

2024 Tilth Alliance March Edible Plant Sale

Vegetable Plant List



Updated 4/30/2024

Please be aware that we may not have all of the varieties listed in this document at the 2024 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 or sustainably grown and/or Certified Organic by Washington growers at Cascade Cuts in Bellingham, Ecolibrium Farm in Redmond, Rent's Due Ranch in Stanwood, Sunseed Farm in Acme, and The Growing Garden in Bellingham.

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

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.

Jade

53 days. Slender 6 inch deep green pods on 28 inch plants. Produces later than other beans extending your fresh harvest season. Disease resistant. Seeds are pale green. Great for stir frying, steaming, fresh eating and adding to summer soups.

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

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.

Sayamusume - Edamame - New for 2024!

85 days. Open pollinated. Produced high yields in Washington State University trials.

This variety is a consistently high yielder in Washington State University trials. Grows to 2 feet with 3–3 ½ inch pods. Tasty and nutritious - give them a little support when fully fruited as the pods are heavy! Steam and salt for a tasty 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 canning 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.

Nor'Easter

56 days. Open pollinated. Early to mature Romano type flat bean. Tasty and tender they are ready to pick at about 7 - 8 inches and are sweet treats even fresh from the vine. Strong vines. Try them sauteed with some fresh Roma tomatoes and some little cippolini onions. Delicious!

Sunshine

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.

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

Silvia

103 days. Medium tall, disease resistant variety, good for taking into winter. Set in a space in the garden where you can tend it and let it grow medium large and delicious sprouts for a hearty fall or winter meal. Brussels sprouts pair well with savory onions and hearty pork dishes. Or try glazed with balsamic vinegar and roasted as a warm side dish.

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 - New for 2024!

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

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.

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

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.

Hooker's Sweet Indian - New for 2024!

80 days. Open pollinated. Obtained by Ira Hooker in Olympia, Washington. Short stalks up to 5 feet with 5-7 inch ears. Good for fresh eating but also excellent as a dried corn. Start out white and dry to blue black - grind for cornmeal.

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.

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.

Sugar Buns - New for 2024!

75 days. One of the earliest of the yellow sweet corn in the garden. Big 7 inch ears with rich and tasty kernels. Try some fresh off the stalk, roasted on a grill and seasoned with a little caenne and butter. Plant corn close enough for the tassles to cross pollinate from each plant.

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.

Temptress - New for 2024!

70 days. Early maturing bi-color sweet corn. Disease resistant, tasty, and reliable! Ears grow to 8 inches long and are flavorful and sweet. Try some corn fresh picked and dropped into a pot of boiling water immediately after husking. A little salt, some fun spices and you will have a tasty summer treat.

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 any 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.

Summer Dance - New for 2024!

65 days. Burpless Japanese variety with long straight fruit that grows to 9 inches long. Crisp and bright and juicy! Heat tolerant as well as disease resistant and provides a good yield. Try these fresh as spears on a veggie plate with bell peppers and fresh tomato slices and some fresh spiced yogurt dip.

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.

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.

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 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.

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.

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 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!

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.

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 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 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 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 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 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.

Chard 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.

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 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 Tuscan/Toscano/Black/Dino

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.

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.

Konan - New for 2024!

43 days. Very quick kohlrabi crop which harvests out small enough to even grow them in a pot! AAS winner - crisper and clean flavor and texture. Try some thin slices in a sandwich in place of cucumber or slice into spears and use in slaws. Stir fry with other summer veggies.

Leeks

Bandit

120 days. Open pollinated. Another beautiful blue green leek for your colorful veggie garden, 'Bandit' grows very erect with minimal bulbing when mature. The thick stems are very cold hardy and suitable to grow over through fall and into winter. Let a few stay until the following spring and enjoy the spectacular round flower head which attracts tons of beneficial insects to your garden. They will also self sow if left to seed.

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.

Lettuce

Bennet - Butterhead

45 days. Large butterhead type with semi loose heads and shiny, dark green leaves. Great salad choice on its own or great to mix with other colorful butterheads for a tender summer salad.

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.

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!

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.

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.

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.

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.

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.

Red Iceberg - Crisphead

75 days. Not all iceberg lettuces are made alike! This large 16 inch crisp head is a lovely red mottled with green with a mild lettuce flavor. Great as a base for succulent summer shrimp salads and to add to picnic sandwiches on hikes with the kids as the leaves hold their shape well. Let grow to full maturity and harvest the whole plant.

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 flower for a bright and tasty salad.

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!

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.

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.

Outredgeous - 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 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.

Cantaloupe Minnesota Midget - New for 2024!

65 days. Open pollinated heirloom. From 1948 when it was introduced in Minnesota. Measures 4 inches across at maturity, when the rind is a soft yellow and slightly soft at the stem end. Sweet orange flesh with a good muskmelon flavor. The compact vines produce decent yields. Slice into thin delectable servings with an herb infused soft cheese and salted pistachios for a fantastic summer appetizer.

Canary Mother Mary's Pie - New for 2024!

85 days. Open pollinated heirloom. This melon has been growing for at least three generations in Minnesota since 1914. Named after the seed donor's mother who paired this melon with equal amounts of apples to make pies. The fruit is small like a softball and round with a yellow rind and white flesh. Peels like an apple! Not categorized but appears close to canary melon.

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.

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.

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.

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.

Peas

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.

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!

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.

Capperino Cherry

60 days to green - 85 days to red ripe. Great for stuffing and pickling with a moderate heat level. Fruits are around 1.5 inches in diameter and slightly flattened. Grows into a medium sized plant. Decorative and cute in pots lining a sunny porch.

Czech Black

65 days. Open pollinated heirloom. Czech Black peppers are black when young and appear on the plant early. The 2.5 inch long conical fruits ripen to a lustrous garnet. These peppers have a mild juicy flesh that runs with a cherry red juice when cut. They are a bit less hot than a jalapeno.

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.

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."

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!

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?

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.

Jalapeno Orange Spice

65 days. A "NuMex" variety from New Mexico State University, bred with natural back crossing techniques to bring this vibrant color to our favorite jalapeno type pepper. Prolific, beautiful and fruity and spicy flavor will be sure to make this a favorite. Great for salsas and pickling. Ripens early like our 'Early Jalapeno' pepper.

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.

Thai Hot

82 days. Open pollinated heirloom. Only habanero is hotter, as Thai Hot measures to 80,000 Scoville units. Thai Hot's small conical peppers ripen to bright red and stand erect above the foliage so fetchingly that it's sometimes grown as a Christmas potted plant. Early pinching will produce a bushy 8" plant that can be pulled, roots and all, and hung to dry for winter use or grown inside for both ornamental and edible enjoyment.

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.

Ashe County Pimento

52 days. Open pollinated heirloom from the Smoky Mountains of North Carolina. Small statured plants are good for pots and attractive too. Sweet, bright red flesh is great raw and also good for roasting and canning. Nice thick flesh pickles well and makes good stuffed peppers.

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.

Chocolate Cake - New for 2024!

90 days. Open pollinated. This one is worth the wait! Harvest late summer and leave a few to save seed from too. Rich flavor and beautiful reddish brown fruit with thick walls. Tasty as a sliced treat, like a piece of cake, or used in all the same ways any bell will fit into your meal plans. Green fruits are just as flavorful. Bred by Doug Jones, the pepper breeder who brought us varieties of habanero with less heat and all the flavor.

Double Up - New for 2024!

70 days. Large plants with large bell shaped fruit. Harvest once and get a second flush of fruit for later in the summer. Fruit turns from green to red and is delicious at any stage. Give a little support when fully fruited. Try them fresh in a Cobb salad or diced and sauteed for any number of types of salsas. Tasty!

Escamillo

60 days to green, 80 days to yellow. A Johnny's seed introduction, 'Escamillo' is a partner to 'Carmen' - both named from the French opera of 'Carmen'.

Bears a large, golden yellow and flavorful sweet pepper on a compact plant. Try it fire roasted or its sweet simply sliced raw and added to a veggie tray.

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.

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.

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!

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.

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 delicious 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.

Squash - Summer

Lemon – New for 2024!

55 days. Open pollinated. What a cutie! This bright yellow, teardrop shaped summer squash will be a fun one to roast whole on the grill this summer. Harvest while skin is still tender and bright yellow for best flavor and texture. Vines have an upright habit. Try it tucked into a big pot on a sunny porch. Expect continuous production through the summer up into fall.

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 warty 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.

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.

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 Delight

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 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 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.

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.

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.

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!

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.

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

Beam's Yellow Pear

70-80 days. Open pollinated. Indeterminate. 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 - Grown by Rainier Beach Youth Stewards

65 days. Open pollinated. Indeterminate. 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. Open pollinated. Indeterminate. 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. Open pollinated. Indeterminate. 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. Open pollinated. Indeterminate. 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. Open pollinated. Indeterminate. 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. Open pollinated heirloom. Indeterminate. 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. Open pollinated. Indeterminate. 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. Open pollinated. Indeterminate. 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 - Grown by Rainier Beach Youth Stewards

70 days. Open pollinated. Indeterminate. 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. Open pollinated. Indeterminate. 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. Open pollinated. Semi-Indeterminate. 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.

Indigo Cherry Drops - Grown by Rainier Beach Youth Stewards

71 days. Open pollinated. Indeterminate. Another of the Indigo series bred at Oregon State University Cherry Drops sports large clusters of 1-2 ounce fruit with great flavor. Try them with a bright yellow and a red cherry tomato in a colorful salad mix.

Isis Candy

65-70 days. Open pollinated heirloom. Indeterminate. 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. Open pollinated. Indeterminate. 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. Open pollinated. Indeterminate. 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. Open pollinated heirloom. Indeterminate. 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 - Grown by Rainier Beach Youth Stewards

75 days. Open pollinated. Indeterminate. 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!

Sakura - New for 2024!

55 days. Indeterminate. Heavy yields of trusses of medium sized, shiny red cherry tomatoes early in the season. Will continue to produce until fall. Compact for an indeterminate type plant but will still need support - good for containers. Good disease resistance too.

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.

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.

Sweet 100 - Grown by Rainier Beach Youth Stewards

65 days. Hybrid. Indeterminate. Bursting with sugary flavor, Sweet 100s produce scarlet, cherry-sized fruits in long clusters right up to frost. You'll definitely want to stake or cage these vigorous climbers to keep the fruit off the ground and avoid pests and diseases.

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 - Grown by Rainier Beach Youth Stewards

60 days. Open pollinated. Indeterminate. 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. Open pollinated. Indeterminate. 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 sandwich or sliced and salted.

Black From Tula - Grown by Rainier Beach Youth Stewards

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

Black Krim

75 days. Open pollinated heirloom. Indeterminate. 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. Open pollinated heirloom. Indeterminate. 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.

Brandyfred Dwarf - New for 2024!

75 days. Indeterminate. Part of the Dwarf Tomato Project, Brandyfred is a cross between Brandywine and a wild dwarf tomato. Introduced in 2016. Rugose potato leaf variety, dwarf plant does well in pots and still yields large fruit! Can grow to four feet in height but stays compact. Stake for best support. Rich, old fashioned tomato taste.

Brandywine - Black - Weaver's - Grown by Rainier Beach Youth Stewards

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. 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 - Grown by Rainier Beach Youth Stewards

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. Open pollinated. Indeterminate. 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. Open pollinated heirloom. Indeterminate. 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. Open pollinated. Indeterminate. 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 - Grown by Rainier Beach Youth Stewards

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 - Grown by Rainier Beach Youth Stewards

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. Open pollinated heirloom. Small indeterminate plant. 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 Apple - New for 2024!

70 days. Open pollinated. Indeterminate. One of the Indigo series with slightly larger fruits with a mild and sweet flavor. Beautiful when sliced and arranged on a plate with other colorful varieties like Taxi or Pineapple. Support when fully fruited and for continual summer production.

Indigo Rose

75 days. Compact indeterminate. 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.

Japanese Black Trifele

75 days. Open pollinated. Determinate. 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 of tomatoes that are produced commercially in Russia today.

Old German - Grown by Rainier Beach Youth Stewards

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. Open pollinated heirloom. Indeterminate. 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 - Grown by Rainier Beach Youth Stewards

85 days. Open pollinated U.S. heirloom. Indeterminate. 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!

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.

Taxi - Grown by Rainier Beach Youth Stewards

65 days. Open pollinated. Determinate, early, prolific production. The best yellow tomato for short season gardeners. Expect heavy yields of mild, non-acid tomatoes for 3-4 weeks. Grows well in a container.

Tomato - Red

42 Days

40 - 50 days. Open pollinated heirloom. Determinate. 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. 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. Open pollinated heirloom. Indeterminate. 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. Open pollinated. Indeterminate. 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. Open pollinated heirloom. Semi-determinate. 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.

Glacier

56 days. Open pollinated. Determinate. 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.

Heirloom Marriage - Genuwine

75 days. Indeterminate. Cross between two great heirloom red tomatoes- Brandywine and Costoluto Genovese. Result is a flavorful and sturdy red slicer. Harvests earlier than its parents too! Vigorous and productive. Try a few slices with your BLT this summer.

Hungarian Heart

85 days. Open pollinated heirloom from Hungary. Indeterminate. 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 - Grown by Rainier Beach Youth Stewards

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.

Mortgage Lifter - Grown by Rainier Beach Youth Stewards

75-85 days. Open pollinated heirloom. Indeterminate. This tomato paid the mortgage in the middle of the depression. Also called Radiator Charlie after the gentlemen who bred this longtime favorite. Good yields of very large, smooth, pink-skinned fruits even in droughts. Very meaty fruits with few seeds, with a mild, delectable, sweet flavor.

Moskvich

60 days. Open pollinated heirloom. Semi-determinate. 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. Open pollinated heirloom. Determinate. 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.

Siletz

70-75 days. Determinate. One of the most reliable slicing tomatoes you can grow, especially in the Pacific Northwest. Nearly seedless. Bred by Dr. Jim Baggett of Oregon State University.

Stupice

60 days. Open pollinated heirloom. Indeterminate. 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 - Grown by Rainier Beach Youth Stewards

85 days. Open pollinated heirloom. Indeterminate. 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. Open pollinated. Determinate. 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.

San Marzano

80 days. Open pollinated heirloom. Indeterminate. 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.

Speckled Roman/ Striped Roman

75 - 80 days. Open pollinated heirloom. Compact indeterminate. 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.

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 - Grown by Rainier Beach Youth Stewards

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. Open pollinated. Indeterminate. 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!