985 taped interview with M.C. Byles who developed this tomato in the early 1930s while in Logan, WV. Mr. Byles is affectionately known as "Radiator Charlie." He earned that nickname from the radiator-repair business he opened at the foot of a steep hill on which trucks would often overheat. Radiator Charlie had no formal education or plant-breeding experience, yet he created this legendary tomato by cross-breeding four of the largest-fruited tomatoes he could find: German Johnson, Beefsteak, an Italian variety, and an English variety. One of the four varieties was planted in the middle of a circle. Then, using a baby's ear syringe, he cross-pollinated the center plant with pollen from the circle of tomatoes. Next year he selected the best seedlings: he planted the best seedling in the center and the rest in a circle around it. The pollination and selection process was repeated six more years until he had a stable variety. After Charlie developed and named this large tasty tomato he sold plants for \$1 each (in the 1940s) and paid off the \$6000 mortgage on his house in 6 years. Each spring, gardeners drove as far as 200 miles to buy Charlie's seedling tomatoes. Fruits of Mortgage Lifter can average 2½ lbs and may reach 4 lbs when grown well. Plants are very productive and disease-resistant, and continue to bear until frost. These large, slightly flattened, pink-red tomatoes are meaty and flavorful with few seeds. **#49128 Pkt \$2.95**

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

**OMAR'S LEBANESE** – Crop failure, back next year!

**OXHEART** 🌞🌱 88 days. (Indeterminate) [The oxheart shape is the result of a mutation, about 1925. Somewhat similar to meaty ponderosa types, except for the distinctive shape.] Heavy yielding vines produce extra large, pink tomatoes weighing 1–2 lbs. Firm, meaty flesh with few seeds and mild flavor. **#49116 Pkt \$2.50**

**OZARK PINK VF** 🌞🌱 (fw1, vw, ber, cr) 65 days. (Indeterminate) [Introduced 1991 by SESE. Developed by the U. of Arkansas.] Adapted for growing on stakes for vine-ripe harvest in home gardens and for farmer's markets. 5' 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 \$2.50**

**TAPPY'S FINEST** 🕒🌱 77 days. (Indeterminate) [West Virginia family heirloom from before 1948, originally from Italy. Named and introduced by SESE in 1983 in honor of "Tappy" who selected for regular shape, small cores, few seeds, and fine flavor. This was the first heirloom we introduced.] Tappy's Finest was selected in the mountains of West Virginia and it performs best where summers are moderate to cool. Fruits are pink-red and large; they average 14–16 oz, sometimes up to 2 lbs, and are very meaty. Slightly irregular fruits are somewhat flattened with prominent shoulder indentations. An excellent tomato for processing or for use in salads or sandwiches. Also makes a delicious tomato juice. Like all sweet, good-flavored tomatoes, it is not a heavy producer, but it has won several flavor trials. **#49142 Pkt \$2.25**

**UNCLE MARK BAGBY** 🌞🕒🌱 75 days. (Indeterminate) [Brought to western Kentucky in 1919 by Mark Bagby and still grown by his grand niece.] Tall, vigorous potato leaf plants yield 8–12 oz pink fruit with excellent flavor similar to Brandywine but much more productive in warmer climates. **#49217 Pkt \$2.25**

**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 \$2.50; #49218A (1.5 g) \$5.50**

**WINS ALL** 🕒🌱 80 days. (Indeterminate) [Introduced in 1924 as 'Number 400' by Peter Henderson and Co. Renamed 'Wins All' in 1925 after a naming contest.] Large, pink, slightly flattened fruits of 1 lb or more with few seeds. Great flavor makes it worth growing despite its lower yields. One of the most frequently requested varieties in the seed swap section of a national gardening magazine. **#49151 Pkt \$2.25**

## Yellow/Gold Tomatoes

**BARNES MOUNTAIN ORANGE** 🌞🕒🌱 90 days. (Indeterminate) [Kentucky heirloom] Large orange fruit, up to 16 oz. Disease-resistant plants continued bearing until frost in our trials. Flavor is outstanding, just perfect for BLTs. **#49220 Pkt \$2.25**

**DAD'S SUNSET** 🌞🌱 75 days. (Indeterminate) Fruits ripen to a uniform 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. Vines provide medium foliage cover and bear 12 oz fruits. Fruits measure 2¾" × 3¼". **#49163 Pkt \$2.25**

**DJENA LEE'S GOLDEN GIRL** 🕒🌱 80 days. (Indeterminate) [Family heirloom of Djena Lee since the early 1920s. Won first prize at the Chicago Fair 10 years in a row! Introduced by SESE 1987. Djena (pronounced "Zshena") was part Indian and granddaughter of Minnesota financier Jim Lee. She grew this tomato in Minnesota and on moving to Illinois in 1929 gave plants to Reverend Morrow (then 15 years old) who nurtured this variety and kept it alive.] Beautiful golden-orange fruits, one 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**

**EARL OF EDGECOMBE** 🕒🌱 73 days. (Indeterminate) [New Zealand heirloom. When the 6th Earl of Edgcombe died in the 1960s, the heir to the title of 7th Earl was a relative in New Zealand, a sheep farmer at the time. When he traveled to England to claim the title, he brought this tomato with him. Our seed source was Dr. Carolyn Male who found it the best of her extensive 1996 tomato trials.] Attractive orange globes, typically borne in clusters of 2 or more. 2–3" fruits are smooth and regular in shape, defect-free, and notably resistant to cracking, blossom end rot, and fruit diseases. Medium vines provide dense foliage cover for the developing fruits. Fruits have a smooth texture, hold well, and are sweet and tangy, though somewhat inconsistent in flavor under our growing conditions. It seems to develop its best flavor in the North. **#49191 Pkt \$2.25**



Garden Peach



Golden Ponderosa



Yellow Brandywine

**GARDEN PEACH TOMATO** 🌞🌱 73 Days. (Indeterminate) This tomato truly resembles a peach. 2–3 oz fruits have a peach-like fuzz and are yellow, often with a hint of pink blush when fully ripe. Outstanding flavor. A good storage tomato if picked light green right before frost. Highly split-resistant. Vigorous vines bear until frost. **#49201 Pkt \$2.50**

**GOLDEN PONDEROSA** 🌱🌱 78 days. (Indeterminate) [West Virginia heirloom, traded by employees of the C & O Railroad since the turn of the century. 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 a showy variety with mild-flavored, sub-acid fruits. Our select strain has larger, more uniform fruits. **#49117 Pkt \$2.25**

**HUGHS** 🌱🌱 89 days. (Indeterminate) [Introduced 1990 by SESE. Heirloom from Madison Co., IN, since 1940.] Hughes has gained a local reputation for its meaty fruit and sweet delicious flavor. Rated as one of the better-flavored of 250 tomatoes grown in 1988. Though a late-maturing variety, it is a heavy producer with some disease-resistance. This pale yellow beefsteak rivals the flavor of the best heirloom reds. **#49122 Pkt \$2.25**

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

**OLD KENTUCKY** 🌞🌱 85 days. (Indeterminate) Large, flattened 12 oz orange fruits, good flavor. A favorite at our 2010 festival. **#49244 Pkt \$2.50; #49244A (1.5 g) \$5.50**

**PEG’S ROUND ORANGE** 🌞🌱 90 days. (Indeterminate) [Family heirloom of Peg Spencer in Cox’s Creek, KY.] Disease-resistant plants yield lots of great tasting, sweet, low acid, orange 7 oz tomatoes. **#49245 Pkt \$2.25**

**PERSIMMON** 🌞🌱 88 days. (Indeterminate) [1981] Beautiful persimmon-colored, rose-orange fruits. 12–16 oz fruits, though early ones can weigh up to 2 lbs. Vigorous vines, well branched. One of our personal favorites for inviting color and rewarding flavor. **#49133 Pkt \$2.50**

**PIKE COUNTY** Crop failure – back next year!

**T. C. JONES** 🌞🌱 80 days. (Indeterminate) [Cumberland County, KY family heirloom] 8–12 oz yellow fruit with a blushing stripe on the blossom end and great flavor. Flattened fruit; shape and color similar to Yellow Mortgage Lifter, but much more productive. **#49232 Pkt \$2.25**

**VERNA ORANGE** – Crop failure, back next year!

**YELLOW BELL** – See Processing/Paste Tomatoes.

**YELLOW BRANDYWINE** 🌱🌱 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) \$5.50**

**YELLOW MORTGAGE LIFTER** 🌱🌱 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 \$2.50**

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

## Purple-Fruited Tomatoes

**BLACK BRANDYWINE** 🌱🌱 85 days. [1920s PA heirloom. Cross between Brandywine and Fejee Improved tomato. William Woys Weaver’s grandfather obtained seed from its originator, Dr. Harold E. Martin.] Indeterminate. Large dusky rose/purple fruit with rich, sweet flavor and good yields. **#49233 Pkt \$2.50**

**BLACK PLUM** – See Processing/Paste Tomatoes.

**BLACK PRINCE** 🌱🌱 69 days. (Indeterminate) [A garden jewel from Irkutsk, Siberia.] Deep reddish-brown fruits, grading to dark brown or black on the shoulders. Interior fruit color varies from dark red to a translucent chestnut brown. 7 oz fruits with juicy, tender texture and appealing fruity flavor. **#49180 Pkt \$2.50**

**CHEROKEE PURPLE** 🌞🌱 85 days. (Indeterminate) [Pre-1890 TN heirloom, reportedly of Cherokee Indian origin. Introduced 1993 by SESE. Seed courtesy Craig LeHoullier.] Large fruits (10–12 oz) are smooth 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' tall. **#49106 Pkt \$2.50; #49106A (1.5 g) \$5.50**

Cherokee Purple







Eva Purple Ball



Black Prince



Georgia Streak



Old German

**EVA PURPLE BALL** 🌞 🕒 🌱 (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 with excellent resistance to foliar and fruit diseases. One of the most blemish-free tomatoes we have grown, with a soft tender texture. Smooth, round, attractive pink-purple fruits weigh 5–7 oz. Fruits are easy to harvest, some dropping from the vine at peak ripeness. A wonderful all-purpose tomato with excellent flavor. **#49112 Pkt \$2.50; #49112A (1.5 g) \$5.50**

**JAPANESE BLACK TRIFLE** 🌞 🕒 🌱 75 days. (Indeterminate) [Russian heirloom] Unusual pear-shaped 4–6 oz fruits, deep burgundy colored with green shoulders and a rich, complex flavor. Very productive, bearing early through late in the season. Crack-resistant fruits. Potato-leaf foliage. **#49297 Pkt \$2.25 New!**

**PAUL ROBESON** 🌞 🕒 🌱 74 days. (Indeterminate) [Russian heirloom. Original seed sent to SESE by Marina Danilenko, a Moscow seedswoman. Named after Paul Robeson, performer of "Old Man River" and operatic vocal artist who was an advocate of equal rights for Blacks. His artistry was appreciated world-wide, especially in the Soviet Union, and hence this tomato bearing his name.] Like other so-called black tomatoes the fruit is more of a dusky dark red with dusky dark green shoulders. 6 oz fruits measure 2" tall by 3¼" wide. Borne two to a cluster, flavor is excellent. **#49161 Pkt \$2.50**

## White-Fruited Tomatoes

**WHITE WONDER** 🌱 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. 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 \$2.50**

## Bicolored Tomatoes

**BIG RAINBOW** 🌞 🕒 🌱 90 days. (ab, asc) (Indeterminate) [Introduced 1990 by SESE.] This is the most visually spectacular tomato we have grown. As fruits ripen they resemble a rainbow: green on the shoulder, yellow in the middle, and red on the bottom. When fully ripe, the fruits are gold on the stem end and red on the blossom end. Early fruits weigh over 2 lbs with little catfacing or deformities. Big Rainbow has very good resistance to foliar disease and bears until frost. **#49103 Pkt \$2.50; #49103A (1.5 g) \$5.50**

**GEORGIA STREAK** 🌞 🕒 🌱 91 days. (Indeterminate) [Georgia 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. **#49114 Pkt \$2.50; #49114A (1.5 g) \$5.50**

**GREEN GRAPE** – See Small-Fruited/Cherry Tomatoes.

**GREEN ZEBRA** 🌱 (Indeterminate) 86 days. [Developed 1985 by Tom Wagner.] An unusual and exquisite tomato chosen by Alice Waters for the famous California restaurant Chez Panisse. 3–5 oz fruits ripen to yellow-gold with alternating dark-green zebra-like stripes. Emerald flesh with good flavor. A choice tomato for colorful salads or as a slicing tomato. Vines are well branched, provide good foliage cover, and have some resistance to septoria leaf spot. **#49119 Pkt \$2.50**

**OLD GERMAN** 🌞 🕒 🌱 (Indeterminate) [Introduced 1985 by SESE. Menonite 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 \$2.25**

**STRIPED ROMAN** 🌱 80 days. (Indeterminate) [Developed by Seed Savers Exchange member John Swenson.] Highly popular variety – orange and red stripes run the length of this long, pointy-ended Roma type. 7–9 oz fruits, thick flesh, great flavor. **#49211 Pkt \$2.50**

**WILLIAMS STRIPED** 🌞 🕒 🌱 75 days. (Indeterminate) [Family heirloom – seeds saved by an elderly gardener in Glensdale, Kentucky.] Large fruits weigh more than a pound, with beautiful red and yellow stripes inside and out. Another Fall Festival taste test winner from 2005. **#49209 Pkt \$2.25**

Black Plum



Green Zebra





Amy's Apricot



Amy's Sugar Gem



Dr. Carolyn



Matt's Wild Cherry



Riesentraube

## Small-Fruited/Cherry Tomatoes

**AMY'S APRICOT** 🌞 ⏰ 🍅 75 days. (Indeterminate) [Family heirloom given to Dustin Swanland by his Italian aunt.] Sweet, apricot-colored cherry tomatoes. A sensation at our 2011 festival – many tasters preferred Amy's Apricot to Sungold. Wow! A work in progress, may need some roguing out yet of off-types, but we're bowing to demand and making some available early. **#49236 Pkt \$2.50 New!**

**AMY'S SUGAR GEM** 🌞 🍅 75 days. (Indeterminate) [Developed by Dr. Jeff McCormack. Cross of Red Cherry and Tappy's Finest. Named for Amy Boor Hereford, whose grandmother Tappy introduced Jeff to heirloom tomatoes.] Noteworthy for its texture, meatiness, small core, and sweet, full flavor. This versatile tomato is excellent in salads, sandwiches, and sauces. A "two-bite" cherry tomato, 1½" × 1¾". Vines are tall, vigorous, and productive throughout the growing season. The Sugar Gem portion of the name refers to the sweet flavor and the tiny light gold sparkles in the red skin. **#49198 Pkt \$2.25**

**DR. CAROLYN** 🌞 🍅 65 days. (Indeterminate) [Selected from a sport of Galinas. Named by Steve Draper in honor of Dr. Carolyn Male who first saved the seed.] The most flavorful yellow cherry tomato we've grown. Excellent balance of sugar, tartness and depth of flavor. The pale-yellow, cherry-sized fruits are typically borne 6 to a cluster. Round 1¼" fruits. Large, vigorous vines provide excellent cover. **#49182 Pkt (0.08 g) \$2.50**

**GREEN GRAPE** 🌞 🍅 78 days. (Semi-determinate) [Developed 1983 by Tater Mater Seed.] Ripe fruits are yellow-green, resembling large Muscat grapes. Flesh and juice are green. Fruits average 1¾" in diameter and are borne in clusters of 4–12. Its flavor is in the top 5% of the varieties we have grown. Lovely served with pesto pasta. **#49118 Pkt (0.08 g) \$2.50**

**LOLLIPOP** 🌞 ⏰ 🍅 79 days. (Indeterminate) Creamy yellow fruits hang on the plants like lollipops. Flavor is sweet and lemon-like. 6–10 fruits per cluster, 1¼" fruit. Highly productive in hot weather. Good resistance to foliage diseases and plants are suitable for ground culture if desired. Widely adapted, excellent garden variety, also well received at farmer's markets. **#49172 Pkt (0.08 g) \$2.25**

Red Cherry



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

**MINI ORANGE** 🌞 🍅 66 days. (Indeterminate) Medium-length vines produce an abundance of bright orange 1½" fruits. Mix with red, yellow and green cherry tomatoes to make attractive salads. Mild and slightly tangy. Firm fruits offer good resistance to fruit worm. Recommended especially for the hot southern areas where night temperatures above 70°F shut down fruit set in large-fruited varieties. **#49127 Pkt \$2.50**

**PALE YELLOW EGG** 🌞 ⏰ 🍅 80 days. (Indeterminate) [From biodynamic grower Sharon Carson] Light yellow – almost translucent – egg-sized, egg-shaped fruits are mild, sweet, and abundant. **#49219 Pkt (0.09 g) \$2.25**

**RED CHERRY (OLD FASHIONED RED CHERRY)** 🌞 ⏰ 🍅 72 days. (Indeterminate) [Pre-1840. This is the small Red Cherry, not the Large Red Cherry commonly used as a salad tomato.] Bright red 1" fruits, sweet and tangy and juicy. Grows so vigorously that it tends to outgrow some diseases. Resistant to fruitworm and high temperatures. **#49136 Pkt \$2.50**

**RIESENTRAUBE** 🌞 ⏰ 🍅 70 days. (Indeterminate) [German heirloom introduced 1993 by SESE from seed sent by Dr. Carolyn Male. Originally from Germany, it may also have been grown by the Pennsylvania Dutch as early as 1855.] Riesentraube translates as "giant bunch of grapes." One of Riesentraube's outstanding features is the large number of flowers produced per cluster – up to 350 flowers! Flower clusters appear as compact floral sprays giving way to large bunches of 20–40 red fruits. The most unusual tomato we have grown. Cherry-sized fruits weigh ¾ oz and measure 1½" × 1¼" with exceptionally pointed blossom end. Vine growth compact. Excellent, full flavor similar to that found in beefsteak tomatoes. A great salad tomato. **#49137 Pkt \$2.50**

**WICKLINE CHERRY** 🌞 ⏰ 🍅 (lb) 85 days. (Indeterminate) Beefsteak tomato flavor in a cherry-sized fruit. [Introduced 1991 by SESE. PA heirloom.] Borne in clusters of 4, the pinkish-red, egg-shaped fruits measure 1" × 1½". Plants are tall, well-branched, productive, and tolerant of cool wet conditions. Meaty fruits with a well-balanced mix of flavors. Good especially for salads and the restaurant trade. **#49150 Pkt \$2.25**

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

## Currant Tomatoes *Lycopersicon pimpinellifolium*

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

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

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

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





San Marzano



Roma VF



Black Plum



Principe Borghese



Illini Gold

## Processing & Paste Tomatoes

**AMISH PASTE** ⌚ 🌱 (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. #49197 Pkt \$2.50; #49197A (1.5 g) \$5.50

**BLACK PLUM** ⌚ 🌱 70–80 days. (Indeterminate) [Russian heirloom.] Prolific producer of 1 oz elongated deep mahogany-brown fruit. Color develops best in hot dry weather. Rich, complex, full-bodied flavor. Perfect for sauce, drying, or eating out of hand. #49205 Pkt \$2.50

**HEINZ 1350 VF** 🌞 🌱 75 days. (Determinate.) [1963. Developed by the H. J. Heinz Co.] Round 4–6 oz fruits are uniform-ripening, and have good crack-resistance. A productive garden variety with concentrated fruit set, and an excellent processing tomato for canning or cooking. Widely adapted, good for salad use too. #49120 Pkt \$2.50

**HUNGARIAN ITALIAN PASTE** 🌞 🌱 79 days. (Determinate) Highly productive pear-shaped paste tomato with good disease resistance and good holding quality. Fruits weigh 3–4 oz and are borne in clusters of 4. Bears until frost. Fruits make an excellent flavored sauce. #49123 Pkt \$2.50

**ILLINI GOLD** 🌞 🌱 75 days. (Indeterminate) [A chance cross of Dad's Sunset and Bisignano #2, selected by Merlyn and Mary Ann Niedens] 4–6 oz bright yellow/orange paste-type tomatoes. Attractive in salads, or makes a rich, sweet golden sauce. #49225 Pkt \$2.50

**LONG TOM** 🌞 ⌚ 🌱 85–90 days (Indeterminate) [Ben Quisenberry tomato selected in VA by grower Barbara Rosholdt] Long, 2" x 5" meaty fruits have few seeds. Their sweet flavor and firm texture serves equally well in salads or sauce. Very good yields. #49204 Pkt \$2.75

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

Amish Paste



**PRINCIPE BORGHESI** 🌞 ⌚ 🌱 78 days. (Determinate) Italian heirloom bred for sun-drying, this low-moisture variety maintains more flavor when dried than do other varieties. Slightly oval, 1 oz fruits. Prized in Italian cooking when reconstituted in olive oil, they can also be crushed into small flakes to quickly thicken a thin sauce while adding a rich tomato flavor. #49200 Pkt \$2.50

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

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

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

**RUTGERS (ORIGINAL STRAIN)** 🌞 ⌚ 🌱 75 days. (Indeterminate) The original strain of this famous New Jersey tomato. When Rutgers University refined the variety in 1943, they took out some of the vininess, but also some of the flavor. This original strain tastes better. #49237 Pkt \$2.50

**SAN MARZANO** 🌞 ⌚ 🌱 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' tall plants have good disease resistance. Excellent canning variety. #49248 Pkt \$2.50 **NEW!**

**STRIPED ROMAN** – See Bicolored Tomatoes.

**YELLOW BELL** 🌞 ⌚ 🌱 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" x 1½". Survives cool wet conditions better than other sauce tomatoes, bearing heavily until frost. Ripens from green to creamy yellow to yellow. Outstanding flavor, both sweet and rich. #49152 Pkt \$2.50; #49152A (1.5 g) \$5.50

## 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.

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

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



Yellow Bell



Goldie Ground Cherry



Cisneros Grande Tomatillo



Purple Tomatillo



Tomato Verde Tomatillo

## Husk Tomatoes

**Classification and Historical Notes:** Husk tomatoes have light-brown, papery husks (calyxes) that enlarge and cover the maturing fruits. The 2 most common cultivated species are ground cherry (*Physalis pruinosa*) and tomatillo (*Physalis ixocarpa*). Both have been cultivated in Central and South America for centuries, before even tomatoes. Ground cherries are so named because the cherry-sized fruits are borne near the ground. The leaves of ground cherries are hairy or fuzzy and the plants grow 1–2' tall with lateral spreading growth. Tomatillos are larger-fruited, typically 1–3" diameter, and the plants grow 2–5' tall with smooth leaves. Some varieties may grow 8' 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.) **Pests:** In areas where husk worms are a problem, plant crops as early as possible. **Harvest:** Husk tomatoes usually do not ripen fully until after falling from the plant. Larger tomatillos need to get pulled from the plants. Ground cherries ripen from green to yellow-gold. Tomatillos ripen from green to yellow-green to pale yellow. **Fruit Set:** Most cultivars of ground cherry set fruit in all areas of the U.S. Tomatillos are more sensitive to heat and day length: Some cultivars may not set fruit until late summer, or may not set fruit in northern states. **Preparation and uses:** Ground cherries are eaten out-of-hand, or are used in desserts, sauces, preserves, fruit toppings, pies and salads. Tomatillos are usually cooked to bring out full flavor: Simmer for 5–10 minutes in a pot of water, then use in chili rellenos, salsa verde, guacamole, or other sauces or dips. **Seed Savers:** Husk tomatoes self-sow easily. Isolate varieties by 150' for pure seed. **Packet:** 0.06–0.09 g (90–140 seeds).

### Ground Cherries *Physalis pruinosa*

**COSSACK PINEAPPLE** 🌞🌱 60 days. ½" fruits have a delicious flavor reminiscent of pineapple. Bite-sized fruits are so tasty that they may never make it into the kitchen, especially if you have children. Excellent for preserves, hot dessert toppings, salads or mock pineapple yogurt. Plants are short (12–18") but with bushy spreading lateral branches to keep down weeds. Fruits ripen to a pineapple yellow. #47101 Pkt (0.06 g) \$2.50; #47101A (1.5g) \$5.50

**GOLDIE** 🌱 75 days. Goldie is a later variety with slightly larger fruits, averaging ¾" in diameter, otherwise similar to Cossack Pineapple. #47102 Pkt (0.06 g) \$2.50



Cossack Pineapple  
Ground Cherry

### Tomatillos *Physalis ixocarpa*

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

**DE MILPA** – Unavailable for 2012, back next year!

**DR. WYCHE'S YELLOW** 🌞🌱 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" cheerful yellow fruits. (Plus an occasional cheerful purple fruit.) #48106 Pkt (0.09 g) \$2.50 **NEW!**

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

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

**TOMATE VERDE** 🌞🌱 75 days. Fruits average 1½" in diameter and are pale yellow green when ripe. Tall, 4–6' plants. Husks are easy to remove and fruits are excellent quality. #48102 Pkt (0.09 g) \$2.50

### Wonderberry *Solanum burbankii*

**WONDERBERRY (SUNBERRY)** 🌞🌱 [Developed by plant genius Luther Burbank.] An interesting tomato relative. 3' plants yield dozens of clusters of dark, ¼" berries; each cluster holds 8–12 fruits. Unique, huckleberry-like flavor makes for intriguing dessert fillings, jellies, syrups, etc. Grown like tomatoes, but Wonderberry is more finicky to germinate – tiny seeds need to keep moist for a much longer period. Start seeds 6–8 weeks before transplanting outside after last frost. Space 30" apart. #47001 Pkt (0.09g) \$2.75



## Turnips *Brassica rapa* var. *rapifera*

**Culture:** Turnips grow well in a wide range of soils, but do best in a loose, friable soil that allows the roots to expand. Plantings can be made in the spring and at summer's end. Sow seeds ¼" deep and thin to 2–4" apart, rows 10–12" apart. **Harvest:** Best-quality roots are 2–3" in diameter. Both roots and leaves may be eaten raw or cooked. **Pests:** Flea beetles and aphids can be controlled with rotenone or row cover. **Seed Savers:** Isolate a minimum of 600' for home use. For pure seed isolate at least ¼ to 1 mile from turnips, mustard, and Chinese cabbage, and rapeseed (canola). **Packet:** 3 g (about 1350 seeds) sows 68'.

### Fall Turnips

**AMBER GLOBE (YELLOW GLOBE)** 🌞🕒🌱 63 days. [Pre-1840] Best planted in the fall. Roots are smooth and globe-shaped, 6" in diameter. Harvest at 3–4". Sweet, fine-grained flesh is creamy yellow. #29104 Pkt \$2.35; #29104E (28g) \$7.50

**ICE-BRED WHITE EGG TURNIP** – Unavailable for 2012.

### Spring & Fall Turnips

**PURPLE TOP WHITE GLOBE** 🌞🕒🌱 50 days. [Pre-1880.] A round, white turnip, 5" in diameter, with bright purple color around the top where exposed to sunlight. For best texture, harvest at 3" diameter or less. Classic turnip flavor. #29102 Pkt \$1.99; #29102E (28 g) \$5.50

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

**WHITE EGG** 🌞 48 days. Fast-growing turnip popular in the South. Egg-shaped roots, 3½" x 2½", grow partly above ground. Crowns are green-tinted. Flesh is white, fine-grained, and mild-flavored. Good bunching variety. #29103 Pkt \$1.99



Amber Globe



Purple Top White Globe

### Turnip Greens (Salad Turnips)

**SEVEN TOP (SOUTHERN PRIZE, FOLIAGE TURNIP)** 🌞🕒🌱 45 days. [Pre-1880] Popular Southern variety often used as a winter green. This variety is grown for greens and not the roots, which are woody. Leaves grow 18–22" tall, but should be harvested when young and tender. #29201 Pkt \$1.99; #29201E (28 g) \$5.50

### 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" apart in rows 12–16" apart, thinning to 8" apart. Thin within a month – crowded seedlings won't bulb properly. **Harvest:** Harvest when roots are 3–6" across. Harvest before temperatures drop below 20°F.

**AMERICAN PURPLE TOP YELLOW** 🌞🕒 90 days. [Introduced before 1920 as an improved strain of Purple Top Yellow (pre-1850).] Long the standard for home and market use. Flesh is mild, yellow, fine-grained, and firm. #29501 Pkt \$1.99

**LAURENTIAN** 🌞🌱 90 days. Popular Canadian variety, similar to American Purple Top Yellow. 5–6" roots with purple tops, yellow bottoms, and sweet, mild, creamy flesh. #29502 Pkt \$2.25; #29502 (28 g) \$7.50

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

## Watermelon *Citrullus lanatus*

There is a 2 packet limit on all watermelon varieties.

**Culture:** See Muskmelons section. Space 12–18" apart in rows 6–8' apart. Vines require anywhere from 36–100 sq. ft. of vine space per hill, depending on variety. Don't disturb vines while fruit is ripening or else fruit may ripen unevenly. When planted in good soil under good environmental conditions, melons will do well, but are not as consistent producers as some other crops. **Harvest:** For most varieties, fruit is mature and most desirable during a 10–14 day period. It may take some experience to tell when a watermelon is ripe. There are four methods commonly used to determine peak harvest stage: (1) The spot where the fruit touches the ground turns yellow. (2) Look for the presence of a dried-up tendril on the portion of the vine nearest the fruit. (3) The rind feels slightly rough and ridged, and has a dull, opaque appearance, whereas immature fruits are smoother and glossier. (4) When a watermelon is ripe, it will have a hollow sound when you thump it with your knuckles: The melon sounds more like your chest when it is ripe; when green, it sounds more like your head; when over-ripe, it sounds more like your stomach. Mark Twain described it this way: "A ripe melon says 'punk' when thumped, a green one says 'pink' or 'pank'." **Seed Savers:** Isolate varieties by at least ¼ mile for home use, or ½ to 1 mile for pure seed. **Packet:** 1–3 g (20–58 seeds, average 39 seeds).

**ALI BABA** 🌞🕒🌱 90 days. [Iraqi heirloom] Light green oblong melons, 15–25 lbs, vigorous vines. Sweet red flesh has few seeds and the hard rind makes it good for market gardeners and home storage. Great texture, outstanding flavor. #55126 (3 g) \$2.50



Amish Moon and Stars



Black Tail Mountain

**AMISH MOON AND STARS** 🌞🕒🌱 100 days. [Reintroduced 1987 by SESE. This Amish heirloom is possibly a variant of 'Sun, Moon, and Stars' introduced 1920] 15–25 lb fruits have large yellow moons and small stars on a dark green oblong rind. Foliage is covered with yellow stars. This strain has a smooth, slightly ridged rind. Mottled brown seed. Sweet, reddish-pink flesh. #55103 Pkt (3 g) \$2.50

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



top: Crimson Sweet;  
bottom: Nancy

top: OrangeGlo;  
bottom: Scaly Bark



Moon and Stars, Yellow Fleshed



White Wonder

Please note the 2 packet limit on all watermelon varieties.

**CRIMSON SWEET** 🌞🌱 85 days. [1964, AAS winner.] 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", weighing 23–27 lbs. A unique feature of this variety is its ability to promote beneficial soil fungi that inhibit fusarium wilt. A reliable variety for the Southeast. This is the variety many melon lovers come back to after trying the rest! #55101 Pkt (3 g) \$2.35

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

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

**KATANYA** – Unavailable for 2012, back next year!

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

**MOON AND STARS, YELLOW FLESHED** 🌞🌱 90 days. [Early 1900s GA family heirloom. Introduced 1987 by SESE. Years ago, a melon of this description was routinely shipped from Bermuda to some Southern states around Christmas time.] Good flavor, the sweetest Moon and Stars variety. 15–35 lb fruits. Has some tolerance to disease and drought. Rind has many small yellow stars and some moons. To serve, try halving melons and scooping out the insides using a melon ball scoop. Scallop the edges and fill with melon balls of red and yellow watermelon, muskmelon, and assorted fruit. #55106 Pkt (3 g) \$2.50

**NANCY** 🌞🌱 90 days [Pre-1885, Georgia. The thinner rind made it hard to ship, so this was the variety that commercial watermelon growers would save for their own families!] 14" x 16" melons average 25 lbs. Very sweet pink-red flesh, white seeds. Above-average disease resistance, excellent drought resistance. #55128 Pkt (3 g) \$2.50

**NORTH STAR (PLANET AND STARS)** 🌱 90 days. This white-seeded "Moon and Stars" selection from grower Merlyn Niedens is an excellent producer. Large melons with sweet pink flesh and dark green rind covered with small dots and

speckles can weigh in at up to 40 lbs. #55116 Pkt (3 g) \$2.50

**ORANGE GLO** 🌱 85 days. One of the best orange-flesh watermelons. Solid deep orange flesh that is very crisp, very sweet, and very flavorful. Vigorous plant produces heavy yields of 25 lb melons with light and dark green stripes. #55127 Pkt (3 g) \$2.50

**QUETZALI** 🌞🌱 83 days. Best of our 1999 taste trials. 7–13 lb fruits have a pleasing texture and are very sweet. The rind is unusually thick, so loss to splitting tends to be low. Dark and light green stripes. Pink-red flesh, small seeds. #55115 Pkt (2 g) \$2.50

**SCALY BARK** 🌞🌱 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 **New!**

**STONE MOUNTAIN** 🌞🌱 95 days. [1923. A commercial bestseller from the '30s and '40s – thanks to grower Rodger Winn for bringing back this old Southern favorite.] Slightly oval 30 lb fruits with a dark green rind and sweet, juicy red flesh. Thick, split-resistant rind makes it great for shipping and storage. #55117 Pkt (3 g) \$2.50

**STRAWBERRY** 🌱 85 days. [Selected from a FL heirloom by Walt Childs, introduced by SESE 1989.] Strawberry-red flesh ripens to within ½" of the rind. Delicate texture and outstanding flavor, one of the best we offer. Long melons (8" x 20"), 15–25 lbs, dark green rind with darker green stripes, white seeds. Very good disease resistance. #55110 Pkt (3 g) \$2.50

**SUGAR BABY** 🌱 77 days. [1959] Icebox sized, 6–8" 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 (3 g) \$2.35

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

**WILSON SWEET** 🌞🌱 85 days. The sweet red flesh and crisp juicy texture of this melon draws comments like "the best melon I ever tasted." The unusual green mottled rind protects from sun scald. Thanks to Sand Hill Preservation Center and grower Merlyn Niedens for saving this excellent melon from near-extinction. Try it, we think you'll like it! #55120 Pkt (3 g) \$2.50





Eritrean Basil



Anise Hyssop



Bolloso Napoletano Basil with Strawflowers and Garlic Chive blossoms

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

### Key to Herb & Flower Cultural Notes

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

**A** = annual, **B** = biennial, **P** = perennial

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

**Temperature °F** = recommended soil temperature for germination.

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

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

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

**LD** = No specific light requirement.

**Days to germinate:** Average number of days to germinate.

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

**Planting:** **ds** = direct sow, **tp** = transplant.

**Sp** = Spring, **Su** = Summer, **Fall** = Fall


**ALF** = after last frost, **BLF** = before last frost.


**Height** Mature plant height in inches.

**Example:** ANISE (*Pimpinella anisum*) [A/70°F/LD/14/tpALF/sun/24"]

Anise is an annual (A) whose seeds germinate best at 70°F. The seeds have no specific requirement for light (L) or dark (D) in order to germinate. Seedlings will emerge in approximately 14 days at the recommended germination temperature of 70°F. Transplant (tp) after the last frost (ALF) when several sets of true leaves have developed. Anise grows best in full sun and reaches an average height of 24".

ANISE (*Pimpinella anisum*) 75 days. [A/70°F/LD/14/tpALF/sun/24"/does best in cool weather] Seeds are often used in applesauce, breads, soups, and teas for licorice-like flavor. Leaves can be used in salads. Medicinal: Hot tea helps break up bronchial mucous. Carminative - a digestive aid for relief of gas and cramping. #71201 Pkt (0.75 g, 145 seeds) \$1.99




ANISE-HYSSOP (LICORICE MINT) (*Agastache foeniculum*)  [P/70°F/LD/7/tp,ds/sun, part shade/18-48"] 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 spikes of lavender flowers. Medicinal: Relaxes capillaries. Used by some Asians and American Indians for chest pain and respiratory ailments. #71202 Pkt (0.05 g) \$2.10

ASTRAGALUS (CHINESE MILK VETCH) (*Astragalus membranaceus*)  [P/scarify seed/D/7-12/Sp,Fall/tp,ds/sun/24"] Legume with reclining, spreading growth habit. Medicinal: The 4th or 5th year root is a traditional Chinese herb, Huang Qi, used since ancient times to increase and tonify qi. Said to be a deep immune system activator. #71283 Pkt (0.2 g, 50 seeds) \$2.65 **Cannot ship to HI**

### Basil (Sweet & Fancy Types) *Ocimum basilicum*, unless noted




**Culture:** A/70°F/D/7-14/tp,ds,ALF/sun/18-30" **Medicinal:** Basil has been used as a carminative. Research indicates that it may inhibit gastric acid secretion


ANISE-SCENTED BASIL For a different taste try this rare basil with anise fragrance and flavor. Use for salads, sauces, and herb vinegars. #71101 Pkt (0.25 g, 141 seeds) \$1.99

BOLLOSO NAPOLETANO BASIL    This variety comes from Naples and is highly prized for its strong flavor. Giant ruffled 6" leaves are great for pesto, though the thick leaves are harder to dry than most. Vigorous 3' plants are pest-resistant and slow to flower. #71111 Pkt \$2.50 **NEW!**




CINNAMON BASIL Has a spicy cinnamon fragrance. Use as a tea or potpourri. #71102 Pkt (0.25 g, 88 seeds) \$1.99

DARK OPAL BASIL (*var. purpureum*) Ornamental dark purple basil used like common basil for seasoning. May have a few green leaves. Beautiful in salads. #71103 Pkt (0.15 g, 111 seeds) \$1.99

ERITREAN BASIL (*O. gratissimum*)    [Family heirloom from an Eritrean exchange student. Introduced by SESE 2008.] Compact plant with beautiful, purple-tinged green foliage, stunning in flower. It has a strongly attractive and spicy odor, and is much used in African cuisine. #71302 Pkt (0.12 g, 116 seeds) \$2.65

HOLY BASIL (TULSI) (*O. sanctum*)  [A/55°F night, 70°F day/D/14/tp,ds/18"] 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) \$2.25

LEMON BASIL (*O. citriodora*)  Deep lemon fragrance. Use for fish dishes, herb vinegars, and tea. #71105 Pkt (0.12 g, 89 seeds) \$1.99

LEMON BASIL, MRS. BURNS' (*O. citriodora*)    [New Mexico heirloom] Larger leaves (2½") and stronger flavor make this the preferred lemon basil variety for chefs. #71305 Pkt (0.12g, 80 seeds) \$2.25



Purple Ruffles Basil



Sweet Genovese Basil



Borage

Pacific Beauty  
Calendula

German Chamomile

**LETTUCE LEAF BASIL** (*O. basilicum* var. *crispum*) 85 days. The most productive of the basil, this large Italian variety is excellent for pesto and basil in oil. #71106 Pkt (0.25 g, 158 seeds) \$2.10

**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) \$2.10

**MAMMOTH BASIL** Huge, wide, shiny green leaves, twice as large as other Italian basil. A few leaves make a harvest. Add it to salads or to make a fine-flavored pesto. #71290 Pkt (0.12 g, 101 seeds) \$2.10

**PURPLE RUFFLES BASIL** (*O. basilicum* var. *purpurascens*) [AAS winner] Very attractive in salads or vinegars. Use like common basil for seasoning. #71109 Pkt (0.15 g, 104 seeds) \$2.10

**RED RUBIN BASIL** A purple version of Italian Large Leaf basil. Leaves are larger and more uniformly colored than Dark Opal basil. Sweet aroma and flavor. #71289 Pkt (0.12 g, 93 seeds) \$1.95

**SPICY BUSH BASIL** (*O. basilicum* var. *minimum*) Very aromatic miniature (8–12") bush basil. One of the prettiest basil with small shiny leaves on highly branched stems. #71108 Pkt (0.15 g, 127 seeds) \$2.10

**SWEET GENOVESE BASIL** 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) \$2.10; #71107C (7g) \$5.50

**BORAGE** (*Borago officinalis*) 80 days. [A/70°F/L/10/ds, tp/sun/ 24–36"] 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) \$2.10

**BURNET, SALAD** (*Poterium sanguisorba*) [P/4/70°F/LD/tp,ds/sun/18"] 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) \$1.99

### Bergamot (Bee Balm) *Monarda* spp.

**Culture:** P/4/70°F/LD/14–21/sun, part shade/48"

**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) \$2.25

**WILD BERGAMOT** (*M. fistulosa*) A favorite of hummingbirds and bees. Flowers of varying shades of lavender may be added to salads. Use fragrant dried leaves for tea and potpourris. Medicinal: Used by several Native American tribes as a carminative. #71204 Pkt (0.1 g, 197 seeds) \$2.25

### Calendula *Calendula officianalis*

**Culture:** A/55–65°F/D/14/tp,ds/sun/18"/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** 85 days. 3" yellow-orange flowers. #71207 Pkt (0.5 g, 92 seeds) \$2.10

**CALENDULA, 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) \$2.10; #71303C (7 g) \$5.50

**CARAWAY** (*Carum carvi*) 70 days. [B/4/70°F/L/14/ds/sun/24"] Use dried seeds for flavoring breads, leaves for salads, and roots as a vegetable (raw or cooked). Used especially to flavor rye bread and cabbage dishes. Medicinal: Highly regarded as a carminative. Also has anti-spasmodic and anti-microbial properties. #71208 Pkt (0.4 g, 162 seeds) \$1.99

**CATNIP** (*Nepeta cataria*) [P/4/70°F/L/7–21/tp/sun/24–30"] Use this mint for teas, or for amusing your cat. (Note that only about 2 out of 3 cats are amused! The remainder, who do not have the dominant gene for this response, are bored by this plant.) Medicinal: Traditionally used for colds and flu primarily as a diaphoretic for feverish conditions. Nepetalactone, the primary ingredient of the essential oil, is chemically similar to the sedative component of Valerian. #71210 Pkt (0.45 g, 650 seeds) \$1.99

**CHAMOMILE, GERMAN** (*Matricaria recutita*) [A/55–60°F/ L/tp/sun/24–30"] The sweet-scented flowers of Chamomile are used to make Chamomile tea which has a distinctive apple-like flavor and fragrance. Medicinal: Chamomile has long been used as a carminative, and as an anti-inflammatory, anti-ulcer remedy to protect gastric mucous membranes. It is also anti-spasmodic, and anti-microbial. Used as a nasal wash to treat sinusitis. #71212 Pkt (0.35 g, 3360 seeds) \$1.99


**CHERVIL, BRUSSELS WINTER** (*Anthriscus cerefolium*) [A/55°F/L/7–21/tp,ds/ part shade/24"] Fresh chervil is an excellent flavoring for peas, potatoes, carrots, eggs, and fish. Loses its flavor when dried, but the flavor can be preserved in chervil butter. Best quality comes from plants grown in partial shade in successive sowings. Medicinal: Traditionally used as a diaphoretic to treat fevers. #71213 Pkt (1 g, 440 seeds) \$2.10






### Chives *Allium* spp.

**Culture:** P3/60–70°F/D/tp,ds/sun, part shade/12"

**CHIVES** (*A. schoenoprasum*)  80 days. Grow indoors or outdoors for year-round onion flavoring. Use chopped leaves and young flowers to add flavor and decorative garnish to salads. Medicinal: A tonifying and healthful herb. The essential oil is highly antibacterial. #71214 Pkt (0.2 g, 183 seeds) \$1.99; #71214D (14 g) \$7.50

**GARLIC CHIVES (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) \$1.99


Chives



Chervil



Cilantro


**CILANTRO/CORIANDER** (*Coriander sativum*)  [A zones 6–10/60°F/D/7–21/ds/sun/30"] Both leaves (cilantro) and seeds (coriander) are used in Chinese, Indian, and Mexican cuisine. Plant monthly successions. Difficult to germinate in hot weather – sow in shade, or keep soil covered and cool until seeds emerge. Self-seeds well in cool weather. Cold-hardy to 15°F. Medicinal: known in Chinese medicine as 'yuan-xu-zi' (Chinese parsley), the seeds are used as a diaphoretic and appetite stimulant. #71216 Pkt (1 g, 90 seeds) \$2.10; #71216E (28 g) \$5.50


**CUMIN** (*Cuminum cyminum*) [A4/70°F/tp/sun/12"] Long warm growing season required. Used for flavoring chili and dishes spiced with hot peppers. #71220 Pkt (0.5 g, 194 seeds) \$1.99

**Cress** See the greens section, on page 27, for all cress varieties.



### Dill *Anethum graveolens*

**Culture:** A/70°F/L/7–21/ds/sun/30–48"

**BOUQUET DILL**  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) \$1.99; #71221D (14 g) \$5.50

**DUKAT DILL**  A European selection from Mammoth bred for high essential oil content which gives this variety a delicate aromatic fragrance and flavor. #71263 Pkt (0.75 g, 515 seeds) \$2.25 **Limited supply - order early!**

**FERNLEAF DILL** [AAS Winner 1992] An attractive, early, compact dill variety, 18" 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) \$2.25


**LONG ISLAND MAMMOTH DILL**   70 days. The standard heirloom variety for flavoring pickles, soups, breads, stews, salads, and sauces. #71223 Pkt (0.75 g, 576 seeds) \$1.99; #71223D (14 g) \$5.50




*Echinacea purpurea*


### Echinacea (Coneflower) *Echinacea* spp.

**Culture:** P3–9/stratify at 40°F if needed/LD/tp,ds/Sp/sun/24–36" All Echinaceas are drought resistant. Keep young plants well weeded. Germination is typically around 50% and all species except *E. purpurea* require stratification (a period of moist pre-chilling) to break seed dormancy. Seeds may be stratified by sowing in flats or pots in a cold frame over the winter, or a refrigerator for 2–4 months depending on the species. As little as 3 weeks of stratification will give some germination. **Medicinal:** All 9 species are medicinally important, and all parts of the plant have some activity. Several pharmacological studies have demonstrated immuno-stimulant, bacteriostatic, and anti-viral activity. It may be used as an anti-microbial anywhere in the body. It activates macrophages, increases white blood cell levels, and inhibits microbial hyaluronidase (an enzyme that causes host cells to break down.) Echinacea is often used as a short term immune stimulant (2 weeks maximum), but it is contraindicated in autoimmune system disorders and progressive diseases.

**ECHINACEA ANGUSTIFOLIA (NARROW-LEAVED CONEFLOWER)**  [stratify 90–120 days] [Native to the dry prairies of the central U.S. This species has a long history of medicinal use starting with the Native American tribes of the Great Plains.] The plants are the smallest of the echinaceas (8–18") and the spreading pink ray petals are the shortest (¾–1⅜" long). #71264 Pkt (0.2 g, 52 seeds) \$2.15

**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" tall. Deserves a place in both medicinal and ornamental gardens. #71266 Pkt (0.2 g, 52 seeds) \$2.35

**ECHINACEA PURPUREA (PURPLE CONEFLOWER)**  A very popular ornamental and the most common species, widely used as a medicinal plant. The flowers are 3–4" 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) \$1.99

**EPAZOTE (MEXICAN TEA, AMERICAN WORMSEED)** (*Chenopodium ambrosioides*)  [A/70°F/LD/21/tp/sun/24–48"] Fresh leaves are ground or crushed for seasoning corn, beans, and sauces used in Mexican dishes. Medicinal: A strong tea rubbed on the skin repels insects and reduces irritation from insect bites. Also helps reduce flatulence from beans and relieves indigestion. #71225 Pkt (0.1 g) \$2.10



Bouquet Dill



Greek Oregano



Pennyroyal




Hungarian Blue Breadseed Poppy





Roselle, Thai Red

## Fennel *Foeniculum vulgare dulce*

**Culture:** B2–5, P6–10/70°F/D/7–14/ds/ sun/36–60" **Medicinal:** Fennel is used as a carminative to relieve flatulence and colic while stimulating digestion. It is also anti-spasmodic, anti-inflammatory, and is similar to anise in calming bronchial coughs. It has estrogenic activity and stimulates milk flow in nursing mothers.

**FENNEL, BRONZE (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) \$2.40

**FENNEL, FLORENCE (var. *Azoricum*)**  90 days. Also known to Italian gardeners as Finocchio. Celery-shaped leaves have a distinctively licorice flavor. May produce bulbs, which can be blanched and used as a cooked vegetable. #71227 Pkt (1 g, 300 seeds) \$2.40


**FEVERFEW (*Chrysanthemum parthenium*)**  [P4-10/70°F/L/10–14/ds, tp/sun/30"/Remove flower heads before seed forms, otherwise the plant will grow as an annual.] Small daisy-like blooms on light-green foliage. Medicinal: Feverfew acts as a vasodilator and anti-inflammatory. Studies published in the British medical journal Lancet reported that 2–3 fresh leaves of feverfew eaten daily over a period of time reduced the severity and frequency of migraines. Feverfew has potential value in relieving arthritis symptoms as well. Contraindicated during pregnancy. #71228 Pkt (0.1 g, 800 seeds) \$2.15

**HIBISCUS** – See Roselle, page 71.


**HOREHOUND, WHITE (*Marrubium vulgare*)** [P4/60°F/D/tp/ds/sun/18–24"] 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) \$1.99


**HYSSOP (*Hyssopus officinalis*)** [P4/65°F/D/tp/sun/24"] 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) \$1.99


**LAVENDER, ENGLISH (MUNSTEAD) (*Lavandula vera* var. *Munstead*)** [P5/70°Fmin/LD/30/tp/sun/18"/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 woollens and discourages musty odors in linens. Medicinal: Traditional herbal remedy used for stress-related headaches. Also a carminative, antidepressant and calming tonic for the nervous system. #71231 Pkt (0.25 g, 250 seeds) \$2.15

**LEMON BALM (*Mentha officinalis*)**  [P4/70°F/L/10/tp/sun/30"] 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, calmativ, and carminative. #71232 Pkt (0.19 g, 345 seeds) \$2.10


**LOVAGE (*Levisticum officinale*)** [P3/65°F/D/14/tp/sun, part shade/60"] As a culinary herb, lovage has a celery-like flavor but richer with hints of fennel and curry. Use the stems, leaves, and seeds in the same fashion as celery. Medicinal: As a medicinal herb, lovage is used as a tea for its diuretic effect and as a carminative (relief of gas). #71233 Pkt (0.25 g, 70 seeds) \$1.99


**MARJORAM, SWEET (*Origanum hortensis*)**  70 days. [P10/60°F/LD/21/tp/sun/12"/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) \$1.99

**MILK THISTLE (*Silybum marianum*)**  [A or B/L/7–14/Sp, Fall/ds/sun/48–60"] 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 of chemicals that help stabilize and regenerate liver cells. #71274 Pkt (1 g, 40 seeds) \$1.99 **Can-not ship to TX**

**OREGANO, GREEK (*Origanum vulgare*)**  [P5/60°F/D/14–21/tp/sun/12"] An essential spice of pizza as well as tomato, cheese, and meat dishes. This is the flavorful Greek Oregano, not the flavorless oregano commonly available. Medicinal: Mildly carminative and anti-spasmodic. #71237 Pkt (0.05 g, 500 seeds) \$1.99


**PENNYROYAL, ENGLISH (*Mentha pulegium*)** [P5/70°F/L/14/tp/sun/12"] Sprawling plant with a strong minty aroma. Used in the same manner as American pennyroyal. Medicinal: The dried leaves can be used to prepare a tea to be used as a carminative, diaphoretic, and to promote menstruation, but is probably best avoided. Warning: Pennyroyal oil has historically been used as an abortifacient, but sometimes with toxic consequences. Pennyroyal leaves or oil can be used as an insect repellent, but the oil should be applied to the clothing, not the skin. #71238 Pkt (0.1 g, 400 seeds) \$2.30


**PEPPERMINT (*Mentha* sp.)**  [P5/70°F/L/14/tp/sun, part shade/18"] 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) \$1.99

**POPPY, BREADSEED, HUNGARIAN BLUE (*Papaver somniferum*)**  [A/60°F/D/6–10/ds/24–36"] Beautiful bluish-purple flowers give way to attractive pods filled with poppyseed for baking. Pods can also be used in dried arrangements. Stake seed heads to prevent seed loss. Plant in late fall to very early spring. #71306 Pkt (0.25 g, 500 seeds) \$2.50



**PURSLANE, GOLDEN** (*Portulaca oleracea sativa*) **OG** [A/70°F/7–10/LD/ds, tp/Sp ALF/sun/12–18"] 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) \$2.10

**ROSELLE, THAI RED** (*Hibiscus sabdariffa*)  **OG** [TP/75–85°/7–14 days/sun/36–60"/tp] Beautiful 3–5' plants with red stems, leaves, and flowers. The bright red calyxes can be used to make "zingy" tea, sauce or jam. Roselle was called "Florida cranberry" in the 1890s. The flowers and young leaves are edible and have a citrus tang. The only variety in several trials to begin flowering by mid-summer here in Virginia. #71301 Pkt (0.6 g, 20 seeds) \$2.35

**ROSEMARY** (*Rosemarinus officinalis*)  **OG** [P8/55°F night, 70°F day/L/14–30"/tp/sun] Requires a well-drained, alkaline soil. Sow seed in a sterile seed starting mix with limestone added. Germination is normally low and growth of seedlings is slow. Rosemary is a versatile culinary seasoning for many vegetable or meat dishes. Medicinal: Rosemary has diverse medicinal properties, the most notable being its use as a circulatory and nerve stimulant. Extracts of rosemary have strong antioxidant and preservative properties. #71239 Pkt (0.1 g, 85 seeds) \$2.25

**SAGE, COMMON** (*Salvia officinalis*) **OG** 75 days. [P4/70°F/D/7–21/tp, ds/sun/22–28"] Best known as a flavoring herb for meats, dressings, and sauces. As an ornamental, sage provides a restful focal point for any herb garden. Medicinal: Traditionally used as a digestive tonic and nerve tonic. Astringent and antibacterial. #71241 Pkt (0.33 g, 40 seeds) \$1.99; #71241C (7 g) \$5.50

**ST. JOHNSWORT** (*Hypericum perforatum*) [P/stratify/7–30/Sp, Fall/tp, ds/sun/12–48"] 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. #71279 Pkt (0.05 g, 600 seeds) \$1.99, **Cannot ship to CA, CO, ID, HI, MT, NV, OR, or WA**

**SCULLCAP** (*Scutellaria lateriflora*) [P/stratify 4–6 weeks/D/14–21/Sp/tp, ds/sun or light shade/12–24"] [Also called Virginian Scullcap or Mad-Dog Scullcap. The latter name refers to its historical use in treating rabies.] Small purple-blue flowers are borne in slender one-sided racemes in the leaf axils. Leaves are oval-shaped with serrated edges. Medicinal: Nervine tonic, sedative, and anti-spasmodic used to revivify, calm, and nourish the nervous system. Harvest aerial parts during August and September. #71292 Pkt (0.1 g, 55 seeds) \$2.35

**SOAPWORT** (*Saponaria officinalis*) [P3/70°F/LD/10–21 days/tp, ds/sun, part shade/12–24"] Used as a natural soap, the roots and leaves are soaked or heated in water to extract saponins which produce a lather. A non-irritating skin cleanser, shampoo, and soap for delicate fabrics. #71245 Pkt (0.15 g, 10 seeds) \$1.99

**SORREL, GARDEN** (*Rumex acetosa*) **OG** [P4/70°F /L/3–14/ ds/sun/36"] Cold-hardy to 12°F. Use sparingly as a salad green for its lemon-like flavor. Sorrel is best used in soups, where it excels. #71246 Pkt (0.4 g, 430 seeds) \$2.25

**SUMMER SAVORY** **OG** (*Satureja hortensis*) 60 days. [A/70°F min./L/7–21/tp, ds/sun/12"] Cooking herb used for flavoring meats, dressings, soups, and salads. Especially good in bean and cabbage dishes, herb butters, and vinegars. A blending herb with a peppery thyme quality, summer savory draws together diverse flavors. Medicinal: Reportedly the fresh leaves may be rubbed on insect stings to relieve pain. #71242 Pkt (0.25 g) \$2.25

**TOBACCO, MIDEWIWAN SACRED** (*Nicotiana rustica*) [A/70°F/LD/tp/sun/12–18"] Also called wild tobacco. Used ceremonially by Native Americans. The dried leaves are used as an insecticide for greenhouse insects such as aphids, mites, and whiteflies. Warning: The active ingredient is nicotine sulfate, a powerful poison. #71248 Pkt (0.12 g, 545 seeds) \$2.75



Summer Thyme



German Winter Thyme



Sweet Wormwood

### Thyme *Thymus spp.*

**Culture:** P4/55–60°F/LD/14–30/tp

**CREeping THyme** (*T. serpyllum*) [Plant in full sun in the north, part shade in the south/4"] A low-growing herb suited for rock gardens and raised herb beds. Slow growing at first, it later forms dense mats. Provide shade where the summers are hot. For culinary and ornamental use. #71249 Pkt (0.2 g, 1015 seeds) \$2.10

**GERMAN WINTER THyme** (*T. vulgaris*) **OG** 85 days. [Ht. 8", space 12" apart] Flavoring for sauces, soups, meats, dressings, and bean dishes. Shrubby, evergreen perennial. Medicinal: Used as an expectorant and bronchial anti-spasmodic and carminative. #71250 Pkt (0.2g) \$2.25

**SUMMER THyme** (*T. vulgaris*) **OG** 90 days [Ht 6–12", perennial in zones 6–9] Stronger flavor for cooking, smaller plants than German Winter Thyme. #71304 Pkt (0.2g) \$2.25

**VALERIAN** (*Valeriana officinalis*) [P4/65°F/LD/21–30/tp/sun, part shade/ 48–60"] Small aromatic white flowers are borne in sprays on tall plants. Naturalizes easily. Medicinal: Pharmacological studies have shown valerian root to be an effective tranquilizer and calmativ without the side effects associated with Valium. #71251 Pkt (0.1 g, 80 seeds) \$1.99

**WOAD** (*Isatis tinctoria*) **OG** [B5/60°F/LD/10/ds/sun/36–60"] Used as a dye plant for over 2000 years, woad leaves produce a natural blue dye. An attractive plant with blue-green leaves and yellow flowers in May. #71253 Pkt (0.25 g, 35 seeds) \$2.85 **Cannot ship to ID, MT, OR, UT, or WY**

### Wormwood (*Artemisia*) *Artemisia spp.*

**WORMWOOD** (*A. absinthium*) [P4/55°F/LD/7–10/tp, ds/ sun, part shade/24–36"] Wormwood has been used as a traditional bitter herb, but is now considered hazardous for internal use. It is an attractive ornamental and can be used fresh or dried for flower arrangements. Wormwood repels cabbageworm butterflies, flea beetles, and clothes moths. #71255 Pkt (0.1 g, 1400 seeds) \$1.99

**WORMWOOD, SWEET (SWEET ANNIE)** (*A. annua*) **OG** A/70°F/LD/ds/sun/72"/Self-sows readily. Grown mostly for its sweetly scented foliage, its ornamental value, its use in wreath-making, and for use in pressed leaf and flower arrangements. Seed is difficult to clean and contains some light chaff. Medicinal: Sweet Annie is currently being investigated for its medicinal value as an antihelminthic, and for the treatment of chloroquine-resistant malaria. #71256 Pkt (0.05 g, 1700 seeds) \$2.45



Goldenseal



Ginseng

## At-Risk Medicinal Herbs

Order woodland medicinals through September 1, 2012, for shipment in October! Shipping surcharges apply – \$2 for one item, \$4 total for any two or more fall shipped items (including onion bulbs and garlic).

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' with toothed leaves, small green/white flowers and bright red berries in early summer. Plant 6" apart in raised beds. Requires 75% shade – either forest or artificial. Likes humus-rich soil with good drainage. Fertilize and mulch well. Sustainably grown seeds. See below for medicinal information. Seed stratified for 1 year and shipped in fall ready to plant. **#71293 Pkt (2 g, 20 seeds) \$3.75**

**GINSENG ROOT** (*Panax quinquefolium*) 🌱 Requires north slope in a dense deciduous forest. Grows well with goldenseal and other native woodland plants as companions. Roots are planted in the fall and can be harvested after the 4th to 7th year. Medicinal: Used traditionally as a "cure-all" herb. It is known to enhance physical health due to its ability to help the body adapt to stress. Please read more about this herb before using it medicinally. Planting guide included. **#71601 3 roots (2 years old) \$14.00; #71601Y 10 roots (2 years old) \$29.00**

**GOLDENSEAL RHIZOMES** (*Hydrastis canadensis*) Grows up to 16" with light green leaves, small flower in late spring followed by a red berry. Yellow rhizome is planted by root divisions in the fall. A mature plant can be divided 3 to 5 times. Requires 75% shade in rich soil. Plant grows from southern Canada to Georgia, Alabama, and Kansas. Medicinal: Well known to contain powerful antibacterial properties and has been used to treat inflamed mucous membranes. **#71602 10 rhizomes \$14.00**

**GROWING & MARKETING GINSENG, GOLDENSEAL & OTHER WOODLAND MEDICINALS** [W. Scott Persons, Jeanine M. Davis] State-of-the-art information on growing and selling high-value herbs such as bloodroot and black cohosh as well as the plants named in the title. Remarkably enjoyable to read, practical and profitable. Whether you want to grow woodland medicinals commercially or simply want to enrich your pocket of woods with useful plants, this is a treasure of a book. Softcover, 466 pp. **#91160 \$24.95**



Strawflower

## Everlasting Flowers

*Drying flowers for year-round blooms.*

Please see the Key to Cultural Notes on page 63.

Our flower selection emphasizes open-pollinated traditional favorites. Many people have told us that they enjoy the single-flowered old fashioned types because of their elegant simplicity and beauty, and others have commented that the fragrance has been bred out of many modern varieties. Our seed shares exchange policy (p. 3) also applies to family heirloom flowers. With your help we all may be able to enjoy the fragrance and simplicity of old-fashioned flowers in modern gardens.

### Chinese Lantern Plant *Physalis franchetii*

**Culture:** Perennial/70°F/L/21–30 days/sun/direct sow or transplant/space 24" apart. Note: frost tender.

**FRANCHETTI** 🌻 Reddish-orange lanterns are nice in bouquets or as ornaments. Ht. 18". **#01601 Pkt (0.1 g, 62 seeds) \$2.25**

### Globe Amaranth (*Gomphrena*) *Gomphrena globosa*

**Culture:** Annual/70°F/D/20 days/sow indoors in March, transplant in May/space 9–12" apart.

**GLOBE AMARANTH MIXED COLORS** 🌻 Mixture of colors includes purple, red, and white clover-like flowers. Drought tolerant. Ht. 24". Clean seed. **#01602 Pkt (0.15 g, 29 seeds) \$2.25**

### Love-in-a-Mist *Nigella damascena*

**Culture:** Annual/60°F/LD/21 days/sun/direct sow after frost since it does not transplant easily/space 9" apart/75 days. Self sows readily.

**NIGELLA LOVE-IN-A-MIST MIXED COLORS** 🌻🕒 An old-fashioned flower from southern Europe sometimes called Fennel Flower because of its nutmeg-flavored seeds. Mixed flowers in shades of blue, pink, white, and purple, averaging 1½" in diameter. **#01605 Pkt (0.2 g, 77 seeds) \$2.25**



Nigella



Statice





Globe Amaranth



Powder Puff Mixed Colors Asters



Polka Dot Bachelor's Button

### Statice (Sea Lavender) *Limonium sinuatum*

**Culture:** Annual/60°F/LD/18 days/sun/sow indoors in March and transplant after last frost to good loam/space 9–12" apart. Ht. 30".

**STATICE MIXED COLORS** 🌻 Pleasing blend of colors: blue, purple, rose, yellow, and white. #01607 Pkt (0.15 g, 67 seeds) \$2.25

### Strawflower *Helichrysum bracteatum*

**Culture:** Annual/60°F/L/10 days/sun/sow indoors in March, transplant after frost/space 9–12" apart. Harvest flowers when blooms are ¾ open. The flowers keep for months, great for indoor color after fall frosts.

**STRAWFLOWER FINEST MIXED COLORS** 🌻 Standard tall strawflower with mixed colors: yellow, bronze, crimson, white, and shades of rose. #01608 Pkt (0.5 g, 700 seeds) \$2.25

### Ornamental Wheat *Triticum* sp.

**Culture:** An excellent addition to dried flower arrangements. All require full sun for good color development. Plant in the spring as soon as soil can be worked. Matures in mid-to-late summer. Space 12" apart.

**BLACK TIP** [18–36"] Attractive enough to display alone as well as in combination with dried flowers. Distinctive wheat with black awns and white glumes. #01606 Pkt (7 g, 120 seeds) \$2.35

**SILVER TIP (TRITICALE)** (36–48") An ornamental wheat-rye cross with long seed heads. White glumes and awns contrast pleasingly with black-headed wheats in arrangements. #01610 Pkt (5 g, 123 seeds) \$2.35

## Fresh Flowers

### Ornamentals for the garden and bouquets.

#### Amaranth *Amaranthus caudatus*

**Culture:** Annual/70–75°F/L/7–10 days/sun/direct sow after last frost/space 12–24" apart. Ht 36–60".

**ELEPHANT HEAD** ⌚ **OG** [German heirloom] 3–5' plants. Giant, deep red blossoms are topped by a massive 16" trunk reaching to the sky. Stake plants for best display. #01158 Pkt (0.15 g, 750 seeds) \$2.35

**LOVE-LIES-BLEEDING** ⌚ **OG** Crimson tassels up to 24" long "drip" from these showy plants. Good fresh or dried. Stake plants for best display. #01154 Pkt (0.15 g, 750 seeds) \$2.35

#### Asters *Callistephus chinensis*

**Culture:** Annual/70°F/LD/9 days/sun/direct sow or transplant/space 6–12" apart/85 days.

**CREGO GIANT MIXED COLORS** 🌻 Very popular old favorite with large showy blooms in a mix of 6 colors. Tall plants up to 3'. Excellent cut flowers. #01101 Pkt (0.1 g, 46 seeds) \$1.99

**POWDER PUFF MIXED COLORS** 🌻 Double blooms in 7 colors: white, pink, rose, peach, crimson red, sky blue, and medium blue on 3' tall plants. Excellent cut flowers for bouquets. #01133 Pkt (0.1 g, 50 seeds) \$1.99

#### Baby's Breath *Gypsophila muralis*

**Culture:** Perennial/60°F max/LD/14–21 days/sun/direct sow mid-April/space 18" apart.

**ELEGANS ALBA GRANDIFLORA** A pure white, large flowered strain of Covent Garden, 18" tall. #01102 Pkt (0.4 g, 352 seeds) \$2.35

#### Bachelor's Button (Cornflower) *Centaurea cyanus*

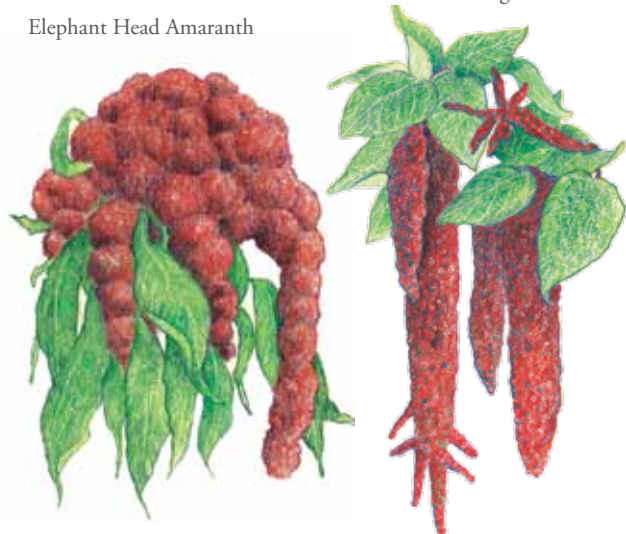
**Culture:** Annual/60°F/D/14 days/sun/direct sow in April/space 12–16" apart.

**BLUE BOY** 🌻 **OG** An old favorite for cut or dried deep-blue flowers. Plants are 30" tall and are especially suited for backs of borders. #01103 Pkt (0.5 g, 106 seeds) \$2.35

**POLKA DOT** 🌻 **OG** Polka Dot is a mixture of red, rose, blue, and lavender shades. Compact plants are 16" tall and flower more profusely than taller varieties. #01104 Pkt (0.5 g, 106 seeds) \$2.35

Elephant Head Amaranth

Love-Lies-Bleeding Amaranth





Castor Bean



Celosia



Queen Cleome



Bright Lights Orange Cosmos

## Balsam *Impatiens balsamina*

**Culture:** Annual/70°F/LD/5 days/direct sow or start indoors 4–6 weeks before transplanting after last frost/Space 10–12" apart, full sun to partial shade.

**OLD FASHIONED BALSAM** 🌞 ⌚ **OG** [SE Asian heirloom; popular in American gardens by 1900.] Camelia-shaped 2" flowers in shades of rose, lavender, and white are held close to the stem. Children love to see the ripe seedpods explode. A good choice for shady spots in Southern gardens. **#01163 Pkt (0.3 g, 34 seeds) \$2.50**

## Butterfly Weed *Asclepias tuberosa*

**Culture:** Perennial/65–75°F/L/20–90 days/sun/direct sow/24"

**BUTTERFLY WEED** [Perennial native to North America] Bright orange flowers attract bees, butterflies, and some birds throughout the growing season. Requires a very well-drained or gravelly soil in full sun. Quickest blooms come from seed sown in the fall; may take up to two years to become established from seed. Established plants are drought tolerant and freely self sow. **#01159 Pkt (0.5 g, 114 seeds)\$2.85**

## Castor Bean *Ricinus zanzibarensis*

**Culture:** Perennial or Annual/70°F//10–14 days/sun/Pre-soak seed for 2–3 days. Direct sow after last frost OR sow indoors 6-8 weeks before transplanting after frost. Space 3–4' apart. Ht. 6–12'.

**CASTOR BEAN** 🌞 **OG** A vigorous-growing ornamental. Can be grown perennially in tropical areas. Large deep-red palmate leaves with 5–11 lobes often grow past 12". Red flowers in panicles and bright red fruit 1" in diameter covered with soft spines. Native to Africa. All parts of the plant, particularly the beans, are poisonous to humans and livestock. Will help keep furry pests and insects out of your garden. Extremely toxic, keep out of the reach of children. **#01144 Pkt (12 g, 33 seeds) \$3.45 Limited supply - order early!**

## Celosia *Celosia cristata*

**Culture:** Annual/60–90°F/LD/3-6 days/sun/direct sow after last frost, or start inside 4 weeks before last frost/space 4–8" apart. Ht. 24".

**COCKSCOMB MIX** 🌞 **OG** (75 days) Vivid red and orange plumes, velvet crested combs. Impressive fresh or dried. **#01156 (0.2 g, 225 seeds) \$2.35**

**BRENDA JORDAN'S HEIRLOOM** 🌞 ⌚ **OG** [Introduced by SESE 1986.] An old fashioned cockscomb with large scarlet, velvet crested flowers, 3" thick by 9" long on 18" plants. Produces a number of side shoots as well. **#01168 Pkt (0.2 g, 350 seeds) \$2.50**

## Cleome (Spider Flower) *Cleome spinosa*

**Culture:** Annual/60–80°F/LD/14 days/sun/Pre-chill moist seeds at 40°F for 2–4 days, direct sow late April/space 16–20" apart/70 days.

**QUEEN** 🌞 **OG** Pink, rose, and purple flowers with many side blooms. Attractive to bumblebees and hummingbirds. Blooms all summer. Ht. 48" **#01105 Pkt (0.5 g, 225 seeds) \$2.50; #01105C (7 g) \$5.50**

## Cosmos *Cosmos bipinnatus* unless indicated

**Culture:** Annual/70°F/LD/14 days/sun/sow indoors in April, or transplant in May to low-nitrogen soil, or direct sow after last frost/space 9–12" apart/65–85 days.

**BRIGHT LIGHTS ORANGE** 🌞 **OG** A vibrant orange selection from Bright Lights. For tall borders. Height 30". Space 10–12" apart. **#01152 Pkt (1 g, 110 seeds) \$2.50**

**EARLY SENSATION MIXED COLORS** 🌞 **OG** Large single flowers in a mixture of white, pink, and purple. Popular old favorite. Plants are 48–60" tall. **#01106 Pkt (0.5 g, 110 seeds) \$2.15**

**MEMORIES OF MONA** (*Cosmos* sp.) 🌞 ⌚ **OG** [Introduced 1998 by SESE. A red selection of Mona's Orange developed by Dr. Jeff McCormack as a tribute to Mona Spangler.] A mixture of orange and red flowers, ranging from solid deep red to bright orange, many with red borders and red streaks. Flowers are 2–2½" wide. An early-flowering, extremely hardy, drought-resistant, brightly colored cosmos. **#01141 Pkt (1 g, 105 seeds) \$2.50**

**MONA'S ORANGE** (*Cosmos* sp.) 🌞 ⌚ **OG** [Introduced 1990 by SESE. Family heirloom from southern California.] Radiant orange, mostly single-petaled blooms, 2–2½" on 36–48" plants. About 10% have red-bordered petals with some interior red streaks. Blooms all summer, very hardy. **#01107 Pkt (1 g, 105 seeds) \$2.50**

**PICOTEE** 🌞 **OG** A beautiful early cosmos with 2½–3" flowers in shades of pink, red, and white, mostly with streaked petals. Nice for cut flower arrangements. Ht. 48". **#01135 Pkt (0.5 g, 75 seeds) \$2.50**

**SEASHELL** 🌞 ⌚ **OG** Uniquely rolled and ruffled petals come in mixed shades of red, pink and white, giving a bi-color feel. Well-branched 3½' plants thrive in difficult sunny and dry spots, flowering freely all summer with just a little care. **#01165 Pkt (1 g, 100 seeds) \$2.50**

Memories of Mona Cosmos



Mona's Orange Cosmos





Memories of Mona Cosmos



Early Sensation Mixed Colors Cosmos



Broken Colors Four O'Clocks



Purple Hyacinth Bean

## Evening Scented Primrose *Oenothera glazioviana*

**Culture:** Biennial/65–75°F/LD/14–21 days/sun/sow May through July in pots or flats; transplant after several true leaves have developed/space 16–18" apart. Ht. 36–48".

**TINA JAMES' MAGIC** 🌞 ⌚ **OG** [Introduced 1987 by SESE.] Produces large fragrant blooms. At dusk they suddenly burst open displaying crisp, yellow, showy four-petaled flowers. The flowers circle a spire of reddish, swollen buds. Blooms are  $\frac{2}{3}$  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' yellow spires the second year. Very hardy. During the evening the flowers are pollinated by night-flying moths as large as hummingbirds. This variety was discovered by garden writer Tina James who hosts "primrose parties" every year. Makes an interesting container plant for a deck or balcony and is a great conversation piece. **#01118 Pkt (0.05 g, 110 seeds) \$3.85**

## Flax *Linum grandiflorum*

**Culture:** Annual/65–70°F/L/20–25 days/sun/ds, tp/24"

**SCARLET FLAX** 🌞 **OG** [Introduced to the U.S. from N. Africa and S. Europe and naturalized in many areas by 1900.] Plants produce mounds of brilliant velvety-red blossoms May through September. Sow seed  $\frac{1}{4}$ " deep, thinning to 6–9" apart. Grow in clumps in borders or beds, and in mixed plantings such as cottage gardens. A self-sowing annual to 24" high, Scarlet Flax makes a good addition to wildflower or meadow gardens. Can be fall-sown in mild areas, or spring everywhere else. **#01160 Pkt (0.30 g, 85 seeds) \$2.50**

## Four O'Clocks *Mirabilis jalapa*

**Culture:** Annual/70°F/LD/14 days/sun/direct sow in May or June/space 12–18" apart. Self-sows readily.

**BROKEN COLORS** 🌞 ⌚ **OG** This almost lost heirloom variety fills the garden with a riot of bi-colored and splashed patterns every afternoon in tones of raspberry, yellow, orange, gold and white. Drought tolerant plants are 36" tall and produce a profusion of new flowers daily from mid-summer until frost. **#01164 Pkt (2 g, 20 seeds) \$2.95**

**DON PEDROS MIXED COLORS** 🌞 ⌚ **OG** [Introduced 1982 by SESE. Our neighbor brought this heirloom back from her mother's home town in Spain where this flower is locally known as Don Pedros.] Unlike modern Four O'Clocks it has beautiful variegated flowers. Flowers are primarily magenta or yellow. On some plants both color types occur, on other plants the flowers are variegated striped or spotted. Flowers open about 4:00 in the afternoon and in the evening are pollinated by large hawkmoths and sphinx moths. Ht. 18" **#01108 Pkt (2 g, 20 seeds) \$2.95**

**FOUR O'CLOCK, MARVEL OF PERU** This beautiful Four O'Clock produces many red, rose, yellow, white, and pink flowers. Excellent as a cut flower. **#01146 Pkt (2 g, 25 seeds) \$2.25**

## Hollyhock *Alcea rosea*

**Culture:** Biennial/60°F/14–21 days/sun/direct sow or transplant. Ht. 6'. Grows best in cool season areas sheltered from the wind/space 12–24" apart.

**BLACK** 🌞 ⌚ **OG** [Pre-1830] Magnificent spikes of satiny blue-black single flowers form the second year from first-year leafy 18" leaf rosettes. Flowers may be used for tea. **#01109 Pkt (0.25 g, 25 seeds) \$2.50**

**OUTHOUSE** 🌞 ⌚ Mixed colored hollyhock can grow up to 9' tall. Single pink, white, red and burgundy flowers. Traditionally grown near outhouses. **#01145 Pkt (1 g, 90 seeds) \$2.35 Limited supply - order early!**

## Hyacinth Bean (Ornamental) *Dolichos lablab*

**Culture:** Annual/60–70°F/LD/7 days/direct sow or transplant one month after last frost.

**PURPLE HYACINTH BEAN** 🌞 ⌚ [Pre-1802, the same variety grown by Thomas Jefferson.] Beautiful ornamental climbing bean with purple-green stems and foliage. The pink-purple flowers are borne above the foliage and develop into reddish-purple pods. Grows 10–20' depending on conditions. Thick foliage cover makes a good screen. Especially recommended for arbors. **#11401 Pkt (8 g, 20 seeds) \$3.75**

## Johnny-Jump-Up *Viola tricolor*

**Culture:** Perennial/70°F/D/12 days/sun/direct sow or transplant after last frost/space 9" apart. Ht. 7".

**HELEN MOUNT** Old-fashioned favorite. Tricolor blooms of purple, blue, and yellow. **#01111 Pkt (0.08 g, 121 seeds) \$2.35**



Picotee Cosmos



Black Hollyhock



Tashkent #1 French Marigold

### Wild Garden Perennial Insectary Mix

**OG** The backbones of a spring through fall oasis for your resident beneficial insects. A complement of self-sowing annuals, biennials, and perennials provide food, shelter, and pollen. Broadcast or sow in rows 14" apart, thinning to a final spacing of 12". Manage plants by weeding and thinning volunteers each spring. Includes fennel, Korean mint, garden sorrel, angelica, alexanders, chervil, parsley, chicory, cress, turnip, calendula, amaranth, and orach. **#92010 Pkt (7g) \$5.00**

### Larkspur *Consolida ambigua*

**Culture:** Annual/60°F/D/21 days/sun/direct sow as soon as soil can be worked/space 8–16" apart. Ht. 36–48".

**BLUE LARKSPUR** **OG** 60 days. 36" spires of double and single blue flowers. Blooms early. **#01161 Pkt (0.30 g, 95 seeds) \$2.50**

**GALILEE MIX** **OG** (*Delphinium consolida*) 85 days. Nice mix of blue, pink, lilac, white, and rose. 3' plants. **#01169 Pkt (0.30 g, 95 seeds) \$2.50 NEW!**

**GIANT IMPERIAL MIXED COLORS** Flowers may be used for arrangements, either fresh or dried. For tall borders in a rainbow of colors and shades of reds, white, and blue. **#01112 Pkt (0.3 g, 85 seeds) \$2.35**

### French Marigold *Tagetes patula*

**Culture:** Annual/70°F/LD/7 days/sun/direct sow or transplant after last frost/space 8–16" apart/45–55 days.

**FRANCES'S CHOICE** Unavailable for 2012 – back next year!

**LEMON GEM** Popular old favorite. Dwarf marigold with large, yellow, double blooms. Flowers from July until frost. 22" tall. **#01114 Pkt (0.5 g, 197 seeds) \$1.95**

**NAUGHTY MARIETTA** **OG** Old fashioned marigold. Golden-yellow single flowers with splashes of mahogany. 10" plants. (Similar to "Dainty Marietta," but somehow "Naughty Marietta" gets more attention...) **#01167 Pkt (0.5 g, 140 seeds) \$2.50 BACK!**

**SPANISH BROCADE** Yellow and gold petals splashed with red flecks. An old favorite of the Brocade class. Ht. 12". **#01138 Pkt (0.5 g, 165 seeds) \$1.99**

**TASHKENT #1** **OG** [Found outside an old Muslim school in Tashkent, Uzbekistan in 1992. A favorite of flower seed collector Bob Bell. Introduced 1999 by SESE.] 12–16" 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" single petalled flowers that have yellow centers and velvet mahogany petals, with a fine orange border. Petals change from mahogany-red to orange-red as they mature. This is the finest marigold that we have grown. **#01142 Pkt (0.5 g, 148 seeds) \$2.75**



Blue Larkspur



Nicotiana

### Morning Glory *Ipomea purpurea*

**Culture:** Annual/70°F/ LD/14 days/sun/soak seeds 2 days, direct sow or transplant after frost/space 8" apart/65 days. **Cannot ship to AZ.**

**GRANDPA OTT'S** [Family heirloom from Diane Ott Whealy. One of the original varieties that started Seed Saver's Exchange and the whole heirlooms movement.] Beautiful deep-purple flowers with a ruby throat that can climb 15' or more. Reliably self-seeds here on our central Virginia farm and at Heritage Farm in Iowa. **#01149 Pkt (1 g, 25 seeds) \$2.25 Cannot ship to AZ.**

**HEAVENLY BLUE** Tall-climbing, fast-growing vine with bright 4" sky-blue flowers. Popular old favorite. **#01115 Pkt (1 g, 27 seeds) \$1.99 Cannot ship to AZ.**

**SCARLET O'HARA** [AAS Winner] Vigorous vine with large crimson-red blooms, 3" wide. **#01139 Pkt (1 g, 19 seeds) \$1.99 Cannot ship to AZ.**

### Nasturtium (Indian Cress) *Tropaeolum majus*

**Culture:** Annual/65°F/LD/14 days/transplant or direct sow after last frost/space 6–12" apart./ ht. 9–18"

**JEWEL MIXED COLORS** Upright, bushy growth in a mixture of colors: Red, yellow, orange, pink, and rose. Single and double flowers with some bi-colored flowers. Use edible flowers in vinegar to make Indian Cress vinegar, or use flowers and leaves in salads. **#01116 Pkt (4 g, 20 seeds) \$2.50; #01116E (28 g) \$6.75**

### Nicotiana (Flowering Tobacco) *Nicotiana glauca*

**Culture:** Annual/75°F/L/14 days/sun/transplant/space 9–12" apart.

**OLD FASHIONED MIX** Flowing cascades of star shaped blooms in shades of white, pink, fuschia, maroon, and purple. Sweetly fragrant 2" flowers with 3" tubes. Ht. 36". **#01140 Pkt (0.05 g, 440 seeds) \$2.75**

### Petunia *Petunia spp.*

**Culture:** Annual/70°F/L/10 days/sun/sow in flats or pots in March or April; transplant after last frost/space 12" apart./ ht. 15–30"

**BALCONY PETUNIA** **OG** (*P. pendula*) Heirloom described in 1934 as the most showy of all petunias. Evening brings out the sweet fragrance of these rich velvety textured flowers in shades of violet, white, pink, and purple. Plants bloom until frost. Hardy and self-sowing. **#01157 Pkt (0.05 g, 475 seeds) \$2.75 NEW!**

**OLD FASHIONED VINING PETUNIA** **OG** [Grandma Jean, our first regular staff member, recalls this heirloom petunia from her grandmother's garden. Old Fashioned Vining dates back to the early 1900s, well before Grandma Jean was born.] Ever-blooming and much harder than modern varieties, this old favorite blooms into the fall when other annuals have faded and gone. Colors from white to shades of lavender and purple. Ht. 18–24". Sweet fragrance, reminiscent of Lily-of-the-Valley. **#01131 Pkt (0.05 g, 475 seeds) \$2.75**





Goldstrum Rudbeckia



Sweet William

## Phoenician Mullein *Verbascum chaxii*

**Culture:** Perennial/55–70°F/LD/14–28 days/direct sow or transplant/space 15–18" apart. Self sows readily.

**PHOENICIAN MULLEIN (NETTLE LEAFED MULLEIN)** 🌞 **OG** 100 days. Hardy perennial produces 3–4' spires of white/mauve blooms rising above a decorative rosette of large, dark green, crinkled leaves. Plants flower the first year from seed sown indoors. Drought tolerance and self sowing habit makes it perfect for cottage gardens and informal borders. **#01171 Pkt \$2.50 NEW!**

## Portulaca *Portulaca grandiflora*

**Culture:** Annual/75°F/L/14 days/sun/direct sow or sow indoors 6–8 weeks before transplanting; transplant after frost/space 6–12" apart.

**OLD-FASHIONED MOSS ROSE** 🌱 **OG** A lovely mix of semi-double and double flowers resembling miniature roses. The 6" plants bear a profusion of 2" 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. **#01148 Pkt (0.05 g, 200 seeds) \$2.75**

## Rose Campion *Lychnis cherise*

**Culture:** Biennial/short lived perennial/60–65°F/L/sow in fall or early spring, needs exposure to cold for good germination/space 18" apart/Ht 32"

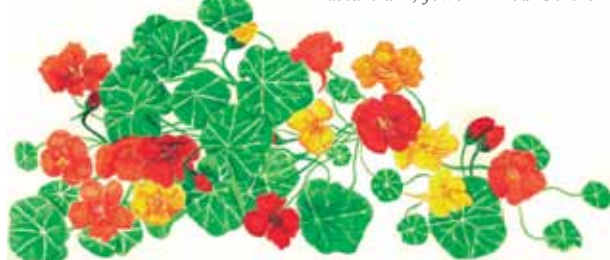
**ROSE CAMPION** 🌞 **OG** 80 days. Bright pink-red flowers with silver-grey woolly leaves that are soft to the touch. Tall stems make it perfect for cut flowers. Deadhead spent stems to keep it blooming. Hardy and freely self sowing. **#01170 Pkt (0.06 g) \$2.50 NEW!**

## Rudbeckia (Gloriosa Daisy) *Rudbeckia fulgida*

**Culture:** Perennial/70°F/D/21 days/sun/transplant or direct sow after frost/space 15–24" apart. Ht. 24".

**GOLDSTRUM** 🌞 Sometimes called Black-Eyed Susan. Attractive, gold-colored 3–4" flowers with chocolate-colored centers. Self-sows and naturalizes aggressively. Very hardy. **#01119 Pkt (0.2 g, 20 seeds) \$2.35**

Nasturtium, Jewel Mixed Colors



## Sweet Pea *Lathyrus odoratus*

**Culture:** Annual/55°F/D/15 days/sun/soak seed 24 hours, direct sow in fertile soil (pH 6.0–7.5) as soon as soil can be worked. Space 6–12" apart. Does best in cooler temperatures.

**OLD SPICE MIX** 🌞 **OG** [Heirloom mix of varieties dating from 1699 to 1907.] Highly fragrant, heat-resistant flowers in many colors. Climbing vines are best trellised. (Note: not for eating!) **#01155 Pkt (4 g, 55 seeds) \$2.65**

**ROYAL FAMILY MIXED COLORS** Strongly fragrant, long-lasting, heat resistant, and large-flowered. Also fine for cut flowers and indoor fragrance. (Note: not for eating!) **#01121 Pkt (4 g, 31 seeds) \$2.35**

## Sweet William *Dianthus barbatus*

**Culture:** Perennial/60–70°F/14–30 days/Direct sow in spring or fall or transplant after danger of frost/Space 12–15" apart/ Ht 12–18".

**SWEET WILLIAM** 🌞 **OG** A sweet-scented perennial usually treated as an annual. Brilliant little flowers are tinged with pink, red, purple, or violet. Prefers a moist but well-drained soil in full sun (partial shade in the South). Used as a spring bulb cover and as a long lasting cut flower. Reseeds easily. **#01166 Pkt (0.07 g, 300 seeds) \$2.50**

## Tithonia (Mexican Sunflower) *Tithonia rotundifolia*

**Culture:** Annual/68–86°F/LD/8 days/sun/direct sow or sow indoors 3–4 weeks before transplanting after the last frost/spacing 24" apart/80 days. Ht. 5'. Do not over-fertilize; plants may grow to 6–8'.

**RED TORCH** 🌞 **OG** A member of the sunflower family. Flowers are 3½" orange discs surrounded by orange-red petals. Highly branched. Attracts butterflies. Spectacular in mass plantings. **#01122 Pkt (0.5 g, 38 seeds) \$2.45**

**YELLOW TORCH** 🌞 **OG** A color breakthrough, the first yellow-flower Tithonia. Flowers are 3" orange discs surrounded by yellow petals. **#01123 Pkt (0.4 g, 43 seeds) \$2.45**

Old Fashioned Vining Petunia

Red Torch Tithonia







State Fair Mix Zinnia



State Fair, Mostly Pink, Zinnia



Selma Suns

## Zinnia *Zinnia* spp.

**Culture:** Annual/70°F/LD/7 days/sun/direct sow or sow indoors 3–4 weeks before transplanting after the last frost/space 12–24" apart depending on plant height. Easy to grow.

**PERUVIANA RED** (*Z. peruviana*) 🌻 ⏳ **OG** [Pre-1700. Introduced 1992 by SESE.] Flowers of uncluttered simplicity and antique elegance. Single blooms, 1½" 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". #01124 Pkt (1 g, 150 seeds) \$2.75

**PERUVIANA YELLOW** (*Z. peruviana*) 🌻 ⏳ **OG** [Pre-1700. Introduced 1994 by SESE.] Single blooms, 1½" diameter, are yellow changing to light yellow. Appropriate for historical gardens, mass plantings, rockeries, or natural settings. Ht. 18–24". #01125 Pkt (1 g, 250 seeds) \$2.75

**STATE FAIR MIX** (*Z. elegans*) 🌻 **OG** Large 4" single, double and semi-double blooms in mixed colors on 48" tall plants. Tolerant to alternaria and mildew. A wonderful cut flower for bouquets. Popular variety. #01126 Pkt (1 g, 125 seeds) \$2.50

**STATE FAIR, MOSTLY PINK** (*Z. elegans*) 🌻 **OG** Large 4" double and semi-double blooms on 48" tall plants. Tolerant to alternaria and mildew. Once again this lot of State Fair Mix turned out to be mostly pink flowers! Not what we were expecting, though the pink ones still sold great at the local farmer's market. #01162 Pkt (1 g, 105 seeds) \$1.95

**THUMBELINA** (*Z. elegans*) 🌻 **OG** Dwarf 6–8" tall zinnia with bright-colored 1¼–2" flowers. Full range of zinnia colors for front of borders. Blooms all season here in Virginia. #01127 Pkt (1 g, 212 seeds) \$2.25



Peruviana Yellow Zinnia

Thumbelina Zinnia

## Sunflowers *Helianthus annuus*

**Culture:** Annual/70°F/LD/14 days/sun/direct sow in May or June/space 12–18" 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' 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

**BLACK MAMMOTH** 🌻 **OG** 85 days. Stalks average 9' tall and may reach a height of 10' or more. Heads average 11" across, with some reaching 14" or more when plants are well grown. Black seeds. Space 18" apart. #05106 Pkt (7 g, 70 seeds) \$2.35; #05106E (28 g) \$5.50

### Oil Seed Sunflowers

**PEREDOVIK** 🌻 **OG** Commercial Russian cultivar used for making sunflower oil; also used as a source of sunflower seed in bird seed mixes. 5½' stalks produce a large single head with few side branches. Elongated black seeds. Great for feeding wild birds. #05201 Pkt (4 g, 76 seeds) \$2.65

### Ornamental Sunflowers

*We chose the sunflower for our logo because it symbolizes for us the unity of beauty and utility, and serves as a reminder of the boundless source of life's energy and creation. We offer sunflowers for both the body and the spirit.*

**AUTUMN BEAUTY** 🌻 **OG** 49 days. Bright fall colors ranging from yellow to copper-red to reddish-purple; some with bicolored halos. Flowers are large (averaging 7" across) with many secondary and tertiary blooms. The 5½' stalks may require staking once the seed heads have formed. Excellent tall screen, cut flower, and food source for self-feeding small birds. #05301 Pkt (4 g, 120 seeds) \$2.25; #05301E (28 g) \$5.50





Cucumber-Leaf



Sonja

**COLOR FASHION MIX** 🌻 **OG** A sunny blend of yellow, red, and purple. Single blooms are 4–5" across and are very attractive in cut flower arrangements. Stalks up to 6' make an attractive screen or background. **#05302 Pkt (2 g, 122 seeds) \$2.50**

**CUCUMBER-LEAF** (*H. debilis cucumerifolius*) 🌻 **OG** 75 Days. Attractive wild sunflower native to the Gulf Coast. Multi-branching plants grow to 6', with dozens of 2–3" 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 2 months. Birds love the small seeds, choosing them over other sunflowers. **#05315 Pkt (1 g, 190 seeds) \$2.75 Limited supply - order early!**

**EVENING SUN** 🌻 **OG** 49 days. Shades of autumn colors ranging from red, mahogany-red, burgundy, russet-bronze, vivid gold, all in bicolor blends. Plants grow 6–8' tall with a number of secondary blooms. **#05309 Pkt (2 g, 50 seeds) \$2.50**

**INCA JEWELS** 🌻 **OG** 45 days. An early blooming ornamental mixture of 5 or more floral types ranging from soft yellow to bright yellow, some flowers with halos ranging from maroon to red-brown to copper. Secondary and tertiary flowers are borne on 6' sturdy stalks. Flowers are 5-1/2" across with large burnt-orange discs. An excellent cut flower or showy hedge. **#05303 Pkt (2 g, 120 seeds) \$2.50**

**ITALIAN WHITE** (*H. debilis*) 🌻 **OG** Cream-colored ray flowers accent the dark-brown disk flowers. Numerous 4" blooms are produced on highly branched 4-6' plants. Blooms over a long period. Plant as a tall ornamental hedge. **#05304 Pkt (1 g, 120 seeds) \$2.50**

**SELMA SUNS** 🌻 **OG** Tall sturdy plants support between 6-30 heads with many striking earth tone colors including red, orange, brown, green, and yellow. Heads range from 2-6" and store well as cut flowers. **#05313 Pkt (2 g, 56 seeds) \$2.50**

**SONJA** **OG** Abundant producer of 3-4" wide blooms notable for their yellow-orange color and long holding quality. An especially appealing cut flower. Plant is highly branched with sturdy side branches. Ht. 3½'. **#05310 Pkt (2 g, 130 seeds) \$2.65 Limited supply – order early!**

**TEDDY BEAR** 🌻 **OG** An attractive double-flowered ornamental with 5" yellow blooms on compact 3–4' plants. Use especially for tall borders. **#05306 Pkt (4 g, 225 seeds) \$2.50**

**VELVET QUEEN** 🌻 **OG** Deep-red velvet rays surround a dark chocolate brown center. Some flowers have a darker halo at the base of the rays. Well-branched, sturdy plants. Use for cut flowers and tall borders. Ht. 5'. **#05311 Pkt (4 g, 140 seeds) \$2.25 #05311E (28 g) \$5.50**

## Dwarf Sunflowers

**SHORT STUFF** **OG** [Selected by Merlyn and Mary Ann Niedens of Illinois.] Beautiful 3–5" golden yellow flowers are borne on 30–36" 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 (4 g, 80 seeds) \$2.50**

**SUNSPOT** A dwarf sunflower only 30" tall. Produces a single large flower head 10–12" in diameter. Yellow flowers with golden brown centers. Can be grown as an ornamental or used for edible seed or bird food. Great for children. **#05312 Pkt (4 g, 60 seeds) \$2.25**

## Dye Seed Sunflowers

**HOP DYE** 🌻 **OG** 75 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. Grows 6' or taller with 5" heads and smaller secondary blooms. Yellow rays surround attractive purple-green centers. Adapted to cool, high desert areas, but can be grown elsewhere. If grown for seed, plan to mature seed in driest part of the growing season. Mounding soil around the base of stalks helps keep plants upright. **#05401 Pkt (3 g, 45 seeds) \$2.85**

Teddy Bear



Velvet Queen



## Sweet Potatoes

We're pleased to offer certified organic sweet potato slips, available beginning December 2011 for **Spring 2012 shipment**. Slips are vine cuttings from sprouted sweet potatoes for transplanting to your garden in the spring. Each order contains a bundle of carefully packed slips and a copy of our sweet potato growing guide.

Varieties Offered: All Purple, Beauregard, Bradshaw, Carolina Ruby, Georgia Jet, Ginseng, OHenry, and Violetta.

Please visit [southernexposure.com](http://southernexposure.com) to order.



All Purple



Violetta



Bradshaw



OHenry

## Potatoes *Solanum tuberosum*

Potatoes ship in the spring, beginning in March, directly from our grower's farm in Maine. We ship to southern-most areas first. Shipping surcharges apply: \$2 for one item, \$4 total for any two or more potato items.

Each 1 lb of Certified Organic Seed Potatoes includes detailed planting instructions and a variety photo card.

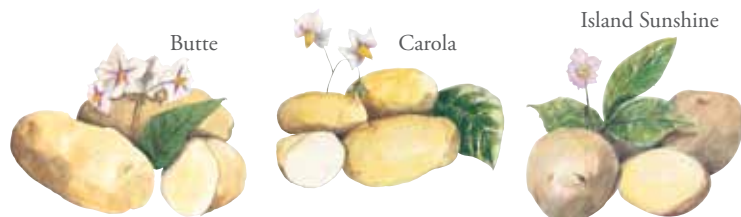
**Culture:** Cut potatoes into pieces no smaller than an egg with no fewer than 2 eyes. Plant at 12" spacing, rows 3–4' apart, in rich soil with lots of extra compost. Kill Colorado Potato Beetles as soon as they appear. The adults lay many eggs, and the pink-purple larvae are much more destructive than the adults. When plants are 6" 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". 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 30th. **Warning:** After eating some home grown potatoes, you may never be able to eat commercial potatoes again. **Bag:** 1 lb, sows 6–10'.

**BUTTE** 🌞 **OG** Our grower's favorite russet. Produces handsome large late-season bakers high in vitamin C and protein. Equally tasty baked, mashed, or fried. Suggested in-row spacing of 16–18". **#39601 \$12.50 BACK!**

**CAROLA** 🌞 **OG** The best-yielding yellow-fleshed potato we have ever grown here in our central Virginia garden. Heavy yields of medium-size potatoes with a light beige skin. The sunny yellow interior has a smooth creamy texture suitable for baking or frying. Mid-season. **#39302 \$13.95**

**ISLAND SUNSHINE** 🌞 **OG** Selected by the Loo brothers, organic farmers from Prince Edward Island, Canada. Great flavor. A delightful, creamy, golden-fleshed late season potato. High late blight resistance. **#39303 \$12.50 NEW!**

**KING HARRY** 🌞 **OG** A new firm-fleshed round white potato from Cornell University that holds its shape well when boiled. These early and productive plants have hairy leaves, thanks to a wild potato from Bolivia, which deters pests like the Colorado Potato beetle. Great for potato salads, boiling, sautés and soups. **#39202 \$12.50 NEW!**



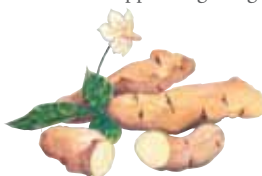
**ROSE FINN APPLE FINGERLING** 🌞 **OG** A favorite among fingerling fans. Beautiful rose color with moderately dry yellow flesh. Reliable and high yielding. Since the seed potatoes are smaller, the 1 lb bag will plant about the same rowfeet as a 2.5 lb bag of other varieties. **#39701 \$13.50**

**ROSE GOLD** 🌞 **OG** Rosy red skin with creamy, delicious, deep-yellow flesh. Dry flesh is perfect baked or steamed. Disease-resistant. Mid-season. **#39401 \$13.95**

**SWEDISH PEANUT FINGERLING** 🌞 **OG** A dry, golden-fleshed late-season heirloom fingerling potato that is perfect baked or roasted. Is also known as "Mandelpotatis" or "Almond." Teardrop shaped. **#39703 \$12.50 NEW!**

**YUKON GOLD** 🌞 **OG** Renowned for outstanding flavor. The best known of the European-style yellow-flesh potatoes. Drier than most other yellow flesh potatoes. Perfect for baking and mashing. Good yields and an excellent keeper. Very early maturing. **#39301 \$13.95**

Rose Finn Apple Fingerling



Rose Gold



Swedish Peanut Fingerling



**FAVORITE POTATO MIX** 🌞 **OG** Try four of our most popular potatoes and save \$10.00. Assortment includes 1 pound each of Yukon Gold, Rose Gold, Carola, and Rose Finn Apple Fingerling. Shipped in a sturdy box with planting instructions, recipes, and variety photo cards. Certified organic seed potatoes – 4 separate 1 lb bags. **#39804 \$45.00**

**COOK'S POTATO MIX** 🌞 **OG** Everybody loves potatoes! This sampler includes four different tempting varieties for the adventurous cook's garden. You'll love Butte, Swedish Peanut Fingerling, King Harry, and Island Sunshine. 1 pound of each variety packed in a sturdy box with planting instructions, recipes, and variety photo cards. Save \$5.00 off the individual bag price. Certified organic seed potatoes – 4 separate 1 lb bags. **#39805 \$45.00**

**FULL POTATO MIX** 🌞 **OG** Try all eight of our selected potato varieties and save \$26.00 off the per bag price. 1 pound each of Yukon Gold, Rose Gold, Island Sunshine, Butte, King Harry, Carola, Swedish Peanut Fingerling and Rose Finn Apple Fingerling. All shipped in a sturdy box with planting instructions, recipes, and variety photo cards. Certified organic seed potatoes – 8 separate 1 lb bags. **#39803 \$79.00**





Buckwheat



Mayo Indian Amaranth



Crimson Clover

## Grains & Cover Crops

### Buckwheat *Fagopyron esculentum*

**BUCKWHEAT** 🌞 🌱 30–45 days as a green manure crop, 80 days for grain. Wait until grain heads form if you want the crop to re-seed itself. May also be used as a nutritious cereal grain or pancake flour. Young leaves may be added to salads. The deep root system of buckwheat is good at mining sub-surface minerals and it is an excellent crop for utilizing the nutrients in rock powder fertilizers. Use as a green manure crop at the rate of 1 lb per 400 sq. ft. 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 late fall/winter cover crop we recommend sowing buckwheat together with crimson clover. The buckwheat acts as a nurse crop for the crimson clover during the heat of the day. In the fall, the buckwheat is killed by frost. 1 lb sows 400 sq. ft. **#73101 Pkt (1 lb) \$6.50; #73101A (4 lbs) \$14.75**

### 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" deep, 1" apart in rows 2–3' apart. Thin to 4–10" apart. The seeds are quite small (approx. ¼") and the soil must be kept moist until the crop has germinated. Once plants are established they can withstand dry soil. Too much nitrogen causes amaranth plants to lodge. Amaranth is a nitrate accumulator, so avoid any synthetic nitrogen. Plant height is very dependent on soil fertility and moisture content. **Seed Sowing Tip:** For ease of sowing, place seeds in a salt shaker and sprinkle seeds into the row. **Seed Harvest:** Seed heads mature unevenly. Some early seed may be collected by "massaging" the seed heads above a bucket. To harvest later maturing seed wait until after frost to cut the seed heads. Thresh the seed heads (while wearing a dust mask), screen out the chaff, and winnow the seed. Freshly harvested seed may have a high moisture content. Spread the seed in thin layers until it has fully cured. **Preparation:** Grind grain in a flour mill, sprout it, pop it like popcorn, or use it in hot cereal. **Seed Savers:** Amaranth is primarily self-pollinated. Separate varieties by at least 150' for pure seed. **Packet:** 2 g (about 1700 seeds) sows 65–130'.

**GOLDEN AMARANTH** (*A. hypochondriacus*) 🌞 🌱 80 days. A high-quality Aztec grain amaranth. Stalks and leaves are golden yellow with bronze-gold seed heads. Stalks average 6'. Can be used as a dry land/irrigated amaranth. In the far north long days may delay flowering. **#72101 Pkt \$2.60**

**MAYO INDIAN** (*A. cruentus*) 🌞 🌱 90 days. [From Sonora, Mexico] Very vigorous variety with sturdy stalks. Can reach 7–8' 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 \$2.80**

## Legume & Grass Cover Crops

**CRIMSON CLOVER** (*Trifolium incarnatum*) 🌞 🌱 (annual) Upright winter annual resembles red clover in size and growth but with bright crimson blooms. Widely used in Mid-Atlantic areas where the winter low stays above 10°F. Sow from mid-July through mid-September. One-quarter pound sows 450 sq. ft. **#73204 Pkt (¼ lb) \$4.50**

**RED CLOVER** (*Trifolium pratense*) 🌱 (biennial) Rapid-growing green manure crop to 10–18." Sow in the spring or fall for turndown to incorporate organic nitrogen into the soil. If sown in summer use buckwheat as a nurse crop to aid germination of clover in summer heat. The clover will grow slowly under the buckwheat until fall frost kills the buckwheat and allows the clover to establish quickly. This method eliminates fall tilling. ¼ lb sows 500 sq. ft. **#73201 Pkt (¼ lb) \$3.95**

**WHITE DUTCH CLOVER** (*Trifolium repens*) 🌞 (perennial) A low-growing (4–8") clover sometimes used in grass seed mixtures. Can be sown between garden rows or used as a living mulch to add nitrogen and to smother out weeds. Sow in late winter, spring, late summer, or fall. ¼ lb sows 1000 sq. ft. **#73202 Pkt (¼ lb) \$4.25**

**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 ½ lb per 500 sq. ft. Best sown with annual rye in a ratio of 1 lb vetch to 4 lbs rye. **#73203 Pkt (½ lb) \$4.95**

**OATS, HULLESS (PENNUDA)** (*Avena nuda*) 🌞 🌱 Growing your own oats is easy with Pennuda. Sow in early spring as soon as the ground can be worked. Harvest in mid- to late summer, thresh, and winnow. Pennuda lacks the indigestible husk of common oats. Grind into oat flour or crack in a grain mill to make oatmeal. 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) \$4.35**

**WINTER RYE, COMMON** (*Secale cereale*) 🌞 🌱 Rye cover crop is great for controlling erosion, adding organic matter, enhancing soil life, and suppressing weeds. Its extensive root system makes it among the best green manures for improving soil structure. It is an excellent soil renovator and pioneer crop for new fields. Rye is very good at releasing phosphorus and potassium. It also stabilizes excess soil and manure nitrogen. Rye and vetch together are one of the preferred cover crops for no-till tomato planting. Rye is also good for animal grazing; it's highly palatable and of high nutritional quality, and comes back from grazing and grows again. Rapid establishment and growth together with weed suppression make rye an excellent choice for certified organic growers. Sow Aug. 1–Nov. 15 as a winter cover crop. Plant at 4–6 lbs per 1000 sq ft, or 60–112 lbs per acre. **#72702 Pkt (½ lb) \$2.50; #72702A (4 lbs) \$14.75**

**WREN'S ABRUZZI WINTER RYE** Crop failure – available again summer 2012.



Dragon's Claw Millet



Hmong Sticky



Rainbow Broom Corn

## Millet *Eleusine coracana*

**MILLET, DRAGON'S CLAW** 🌻 ⏰ **OG** 95 days. A highly productive, drought-tolerant variety that is very ornamental, especially as a border. Annual plants, 3' high, produce seed heads that resembles the claws of a dragon's foot. A staple food in India and Africa, with good flavor, though seeds are difficult to separate from chaff. Direct seed or transplant (transplants well) after soil has warmed after last frost, spacing 4–6" apart, and harvest the dried seed heads as they mature. #72651 Pkt (2g) \$2.75

## Rice *Oryza sativa*

**Culture:** Rice needs nitrogen-rich soil. Rice does not need to be flooded – flooding is traditionally used for weed control – but plants will need an inch of rain or irrigation per week. Direct seed or transplant healthy seedlings, rows 9–12" apart, 6" in rows. Keep well-weeded – don't let grass weeds become mixed up in your rice! **Harvest:** Yellow 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. See our website and the cultural information enclosed with the seeds for further info.

**CAROLINA GOLD** 🌻 ⏰ 150 days. [1685 or earlier. The main rice grown in Carolina wetlands for hundreds of years. Seedstock from Anson Mills.] Golden long grain rice. Slow Food USA, in the Ark of Taste listing, praises its "stunning subtle green tea, nutty almond and floral aromas and flavors. Carolina Gold brown rice tastes almost like barley with a nutty taste and a little bit of a sweet finish. It has a beautiful chewy texture." #72555 Pkt (7 g, 230 seeds) \$3.25 **BACK!**

**HMONG STICKY** 🌻 ⏰ Traditional Asian variety yields good harvests from 4–5' tall plants. #72554 Pkt (7 g, 236 seeds) \$3.25

**M-101** 🌻 120 days. [Cooperatively introduced in 1979 primarily by the California Cooperative Rice Research Foundation and the USDA.] Can be grown as a paddy rice or an upland (dry rice). A California-type, 3' tall, medium grain, with smooth hulls and leaves, and moderate awns. Plants are very vigorous, resist lodging, and have excellent cold tolerance in the seedling and reproductive stage. Needs more nitrogen than heirloom varieties. Grows from Albany, NY, south to FL. #72551 Pkt (7 g, 320 seeds) \$3.25 **BACK!**

M-101



## Sorghum & Broom Corn *Sorghum bicolor*

**SWEET SORGHUM: PRODUCTION AND 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

**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" deep. **Seed Harvest:** Seed is mature for harvest when the seed stalk has started to dry. Cut the stalk, allow to dry further under cover, strip the seeds by hand, and winnow to clean. Grain sorghum can be used like flour corn. It is especially good for making pancake flour. **Syrup Harvest:** In the fall, strip the leaves, and after cutting the cane into convenient lengths, crush the cane and press out the juice into a pot. Cook to reduce the liquid until it reaches the consistency of maple syrup. The sweet canes of cane sorghum can be chewed like candy. **Seed Savers:** Isolate ½ mile from other sorghum, broom corn, grass and sudan grass. **Packet:** 7 g (about 350 seeds) sows 50'. **NOTE: Cannot Ship to Canada.**

**BLACK AMBER CANE** 🌻 ⏰ **OG** 99 days. [Heirloom sent to us from R.C. Mauldin of the Southwestern Seed Service Lab in Waco, TX. Reintroduced by SESE 1997.] One of the earliest sweet canes introduced to American agriculture. Used primarily as a syrup sorghum. As a silage crop it has the hay and wild game quality of 'Merit'. A good intercrop with beans and peas. Stalks range from 6–8' bearing large shiny black seeds. #72606 Pkt \$2.75; #72606F (1/4 lb) \$11.50

**DELLA** 🌻 110 days. [1991, Virginia Polytechnic U.] Similar to Dale, good disease resistance, makes mild light syrup. A week earlier than Dale, with more variable stalk height (10–12'). #72612 Pkt \$2.50; #72612 (¼ lb) \$10.50 **NEW!**

**HUNGARIAN BLACK SEEDED BROOM CORN** 🌻 ⏰ **OG** 115 days. Heirloom broom corn traditionally used for making brooms. Grows 8–12' tall, producing long seed heads heavily laden with shiny black seeds. Important historical variety. #72602 Pkt \$2.55

**IOWA SWEET** 🌻 125 days. Another Sand Hill Preservation Center variety introduced to us by grower Merlyn Niedens. A very sweet sugar cane type, about 9' tall with nice, thick, juicy stalks. Moderate tendency to tiller. #72610 Pkt \$2.50; #72610F (¼ lb) \$11.50





**MENNONITE** 🌻 ⏰ 🌱 [Mennonite heirloom from Jamesport, Missouri region.] This old fashioned cane sorghum is used for making a light-colored syrup on pancakes or waffles. Stalks are tall and thick. The red-hulled seed may be ground to make flour, especially for pancakes. #72604 Pkt \$2.50; #72604F (¼ lb) \$10.50

**RAINBOW BROOMCORN** 🌻 ⏰ 🌱 110 days. Gorgeous ornamental. 7–8' tall mix of colorful sprays of red-bronze, brown, black, and burgundy, plus natural straw color. #72615 Pkt \$2.75 **NEW!**

**RED BROOMSEED CORN** 🌻 ⏰ 🌱 100 days. Traditionally used for making brooms, great for hearth brooms and dried arrangements. Large, splayed seedheads form at the top of tall, corn-like stalks. Important historical variety. #72605 Pkt \$2.35

**ROX ORANGE (WACONIA)** 🌻 ⏰ 🌱 115 days. Sturdy 7–8' stalks, early and reliable, very resistant to lodging. Orange seedheads, makes light syrup. #72613 Pkt \$2.50 **NEW!**

**SUGAR DRIP SORGHUM** 🌻 ⏰ 🌱 110 days. One of the earliest-maturing varieties for the South, and one of the most widely grown varieties in the southern mountains. Grows 9–12' tall; susceptible to lodging if not harvested early. Used for early production of very good quality syrup. #72608 Pkt \$2.50; #72608F (¼ lb) \$10.50

**THEIS** – Crop failure, back next year!

## Mixes & Sampler Packs

**GARLIC & ONION SAMPLER PACKS** – Page 25.

**INSECTARY MIX** – Page 72.

**EVEN' STAR "ICE BRED" HARDY WINTER GREENS MIX** 🌱 **OG** A collection of fine winter-hardy greens for those looking to have fresh greens from the garden all winter long. Even' Star Farm greens are bred to flourish in cold weather. (Unlike most farms, the winter sales from Brett Grosghal and Christine Bernmark's Maryland farm generate most of their income!) Using his background as both chef and plant breeder, Brett has selected for excellent flavor and outstanding winter hardiness. We're proud to be able to offer seeds of 6 outstanding selections: Even' Star Winter Arugula, Tender Tat Mustard, New Star Mustard, Even' Star Land Race Collards, Even' Star American Rapa, and Even' Star Smooth Kale, plus Brett's *Simple Winter Gardening Guide*. #92009 \$13.50

**SPRING MESCLUN MIX** 🌱 **OG** A wonderful collection of spring salad greens. Includes one packet each of Long Standing Bloomsdale spinach, Australian Yellow lettuce, Red Deer Tongue Lettuce, Schweitzer's Mescher Bibb lettuce, Oakleaf lettuce, Tatsoi mustard greens, and Mizuna mustard greens. #92006 \$13.00

**SUMMER MESCLUN MIX** 🌱 **OG** 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, Anuene lettuce, and Jericho lettuce. #92002 \$11.00

**FALL MESCLUN MIX** 🌱 **OG** This mix is specially selected for both fall and winter harvest. Includes one packet each of Parris Island Cos lettuce, Rouge d'Hiver lettuce, Red Deer Tongue lettuce, Devil's Tongue lettuce, Red Salad Bowl lettuce, Tatsoi mustard greens, Mibuna mustard greens, Long Standing Bloomsdale spinach, and Bulls Blood beet greens. #92003 \$17.00

**RAINBOW STARTERS MIX** 🌻 🌱 **OG** A colorful mix of 10 easy-to-grow varieties, great for families and for beginning gardeners. Jewel Mix nasturtiums, Autumn Beauty sunflowers, Royalty Purple Pod bush beans, Lacinato Rainbow kale, Easter Egg radishes, Rainbow chard, Cosmic Purple carrots, Lemon cucumbers, Tromboncino summer squash, and Wild Garden lettuce mix. A great garden gift for a good cause. **We give 30% of your purchase to the Piedmont Environmental Council for their "Buy Fresh, Buy Local" campaign.** #92014 \$20.00

**THREE SISTERS GARDEN PACKAGE** 🌻 🌱 **OG** 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. In addition to being a functional, productive system, 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 (Kentucky Wonder), and squash (Seminole pumpkin) seeds to plant a 25' circular Three Sisters garden, and our planting guide. #92001 \$10.00

**VIRGINIA HERITAGE SEED COLLECTION** 🌻 ⏰ 🌱 **OG** 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, Violet's Multicolored Butterbean, Whippoorwill Southern Pea, Georgia Green Collards, Lemon Cucumber, Deer Tongue Lettuce, Choppee Okra, Long Standing Bloomsdale Spinach, Yellow Crookneck Summer Squash, Old Virginia Tomato, Sugar Cherry Tomato, and Yellow Moon and Stars Watermelon. **We give 30% of your purchase to the Piedmont Environmental Council for their "Buy Fresh Buy Local" Food Guide.** #92011 \$25.00

## Gardening for Kids

**MY FIRST ORGANICS SEED STARTING KITS** A great way for kids to learn how to grow fresh, organic produce in the ground or in containers. Recycle, reuse, biodegrade – everything in the kit is Earth-safe! Each includes certified organic seeds and soil, 8 organic biodegradable pots, certified organic plant food, and easy, illustrated instructions. Watch seedlings sprout on your windowsill inside a recyclable, lead-free, food-grade plastic mini-greenhouse, proudly made in the USA. You can reuse it season after season by replenishing it with the affordable pots, seeds, soil and plant food. These organic kits are a fun, educational, and eco-friendly activity, and make a unique gift. **\$16.95**

*Spring and Summer:* **Red Cherry Tomato Kit, #81801**  
**Snap Pea Kit, #81802**

*Fall and Winter:* **Broccoli Kit, #81803**  
**Butter Lettuce Kit, #81804**

# Supplies

**BIRD SCARE FLASH TAPE** Bird repellent tape resembles a fire when blown by the wind. Helps keep birds out of gardens and fruit crops during the ripening period. Made of highly reflective, red and silver mylar ribbon that is twisted in a spiral and suspended from stakes over crops. Slight breezes vibrate the ribbon creating the visual effects of a brush fire. 250' roll, 7/16" wide. **#81501 \$4.95**

**COBRAHEAD "STEEL FINGERNAIL" WEEDER AND CULTIVATOR** I don't usually get excited about small tools but the CobraHead got me excited about weeding. Made in the USA of knife-quality steel, it's simply the best all-around small tool I've come across. National Garden Club testers were really impressed with the tool and all it can do. It cuts through all types of soils. The weeds it can't cut, it lifts. The self-sharpening blade can be used in all directions. The comfortable handle is made from recycled plastic. The CobraHead has a full one-year warranty against manufacturer defects. If defective, return it within the year together with your receipt, and we'll send you another or refund your money. (Review by Ira Wallace) **#81643 \$24.95**

**HAND-MILLED GARDENER'S SOAP** Luxurious hand-milled soap made by our friend Hedge Sefcovic. This soothing, moisturizing soap is made with organic milk, and contains an essential oil blend and finely-ground pumice. Especially designed for ridding working hands from dirt and odors. Comes in a re-usable muslin bag for storage or gifting. **#92008 \$4.95**

**PERMA-NEST PLANT TRAYS** Attractive and sturdy, heavy duty plant trays. Use these polystyrene plant trays to hold peat pots or small plastic seedling pots. One 8" x 12" tray holds 15 pots (2 1/2" diameter). Drill holes in the bottom for drainage and use as seedling flats. Use also for collecting and drying seed. Trays nest inside each other for storage. Supplied in 3 sizes, all 2 1/2" deep.

**#81607 (small) 4"x 8", 6 for \$10.50**

**#81608 (medium) 8" x 8", 6 for \$17.25**

**#81609 (large) 8" x 12", 6 for \$25.75**

**3" PLASTIC SEEDLING POTS** The perfect size pots for starting seeds and seedlings. Round green pots with smooth non-stick surface and excellent drainage. They stack and de-nest easily.

**#81611 12 for \$5.30**

**#81611A 24 for \$8.15**

**#81611B 48 for \$12.45**

## Labels, Markers, and Tags

**ALL-WEATHER MARKING PEN** Permanent, xylene-free, quick-drying ink writes on all materials, even when surfaces are cold or wet. An ultra-violet filter in the ink dramatically reduces fading. **#81403 \$3.25**

**FLUORESCENT TAGGING TAPE** Weather-resistant pink fluorescent tape contrasts with foliage for marking selections, pollinations, and on-site data recording. 1 3/16" x 150' roll. **#85114 \$3.95**

**PLASTIC POT LABELS** (for pots and garden rows) Labels measuring 5" x 5/8" 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 \$2.95**

**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" tall x 7/8" wide x 7/8" thick. **#81408 25 for \$8.95; #81408A 100 for \$19.95; #81408B 200 for \$34.95; #81408C 400 for \$64.95**



**SEALING/GRAFTING FILM** A self-sealing, stretchable, thermoplastic film that is impervious to water. Use it as a secondary seal on lids of seed storage containers to prevent passage of moisture past the lid. Simply stretch the film while wrapping it around the edge of the container lid. This is also the preferred material for grafting and is superior to grafting wax. Supplied as a 5' long, 4" wide roll. **#85108 \$2.95 per roll**

**SPROUTING LIDS WITH STAINLESS STEEL SCREENS** Grow your own sprouts - the freshest food without soil, all year long. These economical, non-rusting sprouting lids turn an ordinary widemouth canning jar into a sprouter. Use for sprouting alfalfa, radish, fenugreek, clover, sunflower, soy, mung, or garbanzo beans. You can grow your own alfalfa sprouts at a tenth the cost of buying them in the supermarket - and they will have garden fresh flavor. Easy to use, you can grow your own sprouts in less than 5 minutes a day. Sprouting instructions included. **#81620 2 for \$5.95; #81620B 6 for \$12.50; #81620C 12 for \$19.00**

## Moisture-Proof SeedSaver Vials™

Seed Saver Vials™ have a patented inner and outer valve design that ensures that the caps are leak-proof and airtight. Developed by university researchers for industrial uses, these high-density polypropylene hinged-capped reusable vials are ideal for seed savers and gardeners who do not want to invest in heat-sealing equipment. Vials are sterile, non-toxic and translucent, and won't break or crack. We have filled them with silica gel and boiled and chilled them to create pressure changes for two cycles. We've squeezed them repeatedly under water without apparent movement of moisture into the containers. Recommended for medium-term seed storage to long-term seed storage. Supplied in four sizes.

**SEED SAVER VIAL™ #12** Our #12 space-saving vial is ideal for storing small amounts of seed. Measuring 5/8" in diameter by 2 1/4" tall, it holds a volume of 12 ml of seed.

**#86012 25 for \$8.25**

**#86012A 50 for \$12.75**

**#86012B 100 for \$19.25**

**#86012C 500 for \$75.00**

**SEED SAVER VIAL™ #14** Our #14 vial is a tall vial, measuring 5/8" in diameter x 3 3/4" tall. Holds 15-30 seeds of most beans, peas, and corn, or much larger amounts of small seed.

**#86014 25 for \$8.50**

**#86014A 50 for \$12.95**

**#86014B 100 for \$18.75**

**SEED SAVER VIAL™ #57** Our #57 vial measures 1 1/8" diameter x 3 1/4" tall. Holds up to 1.2 oz of peas, beans, corn or other large seed.

**#86057 25 for \$10.50**

**#86057A 50 for \$16.50**

**#86057B 100 for \$27.75**

**#86057C 500 for \$94.00**

**SAFETY SEAL SEED SAVER VIAL™ #114-SSLP** Our #114 safety seal measures 2 3/4" in diameter x 2" tall. Its low profile design allows for easy stacking of vials. The lid has a hinged safety latch to provide added sealing protection. Holds up to 3.7 oz of peas, beans or other large seed.

**#86114 25 for \$14.50**

**#86114A 50 for \$21.50**



## 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" hose thread. **#81102 \$13.25**

**FOGG-IT NOZZLE** Provides a fine mist (1 gallon per minute flow) for watering delicate seedlings and misting cuttings. Bronze construction. Fits standard 3/4" hose thread. **#81103 \$10.75**

**QUARTER-TURN SHUT-OFF REGULATOR** Finger-tip control regulates or shuts off water flow. Solid brass construction with O-ring pressure seals. Use in combination with Water Breaker or Fogg-It Nozzle. **#81101 \$22.95**



## Silica Gel for Drying

**ORANGE-TO-GREEN COLOR INDICATOR LOOSE SILICA GEL BEEDS** Silica gel can be used to dry seeds for long-term storage or to dry flowers. When used as directed, silica gel dries seed from typical 12% moisture content to a desired 3–5% moisture content. Note: Legumes should not be dried below a 6% moisture content. To dry seed, place equal weights seed and silica gel together in an airtight jar for seven days. A muslin bag or other cloth can be used to keep seed and gel separate. Silica gel can be used many times and re-dried in the oven. We carry 2–5mm color-indicating silica gel beads that contain phenolphthalein as a moisture indicator at 100 ppm. The gel is orange when completely dry and changes to dark green as it absorbs moisture. We have been alerted that most blue-to-pink indicating silica gels contain cobalt chloride, which might pose a risk of cancer; the primary concern is with dust inhalation. Silica gel can have a drying effect on skin, eyes, and mucous membranes, so caution is recommended. Instruction sheet is included.

- #85113A (1 oz) \$3.15** packed in Seed Saver Vial™ #57
- #85113B (3 oz) \$5.75** packed in Seed Saver Vial™ #114
- #85113C (1 lb) \$14.75**
- #85113D (4 lbs) \$51.00**
- #85113N (4 lbs) \$61.00 shipped to Canada**

## Seed Packets & Locking Poly Bags

**SELF-SEAL SEED PACKETS** White kraft with double-sealed seams, top and bottom sift-proof corners (prevents loss of small seed), and self-seal reclosable tops. Can be opened and resealed 5 or more times in normal use. Measures 2 3/4" x 4 1/8".

- #85110 50 for \$4.95**
- #85110A 200 for \$15.95**
- #85110B 500 for \$33.95**
- #85110C 1000 for \$62.00**

**LIGHT WEIGHT ZIP-LOCK BAGS, 2" x 2"** Re-sealable 2-mil polyethylene bags with single-locking seal for short-term storage of small seed samples. **#85115 100 for \$2.50; #85115A 200 for \$4.50**

**HEAVY DUTY ZIP-LOCK BAGS, 3" x 5"** 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 \$5.95**



## Row Cover / Season Extender

**REEMAY® GARDEN BLANKET** Extend your gardening season and control insects. Floating row cover is a spun-bonded, reusable polyester material that can be placed directly over row crops without use of support hoops. Under normal use it should last 1-2 growing seasons; with care it can last longer. Crops grown under row cover produce earlier and higher quality harvests. In sunny weather, raises daytime temperatures 10°F. Frost protection averages 4°F. Use to protect crops from wind and destructive insects. Allows passage of light, air, moisture, and sprays. Some delicate crops may require wire support hoops. Simply unfold the row cover loosely over the seed or plant bed. To secure the edges, cover with a board, bury the edges in soil, or use fabric staples (see below). Store dry, clean row cover out of sunlight to extend row cover life. **#81617 Reemay 67" x 50' (279 sq. ft.) \$22.50**

**ROW COVER STAPLES** (anchors Reemay to the soil) Heavy gauge 1" x 6" "U" shaped metal staples with pointed ends. Fabric staples are pushed through the edges of row cover to anchor it to the soil. **#81629 20 for \$5.75**



## Corn Shellers

**CORN SHELLER** Hand-held aluminum sheller makes quick work of shelling corn. **#85111 \$10.00**

**POPCORN SHELLER** Like the corn sheller, only smaller for doing ears of popcorn and small-eared corn. **#85112 \$10.00**



## Pollination, Seed & Spice Bags

**CORN EAR SHOOT BAGS** Weather-resistant bags measuring 2" x 1" x 7" used to cover ear shoots when hand pollinating corn. **#85104 200 for \$11.50; #85104A 500 for \$21.50**

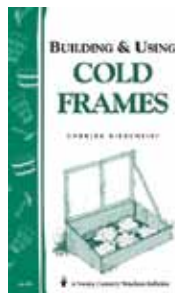
**CORN TASSEL BAGS** Weather-resistant bags, measuring 5.75" x 4" x 14.5". Used to cover tassels. Also works for sorghum. **#85106 50 for \$10.75; #85106A 100 for \$16.75; #85106N 100 for \$21.75, shipped to Canada**

**DRAWSTRING MUSLIN BAGS (SPICE BAGS)** These cloth drawstring bags, 3" x 4", are ideal for bagging flowers to exclude pollinators while allowing normal flower development, or to use for holding silica gel during seed drying. Also use to bag spices for cooking soups and stews. **#85103 20 for \$4.35**



## Books & DVDs

### Growing Guides & Companions



**BUILDING AND USING COLD FRAMES** [Charles Sieghrist] This handy booklet gives easy-to-follow instructions for the using and constructing of cold frames. Softcover, 32 pp. **#91103 \$3.95**

**COVER CROPS AND COMPOST CROPS IN YOUR GARDEN** Central Virginia grower Cindy Conner takes us through a year in her garden. Using hand tools she grows cover crops amongst her vegetable crops to keep down weeds and nourish the soil, then cuts down the cover crops to use for mulch and compost. Features many of our faves (Bloody Butcher corn, Mississippi Silver crowder peas, and more!). 2008. **DVD**, 66 min. **#91301 \$35.00**

**DEVELOP A SUSTAINABLE VEGETABLE GARDEN PLAN** Central Virginia bio-intensive mini-farmer Cindy Conner is back with a winning DVD and accompanying CD to help you enjoy your garden to the max. Cindy shows you how to put together a plan unique to your garden conditions and growing preferences. Field trips to a half-dozen gardens illustrate her points, and a companion CD contains worksheets to help guide your seed purchases, crop rotations, and cover crop choices, and to keep your garden full and productive all year round. We love how Cindy uses many of our varieties for food and to build soil! A great companion to her DVD on cover crops and compost. 2009. **DVD**, 120 min., plus **CD**. **#91302 \$40.00**



**FOUR SEASON HARVEST** [Eliot Coleman] Organic grower Eliot Coleman grows food year-round on his farm in Maine; those of us further south can too! Besides spring and summer vegetables, Coleman gives great advice on growing fall and winter veggies in cold frames, under row covers, and inside unheated greenhouses (high tunnels). Good illustrations and photos. A great read and an invaluable resource. 2nd edition. Softcover, 236 pp. **#91164 \$24.95**

**GARDENING WHEN IT COUNTS – GROWING FOOD IN HARD TIMES** [Steve Solomon] Here's the scoop on traditional techniques that produce the most food in hard times, without a lot of mulch, compost and water. Current popular intensive vegetable garden styles require a lot of water, fertility and organic matter. This book shows you how to reduce your garden "inputs" and make your personal food supply more truly sustainable. Feed yourself and your family with less money, less fossil fuel, and less high maintenance equipment. Applicable to most areas except tropics and hot deserts. Softcover, 360 pp. **#91105 \$19.95**

**GROW YOUR OWN FOOD – MADE EASY** [C. Forrest McDowell, PhD & Tricia Clark-McDowell] This small, inexpensive treasure of a book distills the basics into 68 colorful, accessible, even humorous, pages. The authors have decades of experience growing food and teaching others to grow food. This book is a step-by-step guide to producing lots of nutritious, delicious food using everyday skills, even if you have a small space. When we show this book at workshops and festivals, people gobble it up. Softcover, 68 pp. **#91162 \$6.95**



**GROWING GREAT GARLIC** [Ron Engeland] This is the definitive sourcebook for growing garlic organically. Written for gardeners and small farmers, it covers everything from site preparation through planting, fertilizing, harvesting, storing, and marketing. Also includes chapters

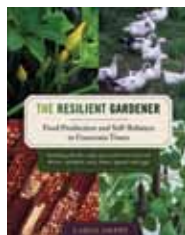


on the history and evolution of garlic based on the author's experience with over 200 garlic strains. Softcover, 226 pp. **#91111 \$16.95**

**HOME COMPOSTING MADE EASY** [C. Forrest McDowell, PhD & Tricia Clark-McDowell] Over a million copies of this delightful and inspiring book are in print. It's used by hundreds of municipalities, organizations, and businesses to spread the word about home composting. It covers pretty much all you need to know in a simple, direct, and amusing style. Lots of practical tips, how-to information, and answers to common questions. Softcover, 32 pp. **#91163 \$3.95**



**THE NEW SEED STARTER'S HANDBOOK** [Nancy Bubel] Comprehensive, updated guide to seed and seedling care, indoors and out. Topics include light and temperature requirements, transplanting, diagnosing, and correcting problems, requirements of vegetable crops, pollination, selection, seed saving, and seed storage. Contains numerous informative tables and supply sources. Readable reference for all gardeners. Softcover, 363 pp. **#91118 \$17.95**



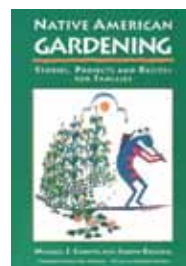
**THE RESILIENT GARDENER** [Carol Deppe] Oregon farmer and plant breeder Carol Deppe's new book is a great read for intermediate and advanced growers. Deppe gives good strategies for how to successfully garden when health and other issues limit one's time. She focuses on 5 main subsistence foods (corn, beans, squash, potatoes, and...ducks!) Great information on growing, cooking, and storing the tastiest and most nutritious varieties. Softcover, 323 pp. **#91166 \$29.95**

**SMALL-SCALE GRAIN RAISING** [Gene Logsdon] An engaging introduction to grains for intermediate and advanced growers. Covers grains of all sorts (rye, wheat, barley, oats, rice, millet, buckwheat, amaranth, etc.) as well as corn and beans. We wish it included some more details and numbers, but it's still an informative overview of growing techniques and tools. 2nd edition. Softcover, 320 pp. **#91165 \$29.95**

**WILD GARDEN ROOTS** [Doug Elliot] An illustrated forager's guide to the edible and medicinal roots, tubers, corms, and rhizomes of North America. Over 55 plants are covered as edibles, teas, medicines, toothpaste, shampoo, and dyes. An in-depth book on the often-unseen underground portion of edible and medicinal plants. Softcover, 128 pp. **#91135 \$16.95**

### Native American Gardening

**NATIVE AMERICAN GARDENING** [Michael J. Caduto and Joseph Bruchac] Stories, projects, and recipes for families. Combines the magical world of Native American stories with the nurturing experience of gardening. Learn to grow traditional "Three Sisters" gardens of corn, beans, and squash. Explore the relationships between people and the gardens of the Earth, seed preservation, Native diets and recipes, garden crafts, and games. Softcover, 158 pp. **#91148 \$16.95**



### Poultry



**THE SMALL SCALE POULTRY FLOCK: AN ALL-NATURAL APPROACH TO RAISING CHICKENS AND OTHER FOWL FOR HOME AND MARKET GROWERS** [Harvey Ussery] Virginia grower Harvey Ussery's excellent comprehensive guide to raising chickens and other poultry naturally. Includes topics such as raising one's own poultry feed, grazing poultry for soil fertility, working with heirloom breeds, and much more. Full color, great illustrations. Softcover, 416 pp. **#91170 \$39.95 New!**



## Seed Saving

**BREED YOUR OWN VEGETABLE VARIETIES** [Carol Deppe] 2nd edition. Great info for farmers and gardeners on how to breed your own locally adapted varieties, with inspiring tales of such interesting vegetables as popping chickpeas, hairy mustards, purple peas, rainbow corn, storage watermelons, and many more. Softcover, 384 pp. **#91116 \$27.95**



**ORGANIC SEED PRODUCTION AND SAVING (THE WISDOM OF PLANT HERITAGE)** [Bryan Connolly with contributing editor CR Lawn] A new edition of the classic how-to guide for the small producer. This tenth book in NOFA's Organic Principles & Treatises covers techniques for growing and harvesting seeds, combined with an explanation of the importance of crop plant genetic diversity. Written for the Northeast, but would serve most growers east of the Mississippi very well. Paperback, 110pp. **#91106 \$12.95**

**SEED TO SEED: SAVING OUR VEGETABLE HERITAGE** [Suzanne Ashworth] 2nd edition. A thorough and comprehensive book on seed saving for both new and experienced seed savers. Covers all major and minor vegetable crops, many herbs, and unusual or rare vegetable crops. Discusses pollination dynamics, methods of maintaining variety purity, seed cleaning methods, seed collection and storage. An essential reference for seed savers. Large format softcover, 222 pp. **#91117 \$24.95**



## Weeds and Plant Disease

**IDENTIFYING DISEASES OF VEGETABLES** [MacNab, Sherf, and Springer] Superbly illustrated, descriptive manual covering common diseases of most vegetables. Indispensable and very readable. Excellent photographs and concise descriptions make this the best reference for disease identification. Large format spiral bound softcover, 62 pp. **#91133 \$19.95**



**WEEDS AND WHAT THEY TELL** [E. Pfeiffer] 2nd 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, 96 pp. **#91123 \$8.50**

## Garden Crafts

**HOW TO MAKE ROMANTIC BENTWOOD TRELLISES** [Jim Long] Step-by-step directions for making full-sized garden trellises, miniatures for the deck planter, gates, arbors, and decorative fences as well. Information on finding and choosing trellis wood, along with recommended tools and source lists. Softcover, 30 pp. **#91136 \$5.95**

## Agricultural Calendar

**STELLA NATURA: KIMBERTON HILLS AGRICULTURAL CALENDAR** A yearly guidebook to using the cosmic rhythms in working the land to help determine the best times for planting, pruning, and harvesting. Based on ages of farming experience and observation, this guide connects astronomical events to the biological rhythms of plants. Included are 12 articles, one for each month. Hand illustrated wall calendar and 40 page book, 9" x 12". Includes space for garden notes. Current edition. **#91131 \$14.95**



## Food

**PLACE-BASED FOODS OF APPALACHIA: FROM RARITY TO COMMUNITY RESTORATION AND MARKET RECOVERY** A colorful booklet from the Renewing America's Food Traditions (RAFT) Alliance discussing the rich heritage of mountain foods including old-timey, Appalachian varieties of apples, beans, muscadine grapes, sweet potatoes, corn, pawpaws, greens and other foods from one of North America's most diverse foodsheds. Documents, celebrates and inspires discussions leading to safeguarding and restoring the traditional foods of our region. Kevin Welch, Center for Cherokee Plants Coordinator, has a featured article on wild greens. Also included is an article on heirloom corn by Southern Exposure's own Ira Wallace. Softcover, 37 pp. **#91168 \$5.95 New!**



**WILD FERMENTATION: THE FLAVOR, NUTRITION, AND CRAFT OF LIVE-CULTURE FOODS** [Sandor Katz] This book is a fave. Nearly 100 home recipes for vegetable ferments (sauerkraut, kimchi, pickles); bean ferments (miso, dosas); dairy ferments (yogurt); cheesemaking (and vegan alternatives); sourdough and other grain fermentations from Cherokee, African, Japanese, and Russian traditions; vinegars and alcohol. Fascinating reading about the amazing world of beneficial bacteria and fungi! Softcover, 208 pp. **#91161 \$25.00**

**WINTER FOODS** [Brett Grohsgal and Julia Shanks] Over 50 delicious, inexpensive, seasonally inspired recipes designed for the winter CSA subscribers at Even' Star Organic Farm in Maryland. The authors draw on their combined 35 years of professional cooking experience to bring recipes designed to use the vegetables we can grow in winter. Includes tips on storing produce for optimal freshness, definitions of cooking terms and a key to cooking techniques used in the recipes that make the recipes easy for beginners as well as experienced cooks looking to eat local all year round. Softcover, 90 pp. **#91171 \$12.00 New!**



## Herbs and Herbal Medicine

**BUSH MEDICINE OF THE BAHAMAS: A CROSS-CULTURAL PERSPECTIVE FROM SAN SALVADOR ISLAND, INCLUDING PHARMACOLOGY AND ORAL HISTORIES** [Jeff McCormack, Kathleen Maier, Patty Wallens] A comprehensive treatment of Bahamian bush medicine, dedicated to the preservation and continued use of this knowledge before it is lost. Covers 120 medicinal plants, including details of administration and dosage, pharmacology, and cross-cultural uses; non-botanical remedies are covered as well. Fascinating oral histories provide details of the healers' practice and glimpses of the culture of San Salvador Island. Includes color illustrations of over 100 medicinal plants, and the people who use them. Large Hardcover, 396 pp. **#91169 \$37.00 New!**

**GROWING AND USING THE TOP 10 MOST POPULAR HERBS** [Jim Long] Ozarks herbalist Jim Long's overview of the US's most popular herbs: basil, lavender, parsley, mint, rosemary, oregano/marjoram, thyme, sage, chives, and cilantro. Good growing, harvesting, and drying info, as well as tasty recipes. Softcover, 36 pp. **#91167 \$6.95 New!**

**THE HERBAL MEDICINE-MAKER'S HANDBOOK** [James Green] An indispensable guide for anyone who wants to make their own herbal medicines. The author is a practicing herbalist and medicine-maker who teaches at the California School of Herbal Studies. Covers the science and art of herbal medicine making. Topics include harvesting, drying, storing, methods of herbal extraction, solvents, plant constituents, absorbability, dosage calculations and more. Includes references, charts, forms, index, and illustrations. 2000. Paperback, 384 pp. **#91137 \$22.95**



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## Payment

We accept all major credit cards (Visa, MasterCard, Discover & American Express), personal checks & money orders. Your credit card is charged the day your order is received, including back-ordered and seasonal items.

## Shipping & Handling

Up to \$10.00	\$3.50
\$10.01 - \$30.00	\$4.50
\$30.01 - \$50.00	\$5.50
\$50.01 - \$120.00	\$6.50
over \$120	add 5% to total

We ship all orders via the United States Postal Service. Orders usually ship within 2-3 days. During our busy season please allow 4-6 days to ship. We notify you via phone or email if a delay is anticipated. Shipping & Handling fees are non-refundable.

## Priority Handling Service

Priority Handling guarantees your order will be ship via priority mail within 2 business days of receipt of your order. Priority handling fees are *in addition to regular shipping and handling*:

Total up to \$25.00	additional \$5.00
\$25.01 to \$50.00	additional \$7.50
\$50.01 to \$100.00	additional \$10.00

Priority handling for orders over \$100 is subject to approval

**Available only to customers within the U.S.**

**Spring and fall items cannot be given priority handling.**

## Spring & Fall Items Shipping Surcharge

*Seasonal items do not delay your order. Your order ships normally and the spring or fall items ship when they are ready.*

**Seed Potatoes** ship in the spring directly from the farm in Maine where they are grown. Shipment is to warmest climates first, starting in March, moving north. We cannot ship potatoes early due to the danger of freezing damage in transit. *Please add \$2 for one potato item or \$4 for any two or more potato items.*

**Garlic, Perennial Onions, Shallots, Perennial Leeks, Ginseng and Goldenseal** ship in the fall, mid-September through early November. Shipment is to northern areas first, moving south. We can only deliver these items within the 48 contiguous U.S. states. *Please add \$2 for any one fall-shipped item or \$4 for any two or more items.*

## Virginia Sales Tax

There is a 5% state sales tax on orders shipped to Virginia addresses, unless accompanied by a signed exemption certificate.

## Substitutions

Some seed may be in short supply or out of stock after our catalog goes to press. Let us know if substitutions are not acceptable and we will not supply similar substitutes.

## Back-orders

Back-orders are held up to 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](mailto:gardens@southernexposure.com) (include "SESE" in the subject line) or call us at (540) 894-9480.

**PRICES AND QUANTITIES** Prices are in effect until December 31, 2012 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

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Phone (540) 894-9480 Fax (540) 894-9481

gardens@southernexposure.com  
www.SouthernExposure.com

**Billing Address** Please print all information.

If your address has changed, indicate your former zip code: \_\_\_\_\_

Date \_\_\_\_\_ Member # \_\_\_\_\_

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## Substitutions

☐ Check if you prefer not to receive substitutes for sold-out varieties

☐ Check if you prefer not to receive non-organic substitutes

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Card Expires   /

Name on Card (please print) \_\_\_\_\_

Order Total \$ \_\_\_\_\_

Check # \_\_\_\_\_

Money Order # \_\_\_\_\_

Gift Certificate # \_\_\_\_\_

Item #	Item Name	Size	Price Each	Quantity	Line Total

Fill in all columns completely.

## Shipping & Handling

### For Subtotals:

Up to \$10.00 add \$3.50  
\$10.01 - \$30.00 \$4.50  
\$30.01 - \$50.00 \$5.50  
\$50.01 - \$120.00 \$6.50  
over \$120 5% of total

## Priority Handling After regular shipping & handling, please ADD:

Total up to \$25.00 add \$5.00  
\$25.01 to \$50.00 add \$7.50  
\$50.01 to \$100.00 add \$10.00  
Over \$100 - Subject to approval.

Please read the restrictions on the facing page.

## Spring & Fall Items Shipping Surcharges:

\$2 for 1 Spring Item, \$4 for 2+ Spring Items (Seed Potatoes)

\$2 for 1 Fall Item, \$4 for 2+ Fall Items (Onions, Garlic, Ginseng & Goldenseal)

Total This Side:

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Subtotal:

Subtract Credit/Gift Certificate (Enclose):

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## Cold Season Gardening Quick Reference – Remember *summer planting* for fall & winter harvest!

This information is based on our experience growing crops in zone 6b (winter low ~0°F) here in central Virginia. Our first frost occurs around Oct. 15th. Serious winter temperatures (daytime staying below freezing & nights below 10°F) don't start here until late Dec. or early Jan. If your area's first fall frost is earlier or later, just adjust these dates accordingly. 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 idiosyncracys of your garden - low areas collect cold air, south facing slopes with good air drainage stay warmest. Take notes, experiment, find (or breed!) the varieties right for you! [**Crop** – **Recommended Varieties** – **Date of Last Planting** – **Cold Hardiness** – General Advice]

**Beets** – *Lutz Green Leaf, Chioggia, Bulls Blood* – **9/15** – **20°F (roots), 16°F (leaves)** – For fall crop, either seed by 6/15 or wait until cool weather to try again (Beets don't germinate or establish well in hot soil.)

**Broccoli** – **6/1–7/1** – **28°F** – Leaves can handle to 15°F, but heads are more tender.

**Cabbage** – **6/1–7/1** – **20–25°F** – If damaged by frost, harvest and peel off any damaged layers before storing.

**Carrots** – *Danvers, Oxheart* – **8/31** – **12°F**

**Caiflower** – **6/1–7/1** – **32°F** – Leaves handle as low as 15°F, but heads damage easily.

**Chinese Cabbage** – **7/31** – **25°F**

**Garlic** – **10/1** – **11/15** – **5°F if not too much topgrowth** – Frost-burned plants will survive, but won't produce as large a bulb.

### Greens –

- **Arugula** – *Even' Star Winter Arugula* (6°F) – **10/10** – **22°F** – Will bolt in Jan./Feb. as days lengthen.
- **Collards** – **9/15** – **12°F** – Young collards are shorter and easier to cover, so start a fall crop!
- **Endive, Escarole** – **25°F and lower** – Similar to lettuce.
- **Kale** – **9/15** – *Red Russian* – **15°F** – *Scotch types Squire, Vates, Siberian* – **12°F** – *Even' Star Smooth Kale* – **6°F**
- **Mustards** – *Red Giant, Southern Curled* – **9/15** – **25°F** – Bolt in Jan./Feb. as days lengthen. *Tat Soi* – **10/15** – Succession plantings 1–2 weeks apart. Good mustard to overwinter – hardy, close to the ground, & easy to cover, but will bolt in Jan./Feb. as days lengthen. *Even' Star Tender Tat, New Star Mustard, Chinese Thick-Stem Mustard* – *Even' Star winter-hardy varieties* – **6–12°F**
- **Parsley, flat** – *Flat Leaf Italian* – **7/15** – **20°F** – Best for flavor and drying, but less hardy. **Parsley, curly** – *Moss Curled* – **7/15** – **15°F** – Not as good flavor, but prettier & hardier.
- **Radicchio** – **25°F and lower**
- **Spinach** – *Long Standing Bloomsdale, Winter Bloomsdale* – **9/10–9/25** – **10°F (large leaves), 5°F (small leaves)** – Wait until cool weather to seed as spinach seed doesn't germinate/survive well in hot soil.
- **Swiss Chard** – **9/1** – **25°F? (Variable)** – Smaller-leaved varieties are the most cold-hardy.

**Jerusalem Artichokes (Sunchokes)** – Leave the tubers in the ground & harvest anytime after frost & until the following April.

**Kohlrabi** – *Early Purple Vienna, Gigant Winter* – **8/15** – **20°F? We're still experimenting.**

**Lettuce** – *Devil's Tongue, Red Salad Bowl, Bronze Arrow, Winter Density, Rouge d'Hiver, Red Sails* – **25°F (large leaves), 15°F and lower (small leaves)** – Red lettuces are more attractive for fall planting, as cold temperatures intensify red colors, while green lettuces look yellow and sickly. Lettuce may have difficulty germinating in hot soil. **Large lettuce: 9/15** – Large heads don't handle very cold weather well. They usually rot and decline by mid-Dec. **Small lettuce to overwinter: 10/1–/15** – Plants should have 4–10 leaves before winter. Growth slows with onset of cold, then resumes, with plants reaching maturity in Feb./March.

**Leeks** – *American Flag* – **7/15** – **10°F (probably much lower)** – 'Summer' types are much more tender: don't try to overwinter them.

**Green Onions** – *Evergreen Hardy White, Deep Purple* – **8/1** – **25°F** – Purple types have more color in cold weather.

**Parsnips** – *Harris Model, Hollow Crown* – **5/1** – **0°F** – Very sweet in cold weather!!

**Radishes** – *Cherry Belle* – **11/1** – **20°F (roots), 16°F (leaves)**

**Daikon radishes, fall radishes** – *Misato Rose, China Rose, Black Spanish Round, Miyashige White Daikon* – **8/1** – **9/1** – **20°F (roots), 16°F (leaves)**

**Rutabagas** – *American Purple Top Yellow* – **8/15** – **20°F (roots), 16°F (leaves)**

**Salsify** – *Sandwich Island Mammoth* – **6/15** – **0°F? We're still experimenting.**

**Turnips** – *Purple Top White Globe, Seven Top (greens)* – **9/30** – **20°F (roots), 16°F (leaves)**

### Herbs –

- **Cilantro** – **9/15–10/1** – **15°F** – Plant earlier for fall harvests, later for overwintering crops. Younger/smaller plants overwinter best. May have problems germinating in hot soil.
- **Dill** – *Fernleaf* – **9/15** – **25°F**
- **Salad Burnet** – **9/1** – **0°F** – Use small amounts of cucumber-flavored leaves in salads.
- **Sorrel** (Broad Leaved) – **9/1** – **12°F (large leaves), 5°F (small leaves)**

## OSGATA et al. vs. Monsanto: The lawsuit to protect our right to save seed.

Southern Exposure has joined the Public Patent Foundation, the Organic Seed Growers' and Trade Association, and 81 other plaintiffs in turning the tables on Monsanto. Together, we are pre-emptively suing the agribusiness giant that has sued and threatened a great many farmers. We ask to be assured that Monsanto could not sue us for patent infringement if its transgenic seeds contaminate our crops. In addition, we claim that Monsanto's GMOs are not useful to society and that the patents are therefore invalid. See our website for updates, links, and ways to help.



## Upcoming Events

We're donating 10% of sales at events this winter to benefit the Organic Seed Alliance. Come ask us your seed saving questions and explore sustainable agriculture. Check out [SouthernExposure.com/events](http://SouthernExposure.com/events) to see where we'll be all year.

- Dec 4      Appalachian Farmers Market Association Winter Meeting & Seed Swap • Bristol, TN
- Jan 18–21   Southern SAWG Practical Tools and Solutions for Sustaining Family Farms Conference • Little Rock, AR
- Jan 19–21   Organic Seed Alliance 6th Organic Seed Growers Conference • Port Townsend, WA
- Feb 1–4      PASA Sustainable Agriculture Conference • State College, PA
- Feb 10–11   Virginia Association for Biological Farming (VABF) Annual Sustainable Agriculture Conference • Richmond, VA
- Feb 24–25   Georgia Organics 15th annual Conference and Expo • Columbus, GA
- Mar 3–4     Organic Growers School 19th Annual Spring Conference • Asheville, NC



### Spring, Summer, & Fall Festivals:

- Apr 28      Maymont Foundation Herbs Galore • Richmond, VA
- Jun 2–3     Mother Earth News Fair • Puyallup, WA
- Sept 14–15   Heritage Harvest Festival at Monticello • Charlottesville, VA
- Sept 21–23   Mother Earth News Fair • Seven Springs, PA

### GARDEN MEDICINALS and Culinaries™



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### Herb Day ~ Tours & Tea in the Garden ~ May 19, 2012

Join Hildegard & Ira for a  
**Guided Tour of the Twin Oaks Herb Garden**  
with **Morning Tea** (10 am to noon)  
or **Afternoon Tea** (1 pm to 3 pm).

Enjoy assorted sweet & savory herbal treats and teas. You'll receive recipes and have time to chat with our herbalist. Plants from the garden will be available for purchase.

For more information or to reserve your space email:

[hildegard@twinoaks.org](mailto:hildegard@twinoaks.org)



**Gardening in the Southeast** is a new blog from our own Ira Wallace. Stop by [MotherEarthNews.com/Southeast-Gardening](http://MotherEarthNews.com/Southeast-Gardening) for info on eating fresh from your garden all year, cooking with the seasons, using fresh herbs, unusual edibles, and photos of our gardens and food gardens all over the Southeast, as Ira travels to conferences, festivals, and the farms of seed growers throughout our region and beyond.

Look for Ira's first book *A Month by Month Guide to Edible Gardening in the Southeast*, available from Timber Press in 2013. Preordering available on our website in late 2012.



### We love your photos!

Let us know how your seeds work for you. Your experiences help us give you more useful information in our variety descriptions. And we always appreciate your photographs. Email [Gardens@SouthernExposure.com](mailto:Gardens@SouthernExposure.com).



### Donation Seeds

We donate seeds to worthy causes. Read about our program on our website – we donated to more than 140 organizations in 2011.



**ART CREDITS** Thanks to all who contributed to the content, art and layout of this catalog: Melissa Anderson, Ken Bezilla, Radish Bruce, Lauren Caprio, Lisa Dermer, Jessie Doyle, Edmund Frost, Richard Hinde, Arieayn Hohwald, Irena Hollowell, Jon Hoover, Marielle Mackin, Joan Mazza, Jeff McCormack, Shakaya Nashoba, Tina Olsen, Hildegard Ott, Sarah Rice, Owen Spangler, Gordon Sproule, Cloud Tupelo & Ira Wallace  
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# HERITAGE HARVEST FESTIVAL AT MONTICELLO

## September 14-15, 2012

100+ workshops & demos • hundreds of heirlooms to taste  
kids activities • local music • seed swap • garden tours  
grand preview with acclaimed farmer Joel Salatin of Polyface Farm

[HeritageHarvestFestival.com](http://HeritageHarvestFestival.com)



## SESE Seed Rack Program

Do you know of a store that might like to stock our seeds? Maybe it's your store? Maybe it's your neighborhood co-op? Or the local organic gardening center? They should know that we have a wholesale program to place a seed rack in their store and help spread the delightful **heirloom, open-pollinated, organic** varieties that we work so hard to preserve and promote.

We offer a selection of spinning wire racks, handmade wooden racks, and affordable cardboard racks. With our line of beautifully illustrated retail packets and our new online ordering system, we've made it even easier for stores to help us introduce their customers to our collection.



Contact our seed rack team at [Seedracks@SouthernExposure.com](mailto:Seedracks@SouthernExposure.com)  
or find us online at [www.SouthernExposure.com/seedracks/](http://www.SouthernExposure.com/seedracks/)



# Southern Exposure Seed Exchange

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Tomato



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Tomatillo



Winter Luxury Pie Pumpkin



Cherokee Long Ear  
Small Popcorn



Yellow Brandywine Tomato



Floriani Red Flint Corn

I ask not for a larger garden,  
but for finer seeds.  
— Russell Herman Conwell



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