

# 2023 Tilth Alliance May Edible Plant Sale

## Vegetable Plant List



Updated 5/1/2023

*Please be aware that we may not have all of the varieties listed in this document at the 2023 May Edible Plant Sale. Occasionally, the growers will experience a crop failure or the plants will be too small to sell. We apologize for any inconvenience this may cause.*

All our vegetable starts are organically grown and/or Certified Organic by in Washington State by growers and farmers at Cascade Cuts in Bellingham, Ecolibrium Farms in Redmond, The Growing Garden in Bellingham, Rent's Due Ranch in Stanwood and Sunseed Farms in Acme.

### Artichoke

#### **Emerald**

180 days. Perennial. This artichoke has robust five foot stems and hearty flower heads. Offering up to a dozen flowers in the first year, let a few smaller ones bloom to attract pollinators. Silvery foliage is attractive in the landscape too!

#### **Green Globe**

100-120 days. Perennial. Open pollinated. Deep green, round flower buds with a light purple tinge. They are 3-5 inches in diameter and have thick, flavorful hearts. A good harvest of 3-4 heads can be expected on second year plants throughout the summer. The most hardy and dependable artichoke in our region.

#### **Wonder**

88 days. Bright green heads grow to 5 inches. Stay firm but have a tender heart. The spineless plants bear a heavy yield. Leave a few small flowers to fully open - they are fabulous pollinator flowers. Enjoy a summer day watching bees roll around in the flowers like fish in a sea anemone. Enjoy the leaves and heart steamed with oil or butter and a little sea salt.

### Beans - Bush

#### **Dragon's Tongue Bush**

57 days. Open pollinated Dutch heirloom. Large 7 inch pods with purple mottling and striping are ripe when the background begins to turn yellow. Purple disappears when cooked. Delicious, meaty fresh bean which can also be left to dry to harvest as a dry bean. Good in salads and cooked up with other summer veggies like tomato and zucchini for a summer saute.

#### **Pinto**

100 days. Open pollinated. This bush pinto bean has half runners which can use support. They don't need full trellising but just something to keep the runners from wrapping each other up. Grow to full maturity and pick when husks are dry. Cure by drying in baskets for a few days in your kitchen and turn or stir to speed the process. Store in tight sealing glass jars. Delicious in soups, as a hearty meal and refried.

#### **Royal Burgundy Bush**

60 days. Brilliant purple pods fill out 2 foot tall plants with a robust harvest. Fade to green when cooked. Does well in cool conditions so a perfect Pacific Northwest offering. Delicious nutty flavor good for bean salads, casseroles, steaming and eating raw. Dried beans are tan in color and good for soups and stews.

#### **Toyha - Edamame Bush**

78 days. Compact 2 foot bush type plants with good yield - three seeds per pod. Give a warm spot in the garden. Pods mature in a concentrated harvest. Steam and serve with sea salt for a delicious snack or appetizer.

## **Beans - Pole**

### **Blue Lake**

75 days. Open pollinated. Heirloom. Blue Lake beans have been used for canning since the 1960's, making the Willamette Valley in Oregon famous for them. Their straight shape makes them perfect for home cannon too and their productive crops will make that easy. Flavorful, meaty and vigorous. Growing to 7 feet you need to provide a tall support for them or grow them on a chain link fence or up another plant like corn.

### **Fortex**

60 days. Open pollinated. Classic French Filet type bean, best picked when young and tender. Don't grow past 7 inches, but keep an eye on them because once they start producing they lengthen quickly! Vigorous vines need a tower or fencing to grow on. Stringless, firm and tender these are great for freezing, sauteing with other summer veggies, or steaming for a simple dish.

### **Helda**

60 days. Open pollinated. Romano type bean with flat stringless pods growing to 10 - 12 inches long. Great flavor and very productive! Trellis or build a tower for them. Inoculants are helpful to sprout beans when first planting them. Try these in a three bean salad or pickled with shiso.

### **Sunshine Pole**

65 days. Open pollinated. Wax bean type pole bean. Seven inch long, stringless, butter yellow beans grow on vigorous vines - give good support. Grow in clusters of 2-4 beans each. Delicious sauteed, added to a three bean salad after boiling to soften.

## **Beets**

### **Avalanche**

50 days. Open pollinated. Mild, sweet and perfect for those who like a less earthy beet flavor. Roots are white and grow to 3 inches in diameter. Great for roasting, grating raw into salads or juicing in the morning.

### **Bulls Blood**

64 days. Open pollinated. Three veggies from one plant! Bull's Blood beets are great to grow for early salads, the reddish baby leaves are a great addition to a colorful mesclun mix. As the leaves get bigger, the red-purple color deepens and you can harvest them as a tasty braising vegetable similar to chard. Bulls Blood beet roots are a deep purple color with visible concentric circles running throughout. Optimal flavor when harvested young.

### **Early Wonder Tall Top**

60 days. Open pollinated. 3-4 inch deep red globes with tall, glossy leaves that make tasty greens. A good all around beet. Grown in a partially shady site expect to harvest primarily for greens. Try it roasted, pickled, in soups and diced in salads.

### **Golden**

53 days. Open pollinated. A golden globe of sweetness! The best of the golden beets in reliability and also produces an abundance of dark greens that are delicious and grow so thickly that they block out weeds! Use as you would red beets but expect a sweeter and more mild flavor.

## **Broccoli**

### **Arcadia**

70 days. Heading variety. Medium sized, dome shaped dark green heads. Heat and cold tolerant, maturing mid to late season. 'Arcadia' is a good home and market garden broccoli. Side shoots follow the main head harvest.

### **BC-1611**

33 days. Sprouting broccoli with long - up to 8 inch - tender stems and bunches of flower heads. Bright green heads on an open plant. Delicious raw, steamed, in soups, salads.

## **Green Magic**

57 days. Large central heads are uniform per plant and form early. Once cut, ample side shoots will keep you in broccoli for a while. Smooth medium green heads. Broccoli is delicious steamed and dusted with sea salt or added to stir fries with any number of other summer veggies. Small statured plants are great for an urban garden.

## **Brussels Sprouts**

### **Nautic**

105 days. Medium sized sprouts on tall plants - great for late fall harvests and benefits from a touch of frost. Great yield potential for our cool northwest fall season. Good taste - add to other roasted veggies or as an accompaniment to a pork roast for added flavor.

### **Roodnerf**

100 days. Open pollinated. There are few open pollinated Brussels sprouts left to grow that yield great sprouts, but this is one of them! Cold hardy and good for letting winter over.

## **Cabbage**

### **Napa Blues**

57 days. Ten inch heads grow on very disease resistant plants. Napa Blues will be good for summer and fall harvests. Bolt resistant too. Chop fine for a tasty slaw or add to a summer veggie saute.

### **Red Express**

63 days. Open pollinated. A compact red cabbage for the urban garden! Solid, round heads weigh 2 to 4 pounds and have great flavor. Good choice for early harvesting while other longer growing cabbages grow up around them. Space at 8 inches with your later crop cabbages.

## **Carrots**

### **Mix**

75 days. A blend of carrot varieties offering an assortment of shapes, sizes and colors. Carrots are easy to grow once germinated and buying them in a pack gets you past the notoriously slow germination stage! Water well and deeply to get them started and watch them grow. Plant about 3 inches apart. Carrots are a fun surprise for kids when pulled fresh from the garden. Wash and eat! Or saute until slightly tender with a little olive oil and tarragon.

## **Cauliflower**

### **Amazing**

68 days. A mid sized cauliflower with self blanching wrapping leaves. Keep well fed to keep the leaves growing so they are big enough to shelter the head in late summer. Harvest late summer to fall or pick when small for tender sweet cauliflower. Does well in heavy soils. Trim clusters for a crudite plate, roast with herbs, add to a creamy soup in the fall.

### **Purple Moon**

60 days. Earlier than 'Graffiti' and equally beautiful deep purple crowns. Harvests in a concentrated time frame so be prepared to freeze and share. Tie leaves up over the plant when maturing for best color.

### **Romanesco**

80 days from transplant. Open pollinated Italian heriloom. This is the beautiful, light green spiraling cauliflower that you have seen in specialty markets. It grows well in cool climates and is very popular in Italy. Mildflavor similar in texture and taste to a cross between cauliflower and broccoli.

### **Snow Crown**

50-60 days. Vigorous and quick to grow, but sweet and mild too. Heads can get to 8 inches across and weigh up to 2 pounds. Once mature, pick within ten days for prime flavor. Undersides of the heads will tinge purple if under drought stress so keep watered.

## **Celery**

### **Celeriac Brilliant**

110 days. Open pollinated. Excellent European strain with baseball-sized, nutty-flavored roots. Uniform, nearly fibreless, white, 3-5 inch diameter roots with good productivity and storage qualities. Celeriac will hold in the ground in the garden all the way through fall when it hits its peak of flavor. Try it roasted or mashed with other fall vegetables or puree celeriac in a soup paired with leeks and bulbing fennel--delicious!

### **Tall Utah**

110 days. Open pollinated. Introduced in 1953 and still considered one of the most dependable varieties for sweet, thick stems of good quality. Plants can get three feet tall so give it some space. Fresh celery is more flavorful than store bought celery. Be sure to soak it well to keep it thriving and tie the stems together to blanch the insides. Mature celery can withstand a light frost.

### **Tango**

80 days. Open pollinated. Tango is crisp and tender with a minimum of stringiness. Adaptable to weather extremes and short gardening seasons so you will be sure to get a nice crop. Earlier than other varieties too.

## **Collards**

### **Champion**

60 days. Open pollinated. A super, cold-weather hardy variety of collard greens, 'Champion' has dark-green, large cabbage-like leaves that reach their peak of sweetness after the fall frosts touch their leaves. Plant now and harvest all winter long; you'll be so grateful for their sweet flavor!

### **Ole Timey Blue**

80 days. Open pollinated heirloom. Grown by the Blackwell family for over 100 years, they donated seeds to Seed Savers in 1989 to save the variety. Bluish leaves with a pink rib become sweeter and more colorful after a frost. The Blackwell family made a sauerkraut type dish from the tender leaves. Likes full sun but cool soil. Plant shading plants at its base for best effect.

## **Corn**

### **Illusion**

72 days. Early white synergistic (sweetest) corn has a good flavor and crisp texture. Beautiful dark green husks. Good disease resistance and grows well in cool soils. Plant your corn in blocks for best pollination. Imagine a fresh ear of roasted corn - snap off the plant and tie ends together and pop on the grill for the most delicious summer treat.

### **Golden Bantam**

90 days. Open pollinated heirloom from 1902 Burpee introduction. Classic yellow corn for a summer garden, 'Golden Bantam' grows to 5 feet tall and produces cobs with 8 juicy rows of golden kernels. Isolate from other corn in order to save the seed. Great for the northwest - reliable and productive.

### **Painted Mountain**

70-90 days. Open pollinated. 5' tall with 7" long, very colorful ears. Relatively cold and drought tolerant for a corn. Eat fresh, roast or grind as a flour. High protein content- 13%. Combinations of orange, red, purple and gold kernels make great Halloween decorations!

### **Popcorn Early Pink**

85 days. A good choice for those wanting to grow their own popcorn. Colorful kernels pop white and the ears and plants can be used for fall décor. Grows to 5 feet tall.

### **Spring Treat**

66 days. 5' plants with 8" long ears. Early yellow sweet corn. Tolerant of cooler soils – great for the northwest! Tender kernels – delicious cooked over a barbecue or on a gentle boil.

### **Sugar Dots**

80 days. Your farm in the city! Short-season, bi-colored sweet corn for the Northwest gardener. Grows 6-8'. Protect from cool evening temperatures in early summer for optimum growth. Corn requires close stands of plants for the best, wind-blown pollination. Urban gardeners can get around this by touching pollen-laden tassels to green corn-ear silks

### **Who Gets Kissed**

78-84 days. Bi-color sweet corn bred through a collaborative project with a farmer in Minnesota, the Organic Seed Alliance and the University of Wisconsin. Specifically developed for organic growers and to enhance its sweetness, 'Who Gets Kissed' has an extended harvest window - perfect for home growers who want to eat corn over a longer period of time in the summer. Plants are a nice compact 5-6' tall, good for urban spaces. Ears begin at 2 feet off the ground and sport 14-16 rows of kernels.

### **Cucumber**

#### **Armenian**

60-70 days. Open pollinated heirloom. Introduced from Armenia in the 1400s to Italy. Though used like a cucumber this sweet, thin skinned fruit is in the melon group. Prolific fruit great for pickling or eating fresh.

#### **Calypso (Pickling)**

52 days. An early producer with astoundingly abundant yields, 'Calypso' is also highly disease-resistant, making it an easy care and dependable pickling cuke. You can expect 1" x 3", blocky, medium-green fruits--just the right size for snacking. Preserve some of the harvest for the lean months of winter, give 'Calypso' a try!

#### **Lemon**

70-75 days. Open pollinated heirloom. Dating back to the 1890's, this old variety is a favorite among many cool season gardeners. 3-4 foot, semi-bush type plants bear loads of apple-shaped cucumbers with lemon-colored skins. Thin skins and mild, sweet flesh make them a joy to eat whole right from the garden! Best harvested when the size of limes. Hermaphrodite - Flowers contain both male and female reproductive parts, which means abundant yields in the garden!

#### **Little Leaf (Pickling)**

57 days. Open pollinated. Chunky cucumbers make for a good sized pickle! Very bright green with white spines and few seeds. Small leaves on compact multi-branched plants make harvesting a cinch. High resistance to diseases.

#### **Marketmore 76**

63 days. Open pollinated. In the Marketmore series, 'Marketmore 76' is very popular with organic growers due to its high level of disease resistance. This dark green slicing variety produces abundant, high quality, uniform fruits about 8 inches long with a wonderful cucumber flavor. This is your classic, all-around cucumber!

#### **Mexican Sour Gherkin**

70 days. Open pollinated heirloom. *Melothria scabra* is not a true cucumber but has a crisp texture and a sour cucumber taste with a lemon chaser. Prolific vines bear tons of one to two inch fruits that look like miniature watermelons. Great for hanging baskets.

#### **Miniature White (Pickling)**

50 days. Dwarf plants around three feet long produce 3 inch, small, white skinned and black spined pickling cucumbers. Good for fresh eating with no bitterness at all. Good production begins early and these cuties can be grown in a container up a trellis to save space and make a summer statement!

#### **National Pickling (Pickling)**

52 days. The premium pickling cuke! Bears heavy crops of 6 inch average cucumbers perfect for pickles. Crispy and sweet, this cucumber is also good for slicing.

#### **Painted Serpent**

63 days. Also known as Striped Armenian. Unusual, slightly fuzzy S-shaped fruits with dark and green stripes. Harvest when the fruit is 8-18". Delicious and different.

### **Suyo Long**

60 days. Open pollinated heirloom. This long Asian cucumber is excellent for eating fresh or pickling. The spined ribs fade as it matures and it has no bitterness. Trellis for straighter fruit as the ends can curl. Heat tolerant and powdery mildew resistant.

### **Tasty Jade x**

54 days. Vigorous, high-yielding plants produce glossy, thin-skinned 11-12" long fruit with a crisp, fresh flavor. Suitable for outdoor or greenhouse culture. Intermediate resistance to downy mildew and powdery mildew.

## **Eggplant**

### **Black Beauty**

90 days. Open pollinated heirloom. Introduced in 1902. This classic large fruited black eggplant needs lots of heat and warm night temperatures so keep it cloched well into summer after planting it out. You might even consider extending your full cloche set up with floating row cover from July on to up the heat ante through the growing season. Delicious baked with fresh tomatoes and mozzarella or tucked into a summer soup.

### **Casper**

75 days. Open pollinated. Medium sized long slender shaped eggplant but with a glowing white skin and dense white flesh. Fruits grow to 5 or 6 inches long. Plants are bushy and compact - great in containers! Casper has an earthy flavor, well suited for stir fries and casseroles. Don't need to peel when picked young.

### **Fairy Tale**

50 days. A short-season variety, and one of the very best eggplants for containers. The dwarf plant will be about 2' to 2 - 1/2' tall, and covered with showy lavender blossoms. The fruit grows in clusters of two to four, and are long, and slim, striped with neon-violet and white! Pick the eggplants young (4" to 6" long) for the very best eating. The flavor is sweet, and non-bitter--enjoy with tomatoes and peppers on the grill.

### **Lao Green Stripe**

90 days. Open pollinated heirloom. Very productive heirloom Laotian eggplant variety. Fruit stays small, round, and matures at about two inches. Best eaten when young. Beautiful green and white stripes on green skin make this a fun and decorative variety to grow. Very productive. Great for containers and fun for kids. Use as you would other eggplant but cook whole.

### **Little Fingers**

65 days. Open pollinated. Plants are less than 2 feet tall and produce lots of 6" dark purple fruit that resemble "little fingers." Great for grilling or roasting as part of an antipasto platter. Grows well in containers and is extremely ornamental.

### **Nadia**

67 days. Uniform glossy dark purple fruit with a green calyx on tall, upright and sturdy plants. Fruit sets well under cool conditions. Great classic flavor with firm flesh. Great for grilling or frying. Try stuffing with a spiced ground beef mixture and bake, sprinkling a little parmesan on top when cooked.

### **Orient Express**

58 days. High yielding plant with slender glossy 8 inch long fruits. This early variety brings eggplant onto your menu weeks earlier than most other varieties. Grow with Fairy Tale, another early producer with long violet and white fruits for a fun show in the garden bed. Very tender and tasty.

### **Pingtung Long**

70 days. Open pollinated heirloom. This is a long purple Asian eggplant with bright purple skin. Prolific and early producer of slender 12 inch long fruits that do not need peeling. Plants benefit from staking once they are producing due to the numerous fruits. Disease resistant.

### **Rosa Bianca**

70-85 days. Open pollinated heirloom from Italy. Sweet and mild flavored 6 inch round purple fruits shading to white. Creamy texture is perfect for casseroles. Great for containers.

### **Thai Long Green**

85 days. Open pollinated. Heirloom. Beautiful long green fruit that hold their shape when cooked. The fruit is succulent and tender with a solky texture. Favorite in the Hudson Valley Seed Co. 2021 seed trials. Harvest at 10 inches long and 2 inches wide or a bit smaller for best crop. Also known as Green Elephant Tusk Eggplant.

### **Udumalpet**

80 days. Named for the town in India where this beautiful eggplant hails from. Pick fruits when smaller for a thinner skin and when the fruit is purple with white stripes for best flavor. Seeds will mature when the fruit turns yellow and purple. Great for curries. Compact and good for container gardens.

## **Fennel**

### **Perfection Bulbing**

75 days. Open pollinated. Selected especially for its clean smooth anise flavor and its ability to reliably produce even in cool northern climates. A great choice for cultivation spring through autumn. The uniformly round mid sized bulbs are crisp, tender and full flavored. Try fennel raw for a refreshing and super-nutritious snack. Pairs well in soups with tomatoes and basil and tastes delicious roasted with potatoes.

### **Preludio Bulbing**

75 days. This is a very early fennel, sweet flavored and bolt resistant. Grows in an upright form to 24 inches. Great for spring and summer harvesting of the 4 inch bulbs. Keep well watered to form the best sized bulbs.

## **Greens**

### **Amaranth Calaloo**

50 days. Open pollinated. Try this beautiful warm-season green for a nutritious and striking addition to salads and soups. 'Calaloo' has round green leaves with burgundy centers and can grow to 12" or more. Pinch out the top bud to encourage branching and more succulent harvests. The leaves are mild and taste similar to spinach, only much more heat tolerant!

### **Amaranth Golden Giant**

60 days for greens, 110 days for seed. Open pollinated. Green leaves with golden brown veins and stalks are topped by large golden plume flowers on 6 foot stalks. Eat the leaves when younger for best tenderness. Allow flower heads to seed out later in summer. Can yield up to a pound of seed per head in a good season. Clip the heads and hang to dry - be sure to cut before the rains start in fall. Needs threshing to release the seed.

### **Amaranth Opopeo**

60 days. Open pollinated heirloom from Mexico. This stunner grows six feet tall and is loaded with large, upright, burgundy red flower spikes later in the summer. Many side branches with flowers make this a perfect cut flower addition to your garden. But don't forget to plant some just to use to trim leaves from for a nutritious addition to your salads. Sweet and tasty when the leaves are small. Left to go to seed and with a warm dry fall you can also collect the nutritious seed as a grain for your baking and cereal needs.

### **Amaranth Pygmy Torch**

70 days. This dwarf Amaranth is perfect for those with small spaces or container gardens. Plants only reach about 3 feet in height and yet sport the same spectacular crimson flower heads of other amaranth varieties. The tasty, edible leaves are also tinged in burgundy, making this a good one for bringing color into the garden. Let the seed dry and collect the nutritious black seed following a long dry fall. Great cut flower which also dries well.

### **Arugula Astro**

38 days. Open pollinated. A mild flavored arugula with rounder, fuller leaves. Cold hardy, heat tolerant and fast growing, you can start cutting fresh greens within a few weeks of transplanting. Especially good for picking in the baby leaf stage.

**Arugula Esmee**

40 days. Open pollinated. This is one of the nuttier tasting Arugulas with an upright form and a quick harvest. Esmee is also very cold tolerant so get some seed and do some succession sowing! Tasty in salads or in sautes or soups.

**Arugula Grazia**

50 days. Open pollinated. 'Sylvetta' type arugula sports a compact size - good for smaller gardens. Good bolt resistance and shelf life for the greens once picked. Deep green serrated leaves are spicy and tender.

**Arugula Surrey**

20-40 days. Open pollinated. A cross between wild Arugula and Arugula 'Astro' this is a fast growing and decorative choice for the salad garden. It takes on the mild flavor of 'Astro' with the lacier leaf of 'Sylvetta'. Disease issues are reduced due to its fast maturity rates. Eat it anywhere in its growth cycle for a delicious, spicy and nutty addition to your spring and summer salads.

**Arugula Wasabi**

45 days. Open pollinated. If you like your arugula spicy this is the perfect variety for you. Growing quickly in the cool of spring, 'Wasabi' has a fiesty heat like the Japanese horseradish it is named after. Quick to bolt - use that to your advantage and leave one to flower and go to seed for successive generations. Keep true by protecting from cross pollination or experiment and see what new arugula cultivars you come up with!

**Bok Choy Joi Choi**

40-50 days. This large and fast growing variety does really well in the warmer temperatures of early summer without bolting early. Harvest at any time, from young leaves to whole mature plants. 'Joi Choi' is satisfying and delicious steamed, braised, grilled or pickled. Or simply chop up the leaves and simmer lightly in soups for a vitamin boost!

**Bok Choy Shuko**

45 days. This baby pac choi grows from 6 to 12 inches in a vase shape with broad green leaves. Lovely in a container, loves cool spring weather but still resists bolting during warmer weather. Also good for fall plantings.

**Bok Choy Violetta**

30 days for baby greens, 50 days for heads. Crisp and sweet flavor, as well as beautiful plant. Rich violet leaf tops contrast with green undersides and green stems. Serve baby greens fresh in salads, and use mature heads in stir-fries and soups. A great source of vitamin A, calcium and iron.

**Braising Mix**

28 days. A mix of Mustards, Kale, Tatsoi and Hon Tsai Tai, plant them all together into a bed reserved for brassicas and cut and come again throughout the season. This vigorous blend of spicy greens is delicious when tossed into a wok and then finished with a touch of water and seasonings. Try sesame oil, tamari, or even a balsamic vinegar to flavor.

**Chard, Swiss - Bright Lights**

55 days. Open pollinated. This chard mix will light up your garden with its green or red leaves and stems of red, pink, golden, orange or white - both solid colors and striped. It fits into ornamental plantings as well as the vegetable garden. Its flavor is mild and satisfying, use it in the kitchen as you would spinach. 'Bright Lights' Swiss chard was chosen as an All-America Selection Winner in 1998.

**Chard, Swiss - Fordhook Giant**

60 days. Open pollinated. An impressive chard with large, frilly, dark-green leaves. The white stems are strong and thick, yet tender and crispy; chopped, they make a wonderful addition to a gratin. Plants can grow over 2 feet high but still fit well into a small urban garden. This variety is so productive and delicious, you'll be sharing it with your neighbors!

**Chard, Swiss - Magenta Sunset**

53-60 days. Open pollinated. Wow! Amazing purple-red stalks and deep green leaves make 'Magenta Sunset' an absolute show stopper in the garden. Throw some into a lasagna or savory tart and you'll appreciate its mild and delicious flavor as well.



**Chard, Swiss - Sea Foam**

53 days. Open pollinated. This lovely chard has a lovely frilly textured bright green leaf on a white stem. The flavor is sweet and mild. Use in quiches, stir fries and add to salads to dress them up.

**Chard, Swiss - Peppermint**

53-63 days. Colorful pink streaked 2-toned stems with dark green leaves.

Looks great in a food garden, but consider Peppermint for a stunning edible plant display in ornamental beds.

**Chard, Swiss - Rainbow**

60 days. Like the beloved 'Bright Lights' chard mix, 'Rainbow' offers a blend of all colors of stem in green, red, pink, yellow, and orange with green leaves with colorful veins. Leaves are savoyed and great fresh or cooked. Try some chard in the next quiche you bake or chopped fine in a grain salad. Decorative for containers as well.

**Chard, Swiss Ruby Red**

60 days. Open pollinated heirloom. 'Ruby Red' is a very hardy variety of chard with deeply savoyed, dark-green leaves and dark crimson stalks 2 inches across at the base. An heirloom from 1857, it is a beautiful addition to any garden.

**Chicory Endive - Rhodos**

65 days. Also called 'Tres Fine Mariachere'. Delicate frilly leaves are tight and compact creating a naturally white blanched inner heart. Tender and crunchy and slightly tart. Great for salads and edible garnishes with main courses.

**Chicory Radicchio - di Treviso**

85 days. Open pollinated. Heirloom. This Italian heirloom grows in the classical upright columnar form of red leaves surrounding a crunchy red and green center. Wonderful to grill with vinegar and herbs. The heat brings out a little sweetness. Also used in salad mixes for color and tart flavor. Cold hardy.

**Mustard Green Wave**

45 days. Open pollinated. Bright green ruffled leaves are a lovely addition to the spring garden, particularly when you taste their spicy mellow flavor when braised with other veggies. Super productive, great for seeding alongside transplants to ensure a continual harvest. Very slow to bolt. Can begin baby leaf harvest at 21 days.

**Mustard Giant Red**

20 days for baby greens or 40 days for large leaves. Open pollinated. This spectacular mustard is large and dark purple. Wonderful as an ornamental that doubles as a cooking green. Very spicy and intense, these greens give you a kick you can't get from store bought mustard greens. Harvest the outer leaves leaving the smaller inner leaves to grow and your plants will last for many weeks.

**Mustard Wasabina**

45 days. 21 days for baby leaf. Open pollinated. Slow bolting with a spicy sweet flavor. Very frilled leaves, nice addition to a stir fry or saute. Cold tolerant. Keep well watered and harvest as soon as it is ready.

**Purslane Golden**

50 days Open pollinated. Succulent golden leaves impart a cool and tangy flavor to your summer salads. Also just a great treat to graze on when you are weeding your garden! Purslane is very nutrient rich.

**Quinoa Brilliant Rainbow**

90-120 days. Open pollinated. This plant does triple duty giving you harvestable greens, flowers and seed. Grow enough to ensure all three types of harvest! Will grow to 2 feet tall and make a nice addition to a pollinator garden where you can let it grow until time to harvest the seed. Different shades of orange, pink, green and yellow make a brilliant rainbow show when planted in their own bed en masse.

**Quinoa Oro de Valle**

100 days to seed. A bright gold selection from Wild Garden Seeds "Brilliant Brightest Rainbow'. Loose seed head clusters helps insure getting dried seed for harvest in the fall. Four foot tall and a brilliant cut flower as well as nutritious and tasty food. Harvest the gold-brown seed when the flower heads are at peak of color.

### **Salad Mix - Mild**

20-40 days. Don't want to pick out different greens? Choose this mild salad mix for a sweet blend of colorful and tasty greens. These will mature at different rates. Great for fresh eating. Succession growing all in one package!

### **Salad Mix - Spicy**

21 days for baby greens. Open pollinated. This mix of arugula, red and green mustards and Kyona mizuna will wake up any salad and is also delicious braised. Easy to grow and fast maturing, you can't go wrong with spicy salad mix (unless of course you don't like spice.)

### **Spinach America**

55 days. Open pollinated heirloom. 'America' was an All America Selections winner in 1952. Savoyed leaf plants grow to 8 inches tall and are slow to bolt. Disease, heat and drought resistant too. All good news for a summer spinach. Good for eating fresh, or cooked - it cans and freezes well too. An all around winner.

### **Spinach Bloomsdale**

40-60 days. Open pollinated. This is your classic dark green spinach, thick and meaty, tender and tasty! Appealing savoyed leaves can be eaten young in salad mixes or picked when larger and more substantial. Delicious stuffed into pastas, pies and quiches. Vigorous, prolific grower that is slow to bolt in the summer.

### **Spinach Red Malabar**

85 days. Open pollinated. Not a true spinach but cooks up the same. Tender leaves on vining plants - give it support. Grows in the PNW as an annual but can become perennial in warmer climates. Eat the succulent leaves fresh in salads or cook them up in stir fry.

### **Spinach Space**

40-50 days. This smooth leaf, slightly savoyed spinach is slow to bolt and is incredibly delicious fresh or cooked. The upright growth produces deep-dark green leaves. It is recommended for spring, summer, and fall planting, and has an extended harvest period.

### **Ground Cherries**

65-70 days. Ground Cherries are cousins to Tomato and Tomatillo and like a Tomatillo grow into husks on the plant. The plants are shorter and more broad in form. When fully ripe they turn a golden orange color, split the husks and drop to the ground. These delicious fruits make a tasty jam, perfect for gift giving. An unusual and rewarding addition to fruit salads and smoothies. Will store up to 3 months in the husk.

### **Kale**

#### **Lacinato Dazzling Blue**

50 days. Open pollinated. Bred by Hank Keogh in Oregon at Avoca Seed Farm in association with Wild Garden Seed. Beautiful puckered blue lacinato shaped leaves sport a bright pink midrib. The color intensifies in cold weather. Chop into a delicate and colorful cole slaw or saute with other summer veggies.

#### **Lacinato Dinosaur, Toscano, Black**

45 days. Open pollinated heirloom. Also called Nero di Toscana, dinosaur kale, black kale, palm kale, and Tuscan kale. One of the most beautiful and tastiest kales to grace any kitchen garden. Shaped like a miniature palm tree, it is about 18 inches high. It is delicious and nutritious as well as adaptable to a wide temperature range. Its sweet, mild flavor actually improves after a frost.

#### **Lacinato Rainbow**

65 days. Open pollinated. A cross between 'Lacinato' and 'Redbor' kales resulting in a fancier 'Dino' kale for your garden! More productive than the typical 'Lacinato' and very cold hardy. The leaves vary in color and are attractive to add to a container collection of greens on your front porch. Use as you would any kale, in salads, soup or stir fry.

### **Nash's Green**

60 days. Open pollinated. Coming right out of the Pacific Northwest from Nash Huber over in Sequim, 'Nash's Green' is a tall curly leaf variety with great cold tolerance. After spring and summer production this one is good for overwintering. Tender and sweet, the frilly leaves are great raw and slivered in salads or stir fried in a hearty veggie mix. High yielding.

### **Red Bor**

50 days. This kale will get all the attention in your garden! A masterpiece of frilly dark purple leaves on bright purple stems that produce abundantly. Kids will gladly eat this colorful green! The flavor is mild and the leaves hold up in saute' and soup. Adds pizzazz to containers too.

### **Red Russian**

50 days. Open pollinated heirloom. Red Russian Kale has lovely cut leaves and purplish-red stems that make this plant gorgeous in the garden or on the plate. The plant grows over a long season and can be harvested through fall and sometimes over winter and into the following spring! Kale is an easy plant to grow and is really good for you.

### **Kohlrabi**

#### **Azur Star**

55 days. Open pollinated. A beautiful, deep purple star in the garden! Azure Star is juicy and peppery when sliced up fresh from harvest or wait to pick this beauty until kissed by the frost in fall for even more sweetness.

#### **Delicacy White**

65 days. Open pollinated. Durable through the summer and winter both, 'Delicacy White' is really a lovely shade of mint green. Produces a tender bulb stem reaching the size of a tennis ball. Stay tender as they mature so you can leave growing before you need to use them. Delicious raw or steamed. Try it in a coleslaw!

### **Leeks**

#### **Bleu de Solaize**

110 days. Open pollinated heirloom. Lovely 19th century French heirloom with blue-green leaves that turn violet when touched by frost. Extremely cold hardy, this variety will last long into the winter with a light straw mulch. The flavor is mild and sweet.

#### **King Richard**

75 days. Open pollinated. The easiest of leeks to grow. No mounding of soil needed and they are ok with crowding which will result in tender baby leeks in late spring. Plant now to harvest and cook with the first tomatoes and beans for summer.

#### **Tadorna**

100 days. Open pollinated. Great leek for taking you over the winter. Medium length white shank with moderate disease resistance. Tasty. The right size for the smaller family in urban gardens.

### **Lettuce**

#### **Bennett - Butterhead**

50 days. Large butterhead type with semi loose heads and shiny, dark green leaves. Great salad choice on its own or mixed with colorful Marciano butterhead lettuce. Delicious and tender.

#### **Buttercrunch - Butterhead**

46 days. Open pollinated. Originally bred through Cornell University, 'Buttercrunch' was developed for full sized tender heads. Forms a 6 inch rosette that is tight but fan shaped. Deep green outer leaves with a blanched yellow center produce a pretty and tasty salad base. Sweet and crisp and slow to bolt.

#### **Drunken Woman Frizzy Headed - Butterhead**

55 days. Open Pollinated. The name says it all! This is a delightfully frilly, colorful and butterhead type lettuce that forms a pointed head when fully mature. Best when harvested as a full head for the tender inner leaves. 8 inch plants are splashed with green and red. Slow to bolt.

**Grandma Hadley's - Butterhead**

55 days. Open pollinated. Heirloom passed on by the Hadley family in Illinois where Emma Hadley was growing it as far back as 1915. This lettuce is being test grown through Seed Savers in their Member-Grower Evaluation Network. It is a staff favorite at Seedsavers. The pretty leaves are buttery and crisp with dark purple tinging on the edges. It was a family favorite in a wilted lettuce dish made with hot bacon dressing.

**Marciano - Butterhead**

50 days. Open pollinated. A great red butterhead now with improved disease resistance. Smooth outer red leaves and a tight inner fresh green head. Larger than 'Tom Thumb' but still dainty in size, it is perfect for tucking into containers and edges of your garden beds. Introduced to seed houses in Pennsylvania around 1898. Great size for a dinner salad with no lettuce to store after dinner.

**Marvel of Four Seasons - Butterhead**

60 days. Open pollinated heirloom. Also known as Continuity. This butterhead type lettuce is a French heirloom that has been grown since at least 1885 when it was described in Vilmorin's The Vegetable Garden. Soft but crisp, like the best butterheads, it has a beautiful rosy blush toward the outer parts of the leaves that darken with cooler weather. Truly a beautiful and tasty sight to behold!

**Mignonette - Butterhead**

53 days - Open pollinated. Heirloom. Introduced to seed houses in Pennsylvania around 1898. Loose butterhead type with beautiful spring green leaves tinged with bronze and red edges. Small, compact and slow to bolt. Great for urban spaces! Delicately sweet and holds up to heat - great for colorful tossed salads.

**Tom Thumb - Butterhead**

55 days. Open pollinated heirloom. Small and elegant, Tom Thumb is a butterhead lettuce. About the size of an apple when full grown, wait until the head is fully formed and harvest the whole thing. Crisp and soft, the leaves will make great edible cups to fill with your favorite tuna or egg salad! This cutie does not hold up well in the heat so plant early spring or late in the summer for a fall crop.

**Cherokee Crisp / Batavian**

48 days. Open pollinated. This crisphead lettuce sports radiantly red leaves with a green rib when young. Heat tolerant and bolt resistant. Has a long harvest window through the summer. Can be harvested like leaf lettuces by removing the outer leaves or left to form a sweet crisp head to harvest all at once. Add to sandwiches for a good crisp bite, mix with other summer greens for a delicious and colorful salad.

**Grandpa Admire's - Crisp / Batavian**

60 days. Open pollinated heirloom. The seeds were given to Seed Savers in 1977 by the granddaughter of George Admire, a Civil War veteran, when she was 90 years old. The family had been saving the lettuce seed for many years. 'Grandpa Admire's' forms a large loose head with crinkled leaves. Lovely green leaves splashed with bronzy red. Good in a hot summer, slow to bolt. Tender lettuce makes a delicious summer salad with marinated baby carrots and radishes.

**Jester - Crisp / Batavian**

60 days. Open pollinated. Bred by Frank Morton in Oregon. Red speckles brighten up the light green savoyed leaves - sweet and crunchy. Harvest as an open head or let head up into a cone to self blanch the inner leaves. Leaves are perfect size for sandwich addition. Cross between Reines d' Glaces, Flashy Troutback and Merlot. Slow to bolt.

**Joker Crisp / Batavian**

60 days. Open pollinated. Bred in Oregon by Frank Morton. Emerald green leaves with burgundy speckles brighten up a summer salad. Slow to bolt, tolerant of heat and cold, works as a four season lettuce in the PNW. Heads grow to 6-8 inches - cousin to Jester with tighter heads.

**Australian Yellow Leaf - Leaf**

50 days. Open pollinated heirloom. Almost neon in brightness, this chartreuse yellow lettuce will add an impressive color scheme to your lettuce patch. It is very slow to bolt, staying tender and mild into the summer. Considered a "loose-leaf" type lettuce, you can harvest outer leaves and let the inner leaves keep growing for a continual harvest all season long.

**Bergam's Green - Leaf**

51 days. Open pollinated. Batavian type heads with fresh crisp leaves, great for three season production. Heat tolerant, disease resistant. Add some of this crunchy lettuce to a sandwich with a tasty slice of tomato or toss with colorful flowers for a bright and tasty salad.

**Black Seeded Simpson - Leaf**

42 days. Open pollinated heirloom. One of the earliest and most popular looseleaf lettuce varieties. Quickly produces large heads of crinkly and juicy light-green leaves. Good cutting lettuce. Introduced by Peter Henderson & Co. of New York around 1875.

**Flashy Butter Oak - Leaf**

54 days. Open pollinated. Pretty! A mild flavored lettuce with a crisp buttery texture. Compact heads of puckered, emerald green, oak-shaped leaves are splashed with flashy, maroon speckles. Mix it with other unusual lettuces and create an edible masterpiece of color!

**Lollo Bionda - Leaf**

53 days. Open pollinated. Green sibling to 'Lollo Rossa' and just as frilly. Holds well in summer heat retaining crisp leaves and tenderness. Also stands up well to winter weather, wintering over in unheated greenhouses. Great for head or leaf harvesting. Dress up your salad with this frilled beauty

**New Red Fire - Leaf**

55 days. Open pollinated. Uniform dense leafy plant, colorful green base with intense red leaves, crisp and fresh all season long and good heat tolerance. What more can you ask for in a lettuce? Guess what? It is disease resistant too. Toss this into summer salads for a colorful punch or trim some leaves to brighten up your freshly grilled burger. Add them to pots for a cheerful display.

**Crisp Mint - Romaine**

70 days. Open-pollinated. Long-standing dark green romaine lettuce that is named for its ruffled mint-leaf appearance, not for any minty flavor. Good size, exceptional crispness and sweet flavor with little bitterness even in warmer temperatures. Slow bolting.

**Cimmaron - Romaine**

58 days. Open pollinated heirloom. Growing from the 1700s but not offered again until recently. Unique deep bronze-red coloring. Broad flat leaves are great for roll ups with savory rice salad or fresh tomato salad. Harvest can be extended as this variety does not bolt easily. Brought back to the market by a grower who discovered seed in their warehouse and grew some out to test.

**Coastal Star - Romaine**

57 days. Open pollinated. A tall, dark and handsome green Romaine lettuce. Producing heavy heads with firm ribs, the crunch of 'coastal Star' will suit a robust Caesar Salad or do well on a picnic sandwich. The flavor stays sweet into the summer heat.

**Dragoon - Romaine**

43 days. Open pollinated. Lovely little compact romaine to grow alongside your 'Tom Thumb' butterheads. Grow well in containers and are a good size for a dinner serving. Bolt resistant and sturdy. Disease resistant too. Try them on sandwiches for a bite size crunch.

### **Flashy Trout's Back - Romaine**

50 days. Open pollinated. Rare Austrian Heirloom. Strikingly beautiful light green leaves with maroon dappling. Also called Forellenschluss and Freckles. This loose romaine is mild, sweet, and sumptuous with many flavors in one leaf. Slow to bolt and a TilthAlliance favorite!

### **Jericho - Romaine**

60 days. Open pollinated. One of the best performing romaines out there! Bred in Israel's hot and dry climate to stand up to heat. 'Jericho' can grow dense 2 foot tall heads of sword shaped upright leaves that remain crisp, juicy and unusually sweet for a summer lettuce.

### **Marshall - Romaine**

65 days. Open pollinated. Deepest, darkest red romaine we can find! Tight, upright heads grow to 8 inches and held up off the ground. Smooth leaves have a crisp clean flavor.

### **Outregeous - Romaine**

52 days. Open pollinated. One of the reddest romaines out there! A stout grower that can be harvested leaf by leaf or saved to head up and harvest as a beautiful salad bouquet.

### **Pomegranate Crunch Romaine**

50 days. Open pollinated. Glowing red leaves with green interiors shine in this open headed mini romaine lettuce. A fast grower with downy mildew resistance. This crisp lettuce is great as the star of the salad bowl combined with fresh avocado and nasturtium for a colorful and tasty summer dish.

### **Farmer's Choice Mix Variety**

45-75 days. This mix contains some heirloom and open pollinated varieties, red, green, butterhead, romaine, leaf, you name it! It is a blend of the complete lettuce offerings from one of our growers. Sow as a full bed for a colorful and delicious effect.

## **Melon**

### **Cantaloupe - Early Gold**

85 days. Open pollinated. Heirloom. Vigorous vines bear two 2 pound fruits per vine. Sweet thick flesh and thin rinds, deliciously fragrant. Introduced at the end of the 1880's and still a favorite melon to grow. Melons are delicious warm off the vine or chilled and sliced.

### **Cantaloupe - Green Nutmeg**

80 days. Open pollinated heirloom. Aromatic and sweet green flesh inside with a lovely netted pale orange skin. Referenced in the 1806 The American Gardener's Calendar and believed to be one of the oldest varieties of cantaloupe grown in the United States. Add to a summer fruit salad, slice thinly and serve with ice cream or just enjoy a slice on its own.

### **Mango**

80 days. Grows 8-10 feet with mango flavored fruits that weigh around 4-5 pounds. Honeydew like in consistency. Slice and eat fresh or dice into a summer salad with romaine and butterhead lettuces and a sweet Italian creamy dressing. Limited spreading makes it easy to accommodate in an urban setting. Personal sized melons.

### **Watermelon - Blacktail Mountain**

75 days. Open pollinated. One of the earliest watermelons - a good choice for northern climates. Developed by Glenn Drowns of the Sand Hill Preservation Center in Iowa, when he lived in Idaho. Good for night temps as low as 43 degrees F. Deep red flesh with a dark green rind and very sweet. Each melon can weigh up to 8 pounds. Eat fresh, make into a granita garnished with a sprig of basil and pickle those beautiful dark green rinds. After succeeding at growing a watermelon in the Pacific Northwest no part should be left behind!

## **Onion**

### **Apache**

65 days. Mild but colorful scallion type onion with bright purple and white bases and green stems. Color forms early in the season. Can be left to mature and develop a delicate pink bulb. Winters over well too. Winner of the Royal Horticultural Society Award of Garden Merit. Try chopping finely and topping savory deviled eggs or potato salad.

### **Borrettana Cipollini**

110 days. Open pollinated heirloom. Shaped like a button up to 4" wide but less than 1" thick. Shiny golden skin, fine-grained flesh. Looks as attractive when braided for display in the kitchen as it tastes when used in your favorite recipes. Will store up to 5 months.

### **Evergreen Bunching - Parade**

75 days. Open pollinated heirloom. Bunching onions do not produce bulbs. Instead, harvest them while young for fresh green tops and tender, milder white bottoms. Also called scallions, bunching onions are easy to grow and give a nice bit of onion flavor to salads, soups and other dishes early in the season. If you leave some behind when you harvest, they will form new onion side shoots every season.

### **Long Red Florence**

100-120 days. Open pollinated heirloom. Hard to find regional red onion variety from Florence, Italy. Beautiful long bottle-shaped bulbs with a mild and sweet flavor. Best for fresh eating.

### **Purplette**

60 days. Open pollinated. Lovely purple onions grown for bunching or pickling when harvested young or left to develop into medium sized tender bulbs.

### **Red Bermuda**

95 days. Open pollinated heirloom. Flattened globe onions with great green tops and a juicy globe at maturity. Bermuda onions were originally cultivated in Bermuda in the late 1800s. This red variety adds color to your summer grill, salad or pickled fresh as a condiment.

### **Walla Walla Sweet**

125 days. Open pollinated. Long day onion. For many Northwest gardeners, their onion patch just isn't complete without Walla Wallas. The bulbs will be 2 1/2 to 3 inches across, with sweet flavor. Plan to use these beauties quickly, they're not meant for long-term storage.

## **Peas**

### **Green Arrow - Shelling Pea**

60-70 days. Open pollinated heirloom. If you are looking for a great shelling pea, this is a good choice. Plants grow 24-28 inches but push out loads of pods- each 4-5 inches long and filled with 8-11 yummy little peas. Enjoying the fresh taste of garden peas is an old-time treat not enjoyed much anymore. These guys are so worth it!

### **Honey Snap - Snap Pea**

58 days. Open pollinated. Bred by Ron Lamborn, son of the classic 'Sugar Snap' pea breeder, the late Calvin Lamborn in Idaho. This is a beauty - golden yellow pods with green seeds that tastes delicious too. Eat fresh off the vine or pick to steam in a colorful trio with purple 'Royal Snap' peas and 'Honey Snap's parent 'Sugar Snap'.

### **Royal Snap - Snap Pea**

58 days. Open pollinated. Bred by Dr. Calvin Lamborn, who brought us the classic 'Sugar Snap' pea. Mix and match this gorgeous purple podded beauty with green varieties for a colorful pea patch. Green peas inside the stringed pod - pull the string before using. Stir fry, eat fresh while gardening, and enjoy!

### **Sugar Anne - Snap Pea**

52-62 days. Open pollinated. You don't need to trellis these self-supporting little vines. They only grow 2' tall! This relative newcomer to the pea scene will let you enjoy an early harvest of crunchy, sweet pods. Great for a kid's crop.

### **Sugar Snap - Snap Pea**

58 days. Open pollinated. This early season pea will give you tons of juicy pods on 5' vines. Put a crunch in your salads and favorite stir fry dishes. Good disease resistance.

### **Peppers - Hot**

#### **Anaheim College 64**

74 days. Open pollinated. Medium hot flavor make these short season peppers a hit for dips, sauces, stuffing with cheese or roasting. They are just like the anaheims you find in the store but without having traveled all those miles to get to you!

#### **Bastan Poblano**

65 days to green - 85 days to brown ripe. Very sturdy and upright plants produce a harvest of 5 inch smooth fruits. Expect to begin harvesting in the summer and extend into fall with fully ripe peppers. Moderately pungent and easy to peel. Great for chile rellenos and other cooked whole pepper dishes.

#### **Biquinho Yellow**

80 days. Open pollinated. Sister to the Biquinho Red pepper, these are also from Brazil where the pickling brine includes a local liquor called Cachaca. With the low scoville units like a jalapeno there are numerous uses for these darling little yellow beaked peppers. They grow well in containers, and are prolific bearers of the diminutive fruits. Try them in inventive appetizers or substitute into cocktails for olives and onions.

#### **Biquinho Red**

90 days. Open pollinated. Originating in Brazil, these small round with a beak shaped peppers are mildly hot at 500-1000 scoville heat units. The small plants are wonderful in containers and decorative when fruiting with their cascade of hanging little fruits. Great for pickling! They make a satisfying pop in your mouth when you eat them.

#### **Buena Mulata**

75 days. Open pollinated. Heirloom. A historical pepper with an interesting legacy - introduced to Baker Creek seeds from the grandson of a man who received the seed originally from African-American folk artist, Horace Pippin, in 1944. Like the 'Fish' pepper. A riot of color as it ripens from violet to orange to red! The flavor profile changes too. Long rounded 7 inch pods decorate the lovely green plant. Fabulous for edible decoration in containers. The riper they are the fruitier they get. 30,000 to 50,000 scoville heat units like a cayenne pepper.

#### **Bulgarian Carrot Chile**

70-80 days. Open pollinated heirloom. Also known as Shipkas. Colored like a polished fluorescent-orange carrot. Hot thin-walled tapered fruits up to 3 1/2". Plant grows to 18" tall, produces clusters of peppers close to the main stem. Its real gift is an intense fruity flavor, which finishes hot.

#### **Chinese Five Color**

80 days. Tall handsome pepper plant covered in small, upward facing peppers ripening at different rates makes for a colorful and decorative edible plant. Scoville Heat Units range from 5,000 to 50,000 depending on their stage of ripeness. Great for any cooking need, salsa, hot sauce, stir frying and even pickling.

#### **Fish**

80 days. Open pollinated heirloom. This gorgeous pepper features variegated foliage and bright, striped 2 -3 inch fruit ranging from cream to orange to red. An African-American heirloom that has been grown since the 1870's in the Baltimore and Philadelphia area and was traditionally used in oyster and crab houses. This variety is considered by Slow Food USA to be an endangered member of their "Ark of Taste."

#### **Hinkelhatz**

80 days. Open pollinated heirloom. This is a Pennsylvania Dutch heirloom from the 1880's. Hinkelhatz translates as chicken heart, referencing its vivid red hue when fully ripe. Traditional uses include pickling and making pepper vinegar. This is a prolific producer and is pest and disease resistant. What's not to like?



### **Hot Paper Lantern Habanero**

64 days. Smoky, flavorful and HOT. Wrinkled 2 inch long fruits turn from green to orange when fully ripe. Compact 24 inch plants bear fruit that ripens earlier than other habaneros. Indulge your Caribbean dreams!

### **Hungarian Hot Wax**

70 days. Open pollinated heirloom. Semi-hot, smooth waxy yellow 5 1/2 x 1 1/2" fruits taper to a point. Popular with Northwest gardeners due to their cold tolerance and early fruit production.

### **Jalapeno - Early**

66 days. Open pollinated. Hottest and fully ripe when they turn red but most is familiar in the green stage. 2 ft. tall plants produce 3 in. peppers. Will set fruit in cooler conditions better than other hot peppers.

### **Long Red Narrow Cayenne**

100 days to red color. Open pollinated heirloom. Peppers grow 4-6" long, 1/2" across and taper to a point. Dark green color changes to bright red. Very hot. Plant is a prolific producer, but the fruit is set at the end of the season. Bring them inside, dry them and use them all winter long to add heat to your food!

### **Padron**

60 days. Open pollinated heirloom. This Spanish heirloom is named for the town they come from. A beauty both green and fully ripe red, they are hotter the longer you wait to harvest them. When picking them green the hotness factor will vary with more mild peppers than not. Great used as a tapas addition to the plate, lightly charred.

### **Serrano Tampequino**

75 days. Open pollinated heirloom produces abundantly in the northwest. Small 2 inch peppers turn from green to bright red at maturity and pack five times the heat of a jalapeno, even sporting heat when green. Best for eating fresh, make great salsas or fresh chutneys. Plants can grow to two feet tall so give them room and sun and sit back and watch them produce! Good for containers.

### **Peppers - Sweet**

#### **Ace**

50 days. An extra early and productive sweet pepper in the north with little blossom drop. This results in most flowers producing a three to four lobed fruit. Good for those who have had trouble getting sweet peppers to yield. Peppers turn from green to a very glossy red. The sweet and tender flesh is good for fresh eating or shish-ka-bob on the grill.

#### **Alma Paprika**

80 days. Open pollinated. These peppers can be harvested when red, dried and ground for homemade paprika. They are also tasty fresh from the garden! You'll get 2-inch round peppers with thick walls and sweet flavor.

#### **Carmen**

60 - 80 days. Lusciously sweet when left to fully ripen to a deep red, this pepper is perfect for chopping and tossing straight into a salad. A great container plant and a good addition to a sunny veggie bed. 6 inch fruits on an upright plant.

#### **Gatherer's Gold**

70 days. Open pollinated. This is a golden version of the delectable Italian frying pepper. There are few seeds in the long tapered fruits. They are golden orange throughout their growth and when fully ripe. They taste sweet and are great raw or cooked.

#### **Gypsy Queen**

58 days. This speedy variety is much easier to mature than bell types. The 6-7 in. long, tapered, yellow fruit are very thick-walled and sweet. Gypsy's flavor is hard to beat.

#### **Iko Iko**

65 days. Bred by High Mowing Seeds, delivering a reliable, sturdy and upright sweet pepper for cooler climates. Produces a variety of colors, from lavender, purple, yellow and lime green when immature to tangerine and red streaked with purple when fully ripe! Lovely specimen plant for containers.

**Islander Purple**

81 days. This classic 3-lobed bell pepper changes from a light violet to a deep purple-red when fully mature, passing through some stages with orange and yellow streaking. Plants are strong and mid sized, decorative planted in large containers. Resistant to tobacco mosaic virus. Use the pepper at any stage for fresh crudite plate, in salads or cook into stir fry, casseroles and as part of the Louisian "Holy Trinity" of onion, celery and bell pepper.

**Jimmy Nardello**

76 days. Open pollinated heirloom. Thin-walled 8" long curved tapering pointed fruits turn deep red when ripe with shiny wrinkled skin. Great eaten raw and super tasty when fried--very prolific! This seed variety is considered by Slow Food USA to be an endangered member of their "Ark of Taste."

**King of the North**

76 days. Open pollinated. Here is a sweet bell pepper that will mature in short season climates. Its crisp, blocky fruit will turn from medium green to red if left on plant longer. Excellent raw in salads or dips. Great to use as stuffed pepper or in tempura recipes.

**Sweet Banana**

70 days. Open pollinated heirloom. Early, crunchy and sweet, these bright yellow frites will ripen to red if you let them linger on the plant. A compact plant great for pots, use this one perfect sized pickled peppers or a sweet spicy jam!

**Lipstick**

55 days. Open pollinated. Early and productive, a great choice for a short season! Chunky, triangular peppers with very nice, sweet flavor.

**Lunchbox**

60 days. Open pollinated. Three colors of mix in one seed blend form red, orange or yellow small snack sized fruits. Strong plants with great production. Take your chances on one or increase your color palette by trying a few. Sweet and flavorful - great for sauteeing with other summer veggies or eating fresh.

**Mini Bell - Chocolate**

55 days. Open pollinated. Mini bell chocolate red peppers with three lobes 2 1/2 inches wide by 1 1/4 inch long. Good choice for containers and quick to harvest. Very sweet flavor and colorful - mix with Mini Bell yellow and red for a colorful crudite plate. Perfect for stuffing as appetizers too. Ripens from green to chocolate red.

**Mini Bell - Red**

55 days. Open pollinated. Small three lobed bell peppers growing 2 1/2 inches wide by 1 1/4 inches long. Prolific bearers and grow well in a container. These very sweet peppers are tasty stir fried in a summer veggie blend, fresh in salads and on veggie plates. Try pairing with Mini Bell Chocolate and Yellow for a colorful combo!

**Mini Bell - Yellow**

55 days. Open pollinated. Small bell peppers growing 2 1/2 inches wide by 1 1/4 inches long. Prolific bearers - very sweet. Good for containers! Great in a salad, on a veggie plate or just cored and eaten whole in a picnic lunch. Try pairing with Mini Bell Chocolate and Red for a colorful combo!

**Purple Beauty**

75 days. Open pollinated. Compact and bushy green plants look stunning when covered in deep purple fruits making them a great choice for decorative, edible containers in a sunny patio area. Very productive and easy to grow. The crisp and sweet bell peppers are ready to eat when they turn purple, still sporting a green undertone. Expect four lobed fruits in abundance. Add them sliced thinly mixed with 'Red Baron' scallions and bright golden 'Sungold' cherry tomatoes for a fresh summer salad.

**Shishito**

60 days. A popular Japanese sweet pepper, prolifically bearing peppers 3 to 4 inches long. This spreading plant makes a lovely and ornamental container garden specimen when not crowded. Fruit is slightly wrinkled. Great for tempura and yakitori. Full of vitamins A and C.

**Stocky Red Roaster**

65 days green - 90 days red. Open pollinated. Another Frank Morton introduction, this tasty pepper does well in the Pacific Northwest - give it enough time to fully mature to red. The 4 - 6 inch long fruit is sweet and juicy, smooth skinned and thick walled. The plants grow tall and upright, making a statement in a container. Try them roasted with olive oil and sprinkled with parmesan cheese.

**Sweet Chocolate**

60 days. Open pollinated. Early sweet, lobed, thick-walled fruits. Ripen from dark green to a rich chocolate color. Cold tolerant.

**Pumpkin****Casperita**

77 days. A cute white mini pumpkin weighing in at 1/2 to 1 pound when mature. Strong, long stems make it easy for the little ones to pick and carry in from the garden. Adorable round shape with strong ribbing make this an attractive choice for fall décor. But don't stop there! These are great eating too, with sweet white flesh that rivals any acorn squash. One pumpkin per plate please!

**Galeux d'eyesines**

100 days. Open pollinated French heirloom. This unusual gem develops into a 10 to 15 pound fruit with salmon colored skin covered in warty swaths. The look and feel make this a great Halloween pumpkin but make sure you display them whole so you can eat them later. The deep orange flesh is delectable in soups, purees, pies and anything else you would put squash or pumpkin in! Amazingly smooth eating.

**Lil' Pump-Ke-Mon**

100 days. Mini pumpkins set a Halloween mood with skeletal white rinds striped orange with green highlights. Vines ramble, make room for these productive, fun plants. And guess what? They are also good baked and stuffed for a festive fall supper.

**Marina di Chioggia**

95 days. Open pollinated heirloom. This extraordinary Italian heirloom has blue-green knobby fruit and will make a ghoulish pumpkin on your front porch. But leave it uncarved! Then pop it into the oven for a delicious baked treat. Turban shaped fruit can weigh up to 10 pounds each and the vines are vigorous. Give it room!

**Naked Bear**

105 days. This is a dual purpose pumpkin, bearing 2-4 pound fruits with flesh that is superb to bake pies with and seeds without hulls that are deliious to roast. Flecked skin make these attractive decorations in the fall until you are ready to consume them, seeds and all. Grow where they can sprawl and get plenty of sunshine.

**Racer**

85 days. Early producer - good for classic Jack O'Lantern with its warm orange skin and deep green handle. Very productive on a short vine - produce 12-16 pound fruits. Save some for eating too!

**Rouge Vif D'Etampes**

110 days. Open pollinated heirloom. It is rumored that the artist who drew Cinderella's coach used this variety as a model. Flat, deeply ribbed fruit are bright red-orange when fully ripe and are a beautiful addition to any garden. Be sure you have a lot of room, though, as these plants vine all over the place! Fruit can weigh up to 20 lbs. and are great for fall pies, soups, bread, pancakes or anything (and everything) you can think of!

**Small Sugar Pie**

102 days. Open pollinated heirloom. Also known as New England Pie pumpkin. Probably selected out of the 'Connecticut Field' pumpkin by early white settlers, the standard pie pumpkin for generations. A robust yielder in good seasons. Ripening continues during curing.

### **Winter Luxury**

105 days. Open pollinated heirloom from 1893. These delicious pie pumpkins will net 6 pound fruit; enough for a few pies. Great for freezing to use later. They are quite attractive too featuring orange skin with white netting like a cantaloupe.

### **Wee Be Little**

85 days. This 1999 All-America Selection winner is a sure to be winner with your own wee ones. Vining plants are semi bush so are space saving and produce many 4 inch deep orange pumpkins, perfect for little hands to decorate. Stack in inventive designs or add them to table tops for harvest décor. Also good eating as individual roasted pumpkins.

## **Squash - Summer**

### **Patty Pan - Benning's Green Tint**

52 days. Open pollinated heirloom. A quick producer of delicately flavored, pale-green scallop-edged fruit, this treasured heirloom variety has been grown in gardens since 1914. Beautiful!

### **Patty Pan - Jaune et Verte**

50 days. Open pollinated. Earlier than Benning's Green Tint patty pan Jaune et Verte means cream and green in French and is a lovely striped scalloped summer squash. Delicate flesh is great for steaming, sauteing and adding to soups. Pick when small and tender for best flavor and to keep them producing. Let mature in the fall and bake like a winter squash.

### **Patty Pan - Sunburst**

52 days. Butter yellow with dainty scalloping, this patty pan is delicious whether picked small or full size at 6 inches across. Green eye at blossom end. Very productive and plants need three feet of their own so give them space and let them produce! You can even use the squash blossoms on this vigorous grower. Steam, saute, grill, or stuff - very versatile.

### **Tromboncino**

60-80 days. Open pollinated heirloom. A Tilth Alliance favorite, the flesh of this variety has a smooth buttery texture and a mild flavor—the taste of summer! The 12 to 18" long fruits are "trombone"- shaped and can grow in curly cues or hang like bells on a trellised vine. Harvest when they are a pale, grass green or leave a few fruits at the end of the season to mature to a buff color and enjoy them as you would a winter squash.

### **Yellow Crookneck**

58 days. Open pollinated heirloom. Deep yellow warted fruits with bulbous shape and narrow curved necks on vigorous 4-5 foot bushes. Best when picked young. It wins hands down when it comes to sweet buttery flavor and firm texture.

### **Zephyr**

54 days. A distinctive, slender fruit, yellow with faint white stripes and light green blossom ends. Harvest young at 4-6" for unusually delicious nutty taste and firm texture. Big, open plant, with high yields.

### **Zucchini - Black Beauty**

60 days. Introduced as an "All American Selection" in 1957. It has deep greenish-black fruits with creamy white flesh. Plant is compact. This prolific grower will keep you well supplied with fresh squash all season long.

### **Zucchini - Costata Romanesca**

60-65 days. Open pollinated. Heirloom. An Italian heirloom that is known for its heavenly flavor and distinctively ribbed, striped-green fruit. When sliced, the rounds of zucchini resemble stars on your plate! The bushy plants are easy to care for and are reliable producers. The fruit is mild and nutty, and is delicious when grilled and layered in a sandwich. Also an excellent source of squash blossoms for stuffing.

### **Zucchini - Eight Ball**

55 days. This is a small scale zucchini plant with an open form easy for little kid's fingers to pick from. You will get lots of production of 3" round green fruit that are perfect for stuffing or cutting in half and roasting with your fresh peppers in the oven. The plant is a little over 2 feet high and only spreads to 18 inches so fits into small spaces in the garden.

### **Zucchini - Golden Glory**

50 days. Disease resistant plants produce smooth, sunny yellow, straight necked squash. Perfect for a summer stir fry with 'Purplette' onions and 'Sweet Million' Cherry tomatoes. Yum! Open growth habit makes harvesting a breeze.

### **Zucchini - Golden Dawn**

47 days. Gorgeous plump and juicy zucchini with bright gold skin and a deep green stem - almost too pretty to eat! Pick at 7 inches long or smaller. Golden Dawn has a fine sweet flavor, great for summer sautes with green beans and tomatoes. Easy to see in the plant so you won't miss out and be surprised with a huge carving zucchini.

### **Zucchini - Noche**

45 days. Deep green and cylindrical fruits on open plants that matures early. Disease resistant. Fruit keeps well too. Try steaming these beauties mixed with Golden Dawn zucchini and toss in some uncooked Cherry Bomb tomatoes and your favorite vinaigrette for a bright and cheerful cold summer salad.

### **Zucchini - One Ball**

48 days. Vibrant yellow with a green stem and base make for cute décor before you stew them up! Very round and best when picked at no more than 3 inches in diameter. Bush is semi open and easy to pick. Try them scooped out and roasted with grains and spices.

### **Zucchini - Ronde de Nice**

50 days. Open pollinated French heirloom. Pretty leaves, mottled with silver match the cute and striped round green fruit. Round and tender when smaller - about 2 and a half inches. Slice into thin slices and saute with a fresh handful of cherry tomatoes.

## **Squash - Winter**

### **Acorn- Carnival**

85 days. A winter squash with nutty, sweet flesh. Festive coloring of yellow, green and white striping and spotting make this a fun addition to the squash bed. Plants are semi dwarf and produce well.

### **Acorn - Honey Bear**

85 days. Semibush form allows room for this beauty in an urban garden. Perfect size to cut in half and share with your sweetheart at a fireside autumn dinner. Bred by Dr. Brent Loy at University of New Hampshire to improve on acorn squash flavor. Some resistance to powdery mildew too!

### **Banana - Guatemalan Blue**

90 days. Twenty inch long fruits on vining plants. Gorgeous dark blue skin with light striping and delicious golden yellow flesh inside. Fruit can grow to 20 inches in length and up to 5 pounds. Use in stages by slicing pieces off for different dishes and refrigerate in between. Or process and freeze the flesh for use in pie, soup and casseroles later.

### **Black Futsu**

105 days. Open pollinated Japanese heirloom. Also sold as pumpkin. We like this one for Halloween décor, uncarved and then later cooked up to make the most delicious soups or breads. Turning from deep green black to a yellowish and then ghostly gray they fit the fall palette beautifully. The grapefruit sized fruit offer a meal of bright orange pumpkin flavored flesh. The thin but bumpy skin is edible.

### **Butternut - Butterscotch**

100 days. Short vines allow even small space gardeners to try their hand at growing one of the most flavorful winter squashes out there. This butternut has a very rich and sweet flavor which improves after a few months in storage. Highly resistant to powdery mildew. The average yield is 3 to 4 fruits per plant. Roast in halves with butter and sea salt for individual servings on a crisp fall evening.

### **Butternut - Waltham**

80-100 days. Open pollinated. High yielding vines produce 3-4lbs. fruit with straight necks and buff-colored skin. The rich flesh has a delicious, nutty flavor. You can harvest this squash when small and use like zucchini in summer dishes or, choose to store the mature fruits for fall and winter meals.

### **Delicata - Bush**

80 days. Open pollinated. If you always wanted to grow winter squash but felt you didn't have the space, here's your chance. You'll get great harvests of delicious delicata fruits on compact and bushy, not vining, plants. And you can enjoy their sweet, nutty flavor--skin and all!

### **Delicata - Jester Bush**

95 days. Exceptional flavor makes this worth waiting for until fall. Beautiful ivory/yellow with green interspersed between ribs. High yield and short vines make this a great choice for an urban family garden. Bake to eat as is, bake to add to winter soups in chunks, bake to puree and make a soup on its own.

### **Delicata - Zeppelin**

100 days. Open-pollinated. Zeppelin comes from the older strain of Delicata squash, originating in 1894. Beautiful ivory and dark green striped fruit weigh a pound each, a perfect size for dinner. Sweet and moist flesh is perfect for eating simply roasted with salt and pepper. Green striping turns orange in storage.

### **Hubbard - Blue Ballet**

95 days. Open pollinated. Here is a gem in the squash world for its open pollination status that can allow you to save the seed and grow it again next year. Thin skin and fiberless fruit. The 4-6 pound fruit is smaller than the classic Blue Hubbard and tastes just as delicious. The contrast between the skin and the bright orange flesh make this a wonderful choice for baking and cutting into chunks to eat by scooping from the shell.

### **Kabocha - Black Forest**

95 days. Open pollinated. This kabocha variety produces smaller, 3lb deep-green fruits with a wonderfully sweet flavor that becomes even better after a month of storage. Look forward this winter to wholesome, satisfyingly delicious soups with 'Black Forest'!

### **Spaghetti - Angel Hair**

88-90 days. Open pollinated. Treat your taste buds to this tasty and nutritious pasta alternative! Four pound, golden fruits produce flesh that naturally breaks into strands when scraped with a fork after being cooked. Top with your favorite sauce or fresh pesto from the garden. Spaghetti squash is also a great keeper.

### **Turk's Cap - Ute Indian**

90 days. Open pollinated heirloom. Gray green fruits with distinctive cap on top. Cultivated for years by the Ute nation in Colorado and surrounding areas in the western United States. Eaten raw it has a melon like taste but is wonderful cooked as well. Use for pies, steaming, purees, soups, and cubed and stir fried. Give it room and warmth.

## **Strawberry**

### **Alexandria - Alpine**

Perennial. Open pollinated. This is an improved selection that features bright red fruits that are twice the size of wild berries. The compact, heavy blooming plants produce large amounts of fragrant and tasty strawberries continuously from spring through fall. Though runnerless, these perennial plants will often naturalize in the garden--a welcome attribute!

### **Pineapple Crush - Alpine**

Perennial. A great clumping strawberry with small but intense pineapple-flavored white berries. Very decorative – great for hanging baskets and containers. Try some mixed with edible flowers for an attractive pot on your porch.

### **Albion - Day Neutral**

Perennial. Albion begins producing in June and continues throughout the summer though with smaller batches during our hotter weather. Expect a good fall crop too. Deep red berries are sweet and consistent. Good disease resistance. Great for containers!

### **Seascape - Day Neutral**

Perennial. Super-early, everbearing variety developed by UC Davis. Extremely high yielding, incredibly sweet and wonderfully large berries are as close to they come to perfect. Plants are resistant to viruses and are easy to grow as they do well in a variety of growing conditions.

### **Puget Crimson - June Bearing**

Perennial. Late season bearer with delicious flavor and deep red color. Especially great for fresh eating but also can be used for processing. Developed cooperatively between WSU, OSU and USDA-ARS at WSU-Puyallup. Add to your strawberry plantings, tuck into large pots or fill hanging baskets with them.

### **Rainier - June Bearing**

Perennial. Your crop of 'Rainier' strawberries will supply you with the quintessential Pacific Northwest taste of summer. These medium sized fruits are sweet and flavorful and are one of the best varieties for home production. Disease resistant and hardy plants will deliver good summer memories for years to come!

### **Shuksan - June Bearing**

Perennial. A popular Oregon variety, a standard of the industry. This June bearing strawberry produces consistently heavy crops of dark red, flavorful berries. Eaten fresh or frozen this berry makes a wonderful treat any time of the year. Released in 1970. Very winter hardy.

## **Tomatillo**

### **Verde**

70 days. Open pollinated. A classic deep green tomatillo with high yields, 'Verde' is ready when the husks have split and are drying. Very intense rich flavor which pairs well with sweet summer tomatoes and makes a fantastic salsa. The high yields will allow you to freeze them as you pick, saving some for winter sauces and stew ingredients. Give tomatillos room to spread and they will favor you with their riches.

### **Purple**

70 days. Open pollinated. Deep purple fruit with sweet tart flavor--ideal for salsa. The plant has striking purple veins in its leaves and husks are light green.

## **Tomato - Cherry**

### **Austin's Red Pear**

80 days. Indeterminate. Open pollinated. Deemed by Seed Savers Exchange as a "real standout among all of the SSE's red pears due to its superior flavor" this highly productive variety comes from our very own Washington State. The 2-inch size fruits will be plentiful enough for grazing in the garden and serving up at the table.

### **Beam's Yellow Pear**

70-80 days. Indeterminate. Open pollinated. Cute, yellow, pear-shaped tomatoes that actually taste like something! We haven't been impressed with yellow pears in the past, but this variety promises to be very different. Extremely prolific and vigorous.

### **Black Cherry**

65 days. Indeterminate. Open pollinated. Beautiful black cherries, look like large, dusky purple grapes; they have that rich flavor that makes black tomatoes famous. Large vines yield moderately well, but not nearly as prolific as the hybrid cherries. Unique and delicious.

### **Blush**

70 days. Indeterminate. Open pollinated. An ancestor of the 'Bumblebee' series, 'Blush' is an adorable pear shaped tomato blushed with gold and red. Translucent shine and their color make them quite attractive in the garden. Small fruit are perfect for appetizer plates or tossing on top of a summer salad to decorate after it is tossed. Tasty too! 'Blush' was selected by an 8 year old from two of his favorite tomatoes.

### **Bumblebee - Pink**

70 days. Indeterminate. Open pollinated. An introduction from Artisan seeds, bright red with colorful apricot striping and crack resistant skins. This is a sweet, complex flavored cherry tomato perfect for skewering and grilling this summer with 'One Ball; zucchini, 'Shishito' Sweet Peppers and 'Borretana Cipollini' onions. Yum. Sure to become an American heirloom.

### **Bumblebee - Purple**

70 days. Indeterminate. Open pollinated. Artisan Seed introduction as one of the Bumblebee series. Greenish fruit with red-purple striping. Productive and sturdy vines. Add the tasty fruit to mozzarella and basil for a simple summer treat.

### **Bumblebee - Sunrise**

70 days. Indeterminate. Open pollinated. Beautiful swirled red and orange, inside and out, these gems are part of the 'Artisan' series in the 'Bumblebee' group. Firm and crack resistant, the sweet fruit will add color to a summer salad and are beautiful arranged with other colorful veggies on an appetizer tray. They are small at 1.5 inches but pack a fruity punch.

### **Chadwick's Cherry**

80 - 90 days. Indeterminate. Open pollinated heirloom. Disease resistant tomato with vigorous producing vines. Grows three to four feet tall, stake or espalier to get best production. Toss them into a stir fry or salad or right into your mouth for a tasty treat.

### **Cherry Bomb**

64 days. Indeterminate. Late blight resistant and a vigorous grower, this gem produces tons of cherry sized bright red fruit with a classic bright cherry tomato flavor. Great for snacking and salads or adding to pizza in halves. Especially tasty when picked warm right off the plant in the garden!

### **Cherry Buzz**

55 days. Indeterminate. Open pollinated. Very early cherry tomato that produces many delicious 'pop in your mouth' sized fruits. They are great for snacking on as a treat for when you are weeding the garden. Clusters load the plant down so stake it well. 'Cherry Buzz' tomatoes are delicious eaten fresh, in salads, as appetizers with cheese or other veggies and dip and can be cooked to make delicate fresh tomato sauces for fresh pasta summer meals.

### **Chocolate**

70 days. Indeterminate. Open pollinated. Full of trusses of 1 inch deep port wine red fruit, this is a real producer! Complex flavor like other "black" tomatoes. Skin and flesh color is the same when fully ripe. Mix with 'Lemon Drop' and 'Cherry Buzz' in a bowl for fresh eating at the dinner table.

### **Dancing with Smurfs**

70 days. Indeterminate. Open pollinated. Unique dark purple and red cherry tomato bred by Tom Wagner in Everett with parentage from the Indigo series bred at Oregon State University. Full of anthocyanins they turn purple, black and red when fully ripe. Heavy producer with one of the best flavors for the Indigo types. Pretty blueish foliage too!



### **Gardener's Sweetheart**

65 days. Indeterminate. Open pollinated. Heart shaped fruit are one of the earliest in a northwest summer to arrive and offer a snack while you are watering your plants. Plants are vigorous and string and resist wilt diseases. Fruit is sweet and tasty and crack resistant. Bred by Will Bonsall in Maine as a cross between a paste and a cherry tomato.

### **Geranium Kiss**

68 days. Semi-Indeterminate. Open pollinated. Dwarf and bushy, these 2 foot beauties do well and look great in a container. Very fruitful, bearing large trusses of 1 to 2 ounce, bright red fruit with pointy ends. Great for snacking on whole or adding to a crudite plate or fresh summer salad. Bred by Dr. Alan Kapuler (Mushroom) of Peace Seeds in Corvallis, Oregon.

### **Gold Nugget**

60 days. Determinant. Yellow small round tomato with a very rich, sweet flavor when ripe. Saute with zucchini and beans for a delicious side dish. Small scale plant makes this a good choice for container gardening.

### **Hartman's Yellow Gooseberry**

75 days. Indeterminant. Open pollinated heirloom. A very old variety dating back to the 1860s. Hundreds of large yellow cherry tomatoes per plant. Mildly sweet flavor, adds good color to salads and salsa.

### **Isis Candy**

65-70 days. Indeterminate. Open pollinated heirloom. Deliciously sweet and fruity, this rich tasting cherry tomato combines gold and red to produce a beautiful 1" marbled fruit with a cat's eye on each blossom end. A really early and heavy producer as well!

### **Lemon Drop**

80-90 days. Indeterminate. Open pollinated. Delicate and unusual, yellow-green fruit deliver a refreshingly sweet-tart flavor while the plant continues to produce in the garden even in cooler weather conditions. Grow it this year and discover why 'Lemon Drop' is truly a winner!

### **Lizzano**

63 days. Semi-Determinate. All-America Selection winner in 2011, 'Lizzano' is a wonderful choice for a patio tomato. Growing 20 inches tall and wide provide it with simple supports and it will gift you with fruit all summer long. Red, round one inch fruit are produced continually until frost. Particularly special because it is late blight resistant. Tasty popped whole or sliced into halves and gracing a rich butterhead lettuce salad.

### **Lucky Tiger**

70 days. Indeterminate. Open pollinated. An Artisan Seeds introduction. Elongated yellow-green bicolor tomato with green striping which turns red as it ripens. These cuties brighten up a crudite platter or your summer salad. Sweet and tart flavor.

### **Matt's Wild Cherry**

60-70 days. Indeterminate. Open pollinated heirloom. Tiny pinkish red, sweet, round fruits that are luscious tasting and fantastic in salsa. Produces 100's of fruit on a plant. Outstanding blight resistance. It is said the original seed for Matt's Wild Cherry was discovered growing in a crack in the pavement in Mexico.

### **Oregon Cherry**

60 days. Determinate. An early cherry tomato released from Oregon State University. The small-fruited red tomatoes are 1 1/2 inches long by 1 inch wide, and load up heavy on 1 1/2 feet tall by 2 feet wide determinate plants. These thin-skinned tomatoes have a sweet flavor and are a reliable PNW treat.

### **Peacevine**

75 days. Indeterminate. Open pollinated. An open-pollinated variety of the 'Sweet 100' hybrid cherry tomato known for its rich flavor and prolific fruit production. The bright, orange-red fruit is also notably high in vitamin C—peace out!

**Sungold**

65 days. Indeterminate. Wow! Sungold's fruity or tropical flavor is a big hit with everyone who tastes it. Apricot-orange round 1 1/4 in. fruit. 10-20 fruits on grape-like trusses. A Pacific Northwest favorite, Sungold grows large and needs pruning and trellising for sure! Reliable in any summer weather.

**Sun Peach**

60 days. Indeterminate. 'Sun Peach' is a sister to 'Sun Gold' with a milder and sweeter flavor. Plants bear long trusses of shiny and deep pink fruits. Resistant to cracking and tomato mosaic virus. Six foot vine needs staking and attention to pruning like 'Sun Gold'. Fruit is sturdy enough to travel to the mountains or beach for a weekend picnic or will hold fresh for daily summer salads.

**Sweet Million**

65-75 days. Indeterminate. 3 ft. tall plants produce 1 1/2 in. fruit in grape-like clusters. One of the best-tasting red cherries with a crisp sweet flavor. Fusarium Wilt and Tobacco Mosaic Virus resistant. This is another of the Pacific Northwest favorites sure to produce well in any given summer, no matter the weather.

**Washington**

60 days. Determinate. High yielding, compact plant developed by Washington State University. Deep red fruit that are meaty and flavorful. Good for containers and only needs basic tomato caging support.

**White Cherry**

60 days. Indeterminate. Open pollinated. Pale yellow tomatoes grace compact shaped plants. Produce quickly and then throughout the season. Indeterminate plants need staking. Mild tomato flavor. Pair them with other colorful cherry tomatoes like 'Lizzano', 'Pink Bumblebee', 'Black Cherry' and 'Sun Peach' for a colorful tomato medley.

**Tomato - Colorful****Amish Gold**

85 days. Indeterminate. Open pollinated. A sweet and smooth tasting thick walled tomato. Trial favorite at AP Whaley seeds. Low acid. Turns a deep golden yellow at peak ripeness. Delicious on a grilled cheese sandwich or simply sliced and salted. Yellow and orange tomatoes are generally sweeter than their red kin and look gorgeous when mixed with other colors of tomatoes.

**Black From Tula**

80 days. Indeterminate. Open pollinated heirloom. Delicious Russian heirloom that bears large, flattened tomatoes. Great for both slicing and canning. Brownish purple fruits, rich and spicy.

**Black Krim**

75 days. Indeterminate. Open pollinated heirloom. From the Black Sea region of Russia, these 10-12oz beefsteak type tomatoes have a strong, rich flavor that is common with black tomatoes. One seed catalog noted that the fruit is best when half green and still firm. Very productive. Reportedly is a consistent favorite at tastings, so why not give it a shot?

**Black Prince**

78 days. Indeterminate. Open pollinated heirloom. Deep garnet color. Dark red-brown flesh, juicy, flavorful. 2" uniform, oval. Black Prince is a phenomenal tomato with its deep rich color and flavor. One of the best black tomatoes around.

**Berkeley Tie Dye - Pink**

70 days. Indeterminate. Open pollinated. Firm and sweet beefsteak type fruit is wine red with green striping. Prefers cooler tomato climates so will perform well in the Pacific Northwest. An introduction from Wild Boar Farms in California, a specialist in tomato growing. Serve sliced to show off the pretty pink flesh with green seeded edging.

### **Brandywine - Black Weaver's**

80 days. Indeterminate. Open pollinated heirloom. Bred by Dr. Harold Maritin in the late 1920's in Pennsylvania. Kept going by William Woys Weaver Roughwood Seed Collection. Dusky, smoky taste characteristic of black tomato varieties, eat this one as soon as it ripens. Thought to be the oldest black tomato type. Try it with a grilled cheese sandwich or just simply on a nice slice of a good crusty bread. Can weigh up to a pound per tomato.

### **Brandywine - Pink**

85 days. Indeterminate. Open pollinated heirloom. Dating from the late 1800s, this potato leaf plant bears the classic large beefsteak tomatoes that the Brandywine types are known for, just in a beautiful shade of pink. Many people grow only these types for fresh eating. One or two fruits develop per cluster.

### **Brandywine - Orange**

80 days. Indeterminate. Open pollinated. An orange beefsteak in the brandywine family, boasting large, juicy and flavorful fruit. Thought by Territorial seed to be the best orange beefsteak available. Sweet flavor with a hint of spiciness makes this a wonderful addition to salad, sliced into a sandwich or just for fresh eating with a dash of salt.

### **Carbon**

85 days. Indeterminate. Open pollinated. Consistently a taste test winner for heirloom tomatoes since 2005. Large, smooth fruit are one of the darkest purple black available. Larger than Cherokee Purple and crack resistant. Good choice for adding great flavor to a sandwich or salad. Try it on a grilled cheese with a sprinkle of crushed rosemary.

### **Cherokee Purple**

85 days. Indeterminate. Open pollinated heirloom. Slightly flattened, 6-8 ounce tomatoes with a purple cast. Shoulders will remain green when ripe. Deep, rich, smoky flavor that's not too acidic. For fans of the black/purple tomatoes, Cherokee Purple is one of the best. This seed variety is considered by Slow Food USA to be an endangered member of their "Ark of Taste."

### **Copia**

85 days. Indeterminate. Open pollinated. A very colorful blend of glowing gold fruit with a variety of red and yellow striping, outside and in. Sweet and juicy. Green Zebra and Marvel Stripe cross named in honor of Copia, the American Center for Food, Wine and the Arts in Napa, California. Stabilized by Jeff Dawson in Sebastopol, California.

### **Dwarf Confetti**

70 days. Indeterminate. Open pollinated. Dwarf variety. Released in 2018 by the Dwarf Tomato Project - Open Source Seed Initiative pledged variety. Beautiful striping of red and yellow on orange skins with pink streaked yellow sweet flesh inside. Gorgeous to slice and serve or top a salad with. Offer this three foot heavy bearer some caging to support the 6-8 ounce fruits.

### **Garden Peach**

71 days. Indeterminate. Open pollinated heirloom. Beautiful yellow fruit with a pink blush when ripe. Skin has a slight fuzz and is slightly thin, making for good fresh eating. Sweet and delicate flavor. Grown for more than a century in the United States. Try it in a mixed tomato salad paired with smoky black varieties and a tart cherry red. It was introduced in the 1890 catalog of Hallock & Son's of Queens, NY.

### **Green Zebra**

75 days. Indeterminate. Open pollinated heirloom. Small stature. Small round 2-3" golden green fruits with forest green stripes. Green Zebra is a Northwest favorite because of its combined earliness, cold tolerance, unusual color, and unique flavor characteristic of green tomatoes.

### **Indigo Rose**

75 days. Indeterminate. Compact shape good for containers. Indigo Rose develops a dark purple pigment in its skin where exposed to direct sunlight. Green when unripe, purple-red when ripe, the 1-2 oz., cocktail-sized tomatoes have good flavor with 'plummy' overtones. Developed by Jim Myers at Oregon State University using traditional plant breeding techniques. Check the side away from direct sun to evaluate ripeness / green color.

### **Japanese Black Trifele**

75 days. Determinate. Open pollinated. Japanese Black Trifele features an absolutely wonderful flavor that possesses an extraordinary richness and is sweeter than most. Unlike many other black varieties, the tomatoes yielded are blemish free and are not subject to cracking. Black Trifele is one of the very darkest black tomato varieties available. The Japanese Black Trifele Tomato is one among an entire family tomatoes that are produced commercially in Russia today.

### **Jubilee**

72 days. Indeterminate. Open pollinated heirloom. Dating from 1943, Jubilee has a low acid profile and is great for using to juice and mix with other veggies. Six ounce fruits are also great slicers and delicious and sweet in salads. Colorful golden orange fruit is a good addition when offering a summer tomato platter with 'Paul Robeson' and 'Early Girl' for a colorful array of tomato slices. Stake well.

### **Large Barred Boar**

75 days. Indeterminate. Open pollinated. Pinkish brown with metallic green striping make this one colorful tomato! Fruit is beefsteak like weighing in at 8 to 12 ounces. Flattened shape, meaty and delicious. Pink flesh and colorful rind make these perfect to add as slices on the dinner plate with just a touch of Hawaiian black sea salt. Stake well to support the heavy fruit. Bred by Wild Boar Farms in California. Does well in the northwest.

### **Lime Green Salad**

58 days. Determinate. Open pollinated. Great for containers and a novelty in color - the fruit varies in shades of yellow green to apple green with green flesh. Sweet and tangy 3 ounce fruits are great for halving and serving or slicing into a crisp romaine salad. Plant in decorative colorful containers on a sunny porch step as a welcome home for you daily. And pick a tomato on the way in!

### **Old German**

75-85 days. Indeterminate. Open pollinated heirloom. Favorite of Mennonite families in the Shenandoah Valley in Virginia, dating back to the 1800s. Fruits are golden with reddish streaks. Produces large, rich and full bodied tomatoes. Great for fresh eating tomato, salads, and salsa.

### **Paul Robeson**

78 days. Indeterminate. Open pollinated heirloom. These beautiful maroon tomatoes are a Russian heirloom named in honor of Robeson--an outspoken crusader for racial equality and social justice. The fruit's flavor is similar to 'Black Krim' but has a smokier, richer, sweeter taste.

### **Pineapple**

85 days. Indeterminate. Open pollinated U.S. heirloom. Another large beefsteak with deep yellow flesh marbled with red streaks. Gorgeous and large fruit! Tasty too! Bears abundantly through the season.

### **Pink Boar**

70 days. Indeterminate. Open pollinated. Another Brad Gates tomato introduction from Wild Boar Farm in Napa, California. These exciting striped and colorful tomatoes are more than just pretty faces. They taste wonderful too. The purple black skin is striped with green and metallic gray striping and the flesh rivals the beloved taste of Cherokee Purple tomatoes. Slice and eat!

### **Red Zebra**

75-80 days. Indeterminate. Open pollinated. A cross between 'Green Zebra' and an unknown parent, gorgeous 2" fruits are blood-red overlaid with jagged carrot-orange stripes--amazing! Very productive as well and the flavor is pleasantly tart.

### **Rose**

80 days. Indeterminate. Open pollinated Amish heirloom from Pennsylvania. Strong and vigorous plants with fruit flavor rivaling Brandywine. Ten ounce meaty fruits. Slice on a sandwich, add to salads. Or eat all by themselves with a little salt.

### **Striped German**

78 days. Indeterminate. Open Pollinated. Striped German is a beautiful blend of oranges, yellows and reds on the outside and inside. Gorgeous when sliced. Delicious, sweet, fruity flavor profile blends with a summer cheese plate or goes well in a chef's salad. Medium tall vines need staking - fruit weighs up to 12 ounces.

### **Tasmanian Chocolate**

70 days. Determinate. Open pollinated. Dwarf. This tomato is a cross between New Big Dwarf and Pail Robeson! Growing to 3 feet in height and produce large 8-12 ounce fruit! As charming and bold as Robeson himself was. Great balance of tart and sweet great for both fresh eating and cooking. Try a few slices on your homemade pizza as you put it into the oven.

### **Tomato - Red**

#### **42 Days**

40 - 50 days. Determinate. Open pollinated heirloom. This tomato is the earliest tomato you can get. Ripening with great flavor super early makes this a great choice for northwest gardens. Small round fruits on a compact plant. Use as a cocktail tomato, slice for salads and eat fresh off the vine!

#### **Big Beef**

70 days. Indeterminate. Early ripening beefsteak type tomato with good disease resistance. All America Selection winner in 1994. Full flavored and 10-12 ounce size make them perfect for slicing for sandwiches.

#### **Brandywine - Red**

85 days. Indeterminate. Open pollinated heirloom. Lobed fruit grow up to 7". Not heavy-yielding but worth every fruit! This is the flavor to which all other tomatoes are compared, with a sweet, rich, slightly spicy flavor. For best production and earliest yield, keep plants pruned to one main stem.

#### **Carmello**

75 days. Indeterminate. Open pollinated. A French variety favored in European markets for its reliability and great flavor. Good for slicing and eating fresh or adding to sandwiches on a summer picnic. Produces well in cooler summer weather. Crack resistant.

#### **Cosmonaut Volkov**

68 days. Semi-determinate. Open pollinated heirloom. Ukranian variety named after a Russian Cosmonaut. This tomato delivers that perfect sweet-tart beefsteak flavor in an early-maturing variety. Fruit are large 10oz - 1lb and produce reliably by mid-August.

#### **Defiant**

70 days. Determinate. Bred for Late Blight resistance at North Carolina State University. We have trialed this in our Good Shepherd Garden and had good results and even better, liked the flavor! Defiant produces a good yield too. A medium sized solid red slicing tomato good for every day sandwich and salad lunches or serving up sliced and salted on a plate at dinner.

#### **Early Girl**

59 days. Indeterminate. This is a classic northwest tomato, reliably productive each summer no matter the weather. Fruits weigh in at 4 to 6 ounces and are perfect for quartering into salads with crisphead lettuce. Starts early and keeps producing. Wilt resistant too.

#### **Emmy Lou**

75 days. Determinate. New variety resistant to late blight and performing well even in less than prime settings. Early ripening, pretty red and delicious fruits. Determinate plants grow bush like and set harvests close in time. Try Emmy Lou on sandwiches, as slices on the dinner plate or quartered into summer salads. Can also harvest these green.

**Glacier**

56 days. Determinate. Open pollinated. Very early, 2 1/2 in. fruit. Plants are 2 1/2 ft. tall and 3 1/2 ft. across. Surprisingly sweet for an ultra-early type. The nice thing about Glacier is that it's the first tomato to ripen, and it keeps on producing late into the season, which is rare for most early determinates. Excellent grown in a container.

**Granny Cantrell's**

80 days. Indeterminate. Open pollinated heirloom. A Kentucky family heirloom grown by Lettie Cantrell in Liberty, Kentucky as her only tomato variety from the 1940s into the early 2000's. Large plants with large fruit - stake well. Delicious flavor, especially for sandwiches but use for cooking and canning too.

**Hungarian Heart**

85 days. Indeterminate. Open pollinated heirloom from Hungary. Thought to have originated near Budapest around 1900. Seed Savers member Jerry Muller of Alabama first offered this variety in the annual yearbook in 1988 having received the seed from Ed Simon in Pennsylvania. Pinkish oxheart fruits weigh in at about a pound, have very few seeds and their skins resist cracking. Provide support, especially when fruiting! Great for slicing or just taking a big bite out of on a hot summer day.

**Italian Heirloom**

75 days. Indeterminate. Heirloom from Italy. This tomato won the Seed Savers Exchange Tomato Tasting in 2012 and has continued to be a favorite for full tomato flavor. Easy to peel, productive, good for both canning and fresh slices. Fruits are bright red and weigh about a pound.

**Momotaro**

70 days. Indeterminate. Plant produces high yields of pink red tomatoes. Very flavorful too; rich and sweet, with just the right amount of acid. This is one of the most popular tomatoes in Japan.

**Moskvich**

60 days. Semi-determinate. Open pollinated heirloom. The flavor of Moskvich rivals any hybrid. Bears flattened deep red fruits great for eating fresh. Also holds up to processing. Crack resistant and great for cool climates.

**Mountain Princess**

68 days. Determinate. Open pollinated heirloom. A cool, short-season variety that hails from the mountains of West Virginia, 'Mountain Princess' is very early and very productive. The round, 4 to 6 inch fruits make great slices for sandwiches or drizzled with olive oil and a little salt and pepper--delicious!

**Mushroom Basket**

75 days. Determinate. Heavy yielding with large 8-16 ounce fruit. Uniquely pleated, the fruit is firm and has few seeds. Makes for great presentation when simply sliced and served alone. Very sweet.

**Oregon Spring**

60 days. Determinate. An extra-early variety that sets loads of meaty fruits weighing 3 to 5 oz., with excellent flavor. Compact plants set fruits even in cool weather and continue to yield all season long. Nearly seedless. A perfect choice for ketchup and sauces.

**Stupice**

60 days. Indeterminate. Open pollinated heirloom. Cold-tolerant, red, slightly oval, 2 inch fruit grow on vigorous 6' vines. Great flavor for such an early tomato. Bred in the former Czechoslovakia. Stupice is a long-time favorite with Pacific Northwest gardeners; you can't go wrong with this one!

## **Tomato - Sauce**

### **Amish Paste**

85 days. Indeterminate. Open pollinated heirloom. An excellent sauce and canning tomato, with heavy yields and a good, tart taste. This Amish heirloom produces oxheart shaped fruit up to 8 oz. in size.

### **Bellstar**

65 days. Determinate. Open pollinated. Stemless fruits cover this bushy tomato, coming on all at once in mid summer. Four ounce round, red fruits are easy to harvest. Developed by Dr. Jack Metcalf, Smithfield Experiment Farm, Ontario, Canada. Smooth flesh makes great sauce fresh or canned, or slice in halves and freeze or can for later use. Perfect for container production. Once your crop has harvested you can pull your plants and transition to a fall garden planting.

### **Juliet**

60 days. Indeterminate. A vigorous grower and very early producer, 'Juliet' is a grape tomato that produces copious amounts of richly-flavored, 2"-long fruits. The fruits are excellent for roasting or drying and their sturdy shape and meatiness makes them easy to slice and process in the kitchen.

### **Martino's Roma**

75 days. Determinant. Premium canning tomato, ideal for sauce and paste. Pear-shaped scarlet fruits are thick and meaty with few seeds. Sets heavily - great for canning. Does best with some trellising to support the fruit.

### **Plum Regal**

75 days. Determinate. A determinate growing and late blight resistant sauce tomato! The best of both worlds. Expect high yields of 4 ounce fruits with a deep red color and great flavor. Solid fruit with few seeds make these a good choice for sauces, drying and juicing. Crop will come ripe in a short window so plant several to get plenty to preserve.

### **Speckled Roman/ Striped Roman**

75 - 80 days. Indeterminate Open pollinated heirloom. Compact shape. This meaty tomato is orange with yellow stripes and is very productive. A cross between two heirloom varieties, Antique Roman and Banana Legs. Medium, long-pointed, paste tomato. Good flavor. Developed by Seed Savers Exchange member John Swenson.

### **San Marzano**

80 days. Indeterminate. Open pollinated heirloom. A classic Italian tomato for making sauce, paste, canning or anything calling for tomato! Thick, meaty flesh with few seeds and a beautiful rectangular pear shape have made this a classic with cooks and gardeners over the years.

### **Sunrise Sauce**

57 days. Determinate. This early sauce tomato bears a large crop of golden teardrop shaped fruit in a short period of time allowing you to put up your harvest all at once for the season. 'Sunrise Sauce' has a very sweet flavor and is great for quick sauces or for slow roasting to make a richer, more complex sauce to preserve. Provide trellis when bearing to support fruit.

### **Ten Fingers of Naples**

75 days. Semi-Indeterminate. Open pollinated heirloom. Strong plant needs some staking and bears trusses of long fat fingers of fruit. Hailing from Naples, Italy, this tomato is a great choice if you want to make some sauce this summer. Great for whole canning, making fresh sauce or slicing into a salad. Outperforms other sauce varieties.

### **Ukrainian Purple**

75 days. Indeterminate. Open pollinated. Introduced to the U.S. in 1980 from Irma Henkel via the Ukraine. Purple red egg shaped fruits, great for sauces and canning. Try in salsas too!