

PLANT DESCRIPTIONS

These descriptions come from seed catalogs and may read a little sales like.

TOMATOES:

PLUM LEMON

80 days

Plant Code = PLTO

Bright canary-yellow 3" fruit looks just like a fresh lemon. The perfect tomato for marketing (along with Green Zebra, Orange Banana, and Black Prince) to chefs and other gourmets. This variety was collected by Kent Whealy, of Seed Savers Exchange, from an elderly seedsman at the Bird Market in Moscow. Delicious, sweet taste.

YELLOW PEAR

75-80 days

Plant Code = YPTO

Very sweet, 1 1/2" yellow, pear-shaped fruit have a mild flavor and are great for fresh eating or for making tomato preserves. Very productive plants are easy to grow.

ISIS CANDY CHERRY

67 days

Plant Code = ICTO

Delightful round one-inch fruits may vary in shades and blush patterns of reds to yellows, usually with golden flesh. Typically carry an intriguing "cat's eye" or star in yellow on the blossom end. The flavor is outstanding, sweet and fruity. Kids adore them!

JAPANESE BLACK TRIFELE

80-90 days

Plant Code = JBTO

Attractive tomatoes are the shape and size of a Bartlett pear, with a beautiful purplish-brick color. The fruit are perfect and smooth with no cracks. The flavor is absolutely sublime, having all the richness of fine chocolate. This was our heaviest producer for 2004. The plants produced loads of fruit all summer long. It has become a favorite with many seed savers, and we are glad to be able to offer such a colorful variety that is believed to have come from Russia... Don't ask me about the name!

CHEROKEE PURPLE

80 days

Plant Code = CPTO

An old Cherokee Indian heirloom, pre-1890 variety; beautiful, deep, dusky purple-pink color, superb sweet flavor, and very-large-sized fruit. Try this one for real old-time tomato flavor.

PINK BRANDYWINE

80 days

Plant Code = PBTO

The most popular heirloom vegetable! A favorite of many gardeners, large fruit with superb flavor. A great potato-leafed variety from 1885! Beautiful pink fruit up to 1-1/2 lbs each!

YELLOW BRANDYWINE

80-95 days

Plant Code = YBTO

Superbly rich and delicious-tasting large fruit, the golden variety gives good yields and, in our opinion, the fruit are better tasting than Pink Brandywine. Large potato-leaf plants are very sturdy & deep green. This heirloom is delicious any way you eat it!

MONEYMAKER

75-80 days

Plant Code = MMTO

An old English heirloom; greenhouse variety; produces 4 to 6-oz globes that are intensely red, smooth, and of very high quality. This variety grows well in hot humid climates and greenhouses; sets in most any weather. Flavorful and becoming rare.

RUTGERS (determinate)

60-100 days

Plant Code = RTTO

Good for canning, also excellent fresh; large red 8-oz globes. Good yields and flavor, large vines. A fine N.J. heirloom.

ARKANSAS TRAVELER

80 days

Plant Code = ATTO

A medium-sized pink tomato that is smooth and a beautiful rose color. An excellent heirloom from Arkansas, tolerant to heat and humidity, crack and disease resistant. Good flavor, an excellent Hillbilly favorite.

MORTGAGE LIFTER

85-90 days

Plant Code = MLTO

Large, smooth, 1-lb pink fruit have a delicious, rich, sweet taste. This variety has become very popular in recent years, and was developed by M.C. Byles of Logan, West Virginia. After crossing varieties for 6 years and selecting the best, he introduced this beauty that he named Mortgage Lifter in the 1940s, after he sold plants for \$1 each and paid off the \$6000 mortgage on his house.

BRADLEY

80 days

Plant Code = BRTO

A disease resistant variety released in 1961 by Dr. Joe McFerran of the University of Arkansas. Organic tomato seeds produce compact, bushy semi-determinate, regular-leaf, tomato plants with heavy foliage that yield copious amounts of 7 to 10 ounce, dark-pink tomatoes with a wonderful, delicious sweetness that is well balanced with just enough acidity to give you that old-fashioned big tomato flavor you love so much. Tomatoes ripen at the same time making it a great variety for canning and freezing. Fusarium wilt resistant.

PRUDEN'S PURPLE

70-80 days

Plant Code = PPTO

Lovely deep-pink fruits weigh about 1 lb. They are early for such large fruit. Similar to Brandywine in taste and size, and with the same sweet, rich taste. Potato-leaved plants.

ORANGE BANANA

80-85 days

Plant Code = OBTO

Unique, orange, banana-shaped paste tomatoes that are bursting with fruity sweetness. Perfect for drying, canning, and paste. Also delicious fresh and great for specialty markets. Orange color is rare in paste tomatoes.

AMISH PASTE

80 days

Plant Code = APTO

Many seed savers believe this is the ultimate paste tomato. Giant, blocky, Roma type tomatoes have delicious red flesh that is perfect for paste and canning. It has world-class flavor and comes from an Amish community in Wisconsin.

Orange King Tomato, Cool Climate

Plant Code = OKTO

A large, early bright-orange slicer weighing up to ¾ pound. A determinate plant that sets well in high or low temperature conditions. From Peters Seed and Research.

AUNT RUBY'S GERMAN GREEN

85 days

Plant Code = ARTO

One of the largest green beefsteaks. Can grow to over 1 pound and are just delicious. They have brilliant, neon-green flesh with a strong, sweet, and fruity flavor, much tastier than most red tomatoes. This family heirloom from Germany is beautiful. The winner of the 2003 Heirloom Garden Show's taste test.

BLACK CHERRY

75 days

Plant Code = BCTO

Beautiful black cherries look like large, dusky purple-brown grapes; they have that rich flavor that makes black tomatoes famous. Large vines yield very well; very unique and delicious.

GARDEN PEACH

71 days

Plant Code = GPTO

Who needs tomatoes genetically engineered for long shelf life? For well over a century savvy gardeners have brought Peach's little fruits indoors before frost to keep for several weeks. 2 oz. yellow fruits blush pink when ripe and have thin fuzzy skins somewhat like peaches. Relatively early, prolific, soft-skinned, juicy and very sweet. Light fruity taste is not what you'd expect in a tomato. Burpee in 1893 called it "delicate, melting in the mouth like a grape." Amy Goldman debunked its claim as a French tomato, and placed its 1890 origins with Elbert S. Carman, a plant breeder, owner and editor of *The Rural New-Yorker*. It was introduced as a novelty in Hallock & Son's (of Queens) 1890 catalog but given second billing to a long-forgotten tomato called Ignatum, said to have been perfected by Liberty Hyde Bailey.

HAWAIIAN CURRANT

Plant Code = HCTO

A sweet red, pea-sized currant that holds fruit on clusters until all are ripe. A very sweet and tasty treat. Hawaiian Currant tomatoes are a sure winner in children's gardens around the world. Go ahead, give them a try!

PEPPERS - HOT

Plant Code = PH

PURPLE JALAPENO

75 days.

Plant Code = DTLH

A large Jalapeno pepper that turns deep purple before maturing to red. Full Jalapeno flavor and heat; great for salsa and other Mexican foods. Plants both productive and ornamental.

Hungarian Hot Wax Pepper

Plant Code = HWPH

Medium-hot, medium-walled 6"X1.5" tapered peppers. Waxy yellow to crimson.

TEQUILA SUNRISE

70-80 days

Plant Code = TSPH

Peppers ripen from a green to golden orange, reaching 6 ½ inches in length. Peppers hang nicely displayed on the healthy 16inch tall plants. Adds color and a zing to fresh veggie platters with its sweet, sharp flavor.

PABLANO / ANCHO

Plant Code = PAPH

A sweet/spicy cooking pepper that is the basis for many Mexican dishes: stuffed for chiles rellenos, roasted or fried while green, or allowed to ripen to a deep brick-red for enchilada sauce, mole, and decorative pepper strings (ristras).

ANAHEIM

80 days

Plant Code = AHPH

Delicious mildly-hot flavor, excellent for roasting or frying; good yields of very large chili peppers. Anaheim is the pepper typically used for chiles rellenos. 7" long fruits tapering to a point turn from dark-green to red at maturity. Pungent, but not particularly hot. Also known as California Chile and Chile Verde. Cultivated for canning in a factory near Anaheim around 1900.

TAM JALAPEÑO

70 days

Plant Code = TJPH

A very tasty, mild Jalapeno-type, with the same delicious flavor but a lot less heat. Great yields.

CZECH BLACK

65 days

Plant Code = CBPH

Judged the most beautiful vegetable grown at Five Springs Farm CSA. Black when immature, the 2 1/2" long conical fruits ripen to a lustrous garnet—so striking that seed grower Roberta Bailey kept a bowl on her table just to admire. Mild juicy flesh runs with a cherry red juice when cut. The heat, a tad less than a jalapeño's, is in the ribs and seeds and is "just right for many of us," says CSA farmer Jim Sluyter. 21/2–3' bushes bear very early, setting about 20 pointed thick-walled peppers per plant.

PEPPERS - SWEET

Plant Code = PS

QUADRATO D'ASTI ROSSO

80 days

Plant Code = ARPS

Very thick, brilliant red flesh; the fruit are huge with a delicious rich-sweet taste. Excellent for frying, salads, or stuffing; one of the largest red bells, beautiful and blocky. The perfect pepper for home and market growers, produces large yields. Very popular with many fine markets in Italy. Superb!

QUADRATO D'ASTI GIALLO

80 days

Plant Code = AGPS

The giant yellow Quadrato bell pepper. The huge fruit are a favorite here. The largest variety we have grown, beautiful and blocky, with very thick walls, the flavor is outstanding—sweet and rich! This Italian variety gives very heavy yields, one of the best varieties for marketing. This superb pepper is a real winner!

CORNO DI TORO GIALLO

Plant Code = CTPS

The traditional favorite in Italy. Long, 8" tapered, bull-horn-shaped golden-yellow peppers are sweet and spicy. They are great fresh or roasted. Large plants yield well. Among the best peppers you can grow and so delicious. Pure Italian seed.

ORANGE BELL

Plant Code = OBPS

Super sweet, brilliant orange fruit are blocky, and good-sized thick flesh is flavorful and among the best tasting of all peppers. Plants produce large yields of this most magnificent pepper.

Doux D'Espagne or Spanish Mammoth

Plant Code = SMPS

This variety was introduced before 1860. In the 1880's, this pepper was shipped to the large markets in Paris from warmer areas like Algeria and Valencia. In the 19th century the 6"-7" long fruit were among the largest offered, and popular with cooks. It produces long, cone-shaped peppers that are perfect for frying and salads. They are sweet and flavorful, but hardly ever offered in America. A good-producing pepper that is reported to be disease resistant.

ASHE COUNTY COUNTY PIMIENTO

Plant Code = ACPS

A sweet, deep red, pimiento-type heirloom pepper that was discovered growing in Ashe County, North Carolina. It produces red fruit very early, hence it is great for mountain regions, and it produces an incredible yield. Fruit are round and pointed, and are filled with thick flesh that is ideal for preserving or fresh eating. Also makes a nice stuffed pepper.

CALIFORNIA WONDER

65 Days

Plant Code = CWPS

Each plant produces 4-5 wonderfully sweet bell peppers that are typically 4 lobed, thick walled, and blocky. The leafy plant habit provides good scald protection and the large rich green fruit turn red on the bush. A good stuffer.

EGGPLANT -

Plant Code = EG

CASPER

75 days

Plant Code = CAEG

Medium size, very attractive, smooth, ivory-white fruit, that have a very mild, mushroom-like flavor. Prolific plant. Fruit ripens early. An excellent variety for specialty growers and gardeners.

THAI LONG PURPLE

Plant Code = TLEG

Long, thin fruit are deep violet-purple in color. They are very mild and sweet, uniform, and perfect to grow in a hot, humid weather, these do very well here, making lots of tasty fruit.

LISTADA DE GANDIA

90 days

Plant Code = LGEG

One of the most popular heirloom types; this one has 7"-long fruit that are white, with lovely bright purple stripes. They are so beautiful and have fabulous flavor, with sweet, tender flesh. This excellent variety hails from Italy, a country that is renowned for fine food.

CUCUMBERS -

Plant Code = CU

SHINTOKIWA JAPANESE

75 days.

Plant Code = SJCU

Dark green 9-12 in. fruit. Finer flavor and appearance than most "slicers". Trellis on fencing to avoid crooked fruits. The Japanese harvest it before it gets fat for better flavor. Introduced by Turtle Tree Seed. Grown by RG:

LEMON

68 days

Plant Code = LMCU

A lot of people will buy this lemon beloved by salad chefs and backyard gardeners alike for its heavy yields of rounded 3" fruits shaped somewhat like lemons. Color evolves from pale greenish yellow (immature though preferred by some customers as tenderest and least seedy) to lemon yellow (best eating stage for most) to golden yellow (full maturity and seed production). Very crisp and sweet; never gets bitter and one of the best for eating right out of the garden. Samuel Wilson of Mechanicsville, PA, introduced this lemon in his 1894 catalog.

POONA KHEERA

60 days

Plant Code = PKCU

Cream/light green fruits; very delicious flesh, crisp, juicy. Sweet and mild; one of our favorite varieties. Fruit shaped like a potato, with skin turning brown as they ripen. One of our best varieties that is disease-resistant and very hardy. Vines produce early and the yield is very heavy. A wonderful heirloom from India that has become our most asked-for cucumber.

SQUASH - Plant Codes [Summer = SS] [Zucchini = SZ] [Winter = SW]**ROUND ZUCCHINI**

45 days

Plant Code = RDSZ

Mottled green leaves, 2" to 3" gray-green globes with cream-yellow solid flesh. Strong, productive bushy plant.

LEMON SQUASH

45 days

Plant Code = LYSS

The shape, size and color of a lemon, it grows great here, has huge yields and the best resistance to insects I have seen in summer squash. Very tasty, great fried! A favorite, this is a superb market variety and is very attractive. Our most popular summer squash!

PINK BANANA JUMBO WINTER

105 days

Plant Code = PBSW

Large, pink, banana-shaped fruit can weigh 10-40 lbs. This variety is over 100 years old. We have grown this squash for many years. Fine-flavored, dry, sweet, orange flesh that is superbly fine tasting, one of my favorites. Popular on the West Coast; large yields.

MELONS -

Plant Code = ME

BANANA

90 days

Plant Code = BAME

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

KANSAS

90 days

Plant Code = KSME

A very rare heirloom from Kansas; the vines are vigorous, and the yield is great; oval-shaped, ridged, and netted fruit. The flesh is orange and has exceptional flavor, very delicious! A very dependable variety, fruit weigh around 4 lbs. One of our most endangered varieties and also one of the best. Perfect for farmers' markets.

OLD-TIME TENNESSEE

100 days

Plant Code = OTME

An old favorite. Produces huge, oblong melons that weigh 12-14 lbs and have a deeply creased rind. Their orange flesh is superior, being loaded with unique fruity undertones and a sweetness not often found in modern melons; high sugar content. Fragile melons are not good keepers but are winners with gourmet foodies. This old Tennessee heirloom was almost lost to modern gardens.

TIGGER

90 days

Plant Code = TIME

The most amazing looking melon we have grown. The fruit are vibrant yellow with brilliant fire-red, zigzag stripes (a few fruit may be solid yellow), simply beautiful! They are also the most fragrant melons we have tried, with a rich, sweet, intoxicating aroma that will fill a room. The white flesh gets sweeter in dry climates. Small in size, the fruits weigh up to 1 lb. The vigorous plants yield heavily, even in dry conditions. This heirloom came from an Armenian market located in a mountain valley.

THAI GOLDEN ROUND

Plant Code = GRME

This variety really caught everyone's attention last summer as we trialed it in our gardens. The plants are extremely productive, and did very well here in our climate. The big 6 lb fruit look like glowing orange pumpkins. One of the most attractive and unusual melons we've ever grown. The green flesh is sweet and melting, and has a very unique taste something like pineapple and papaya flavor, somewhat un-melon like in taste. This variety adds a whole new category of melons to the US, and is sure to be a favorite of gardeners who love diversity. Collected by Andrew Kaiser in 2006. Perfect for summer and fall arrangements!

PUMPKINS -

Plant Code = PU

Lady Godiva

110 days

Plant Code = LGPU

Oblong green streaked 5-12 lb. pumpkins are loaded with plump seeds clothed in the thinnest of coats (unlike the Lady herself, not entirely naked). These titillating seeds pack a real nutritional wallop with 50% oil content and 20% protein, provide an excellent source of dietary zinc and benefit men with prostate problems. Developed by Allan K. Stoner of the USDA in 1972. Flesh is not of table quality. Do not sow until soil temp. reaches 60°.

STYRIAN, Naked-Seeded

100 days

Plant Code = STPU

Unique heirloom variety from the Styrian region of Austria grown for its seeds. The hullless large green seeds are absolutely delicious eaten raw or toasted and can be pressed for oil. Flesh not as refined as pie pumpkin, but suitable for animal feed.

KNUCKLE HEAD

105 days

Plant Code = KNPU

Hefty fruit averaging 12-16 pounds with a well-proportioned, slightly elongated shape, 12 inches high and 10 inches wide. Superb models for carving. As they develop, their rind blisters up into an almost unbelievable, bumpy, warty terrain. The fruit ripens from forest green to a solid, deep orange.

OTHER -**CLEMSON SPINELESS OKRA**

60 days

Plant Code = CSOK

Think gumbo, jambalaya, or just fried okra. Tall, upright plants keep producing tender green pods until frost. Harvest every 2-3 days. 2 inch long pod tips will snap off if tender and bend if woody. Once established, the tall upright plants are drought hardy, but grow and produce better if soil moisture is maintained. 1939 AAS winner.

Dragon Langerie Bush Bean

57 days

Plant Code = DRBN

Also known as Dragon's Tongue. Tasty attractive 19th century heirloom hails from the Netherlands, not Asia. Its compact stocky bushes bear abundant flat 6" creamy yellow pods mottled with purple tiger stripes. Sunlight helps the colors become vivid, so plant farther apart in the row than normal bean spacing so interior set develops good color. Crisp, stringless and amazingly juicy when eaten fresh. Cook or market promptly after picking; turns rubbery and loses snap when stored. Not recommended for freezing. Loses purple coloration in cooking. Purplish brown seeds with blue stripes are good dry beans.

LETTUCE - ROMAINE

Plant Code = LR

BLUSHED BUTTER COS

49 days

Plant Code = BBLR

A combination butterhead/romaine with ruffled savoyed leaves dappled in an attractive palette of reds and greens. Butter Cos was judged to be #1 for taste out of more than 100 lettuces in our 1996 trial. Remarkably crisp for such a buttery taste. A Fedco introduction.

CRISP MINT

70 days

Plant Code = CMLR

Also known as Erthel. Named for its ruffled mint-leaf appearance, not for any minty flavor. Good size, exceptional crispness and sweet flavor with little bitterness even in mid-July. This long-standing dark green romaine with an open habit and a rounded top was a standout in two consecutive trials. Trialer Heron Breen found it "bite able, chewy, with a great texture...surprisingly good!" Some tendency to tip burn in July heat. Stellar

PLATO II

65 days

Plant Code = PTLR

A lettuce fit for a philosopher-king, Plato sets a high standard for sweet taste in a romaine, holding its quality well into summer without bitterness (except in the ribs), bolting or any tendency to tip burn. Frank Morton also found it more resistant to downy mildew and Sclerotinia than any of his other green romaines. Attractive dark green slightly ruffled heavily veined leaves. "Dense.

OLGA

66 days

Plant Code = OLLR

Elegant lime-green Olga won our hearts in our 2006 lettuce trials. Big upright 8" oval heads with big hearts, big flavor, and slightly fringed leaves. So sweet, crisp and buttery that Frank Morton thinks she must have some butterhead in her background. Stood considerable heat before developing slight tip burn and bitterness in August.

De MORGES BRAUN

65 days.

Plant Code = MBLR

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

RUBIN'S RED

60 days.

Plant Code = RRLR

Romaine lettuce, very full smallish heads, deep-red somewhat savoyed outer leaves and bright-green hearts.

FORELLENSCHLUSS

56 days

Plant Code = FRLR

Also known as Freckles or Trout Back. Called by Lisa Bloodnick "the Jackson Pollack of lettuces," an absolutely gorgeous romaine with the delicate taste and texture of a butterhead. The uninitiated may think it looks diseased, but one taste will dispel that notion. Deep green leaves flecked with wine-red splotches distinguish this heirloom from Arche Noah, the Austrian genetic preservation project. Lately we've seen increasing variation in the coloration and degree of splotching. William Woys Weaver has traced Forellenschluss back to 1793, finding that it was a dwarf variety of Spotted Aleppo developed in Germany. More upright and cup-shaped than Speckled Amish, with larger and darker splotches and better heat tolerance. Just about the best-tasting of the 50 lettuces in our 1998 trial. Very buttery tender leaves may be harvested at 4-6" for mesclun or allowed to grow full size for maximum ornamental benefit.

LETTUCE - BUTTERHEAD Plant Code = LB

BUTTERCRUNCH 50 days Plant Code = BCLB

Our lot grow-out manager calls it "the cucumber of lettuce, smooth and soothing with a green refreshing flavor." A 1963 All-America selection developed by Dr. G.L. Raleigh at Cornell. Dark green outer leaves with creamy center heart. Bloodnick praises its "sweet, succulent broad mid-ribs". Slow to bolt, but can be prone to bottom rot. Our best-selling lettuce for fifteen consecutive years from 1982-96, overtaken for a few years by Red Sails, but now back on top.

MARVEL OF 4 SEASONS 50 days Plant Code = 4SLB

Winter Sun Strain Butterhead. Very hardy butterhead. In well-sealed, double-walled cold frames it can survive to about 20 degrees, and can take temperatures down to just above freezing in the open, though it grows much better protected. Unlike most winter lettuces, which are for fall use only, this germinates extremely well in cold spring soil.

FLASHY BUTTER OAK 54 days Plant Code = BOLB

Truly a masterpiece with an exquisite melding of shape, color, taste, texture and form. Compact buttery heads of puckered, emerald green, oak-shaped leaves with a shock of brilliant maroon speckles are a delight to the eye. The crisp, tender crunch and succulent flavor make this the best a lettuce can offer. Thanks to Frank Morton for creating this variety with the beauty of Forellenschluss, the divine flavor and texture of a butterhead and the flowing form of an oak leaf.

YUGOSLAVIAN RED 55 days Plant Code = YRLB

Loose, large heads, 12 inches wide with red outer leaves and green to white inner leaves. Mild flavor and nice texture. This is a beautiful and tender lettuce.

SPECKLED AMISH 55 days Plant Code = SALB

An ornamental bibb of spectacular beauty, its apple-green leaves splashed with maroon flecks. A stunner in your garden or salad. Makes small firm mild-flavored heads shaped like Merveille des Quatre Saisons, centers with soft leaves blanching creamy yellow. Mennonites brought seed in a covered wagon from Lancaster County, PA, to Ontario in 1799. Introduced into commerce in 1880 as Golden Spotted. Frank Morton, who got the stock seed from the Seed Savers Exchange, has been selecting to alleviate tip burn.

LETTUCE - LOOSE LEAF Plant Code = LL

BRONZE ARROWHEAD 46 days Plant Code = BALL

A rare, long-standing heirloom leaf lettuce that has it all. We feel it is one of the best lettuces in the world. Will stay fresh and tasty at marketable size for about three weeks even in hot weather. Overwintered through a snowy winter in Willits (zone 8). Can be grown as a cut and come again variety. One of our gardeners took seven heads off each of her plants one summer. Oak-leaf shaped, bronze-red leaves are tops for appearance and sweet flavor.

SALAD BOWL 46 days Plant Code = SBLL

Bright-green frilly notched leaves form compact rosette. Stands heat better than Black Seeded Simpson, but at its best in cool weather, not summer. 1952 AAS bred by Ross Thompson of the USDA. Has survived outside temperatures of 18° double-covered under Agribon 19.

RED SALAD BOWL 46 days Plant Code = RSLL

Compact frilly rosettes of spectacular bronze red oak leaves. Norway Maple red at tips and on young growth, green at the base of the leaves. Nice buttery flavor. One of our most popular lettuces. A staple mesclun ingredient. Grows quite large in cool weather, but prone to bitterness and bolting in heat. Withstood outdoor temperatures of 14° double-covered under Agribon 19. Introduced in 1955.

OAKY RED SPLASH 48 days Plant Code = ORLL

One-of-a-kind oak leaf lettuce sure to make a splash at your dinner table. Its leaves are deep red, tinged in copper and sprinkled with an even darker red. Grows somewhat upright to 8 inches and forms a heart with thick, juicy midribs brushed with pink. Excellent for harvest from early spring through fall.

CHADWICK'S RODAN 58 days Plant Code = CHLL

Crunchy and tender, slightly sweet and buttery. This semi-heading, mid-sized lettuce is somewhat similar in appearance to Red Deer Tongue but with olive green undertones and tinted bronzed leaves. Europe, heirloom & Rare.

LETTUCE - HEAD / BIBB Plant Code = LH

GREEN DEER TONGUE 48 days Plant Code = DTLH

Also known as Matchless, this venerable heirloom goes all the way back to the 1740s. One of the only deer tongues you will ever want to see in your garden! Characteristic thick green pointed leaves radiating from a compact center. Slow to bolt. Has a rich nutty flavor that doesn't turn bitter.

ICE QUEEN / REINE Des GLACES - Iceberg 65 days **Plant Code = ICLH**
Slow-bolting and heat-resistant. Crisp green head surrounded by fringed lacy outer leaves; makes a nice leaf lettuce after the head is cut. Stays crisp in heat. For spring planting.

WEBB'S WONDERFUL 70 days **Plant Code = WWLH**
This English heading variety has a crisp heart and slightly crumpled leaves. Makes a large robust head with a distinctive flavor. Takes heat well and can be grown in the South; slow to bolt. Good for succession sowing. 64-87 days, from Chase in England.

ERMOSA 52 days. **Plant Code = ERLH**
Excellent uniform, tight green Boston-type head lettuce with good heat tolerance. Grown throughout the hot summer at Raphael Garden in California without bolting or tip-burn. *Grown by RG.*

GREENS - STANDARD

GEORGIA SOUTHERN COLLARDS 65 days **Plant Code = GECCO**
<1880- This 36" Non-heading cabbage is easily cultivated & tolerates poor soil. Huge blue-green slightly crumpled juicy leaves can stand summer heat (slow to bolt) and winter cold. Esteemed for its mild flavor, enhanced by a mild freeze. Resembles a tall kale. Good for summer greens.

CHAMPION COLLARDS 60-80 days. **Plant Code = CHCO**
Hardy, vigorous, and long standing Vates-type collard. 34 in. plant with high yields of dark-green leaves.

COLLARDS- MORRIS HEADING **Plant Code = MHCO**
This variety is called "Cabbage Collards" by Southern old-timers, because it makes loose heads that are dark green and slow bolting. Tender leaves are very delicious. A popular heirloom that is fast growing.

VARIEGATED COLLARDS 70+ days **Plant Code = VACO**

Rocket Arugula 40 days **Plant Code = ARGR**
Fast and easy in most soils, and cold-hardy. Likes some water. Abundant producer of spicy, tender, young leaves and flowers which are eaten in mixed salads.

RAINBOW / 5 COLOR SWISS CHARD 40 days **Plant Code = RBCH**
Individual stems are red, yellow, orange, gold, or white and together they create a visual feast in your garden and dinner table. Lightly savoyed leaves, some are burgundy and some are green. Very mild flavors and very hardy.

BUTTERFLAY SPINACH 45 days **Plant Code = BUSP**
Vigorous early spinach with medium dark-green leaves and a full rich flavor. Quick-growing and late-bolting. This is proving to be a popular and dependable open-pollinated variety for both home and market gardens in spring and autumn.

LOW ACID SPINACH 60 days **Plant Code = LASP**
A round-leaf variety with very little oxalic acid and hence the sweetest of all spinach. Very high in vitamins A, C and E. Low acid improves absorption of calcium and of minerals.

GIANT WINTER SPINACH 70 days **Plant Code = GWSP**
A cold-hardy variety with large lance shaped semi-savoyed medium green leaves. Excellent for late fall, winter greenhouse or over-wintered under mulch.

LONG STANDING BLOOMSDALE SPINACH 42 days **Plant Code = LSSP**
The standard crinkled-leaf spinach. Very good cold soil emergence. Much better as a fall crop than in spring when it bolts in the heat.

PENTLAND BRIG KALE 68 days **Plant Code = PBKL**
European favorite for hardiness and fine flavor. High yields of curled leaves hold all winter; juicy flowering shoots appear in spring.

WILD GARDEN KALE MIX 50-60 days **Plant Code = WGKL**
Originated as a cross between Red Russian and Siberian ca. 1984. Intended for late summer sowing, fall cropping and successful overwintering in milder climates to produce copious leaves and flowering stalks of various shapes and hues. Bred by Frank Morton and friends at Gathering Together Farm in Oregon.

JUDY'S KALE

55 days

Plant Code = JDKL

Broad, long, curled leaves are good for bunching. Tall, hardy and vigorous with excellent taste. Good spring re-growth where it can winter over. It usually makes it through the winter well in zone 5.

DINOSAUR or LACINATO KALE

62 days

Plant Code = DIKL

Described by Vilmorin-Andrieux in 1885 and traced back to the 18th century by William Woys Weaver who calls it "one of the most beautiful kales to grace any kitchen garden" and suggests interplanting with a vivid green lettuce for a spectacular color combination. Lacinato is elemental, a stripped-down version of kale shaped like a miniature palm tree about 18" high. Very dark green wrinkled strap-like leaves appear almost black at a distance, looking minimalist compared with the more common lush curly leaved kales. Its tough leaf strength makes it very sturdy for distributing into CSA boxes. Delicious and nutritious as well as adapted to a wide temperature range, its sweet mild flavor improves after frost. Idrani Sen in *Saveur* Magazine called Nero "essential for an authentic ribollita, the Tuscan soup of beans, bread and tomatoes in which the kale takes center stage with its silky texture and musky flavor."

MILD KINGDOM MUSTARD MIX

35-50 days

Plant Code = MMMU

A tremendous range of mild mustards from Peters Seed and Research. Greens of every shade and about 30% purple, with a wide range of leaf shape also. Many are selected for cold and disease resistance as well as mild sweet flavor.

OLD FASHION RUGGED EDGED MUSTARD

days

Plant Code = REMU

GREEN WAVE MUSTARD

45 days

Plant Code = GWMU

This 1957 AAS winner is the best-adapted mustard for our climate. Its hot mustardy flavor makes it a prime ingredient in piquant mesclun. Not as hot when parboiled. Will come back when cut; slow to bolt. Survived Roberta's '06-'07 overwintering trial, sitting outdoors under row cover on wire hoops. The low outdoor temperature for the winter was -12°F

SOUTHERN GIANT MUSTARD

50 days

Plant Code = SGMU

This plant has large, thick, bright-green with crumpled frilled edges. Peppery flavor. Cold resistance and slow to bolt.

GREENS - ASIAN**OSAKA PURPLE MUSTARD**

45 days

Plant Code = OSMU

Striking large purple on top and green underneath foliage with a zesty flavor that leaves a lingering tingle on the tongue. As the temperatures grow hotter, so do the leaves. A rapid grower, but more compact than Red Giant, mature at 12-14". Broad stems are also succulent. Used like Red Giant for mesclun and braising.

THAI MUSTARD GREENS

Plant Code = THMU

Flavorful, light green, long strap leaves. A popular variety in Thailand; great for hot climates.

TATSOI

45 days

Plant Code = TSAG

A loose headed variety with flat open habit. Spoon-shaped dark green glossy leaves, thick broad crisp but tender white stalks. Large bulbous celery-like base. 12-18". An improved type that will crop well into winter. Bolts in heat.

PRIZE PAK CHOI

50 days

Plant Code = PZAG

Upright, vase-shaped rosettes of large, tender, dark-green, spoon-shaped leaves on thick, solid-white stems. 15 inch tall heads are compact and heavy with a celery-like base.

CHING CHANG BOK CHOI

40 days

Plant Code = CCAG

This baby bok choy is a standard for quality. Small heads are harvested when just 5" tall, they are so tender and mild. The medium green plants are ready for harvest in 50 days. Perfect for gardens.

CANTON BOK PAK CHOI

45 days

Plant Code = CBAG

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

GREEN KUANG FUTSOI PAK CHOI

50 days

Plant Code = K FAG

Another pak choy type green from Thailand. White stalks and delicious green leaves, good for warm weather.

NOZAKI EARLY CHINESE CABBAGE

75 days

Plant Code = NECC

Tall 12 inch oblong heads. Light green leaves with broad white midribs. Cream-colored exceptionally tender interior. Best for late summer and fall harvest.

MICHIHLI CABBAGE

73 days

Plant Code = MICC

Big tall heads, widely grown in the Orient. Mild and tasty, very tender, great for stir-fry. Best for late summer and fall harvest.

BROCCOLI

DI CICCO

49 days

Plant Code = DIBR

(1890) A rich-tasting old Italian heirloom. Compact 2-3' light-green plants. 3-4" bluish-green central head, then lots of medium-sized side shoots. Matures over a long period-best for home gardens. Out-produces hybrids. Excellent quality, Freezer.

GREEN GOLIATH

55 days

Plant Code = GGBR

Matures over a three week period. Large heads and lots of side shoots.

NUTRI-BUD

55-70 days

Plant Code = NBBR

Early maturing variety. High in free glutamine. Large central head with medium side shoots on vigorous plants.

ASPARAGUS & RHUBARB

CONOVER'S COLOSSAL ASPARAGUS

Perennial

Plant Code = CCAS

The best variety for general use and for raising from seed. Mild-flavored. Will last for years once established.

PURPLE PASSION ASPARAGUS

Perennial

Plant Code = PPAS

The very mild, sweet tasting spear of Purple Passion is a delight to eat. Although it turns green when cooked, the sugar content of the spear is 20% higher than green asparagus. Purple passion is well suited for culture in all parts of the US. Average 50% male and 50% female plants; overwinters to zone 3.

MARY WASHINGTON ASPARAGUS

Perennial

Plant Code = MWAS

Popular variety, long green spears.

PRECOCE D'ARGENTEUIL ASPARAGUS

Perennial

Plant Code = PAAS

An old traditional heirloom, this gourmet variety is highly esteemed in Europe for its delicious stems that can be blanched white with rose-colored buds. Italian Seed.

VICTORIA RHUBARB

Perennial

Plant Code = VIRB

The greenish red stalks of Victoria are 10-12 inches long and have a more winery flavor than Glaskin's. Popularized in England, this early-maturing variety was first recorded grown in 1837 at Manor Farm, Deptford, England. Delicious in pies and cobblers.

GLASKIN'S PERPETUAL RHUBARB

Perennial

Plant Code = GPRB

A perennial with delicious stalks but poisonous leaves. The one variety that can be cut in the first year of sowing. To do this, get an early start and keep it growing with moisture and rich, well-drained, loamy soil. Low in oxalic acid.

CULINARY HERBS

BROAD LEAF PARSLEY

Biannual

Plant Code = BLPS

Has a stronger and more pungent flavor popular in Europe. Dark green prolific, sturdy plants with a great deal of bulk.

DARKI PARSLEY

Biannual

Plant Code = DKPS

Dark-green intensely curled heavy leaves, short inter-nodes. Excellent cold tolerance, vigorous and adaptable. Holds when cut. European award winner.

CARIBE CILANTRO

55 days

Plant Code = CCCI

The best of the ten strains of cilantro in Fedco 2006 trial. Received high marks from trialer Heron Breen as "hardworking with lots of excellent eating foliage and great flavor." Longstanding; was barely beginning to flower on July 9. "Caribe seed performed famously! 10 weeks from seed on the ground to harvest for the freezer. HUGE LEAVES! Better than any I've bought or seen anywhere," one customer reports.

BOUQUET DILL

55 days

Plant Code = BQDL

Bouquet is usually grown for dill weed production because its leaves are sweeter and more refined than those of Mammoth. Foliage should be harvested early, before seed stalks mature. Growers will like its performance in packs.

SWEET BASIL

70 days

Plant Code = SBBA

The heaviest-yielding variety, recommended for drying, all-around great eating, and large-scale pesto production.

GENOVESE BASIL

70 days

Plant Code = GIBA

The choice of many connoisseurs for making pesto. Also called Perfumed Basil. Leaves are slightly smaller and finer than Sweet Basil with more aroma and potency.

LEMON BASIL

65 days

Plant Code = LMBA

Basil often used in bouquets for its intense lemon fragrance. Not as vigorous as Sweet Dani and more vulnerable to blight, but with a stronger truer lemon flavor. Great for flavoring fish and fowl dishes. Native to Thailand and Southeast Asia and featured in those cuisines.

THAI BASIL

60 days

Plant Code = THBA

This basil lends the distinctly strong licorice-anise flavor to Thai food. An attractive 12–18" fine-leaved plant with purple stems, seed heads and flowers. Good container plant as well.

ROOTS: CARROTS, BEETS, RADISH, ONIONS & LEEKS**AMARILLO YELLOW CARROT**

50-60 days

Plant Code = AYCA

Tapered carrots with large shoulders and a sweet distinctive taste different from orange carrots. Looks pretty in salads or cooked in a mix with orange carrots.

EARLY NANTES CARROT

65 days

Plant Code = ENCA

Very early. 7" long cylindrical, blunt-bottomed roots, and almost core-less. Sweet, brittle, aromatic flesh, a good type for pulling early and eating. Good freezer.

SAINT VALERY CARROT

70 days

Plant Code = SVCA

(1885). A legendary carrot. Very smooth, uniform root with pretty, bright reddish-orange skin. Large 10-12" with 2-3" shoulder. Flesh is fine-grained, sweet, tender with very little core. High in carotene. Keeps well in the ground. Highly productive.

ATOMIC RED CARROT

74 days

Plant Code = ATCA

Atomic Red is really red with a hint of purple on the outside of the 4–6" cylindrical roots. Slice it open to rings of color, the red rind giving way to a deep orange interior with a lighter core. Even the stems and tops show red. Roots taste mild and sweet when raw, like a parsnip. Keeps its color when cooked and develops a yummy carrotty sweetness with no harshness. But taste is pure bonus. Color packs the wallop.

TOUCHON CARROT

60-75 days

Plant Code = TOCA

Deep –orange coreless 9-10 inch French gourmet nantes-type carrot produces a long narrow root.

ALL SEASONS / TOKINASHI DAIKON RADISH

55 days Plant Code = ASRD

White, mildly pungent 18' roots. 2" diameter. All parts edible. Essential part of Asian cuisine. Daikons are fall crops, but this produces well in the spring also. Great for pickling.

FRENCH BREAKFAST RADISH

26 days

Plant Code = FBRD

Called French Breakfast because it has been a favorite in Paris markets since before 1879. However, we doubt anyone actually ate them for breakfast. "A medium-sized radish, olive shaped, small top, of quick growth, very crisp and tender, of a beautiful scarlet color, except near the tip, which is pure white. A splendid variety for the table, on account of its excellent quality and its beautiful color."

WHITE SPEAR BUNCHING ONION

60 days

Plant Code = WSON

Blue-green shanks, 5-6 inches long. Very attractive. Can be overwintered in mulch for early spring harvest.

ITALIAN RED TORPEDO ONION

95 days

Plant Code = ITON

An early harvest of spindle-shaped onion. This variety has become quite popular because its long bulbs are much easier to slice and prepare than round onions. Deep purple-red skin and mild sweet flavor. A summer intermediate day-length variety. Matures early! Not a storage type.

SHIMONITA ONION / LEEK

60 days

Plant Code = SHLK

Especially popular in Japan, this novel salad onion has a short, stout stature and remarkably sweet flavor. Its tubular foliage is fleshy and tender with a delicious, mild flavor. Given extra room and time to grow, Shimonita will develop a leek-sized, thick stock at maturity.

KING RICHARD LEEK

75 days

Plant Code = KRLK

Fast-growing summer leek. The thick white shafts can reach 12 inch in length. Light-green upright leaves with mild flavor.

LONG FALL LEEKS

90 days

Plant Code = LFLK

Mid-season variety for summer and fall. Amazingly long, slender 2-3 foot shafts help prevent soil from coming in at the top of leaf opening. Mild and tender.