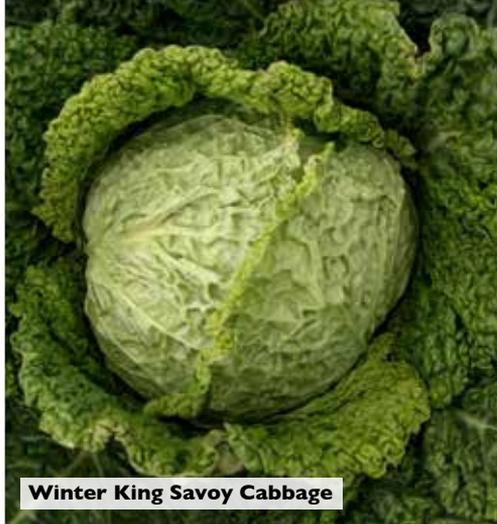




De Berao Braun Tomato



Winter King Savoy Cabbage



Echinacea



**White Queen
Leaf Celery**



Etuida Bell Pepper



Black Futsu Winter Squash



**Super Yoga
Red Zinnia**



**Holborn Glory
Sweet William**



Japanese Cream Watermelon



Pilu KS Tomato



Diva Escarole



**Polvadera
Hot Pepper**



Copperhead Amaranth



Morden Early Cucumber



The 2017 Adaptive Seeds Team: Beth, Shelley, Dan, Andrew, Sarah, Carri, & Jo



WELCOME TO OUR 2018 ADAPTIVE SEEDS CATALOG!

As a farm-based seed company, **we grow over 85% of the varieties** we sell here on our farm near Sweet Home, Oregon. In our corner of the planet, a very late, wet spring pushed back many of our planting dates by a month or more. Then, after what was in some areas a record dry spell, rampant wildfires filled much of the Pacific Northwest with smoke for weeks. In comparison to other parts of the country, we had it easy. Severe weather events happened all throughout the country in 2017, and are expected to increase in frequency and severity worldwide. These challenges remind us of the importance of seed saving, as rapid changes in climate necessitate rapid adaptations in the plants we grow to survive (for more on this see the Sarah Soapbox on p 71).

Though these and other challenges caused more crop failures than we care to admit, we're still adding **36 new and 24 returning varieties** bringing our **total offerings to well over 520 for 2018!** Even with so many varieties already in our catalog, we're still adding a few firsts this year, including our very first bell pepper, Etuida (p 76), a bright orange, blocky and productive bell; our first red cabbage, Amarant (p 27); and our first purple sprouting broccoli, Red Arrow (p 25). We're very excited about these new varieties and hope you'll try them in your gardens and farms this year.

In addition to growing more new crops in 2017, we also experienced another year of growth for our little business. As I write this, we are in the process of putting the finishing touches on our **new Headquarters** – a 400 square foot office trailer that we spent most of the year renovating. We'll be moving operations out of our house and into HQ as part of our 2018 transition. We're very excited about the prospects and growth the new space will allow!

We've also added a fourth, full-time, year-round member to our team: Beth Straw joined us in October and has been busy filling orders and cleaning seed. We're so glad to have her on board and are looking forward to the increased capacity we'll have with her on the team.

New for the catalog this year, you'll find **Growing & Seed Saving Basics** for each plant type. We're hoping this will further empower your gardening and seed saving efforts. We've also added a new icon:  When you see this, you'll know this variety makes a great cut flower for fresh or dried arrangements. As always, we welcome feedback and suggestions as to how we can continue to improve.

Special thanks to all those who were part of the Adaptive Seeds team during 2017: general manager Jo Erikson for holding it all together; field crew Dan Schuler and Shelley Bowerman for keeping the fields looking great and bringing in epic harvests; Carri Heisler who contributed many days of seed cleaning this fall; Beth Straw for jumping right in to the thick of it with seed cleaning and order fulfillment; Meghan May (Andrew's sister) who helped with harvest and cleaning when storms were approaching; Suzanne and Rich Still (Andrew's parents) for putting in countless hours towards the renovation of HQ; and Kathleen Beeson for another amazing catalog cover (tomatoes!).

We wish you all the best for the 2018 growing season and thank you for your support,



Sarah Kleeger



Andrew Still



NEW & RETURNING VARIETIES FOR 2018!

BRAND NEW FOR 2018

Broccoli, Red Arrow Purple Sprouting
Cabbage, Amarant
Cabbage, Winter King Savoy
Cauliflower, Prestige
Celery, White Queen
Collection, Grow Your Own Grain
Eggplant, Shimoda
Flower, Black Prince Snapdragon
Flower, Dwarf Red Coreopsis
Flower, Echinacea
Flower, El Dorado Zinnia
Flower, Excelsior Mix Foxglove
Flower, Holborn Glory Sweet William
Flower, Love-in-a-Mist
Flower, Scarlet Strawflower
Flower, Super Yoga Red Zinnia
Flower, Sweet Annie Artemisia
Grain, Kassaby Sorghum
Greens, Specialty, Horn of Plenty
Herb, Angelica
Herb, Great Green Chervil
Herb, Lovage
Herb, Polyvit Chives
Herb, Stinging Nettle
Kale, Simone Broadleaf
Lettuce, Xingtai 16
Onion, Fehmel-Steig
Onion, Lilia
Pepper, Hot, Aji Marchant
Pepper, Hot, Polvadera
Pepper, Sweet, Etuida

Spinach, Abundant Bloomsdale
Tomato, Pilu KS
Tomato, Red Centiflor
Watermelon, Japanese Cream
Winter Squash, Black Futsu

GOODIES RETURNING FOR 2018

Amaranth, Copperhead
Amaranth, Rodale Red Leaf Grain
Bean, Bush Dry, Arikara
Bean, Pole Snap, Scalzo Italian
Celery Leaf, Hollow Pipe of Malines
Cucumber, Morden Early
Escarole, Diva
Grain, Camelina
Grain, Hells Canyon Millet
Greens, Dutch Broadleaf Cress
Lettuce, Carnival
Lettuce, D'hiver de Sante Marthe
Lettuce, Turkish Çağırkan Köy
Lettuce, Unicum
Lettuce, Winter Density
Tomato, De Berao Braun
Tomato, Fantome du Laos
Tomato, Humboldtii Wild Pink
Tomato, Katja
Tomato, Napoli Roma
Tomato, Petrillo
Tomato, Piroka
Tomato, Sarah Black
Winter Squash, Honey Boat Delicata

WE'VE SIGNED THE SAFE SEED PLEDGE:

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

ABOUT US



Adaptive Seeds was established in 2009 by Andrew Still and Sarah Kleeger. We are a certified organic farm based seed company near Sweet Home, Oregon. We steward rare, diverse and resilient seed varieties for ecologically-minded farmers, gardeners and seed savers. Most of our seed is adapted to the Pacific Northwest and other short season northern climates. We sell only public domain, open pollinated (OP) seed, as well as diverse gene pool mixes. *All of our seed is grown by us or a few regional friends* who help with isolation needs. If we didn't grow it, we say who did in the variety description. For more information about our growers, see page 8.

NONE of our seeds are proprietary hybrids (F1), patented, PVP, or genetically modified (GMO). All of our seed is grown without chemical fertilizers, herbicides or pesticides, and none of it is treated.

Certified Organic by Oregon Tilth since early summer 2013.

ORGANIC CERTIFICATION



Since 2013 when we finished our certification process, all seeds that have been grown at Adaptive Seeds are certified organic. In the fall of 2015, we added the handler's scope to our organic certification, enabling us to sell seed purchased from certified organic growers as certified organic seed. This means that 98% of our catalog is certified organic! The number of certified varieties in our catalog will only increase each year and we hope to be 100% certified organic within the next few years. The varieties listed in our catalog without the organic logo are always grown using organic methods; most of them were produced by farms that either choose not to certify for one reason or another, or are working towards certification. We appreciate your patience as we continue this transition and if you ever have a concern, just ask.

WHY OPEN POLLINATED (OP) & REGIONAL?

Hybrid seeds are beneficial mostly as monocrops. It seems the goal of the corporate produced hybrid is to sever the seed's relationship to the natural world, and profit from a corrupt short term economic model. We believe proprietary control schemes such as hybrids (F1), patenting, PVP, and trademarking are stifling resilient innovation and diversity. Proprietary hybrids are the single biggest contributor to the erosion of agricultural biodiversity regionally and worldwide. **Open pollination encourages diversity and resilience.** It is akin to open source. Unlike hybrids, open pollinated varieties become adapted to the area in which they are grown and have been shown to outperform imported seed. If we are to approach true food freedom, it must rest on a foundation of open pollination.

OUR SEED PRIORITIES

- Rare and heritage varieties
- Oregon and Northwest-bred
- Public domain, modern varieties
- Winter garden varieties
- Open pollinated varieties for commercial growers
- Diverse genepool mixes and landraces
- Early maturing and northern adapted varieties
- Highly nutritious staple foods

We guarantee that every seed lot we sell is regularly germination tested and has been found to exceed industry and federal germination standards. All Brassica family seed lots have been tested and found negative for blackleg (*Phoma lingam*) as required by the Oregon Department of Agriculture.

OPEN SOURCE SEED INITIATIVE



We are thrilled to be able to encourage open access to biodiversity as a partner seed company and participating breeder with the Open Source Seed Initiative (OSSI). OSSI is dedicated to maintaining fair and open access to plant genetic resources worldwide by offering a new way to save and exchange seed that ensures the seed will remain free of patents, licenses, and other restrictions. Varieties that are registered as OSSI seed are accompanied by the pledge (see below), which prohibits the varieties or their derivatives from being patented or licensed in ways that can restrict use. The OSSI Pledge also requires that any subsequent distributions of OSSI seed, or of derivatives bred from OSSI seed, be accompanied by the pledge. In this way, OSSI intends to develop an expanding pool of genetic resources that are available now and in the future for unrestricted use by scientists, farmers, and gardeners. This pledge is a commitment to foster unfettered exchange of germplasm and the freedom to use the material for any purpose, with the single proviso that by accepting the pledge the user commits to allowing others freedom to use the material or derivatives of the material. Varieties listed in our catalog with the OSSI logo have been designated open source by the people who bred them and are registered as OSSI-Pledged seeds. Breeders that participate include Carol Deppe, Frank Morton, David Podoll and us here at Adaptive Seeds. Free the seed!
For more info: osseeds.org

The OSSI Pledge: *You have the freedom to use these OSSI-Pledged seeds in any way you choose. In return, you pledge not to restrict others' use of these seeds or their derivatives by patents or other means, and to include this pledge with any transfer of these seeds or their derivatives.*

WHAT IS THE SEED AMBASSADORS PROJECT?



The Seed Ambassadors Project (SAP) began as a small group of Oregon-based seed stewards with the principal goal to increase the diversity of locally adapted varieties in our bioregion and disseminate this resource in order to further local food system durability worldwide. We see locally adapted varieties as the foundation of the durable and resilient local food system that we are helping to create. Adaptive Seeds naturally evolved out of SAP as we found ourselves seeking more ways for our seeds to reach people.

A few of us Ambassadors spent several winters traveling through Europe and Asia sharing seed, collecting and exchanging varieties, and teaching seed saving skills. We have collected over 800 varieties of food plants, most of which were not available in the US when we acquired them. Many are now available in this catalog and others are offered through the Seed Savers Exchange. We also host seed swaps locally and teach classes on seed saving, winter gardening, and locally adapted seeds. Please visit us at: www.seedambassadors.org

OUR SMALL GROWER NETWORK/COLLABORATORS:

Alan Adesse – Alan has been growing quality, certified organic seed crops for many years in the Willamette Valley. His farm, Hands On Organics, is now located in Junction City, Oregon.

Abel Kloster & Tao Orion – When these two are not working on permaculture design projects or writing books (check out Tao's book, *Beyond the War on Invasive Species*), they grow seeds on their homestead in Cottage Grove, Oregon. Resiliencepermaculture.com

Avoca – Hank Keogh primarily grows seed crops for Wild Garden Seed on his certified organic farm in Corvallis, Oregon. He & our General Manager, Jo Erikson, also just happen to be married.

Chickadee Farm – Sebastian Aguilar & Kelly Gelino grow certified organic seeds & mixed vegetables on their farm in Talent, Oregon. chickadeefarm.wordpress.com

Corvus Landing Farm – Carolina & Mike Lees have one of the only vegetable farms at the Oregon Coast in Neskowin, just north of Lincoln City. corvuslanding.com

Dancing Bear Farm – Steve & Patricia Florin have been growing organic crops, including seeds, on their farm in Williams, Oregon, since 1998. dancingbearfarm.net

Deep Harvest Farm – Nathaniel Talbot & Annie Jespersen farm on Whidbey Island in northwest Washington, producing certified organic seed & vegetables. deepharvestfarm.com

Garlicana – Avram Drucker grows lots of alliums (more garlic varieties than you ever knew existed) & the occasional seed crop on his farm in Douglas County, Oregon. garlicana.com

Lonesome Whistle Farm – Kasey White & Jeff Broadie farm outside of Eugene, Oregon. Famous locally for their popcorn, grain & dry beans, which we offer here as seed. lonesomewhistlefarm.com

Moondog's Farm – Dan Schuler & Shelly Bowerman grow subsistence food crops & certified organic seed on the Mohawk River in Mabel, Oregon. moondogsfarm.com

Myrtle Creek Farm – Del Blanchard grows certified organic grains, beans, and specialty food crops on his farm in Myrtle Creek, Oregon. myrtlecreekfarm.com

Oregon Country Farm – Serah Mead & Gabe Woytek worked together with Sarah & Rod Fielder, growing filberts, cider apples, & some seeds, in Brownsville, Oregon. oregoncountryfarm.com

Organic Redneck – Brothers Jack & Sam Richardson grow certified organic blueberries, vegetables, & more on their farm near Leaburg, Oregon. ogredneck.com

Pitchfork & Crow – Carri Heisler & Jeff Bramlett farm 15 acres of certified organic veggies, apples, & more for markets in Lebanon, Oregon. pitchforkandcrow.com

Praying Mantis Farm – Jim Bronec farms near Canby, Oregon, where he specializes in certified organic winter squash for processing & clover seed.

Seven Seeds Farm – Don Tipping produces certified organic seed primarily for Siskiyou Seeds in Williams, Oregon. siskiyouseeds.com

Sunset Lane Farm – Marco Franciosa farmed certified organic vegetables, dried flowers & herbs for the family's other business, In The Farm Kitchen Shop, in Brownsville, Oregon.

Taproot Growers – Jenny & Keegan Caughlin grow certified organic seeds as well as a variety of crops & livestock at the confluence of the McKenzie & Mohawk Rivers in Springfield, Oregon.

The Organic Farm School – Aaron Varadi manages the fields, teaches the next generation of organic farmers, and grows seed with the school's Organic Seed Project on Whidbey Island, Washington. organicfarmschool.org

Turnip the Beet – John Ludwig & Lela Copeland grow vegetables along the headwaters of the Siuslaw River in the foothills of Lorane, Oregon. turnipthebeetfarm.com

Uprising Organics – Brian Campbell & Crystine Goldberg focus on seed production, trialing & plant breeding in their fields in Lynden, Washington. uprisingorganics.com

Wild Garden Seed – Frank & Karen Morton have been producing & breeding the finest organic seed for quite some time in Philomath, Oregon. wildgardenseed.com

Wolf Gulch Farm – Tom & Maud Powell grow amazing seed crops as well as vegetables for the Siskiyou Sustainable Cooperative multi-farm CSA near Jacksonville, Oregon.

OUR ICON SYSTEM

These icons are designed to help you quickly identify important characteristics of our varieties. For example, when you see , you will know that the variety has performed well through the winter months in our zone 7 (low of about 10°F) market garden. We do use row cover for protection when temperatures get below 30°F, but have found many varieties are hardy down to at least 20°F. Similarly, when you see the Market Farm icon, our 10+ years of direct market farming experience in the Willamette Valley, coupled with customer feedback, informs this selection.

-  Seed Ambassadors Project introductions or reintroductions to the US (p 8).
-  Varieties bred right here in the Pacific Northwest – heritage and modern.
-  Ideal for market farm production.
-  Winter – cold weather hardy.
-  Varieties that make for a wonderful, tasty salad mix.
-  Cut flower – suitable for fresh or dry bouquets.
-  Certified Organic by Oregon Tilth.
-  Open Source Seed Initiative (OSSI) pledged varieties. See pledge on page 8.

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AMARANTH

Amaranthus sp.

GROWING & SEED SAVING BASICS

Sow in pots indoors in April for planting out in May, or direct sow after danger of frost. 12–18" spacing. Harvest for greens at any time; harvest grain when seeds rub off easily in your hand, but before seed head is crispy dry. Windrow or hang over a tarp to dry for several days, then dance, rub, or flail seeds from seed heads. For larger crops, place dry plants on a tarp and drive on it with your vehicle. Winnow to clean or place seeds in a bowl and make a stirring motion with your arm; chaff rises to the top for easy removal. Isolate from other amaranths of the same species by ¼ mile.

Amaranth Alliance

Amaranthus sp. Flower. 65-75 days.

 A fun and beautiful way to explore amaranth diversity. Mix contains flower and grain types in a rainbow of colors, with several reds, plus pink, green, bronze, and bicolors in the mix. Very ornamental – a festive backdrop for the garden. Equal parts Copperhead, Coral Fountain, Green Cascade, Love Lies Bleeding, Oeschberg, Rio San Lorenzo, Rodale Red Leaf Grain, and Sunset Goldilocks. All leaves and seeds in this mix are also edible. This is a physical mixture and not a genepool.

1/2 g ≈ 500 seeds, \$3.25 1/4 oz, \$12.00
2 g, \$6.00 1 oz, \$36.00

Copperhead

Amaranthus sp. Grain. 45 days leaf; 90 grain.

 **Back for 2018!** A stunning early maturing variety that grows 4-7' tall and has light tan, almost golden colored seeds. With its very ornamental, large, copper-colored seed heads it will certainly become a focal point in the garden. We love it when staple food crops can double as ornamentals. Copperhead is similar to the classic amaranth variety, Golden Giant, but with shorter plants and earlier maturity we find it to be more reliable for seed production in our bioregion. Amaranth was a staple crop of the Aztecs, its seeds and leaves are known to be some of the most nutritious of food crops. Our friend Gary Rondeau did an excellent write-up of his

experience with this grain on his blog at: <http://squashpractice.wordpress.com/2010/11/24/the-grand-amaranth-experiment>.

1/2 g ≈ 500 seeds, \$3.25 1/4 oz, \$12.00
2 g, \$6.00 1 oz, \$36.00

Coral Fountain

Amaranthus caudatus. Flower. 65 days.

 Coral Fountain is similar to the beloved Love Lies Bleeding Amaranth, with its long flowing pendulum type flower heads, but the flowers are a lovely coral-peach color instead of magenta. Plants grow 4-5' tall with flowers reaching downward to the ground. Makes a great cut flower and also works well in dry arrangements. Combine with Love Lies Bleeding and Green Cascade for a rainbow of cascading tassels. Like most *A. caudatus* species, Coral Fountain yields a delicious edible golden seed that is high in protein.

1/2 g ≈ 500 seeds, \$3.25 1/4 oz, \$12.00
2 g, \$6.00 1 oz, \$36.00

Green Cascade

Amaranthus caudatus. Flower. 65 days.

 Another variation of the familiar Love Lies Bleeding type amaranth. Very similar to Green Tails but a lighter colored golden-green, a few inches shorter, and many days earlier to mature. When the plants are about 5' tall they start producing long cascades of flower heads, which bend the plant over so that it gets shorter as the plants mature – down to about 4' tall. The racemes reach to the ground and sometimes beyond – if these plants stood straight up they would be very tall. If you're in an area with a shorter growing season, this is the green amaranth for you!

1/2 g ≈ 500 seeds, \$3.25 1/4 oz, \$12.00
2 g, \$6.00 1 oz, \$36.00

Green Tails

Amaranthus caudatus. Flower. 75 days.

 I want to change the name of this amaranth to *Envy Lies Bleeding* because it looks so much like the deep red variety, Love Lies Bleeding. But, Green Tails it is. Long lime green cascades of flower heads form on plants that grow 4-5' tall. When planted in rows it makes a nice backdrop wall to other

smaller flowers. Racemes may be cut and used in bouquets or as a dried flower, and combines well with Coral Fountain, Green Cascade, and Love Lies Bleeding. This species of amaranth is thought to originate in South America and was used by some indigenous cultures for grain and greens.

1/2 g ≈ 500 seeds, \$3.25 1 oz, \$36.00
2 g, \$6.00 1/4 lb, \$60.00
1/4 oz, \$12.00

Love Lies Bleeding

Amaranthus caudatus. Flower. 65 days.

 Grown in the US as a popular ornamental because it is such a beautiful flower. Long streaming magenta seed heads yield tiny tan, edible seeds that have a slight pink hue. Very nice as a long lasting cut flower. Great crop for summer heat, tolerates neglect very well. Occasionally self seeds and can come back as a volunteer, however it is not weedy like pigweed. This species of amaranth is thought to originate in South America and was used by some indigenous cultures as a grain staple food.

1/2 g ≈ 500 seeds, \$3.25 1/4 oz, \$12.00
2 g, \$6.00 1 oz, \$36.00

Miriah Leaf

Amaranthus tricolor. Leaf/Greens. 25-50 days.

 A beautiful red-veined green leaf amaranth for salad and cooking. Leaf backs are all red, adding unique color to salad. A heat tolerant spinach substitute that is popular in Asia and Latin America. Also good cooked or pickled. A few years ago I tasted a kimchi made from amaranth leaf and it was very good! This type of amaranth is sometimes called Callaloo in the Caribbean where it is used to make a popular dish of the same name. We brought this variety back from the abyss in 2006 after it was lost commercially in 1999. Not a grain variety as it has black seeds.

1/2 g ≈ 500 seeds, \$3.25 1/4 oz, \$12.00
2 g, \$6.00

Oeschberg

Amaranthus cruentus. Flower. 70 days.

 Oeschberg is an amazing deep purple-red amaranth that is darker than Love Lies Bleeding, but with an upright growth habit. Seed heads are very highly branched and hold their color longer than other varieties, making it great for flower arrangements. Plants are a bit short for an upright amaranth at 4' tall, which is great in the garden as they won't shade out everything else. Leaves and seeds are edible. Leaves are good for a heat resistant salad green when young, red color develops early. May self-seed. Flowering amaranths can be succession-sown until the end of July for late-season flower production.

1/2 g ≈ 500 seeds, \$3.25 1/2 oz, \$12.00
2 g, \$6.00 1 oz, \$36.00

Rio San Lorenzo

Amaranthus sp. Grain. 45 days leaf; 100 grain.

 We chose this variety because of its beautiful marbled seed heads of pink-red and yellow-gold. They are gorgeous and seem to shimmer. Leaves can also be eaten raw when young or cooked like spinach when more mature. Vigorous plants grow to 8' here in the Willamette Valley. Seed threshes easily from plants and does not shatter if harvested on time. Harvest for grain when a seed feels hard when you bite on it, as opposed to doughy. Be sure to get it before the birds! A traditional grain amaranth from Durango, Mexico.

1/2 g ≈ 500 seeds, \$3.25 1/4 oz, \$12.00
2 g, \$6.00 1 oz, \$36.00

Rodale Red Leaf Grain

Amaranthus sp. Grain. 45 days leaf; 90-100 grain.

 **Back for 2018!** Our re-selection from variable material that originally came from Rodale in the early 1980s, and more recently from Suzanne Ashworth in California with the name Red Leaf Grain. Plants are strikingly beautiful with their deep red color – one might be fooled into thinking they had planted a simple ornamental instead of a food crop. We have selected for early maturing, 4-5' tall deep-red plants that produce a heavy yield of light tan seeds, perfect for edible grain use. Most of the plants are entirely

finger-headed and half showed a more snake-tongued center head. Matures well for us even in extra cool summers. Young leaves are a great and delicious addition to salad mix. Had the best flavor raw in our 2015 amaranth flavor trial.

1/2 g ≈ 500 seeds, \$3.25 1/4 oz, \$12.00
2 g, \$6.00 1 oz, \$36.00

Sunset Goldilocks

Amaranthus sp. Grain. 45 days leaf; 90 grain.



Adaptive Seeds Original. Stocky

plants grow 4-5' tall for us, producing mostly light-gold heads packed with tiny blond seeds. Occasional bi-colored magenta plants are very beautiful and would be worth growing as an ornamental crop. Very early for a grain amaranth. Leaves can also be eaten raw when young or cooked like spinach when more mature. After plants are cut at the base for seed harvest, we have seen new leaves re-sprout, producing even more food! Overall a really great variety. We received it as a variable mix called *Sunset Dwarf* from Bountiful Gardens, grown at Golden Rule Garden. We re-selected heavily to eliminate any tall red plants and named it Sunset Goldilocks, since it has golden locks, and is not too tall and not too short. Enjoy!

1/2 g ≈ 500 seeds, \$3.25 1 oz, \$36.00
2 g, \$6.00 1/4 lb, \$60.00
1/4 oz, \$12.00

BUSH DRY BEANS

Phaseolus vulgaris

We love beans and grow many varieties each season. Please note that bean diversity is a greater priority for us than absolute varietal purity. We isolate species that generally cross-pollinate, but some plants such as beans which are self-pollinating, are not always isolated from each other. For this reason you may find some crossing (usually less than 1%). Bean crosses are easy to identify, and if you choose to save seed yourself, you can often clean up the genetics in one generation by not planting out the off-types. Or, grow the off-types and start your own new bean variety! That being said, our bush snap beans usually do not have any off-types, they are not as promiscuous.

GROWING & SEED SAVING BASICS

Direct sow 1" deep May through June in rows that are 1' apart. Thin seedlings to 3-6" spacing. Protect early sowings from frost. Stop irrigating in early August. Harvest beans from pods that are fully dry. Shell by hand, by dancing, or by driving on beans spread on a tarp. Winnow to clean if necessary. Test for dryness with a hammer – dry beans shatter. Once seeds are dry, keep them dry. Some cross-pollination may occur, but beans mostly self-pollinate. For more info on growing dry beans, check out our blog post at: seedambassadors.org/we-love-growing-dry-beans-you-might-too/

Arikara

Yellow Brown. 80 days.



Back for 2018! Super early maturing dry bean once grown by the Arikara Tribe in North Dakota. The seed has a unique yellow-brown color and tastes great cooked up straight or even refried. It can be challenging to grow dry beans in western Oregon but Arikara is a reliable variety in our area. Found cultivated along the Missouri River by Lewis and Clark, and sent back to Thomas Jefferson in 1805. Listed on the Slow Food Ark of Taste.

1/2 oz ≈ 40-50 seeds, \$3.50
4 oz, \$7.50

Beers

Yellow/Tan. 90 days.



Who would have thought that there was an Oregon Coast heirloom dry bean?! We thought it must be good because growing dry beans on the cool, damp Oregon coast is not easy. Not named for the Beers Family folk band of the 1960s, and not because it makes you thirsty, but for Charles and Priscilla Beers who brought the bean from Nebraska to the Oregon Coast in 1895. Though a pairing with the beverage of the same name would probably work out just fine. Beans are a dark tan/yellow color, similar to Arikara, but a little larger, plants are more productive, and a little later to mature – 100 days on the coast, 90 days inland. A multipurpose bean that is good in any bean recipe. Given to us at a seed swap by a woman who had been growing it for many years near Lincoln City.

1/2 oz ≈ 35-45 seeds, \$3.50 1 lb, \$14.00
4 oz, \$7.50 5 lbs, \$60.00

Borlotto del Valdarno

Tan Speckled. 90 days.

 Beautiful, classic borlotti bean with an elongated shape. Tan with maroon speckles and stripes. It has a delicious delicate flavor perfectly suited to *pasta e fagioli*, one of those dishes that everybody seems to cook in Italy. This is one of the most dependable and productive beans in our trials to date, alongside Brighstone. When we grew dry beans for market this was a variety we could count on. Seed Ambassador Kayla Preece collected this for us in 2006 from Agricoltori Custodi, a seed preservation group in Tuscany, Italy.

1/2 oz ≈ 40-50 seeds, \$3.50 1 lb, \$14.00
4 oz, \$7.50 5 lbs, \$60.00

Brighstone

Tan Speckled. 90 days.

 Wonderful early, very high yielding dry bean. Pods are mottled with dark blue. Seeds resemble a pinto bean but with blue speckles instead of brown. Excellent tasting as a dry bean, somewhere between a kidney and pinto in flavor. Used in England as a snap bean, but we find it to be only of fair snap bean quality unless very young. Heirloom variety said to be from an 1800s shipwreck on the Isle of Wight in the United Kingdom. Brought back from the brink by Seed Guardian Fred Arnold with the Heritage Seed Library, England. We sourced it during our Seed Ambassadors trip in 2006.

1/2 oz ≈ 30-40 seeds, \$3.50 1 lb, \$14.00
4 oz, \$7.50 5 lbs, \$60.00

Early Warwick

Red Speckled. 85 days.

 Cool weather tolerant, small bushes loaded with pods. Stocky bushes yield heavy with small round, dark-red mottled beans. Early enough to mature in England, where it is from. Also very reliable here in Oregon. It was usually the first dry bean we would bring to market in the fall, a week or two before most of the others. Currently our favorite bean for chili and great for most bean dishes. Traditionally grown before 1890 in Warwick, England. Preserved by the Heritage Seed Library, England.

1/2 oz ≈ 20-30 seeds, \$3.50 1 lb, \$14.00
4 oz, \$7.50 5 lbs, \$60.00

Kenearly Yellow Eye

Tan Speckled. 90 days.

 A favorite throughout the Northeast for baked beans and hearty winter soups. Used in the South as a tastier black-eyed pea. We frequently substitute Kenearly Yellow Eye for cannellini beans in our favorite recipe – kale and cannellinis. Beans hold their shape when cooked, or can be blended down into a rich and creamy base that is a good dairy-free alternative to heavy cream for use in sauces, soups, and casseroles. Originally developed in Kentville, Nova Scotia for an early and uniform harvest. Plants are tall and upright and hold their pods off the ground, which is great for hand-harvest and for mechanical harvest.

1/2 oz ≈ 30-40 seeds, \$3.50 1 lb, \$14.00
4 oz, \$7.50 5 lbs, \$60.00

Öland Swedish Brown

Brown. 90 days.

 Small, round brown bean with a mellow flavor. Traditionally used in Swedish sweet and sour bean stew (made with molasses and vinegar), though we prefer it in Boston baked beans. Brown beans have been a staple in Sweden for hundreds of years. Though they were once grown in several areas of the country, Öland, an island off the south-east coast, is now the only place where they are still grown. Featured in the Slow Food Ark of Taste, we found it in 2010 when we attended Terra Madre in Turin, Italy. For recipes and a complete history, check out the Öland website: oland.se/en/the-swedish-brown-bean

1/2 oz ≈ 30-40 seeds, \$3.50 1 lb, \$14.00
4 oz, \$7.50 5 lbs, \$60.00

Rosso di Lucca

Rosy Speckled. 90 days.

 Very productive and early bean. Beautiful rosy red, oblong beans with dark stripes and speckles. Said by growers in Italy to have a rich delicious flavor, pairing well with other strong flavors such as garlic, sage and rich fruity olive oil. We agree and love to use it as a replacement for kidney beans. Seed Ambassador Kayla Preece

collected this variety for us in 2006 from Agricoltori Custodi, a seed preservation group in Tuscany, Italy.

1/2 oz ≈ 30-40 seeds, \$3.50

1 lb, \$14.00

4 oz, \$7.50

5 lbs, \$60.00

Tiger's Eye

Tan Speckled. 90 days.

 This was our most popular dry bean at farmer's market. Stunningly beautiful, the large golden-orange beans are streaked with maroon and really catch the eye. But what keeps folks coming back for more is the eating quality: the tender skins nearly disappear, leaving a creamy and smooth texture perfect for soups, refried beans, chili, or any other bean dish. An heirloom originally from South America, said to be the same as Pepa de Zapallo. Indeterminate pod maturity makes this bean more suited to harvesting pods as they ripen rather than harvesting whole plants all at once.

1/2 oz ≈ 20-30 seeds, \$3.50

1 lb, \$14.00

4 oz, \$7.50

Volga German Siberian

Tan with Red stripes. 90 days.

 A round borlotti/cranberry type. Good dry or as a fresh shelling bean that is early and cold tolerant. Plants are half-runner and somewhat sprawling. We recommend a trellis for small spaces, but plants can be left to sprawl if you have room. Has a classic smooth borlotti bean flavor that makes for an excellent all-purpose bean. The origin of this bean is from German Mennonites who were brought by Catherine the Great to the Volga River region of Russia. The Mennonites were sent there to utilize their agricultural skills to reduce the impact of a famine in Russia. One hundred years later, Russia deported many of the Mennonites or sent them to Siberia. Possibly Andrew's favorite seed variety as he has a special connection to it, his great-grandparents were among those deported from the Volga region—except they landed in Kansas and not Siberia ("Lucky for me!" says Sarah.) We received the seed for this variety from Søren Holt in Denmark.

1/2 oz ≈ 30-40 seeds, \$3.50

1 lb, \$14.00

4 oz, \$7.50

5 lbs, \$60.00

Whipple

Purple Speckled. 95 days.

 Great rich flavor when cooked, it is especially good in chili. This bean is on our short list of favorite bean varieties that are adapted to the Pacific Northwest. Vigorous bush plants may have short runners. The beans themselves resemble Early Warwick but are larger and a darker maroon color. The Whipple family, for which this bean is named, worked closely with Martin Luther King Jr. before moving to Douglas County, Oregon, in the 1970s. Eventually this bean was introduced to local growers and gardeners via seed swaps.

1/2 oz ≈ 20-30 seeds, \$3.50

1 lb, \$14.00

4 oz, \$7.50

5 lbs, \$60.00

Wolverine's Orca

Black and White. 90 days.

 Orca / Calypso / Yin Yang beans are so eye-catching people seem to fall in love at first sight. After growing them for a few years, we're still enamored with these beans. Fat pods and large, round beans are meatier than most dry beans we grow. This strain has been passed on to us through a series of seed stewards, and can be traced back to Secwepemc elder Wolverine William Ignace, who began growing it in the mid-1980s. In addition to being a dedicated seed saver, Wolverine was a lifelong crusader for indigenous land rights and sovereignty, both internationally and in his native British Columbia, Canada. Into his 80s, Wolverine tended 8 acres of land, and through his project, Nourish the Nation, gave away almost the entirety of his harvest to elders in autonomous communities, single families, and people defending their traditional territories against devastating extraction projects. Wolverine passed away in 2016. A portion of the proceeds of the sale of this bean will go to support ongoing sovereignty efforts by First Nations people.

1/2 oz ≈ 20-30 seeds, \$3.50

1 lb, \$14.00

4 oz, \$7.50

BUSH SNAP BEANS

Phaseolus vulgaris

GROWING & SEED SAVING BASICS

Direct sow 1" deep beginning early May in rows that are 1' apart. Thin seedlings to 3-6" spacing. Protect early sowings from frost. Succession sowing every 3 weeks through late June will ensure a continuous harvest. Collect seed from pods that are fully dry. Shell by hand or by dancing on the dry pods. Winnow to clean if necessary. Test for dryness with a hammer – dry beans shatter. Once seeds are dry, keep them dry. Some cross-pollination may occur, but beans mostly self-pollinate.

Alice Sunshine

Green Pods. 55 days.

 Excellent green bean flavor with a rich sweetness and nice crunch. A good multi-purpose variety for both snap and dry bean production. Good yields of 6" flat green pods that when mature contain beautiful light yellow beans with brown splotches that are also a tasty dry bean. Plants have upright growth habit which make for easy picking and fewer losses from slugs and mold. Bred by the late Robert Lobitz of Paynesville, Minnesota.

1/2 oz ≈ 20-30 seeds, \$3.80

1/2 lb, \$10.80

4 oz, \$7.80

Beurre de Rocquencourt

Yellow Pods. 50 days.

 This delicate yellow wax bean was the first to mature for us in 2014. Delicious buttery flavor, uniform size and shape for easy processing, and high yields make this a standout bush wax variety. Yellow pods can be picked when small as fillet beans for an extra tender texture. Plants grow well in cold and wet growing conditions in the beginning of the season, so they are well adapted to northern climates. According to Mother Earth News, "The variety takes its name from Rocquencourt, a town near Versailles. In the 19th and early 20th centuries Rocquencourt was famous for its fine vegetables, so the name carried the connotation of high quality. The bean evolved locally through selection and became fully recognized as a commercial variety in the 1930s." Thanks for the intel Mother Earth News!

1/2 oz ≈ 45-55 seeds, \$3.80

1 lb, \$14.80

4 oz, \$7.80

5 lbs, \$62.00

Cupidon

Green Pods. 55 days.

 As vegetable growers we used to be less than excited about filet beans until we found Cupidon. Not only is it the best filet bean we have found, but it is one of the best beans, period. Delicious aromatic sweet flavor. High yielding, light green, stringless, long, slender, French filet type pods. Plants can get 2' tall if irrigated and fertilized, while yielding lots of pods over a long season. Our favorite trait of Cupidon is that the pods are tasty even when they are very large. A good variety for market growers and gardeners, because the fruit are held high on the plant for easy harvest. Resistant to Common Bean Mosaic Virus 1. We received our original seed from the wonderful folks at Real Seeds in Wales.

1/2 oz ≈ 55-65 seeds, \$3.80

1 lb, \$14.80

4 oz, \$7.80

5 lbs, \$62.00

Hildora

Yellow Pods. 60 days.

 Another one of those tasty wax beans that just seem to thrive in our climate. A deep yellow productive wax bean bred in Germany by the seed company Hild. Great for fresh market producers and gardeners alike. The medium-long pods are sweet and crunchy with mid-to-early maturity for a bush bean. High resistance to bean common mosaic virus. Our original seed came from a 2006 seed swap in England.

1/2 oz ≈ 45-55 seeds, \$3.80

1 lb, \$14.80

4 oz, \$7.80

5 lbs, \$62.00

Labrador

Green Pods. 58 days.

 Dark green, round, stringless snap bean on upright dwarf plants. Uniform 5½" beans are good for processing. With a longer than average shelf life, this variety is a great choice for market growers. Long continual harvest window for a bush type. Bred by Asgrow in 1984, this high quality commercial snap bean has been nearly dropped from the seed trade. The PVP expired in 2004 and it's now in the public domain. Resistant to anthracnose and bean common mosaic virus. Given to us during our 2006 Seed

Ambassadors trip by Christina Henatsch, a seed grower and breeder for Bingenheimer, a German biodynamic seed company.

1/2 oz ≈ 45-55 seeds, \$3.80
4 oz, \$7.80

1 lb, \$14.80
5 lbs, \$62.00

Marona

Round Green Pods. 60 days.

 A reliable green early maturing snap bean with long round pods. Early high yields that hold up well once picked. Very tasty tender beans are great for direct market sales. Good for summer and autumn rotations and produces well in dry conditions. Marona has everything you need to be a go-to market farm production variety, also perfect for gardeners who want buckets of beans. Resistant to bean common mosaic virus. We found this variety in Germany at Bingenheimer Saatgut, a biodynamic seed company.

1/2 oz ≈ 35-45 seeds, \$3.80
4 oz, \$7.80

1 lb, \$14.80
5 lbs, \$62.00

Marvel of Piedmont

Speckled Pods. 55 days.

 Marvel of Piedmont is a richly flavored, bush Romano type bean. Flat pale green pods are streaked with purple which fades with cooking. Tasty and productive, resembles Dragon Tongue beans but with lighter colored pods that are slightly less speckled. Italian bean hailing from the Piedmont region, where the city of Turin is located and is also the site of the famed Slow Food Terra Madre gatherings. Every other year thousands of food crazed farmers and eaters converge there for quite an international party. In 2010 we were fortunate to participate in the event as delegates. It was amazing to see such a celebration of food so concentrated at one time and in one place.

1/2 oz ≈ 35-45 seeds, \$3.80
4 oz, \$7.80

1 lb, \$14.80

Pisarecka Zlutoluske

Yellow Pods. 50 days.

 Heirloom wax bean with delicious, round, yellow pods on sturdy plants. Beans can be picked small or large, as the wonderful flavor and nice yellow color develop when the pods are young. Super productive, early maturing, and cold tolerant

variety that is perfect for the Pacific Northwest. Probably a Czech variety, name translates to 'Yellow Poddod from Pisarky'. It came our way via Seed Dreams in Port Townsend, Washington.

1/2 oz ≈ 20-30 seeds, \$3.80
4 oz, \$7.80

1 lb, \$14.80
5 lbs, \$62.00

Robert's Royalty

Purple Pods. 55 days.

 Another masterpiece bred by Robert Lobitz! Produces beautiful medium-dark purple pods with great bean flavor. Similar to the variety Royal Burgundy with slightly shorter pods on more prolific and compact plants. Like Royal Burgundy, Robert's Royalty is early maturing and cool weather tolerant, germinating better in cold soil than most other beans.

1/2 oz ≈ 35-45 seeds, \$3.80
4 oz, \$7.80

1 lb, \$14.80
5 lbs, \$62.00

Saxa

Green Pods. 55 days.

 Early maturing, strong bushes yield heavy with 4-5" green beans. A popular old variety in Germany and the Netherlands. Very tolerant of poor weather and growing conditions. Excellent rich flavor that is missing in many modern varieties. Best picked when pods are young. We obtained this variety from the biodynamic seed company Bingenheimer Saatgut when visiting Germany in 2007.

1/2 oz ≈ 35-45 seeds, \$3.80
4 oz, \$7.80

1 lb, \$14.80

Wachs Beste von Allen

Yellow Pods. 60 days.

 Productive German yellow wax bean. 5 1/2" long yellow pods. Like most wax beans, this variety also has a mild delicious flavor with an excellent tenderness. White seeds have a small black shield figure, similar to a soldier bean. Formerly a popular commercial variety in Europe that was dropped from the European Union Common Catalog in 2000. Hopefully as the EU seed laws change to support biodiversity, this variety will once again become available to farmers and gardeners there. Some sources say it was

released in 1942 in Europe while others say it is an old time American bean with the name, "Best of All."

1/2 oz ≈ 35-45 seeds, \$3.80
4 oz, \$7.80

1 lb, \$14.80

Wade

Green Pods. 60 days.

 A classic dark green, bush snap bean with smooth, round 6-7" long pods. With its high yields and dependability we recommend this bean as a market farm production variety. Excellent when eaten fresh, frozen, or canned. The pods hold well once picked so they make it to market in good condition. A near predecessor of Provider, with which it shares many positive traits such as good cold soil emergence and cool weather tolerance. Developed in 1952 by Dr. B. L. Wade of the USDA Southeastern Vegetable Breeding Laboratory in Charleston, South Carolina. It was noted for being more prolific than Tendergreen, one of the first widely planted stringless beans, which it was bred to surpass. Resistant to bean common mosaic virus and was an All-American Selections winner in 1952. Long unavailable commercially in the US. We found this variety at Bingenheimer Saatgut in Germany.

1/2 oz ≈ 30-40 seeds, \$3.80
4 oz, \$7.80

1 lb, \$14.80
5 lbs, \$62.00

POLE DRY BEANS

Phaseolus vulgaris

GROWING & SEED SAVING BASICS

Direct sow 1" deep May through early June in rows that are 1' apart. Thin seedlings to 3-6" spacing. Protect early sowings from frost. Requires trellising; try T-posts and bailing twine or plant a few weeks after corn or sunflowers for a natural trellis. Collect seed from pods that are fully dry. Shell by hand or by dancing on the dry pods. Winnow to clean if necessary. Test for dryness with a hammer – dry beans shatter. Once seeds are dry, keep them dry. Some cross-pollination may occur, but beans mostly self-pollinate.

Broughton Astley Polish

Lavender Speckled. 95 days.

 Beautiful green speckled purple pods are small but also taste good as a snap bean. Small, round dry beans are a beautiful lavender speckled brown. Early and productive. Given to us by Keith Parkins on our original Seed Ambassadors trip to England in 2007. He told us this type of bean, locally known as "Polish Beans," had been grown in allotment gardens in his village of Broughton Astley for 40 years. Simply put, they are delicious and very tolerant of cool maritime weather.

1/2 oz ≈ 20-30 seeds, \$3.80
4 oz, \$7.80

1/2 lb, \$12.80

Diecimino

Peach Speckled. 90 days.

 Slender pods with orange-red speckled seeds that are good in soups and *pasta e fagioli*. Highly productive tall climber. Very beautiful and delicious heirloom originally from Tuscany. We have been growing it since 2007 and at each harvest we fall in love all over again because it's so pretty. Then we eat some and realize the beauty isn't just skin deep: Diecimino is tasty too! Another variety preserved by Agricoltori Custodi, located in Tuscany, Italy, and collected by Seed Ambassador Kayla Preece.

1/2 oz ≈ 30-40 seeds, \$3.80
4 oz, \$7.80

1/2 lb, \$12.80

Khabarovsk

Tan Speckled. 90 days.

 These very large (XXL) round speckled beans have a rich tan and purple-red color. Hands down the largest seeded bean in our collection other than favas and runner beans. The already large beans double in size when cooked, making them even bigger. Large pods are nice for hand harvesting and processing, either as a fresh shelling bean or dry. Texture when cooked is reminiscent of delicious, creamy potatoes. We sourced it in 2007 from Gerhard Bohl in Germany who told us of its origin from a fresh market in Khabarovsk, Siberia in 1990. Aka, Chabarowsk.

1/2 oz ≈ 15-20 seeds, \$3.80
4 oz, \$7.80

1/2 lb, \$12.80

O'Driscoll SAP

Tan with Purple Speckles. 90 days.



We are always on the lookout for short season adapted dry beans and O'Driscoll is one of the best in this category. We discovered how great O'Driscoll performs early in our Seed Ambassadors Project variety trials and after trialing several hundred more varieties of beans O'Driscoll is still one of the best. A rounded egg shaped bean with beautiful gray/lavender color and deep purple speckles. The flavor is rich with a texture almost like new potatoes. Very tolerant of cool weather and very early maturing for a pole bean. Pods set early and fairly low on moderately tall vines. The flat, green pods flecked with purple are suitable as a snap bean when young. A true heirloom from the O'Driscoll family in England. Our original source was the Heritage Seed Library, England, in 2007.

1/2 oz ≈ 20-30 seeds, \$3.80

1/2 lb, \$12.80

4 oz, \$7.80

Poletschka SAP

Shiny Black. 90 days.



One of our favorite pole dry beans! Early and prolific in our Pacific Northwest climate. Best as a dry bean, but also can be used as a shelling or snap bean when young. These little round beans are a very pretty, shiny black. We sourced it from the Heritage Seed Library in England who received it as a family heirloom from Irma Jacyna, from the western Ukrainian village of Kostilinyky.

1/2 oz ≈ 30-40 seeds, \$3.80

1/2 lb, \$12.80

4 oz, \$7.80

.....
• We grow just about everything •
• in this catalog ourselves and if •
• we didn't grow it, we say who did •
• right in the variety description. •
• *Farmer Direct!* •
.....

POLE SNAP BEANS

Phaseolus vulgaris

GROWING & SEED SAVING BASICS

Direct sow 1" deep May through late June in rows that are 1' apart. Thin seedlings to 3-6" spacing. Protect early sowings from frost. Pole snap beans are productive over a long season and only need one sowing unlike their bush snap counterparts. Requires trellising; try T-posts and bailing twine or plant a few weeks after corn or sunflowers for a natural trellis. Collect seed from pods that are fully dry. Shell by hand or by dancing on the dry pods. Winnow to clean if necessary. Test for dryness with a hammer – dry beans shatter. Once seeds are dry, keep them dry. Some cross-pollination may occur, but beans mostly self-pollinate.

Early Riser MF

Flat Green Pods. 55 days.



Very aptly named, Early Riser shoots up its runners right along with its first true leaves so your trellis better be ready. We were amazed by its early and consistent vigorous growth, and were picking stringless, 8-10" Romano type snap beans weeks earlier than other pole varieties. Keeps producing right up to the end of the season. Likes a tall trellis – the plants doubled back down our 6' structure. We would like to thank Turtle Tree Seeds for turning us on to this great bean.

1/2 oz ≈ 25-35 seeds, \$3.80

1 lb, \$14.80

4 oz, \$7.80

Gold Nectar SAP MF

Round Yellow Pods. 70 days.



Yellow/wax bean yields lots of crunchy beans with excellent sweet and beany flavor. The 9" long straight pods are 1/2" wide with a semi-flat shape. Anne Berblinger of Gales Meadow Farm in Forest Grove, Oregon, says about Gold Nectar, "We have been searching for a yellow pole bean with outstanding flavor. This one is it." It starts fairly early and produces tender beans until late in the season, drying down seed very slowly. This trait is great for delicious snap beans but is a challenge for our seed production. We collected this variety at a seed swap in Belgium; unfortunately we don't know much about its history, although it might be related to the variety Neckargold.

1/2 oz ≈ 50-60 seeds, \$3.80

1 lb, \$14.80

4 oz, \$7.80

Kew Blue

Flat Purple Pods. 55-60 days.

 Deep purple pods, stems and leaves. Semi-flat beans with excellent raw flavor. Thrives in cool wet weather and germinates well in the cold spring ground. Pods set early and continuously up the vines. Seeds dry down quick before the rains come. One of our highest yielding pole beans in 2011 and 2012, it was a staple here on our farm during our days as market farmers. Originally from the Kew Royal Botanic Gardens, we received this variety in 2007 from the Heritage Seed Library, when we visited them in England.

1/2 oz ≈ 40-50 seeds, \$3.80

1 lb, \$14.80

4 oz, \$7.80

5 lbs, \$65.00

Oregon Giant

Semi-flat Speckled Pods. 65 days.

 This is the bean that introduced us to dual-purpose beans. We like to cook pods when they are big and still juicy, although at that point they have strings like a traditional string bean. Also tasty when smaller and stringless, but with a much milder flavor. Can be used as (huge) fresh shelling beans and/or for dry beans. Pods shed off a fair amount of rain when drying down. Plants tolerate shade and cold wet weather very well. Most famous for being an Oregon heritage bean popular since the 1930s and recently it appeared to be lost. Our "genuine" strain comes from local seed saver Louise Nivison in Foster, Oregon who had been saving them for over 20 years.

1/2 oz ≈ 20-30 seeds, \$3.80

Scalzo Italian

Flat Green Pods. 65 days.

 **Back for 2018!** Pole Romano type bean with a slight curve to the pod. Large, 7-8" flat beans are stringless and extremely tasty – one of the best snap beans we have ever tasted. Plump, rose-colored seeds make it functional as a dual-purpose fresh and dry bean. We received seed for this bean as a wedding favor in 2011 from a longtime friend. The Montesano family has been growing this bean in Sheep Ranch, Calaveras County, California for decades.

1/2 oz ≈ 20-30 seeds, \$3.80

1 lb, \$14.80

4 oz, \$7.80

Trebona Romano

Flat Green Pods. 60 days.

 If you are tired of waiting for your pole beans to mature but still wish to grow pole beans because of their season-long production and excellent flavor, look no further. This is a great productive and early green bean with long, flat Romano type pods and large white seeds that are good shelled. Our most consistently productive bean, early and throughout the season – just one reason our customers give it rave reviews. Great flavor. We received this from Christina Henatsch, a breeder for Bingenheimer Saatgut, a biodynamic seed company in Germany who recommends it for greenhouse production. Who knew?

1/2 oz ≈ 30-40 seeds, \$3.80

1 lb, \$14.80

4 oz, \$7.80

Withner's White Cornfield

Flat Green Pods. 70 days.

 There are a lot of different bean strains with the name Cornfield, Genuine Cornfield, or True Cornfield and all of them have been grown with corn at some point. According to Carol Deppe, author of *Breed Your Own Vegetable Varieties* and *The Resilient Gardener* (see p 137), Dr. Alan Kapuler's strain of True Cornfield Bean is the best for the Pacific Northwest and for growing in the cornfield. Compared to other strains this one is earlier and has a better pod set in shady conditions. It also has a "delicious distinctive taste," according to Carol. Grows great even when it is not in the cornfield, in full or in partial sun. An Indiana heirloom named after Dr. Carl Withner.

1/2 oz ≈ 40-50 seeds, \$3.80

1/2 lb, \$10.80

4 oz, \$7.80

FREE

Shipping on all US
orders over \$50

FAVA BEANS

Vicia faba

GROWING & SEED SAVING BASICS

Direct sow 2" deep mid-September to late October, or February to March for spring sowings. Plant 8" apart in rows spaced 1' apart. Favas don't do well in the heat; late spring / summer plantings are not encouraged. Collect seed from pods that are fully dry. Shell by hand or by dancing on the dry pods, winnow to clean if necessary. Test for dryness with a hammer – dry beans shatter, moist beans squish. When seeds are dry, freeze to kill weevils. Fava beans cross-pollinate; isolate from other varieties for seed purity.

Ianto's Return    

 Mostly large seeds of many colors ranging from tan, yellow, purple, lavender-tan to almost black. High culinary value and adaptive resilience—hangs tough in our winters when most fava varieties wither in the cold. Big plants with many tillers. Young leaves and shoots also make a tasty salad green. Beans can be eaten when very young as a green bean, as a shelling bean when mid-sized, and all the way through maturity as a dry bean. Strongly selected for over-wintering by Nick Routledge and Adaptive Seeds in the Willamette Valley since 2007. Interbreeding population of many strains from Ianto Evans' original fava diversity.

2 oz ≈ 30 seeds, \$3.80

Sweet Lorane   

 Small seeded favas are usually relegated to cover crop status, but Sweet Lorane was selected to have good, sweet flavor, so it's an excellent choice for a dual-purpose crop to feed both the soil and the gardener. The flavor is excellent and is especially delicious in fava hummus. Usually sown in autumn for cover cropping and for higher yields, favas may also be spring sown. Extremely winter hardy – we have seen this variety muster through winter temps of 0°F with only a few inches of snow for protection. When grown as a dry bean, Sweet Lorane is less prone to splitting during harvest and processing than the larger seeded types. Bred by Steve Solomon in the 1980s and re-

selected more recently by Alan Adesse right here in the Willamette Valley of Oregon. *Seed produced by Lonesome Whistle Farm in Junction City, Oregon.*

1 oz ≈ 50 seeds, \$3.80

1/4 lb, \$6.80

1 lb, \$9.80

5 lbs, \$30.00

MISCELLANEOUS BEANS

GROWING & SEED SAVING BASICS

Cultivation of most of these 'Miscellaneous Beans' is similar to common beans: Direct sow as early as possible in May and protect plants from frost. Cease irrigation in August, and harvest in September. The exception here is with garbanzo beans, which are frost-tolerant and can be sown as soon as the soil temperature reaches 50°F (usually April but as early as March if you can work the soil). Collect seed from pods that are fully dry. Shell by hand or by dancing on the dry pods, winnow to clean if necessary. Test for dryness with a hammer – dry beans shatter, moist beans squish.

Cowpea, Fast Lady
Northern Southern Pea  

Vigna unguiculata. White. 65 days fresh, 90 dry.

  An excellent, productive, early variety of white seeded cowpea. Beans have a creamy texture and do not require soaking before cooking. Pods are solid and hold well above the ground on compact upright bushes so they can take some wet weather and not succumb to mold. Beautiful yellow flowers that pollinators go nuts for – but not to pollinate. Instead, they seem to drink the nectar of the plant at the base of the closed flower. Our crops have two good flushes of pods. The early pods hold until the later ones are ready, making this bean extra productive and easy to harvest. Bred by Carol Deppe who selected it to thrive in our cool Oregon summers. As we learned in 2015, it can also handle the heat of summer that is becoming our norm.

1/4 oz ≈ 55 seeds, \$3.50

2 oz, \$7.50

Cowpea, Grey Speckled Palapye

Vigna sinensis. Grey Speckled. 75-90 days.



We have tried growing many varieties of cowpea / black-eyed pea / crowder pea through the years and have never had a harvest that was worth writing a description about. In 2014 we gave the Grey Speckled Palapye a try and finally! A cowpea that is worthy of praise in our growing conditions. Sometimes you just gotta keep trying – maybe eventually we will find that magical, productive okra variety as well (watch for it in 2019!). Short, somewhat viney plants are very productive of long pods. Beans are flavorful dried and can be eaten fresh as well. Early and tolerant of cool weather. Pods shed a few early rains and thresh easily. This variety originally comes from a market in Palapye, Botswana.

1/4 oz ≈ 60 seeds, \$3.50

1/2 lb, \$15.00

2 oz, \$7.50

Garbanzo, Black Sicilian

Cicer arietinum. Black.



Garbanzo beans are also known as chickpeas or *ceci* in Italian. This Sicilian variation, *ceci neri*, is similar to the more common Black Kaboulli garbanzo. We have found black seeded garbanzos to be easier to grow and less finicky than their larger seeded tan counterparts. Germinates easily in cool soil. Large bushy plants produce well and are ready to harvest before the rains in autumn. Flavor is similar to the tan types but a bit nuttier and can be used in any recipe that calls for garbanzo beans. Black chickpeas are common in India where they are made into salad or *channa masala*; in Italy they are cooked with pasta or made into creamy soups. We would like to thank Lane Selman of the Culinary Breeding Network for bringing this one back from Italy and sharing it with us. Now we can share it with you. *Seed produced by Taproot Growers in Springfield, Oregon.*

1/2 oz ≈ 55 seeds, \$3.50

1/2 lb, \$12.00

2 oz, \$7.50

Garbanzo, Golden Dragon

Cicer arietinum. Orange/Tan.



A strain of Desi-type chickpea given to us by local staple food activist Krishna Khalsa via Harry MacCormack, who told us, "reportedly it gives those who eat it the power of the dragon." Smallish orange/tan seeds cook up nicely and are very versatile in the kitchen. The Desi-type of chickpeas are usually smaller and darker than other types and have a rougher coat. This type is used to make *chana dal*, which is a split chickpea dish with the skin removed. They can also be cooked up whole like dry beans and added to soups, salads and curries. Plant by the end of May for beans to dry down by September 1st. Plant architecture is tall enough that it can be direct combined if grown on a large scale.

1/2 oz ≈ 55 seeds, \$3.50

1/2 lb, \$12.00

2 oz, \$7.50

Garbanzo, Pico Pardal

Cicer arietinum. Tan.



This chickpea is from León, an autonomous community in north-western Spain, where chickpeas have been a staple food since Roman times. Pico Pardal is small seeded with a pronounced beak. It is aptly named; Pico Pardal translates as "Sparrow Beak." Creamy consistency, thin skin, cooks up fast and bakes well. If given plenty of space the bushes can become quite large and produce many small (2-bean) pods. Pico Pardal Garbanzo was recently the subject of a lawsuit in its home region. A food packer trademarked the name in 1998 and sought to restrict its usage; in 2015 the Promotional Association for Pico Pardal Garbanzo de León won the removal of the trademark because it is a traditional type that is widely grown in the region. ¡Viva las semillas! We sourced this variety from Paco Villalonga Lochridge, a Seed Savers Exchange member in Spain.

1/2 oz ≈ 55 seeds, \$3.50

1/2 lb, \$12.00

2 oz, \$7.50

Mung Bean, Kali Black Gram

Vigna mungo. Black. 80 days.



Very interesting black seeded mung bean relative. Commonly consumed in India and Nepal as a protein rich staple. Mung beans are often used in a similar way to red

BEETS

Beta vulgaris

Growing seed for beets and chard (*Beta vulgaris*) is challenging in our Willamette Valley location due to its role as the global epicenter of GMO sugar beet seed production. All *Beta* seed lots that we sell were produced far, far away or otherwise isolated from potential contamination.

GROWING & SEED SAVING BASICS

Direct sow March through early August in rows that are 1' apart. Thin to 3" spacing once they're 3" tall. Don't forget to eat the greens! For us, beets can grow through the winter without protection, but must be sown before September. Collect seeds from 20+ plants in second year once seeds have dried down, usually September. Cut seed heads, place on tarp, dry few more days, dance on the dry plants to free seed. Collect seeds from pile, winnow to clean. Isolate from other beets and chard by 1 mile.

Chioggia

Round Pink/White Rings. 65 days.



In our days as market growers, Chioggia beets were by far our customers' favorite, and we loved them too. Dark pink on the outside, the inside features concentric rings of pink and white. The candy cane like appearance is as pretty as it is fun. But Chioggia charms the palate, too – much sweeter than red beets, with less of the “earthy” flavor that turns some people off from this nutritious root vegetable. Winter Chioggia beets are just about as sweet as candy. Plus, they don't bleed as much as red beets when cooked, although the striping does fade. Very good simply roasted with a little olive oil and salt. Green leaves. Heirloom originally from Chioggia, Italy, that has been in the US since the 1860s. *Seed produced by Dancing Bear Farm in Williams, Oregon.*

3 g ≈ 180 seeds, \$3.80

1/2 oz, \$9.80

1 oz, \$12.80

Kamuolini 2

Round Red. 65 days.

Vibrant color, beautiful round shape and classic sweet beet flavor make this variety our ideal beet. Vigorous leaf growth makes this beet two vegetables in one, easy to pull and perfect to tie in bunches. Leaf stems have an

intriguing magenta-purple tint. In our trials against the overly common Red Ace F1 hybrid we found Kamuolini 2 to have better shape, flavor, yield, color, and taller tops. The Baltic region is a center of beet diversity and one of its centers of origin, so it makes good sense that we would find our ideal beet in Lithuania. Bred by and given to The Seed Ambassadors Project by Dr. Rasa Karkleliene, a vegetable seed breeder at the Lithuanian Institute of Horticulture. *Seed produced by Abel Kloster and Tao Orion in Cottage Grove, Oregon.*

3 g ≈ 200 seeds, \$3.80

1/2 oz, \$9.80

Lutz Green Leaf

Round Red. 70-90 days.

An old standby winter storage beet with vibrant red roots and pale green leaves. The most common Lutz strain available now has red leaves and stems – we are offering the original green-stemmed variety whose leaves have much better flavor. The variety has suffered from lack of stewardship, but our friend Avram Drucker of Garlicana in southern Oregon has been working hard to change this, and we offer his strain which has been reselected for size and firmness. Avram says, “If I had to pick only one [beet] variety for homesteading, there's just no question that this is it.” Lutz Green Leaf is claimed by most, to be “not a pretty beet,” but we disagree, finding it to be quite pretty and amazingly sweet as well. Light green leaves are especially tasty for beet greens, and are good when young in salads or cooked up like chard when more mature. Word is roots stay tender even when very large (up to 12 lbs!) - I can't imagine *any* beet being pretty at that size. Lutz Green Leaf has won us over. *Seed produced by Garlicana in Douglas County, Oregon.*

3 g ≈ 200 seeds, \$3.80

1/2 oz, \$9.80

1 oz, \$12.80

Shiraz

Round Red. 60 days.



Round red roots with red leaf stems and green leaves. Vigorous and uniform with smooth skin and tall tops, Shiraz is a good choice for market growers and home gardeners alike. Not quite as sweet as Lutz

Green Leaf, but still quite tasty. Young leaves make a great addition to salad mix. Bred through a farmer and breeder collaboration with the Organic Seed Alliance, it was selected in organic growing conditions primarily for resistance to rhizoctonia dry rot (the most common cause of Ugly Beet Syndrome). For the full story check out: seedrevolutionnow.blogspot.com/2013/08/shiraz-tall-top-beet-breeding-project.html. Seed produced by Deep Harvest Farm on Whidbey Island, Washington.

3 g ≈ 200 seeds, \$3.80
1/2 oz, \$9.80

1 oz, \$12.80
4 oz, \$35.00

BROCCOLI

Brassica oleracea

GROWING & SEED SAVING BASICS

Sow indoors in flats with good potting soil February through August. Transplant into the garden about 3-4 weeks after sprouting, spaced 12-18" on center. May also be direct sown. A good choice for autumn gardens in our area. Collect seed from 50 or more early spring-sown plants when pods are dry. Dance on seed stalks on a tarp to thresh. Collect seeds and winnow to clean. Isolate from other Brassicas of the same species, *B. oleracea*, by ½ mile.

Nutribud

55-70 days.

A great open pollinated broccoli bred in Oregon by plant breeder Dr. Alan Kapuler of Peace Seeds. This is the broccoli to grow for flavor. The sweetest, richest and possibly the most nutritious broccoli for spring and fall. Deep-green florets, central head and prolific side shoots make this an excellent variety for the home gardener. Tested high in free glutamine, which is a building block of protein, a powerful energy source for the brain, and an important healing nutrient for the body. Not the largest heads and it doesn't like hot weather. Seed produced by Turnip the Beet Farm in Lorane, Oregon.

1/4 g ≈ 75 seeds, \$3.50
1 g, \$6.50

1/4 oz, \$9.50

Piracicaba

55 days.

A heat-tolerant, small heading broccoli similar to broccolini. Where it really shines is not in its initial small head, but in the endless tasty side shoot production. The leaves are as delicious as the tender green heads and sweet stems. Unique to the world of broccoli varieties, Piracicaba's small shoots and loose florets make it seem like it could be the primordial ancestor of modern supermarket hybrid broccoli. Though originally from subtropical Brazil, we have found that it thrives in our temperate environment and tolerates some frost. Vegetable farmer Carolina Lees of Corvus Landing Farm located on the coast of Oregon, says that Piracicaba is one of her favorite crops for her cool summers, and her farmer's market customers love it, too. Originally bred by the University of Piracicaba in Brazil. Seed produced by Corvus Landing Farm in Neskowin, Oregon.

1/4 g ≈ 75 seeds, \$3.50
1 g, \$6.50

Red Arrow

Purple Sprouting

210-240 days.

 **NEW for 2018!** Overwintering purple sprouting broccoli (PSB) is one of the most special treats of maritime and mild winter climate zones. Along with overwintering cauliflower, PSB is a superb food source during the hunger gap of March – April (at least for those of us whose winters do not usually drop below 15°F). With clusters of vibrant purple broccoli florets that re-sprout for multiple harvests, these big plants are quite impressive. We have trialed many varieties of PSB and Red Arrow has been our favorite for winter hardiness and reliability, even beating the hybrids. Early maturing for a PSB, they sometimes begin sprouting in late February when winters are mild. Days to maturity are variable depending on when the seed is sown, but plants will produce in the spring with just about any summer sowing date. We sow early to mid-summer for nice, big plants. In areas with harsher winters, plants sown in late summer will be smaller and therefore often overwinter more successfully. Planting in the summer for harvest the following spring may seem like a

long wait, but it is well worth it. We originally sourced this strain in England, where PSB originated as a specialty crop. Recipient of the United Kingdom's Royal Horticultural Society Award of Garden Merit and we believe they know good PSB when they see it. *Seed produced by Taproot Growers in Springfield, Oregon.*

1/4 g ≈ 75 seeds, \$3.80

Umpqua

50-70 days.

 Excellent blue-green color. 6-8" heads, good side shoot production. Early to size up from spring planting yet resists premature bolting. Beautiful and stress tolerant, especially for an OP. This spring and fall broccoli was bred by Tim Peters of Peters Seed and Research. *Seed produced by Uprising Organics in Lynden, Washington.*

1/4 g ≈ 75 seeds, \$3.50

1/4 oz, \$9.50

1g, \$6.50

1 oz, \$18.00

BRUSSELS SPROUTS

Brassica oleracea

GROWING & SEED SAVING BASICS

Sow indoors in flats with good potting soil April through early June, for sprouts in November through February. Transplant into the garden about 3-4 weeks after sprouting. For optimal sprout production, pinch growth tip off in late August. Harvest sprouts after autumn frost and as needed throughout the winter. Collect seeds from 50 or more plants (to avoid inbreeding) in the second year when pods are dry. Dance on seed stalks on a tarp to thresh. Collect seeds and winnow to clean. Isolate from other *Brassica oleracea* by 1/2 mile.

Darkmar 21

Green. 180-260 days.

 One of the most reliable, easy-to-grow open pollinated Brussels sprout varieties out there. Firm, sweet, dark green sprouts form on plants that grow to 3½'. We trialed every open pollinated Brussels sprout we could find; Darkmar 21 was the obvious choice for mid-season because of its

consistent large sprout production and vigor in the field. A classic Brussels sprout variety that is popular in the UK but not widely available in the US. Sow in March through May for sprouts in November through February. For optimal sprout production, pinch the growth tip off in late August. Originally selected in Bedfordshire, England. Aka, Bedford Darkmar 21.

1/2 g ≈ 150 seeds, \$3.80

1 oz, \$28.00

2g, \$7.00

1/4 lb, \$60.00

1/4 oz, \$12.50

Early Half Tall

Green. 100-200 days.

 Forgot to sow your Brussels sprouts in spring? All is not lost! With Early Half Tall, you can sow in June and still get a crop of sprouts by autumn. For a good early rotation of this winter garden delight, sow in March or April – sprouts are harvestable as early as August. Nice, dense sprout formation on dwarf plants that grow to 2 ½' tall. Lower stature helps keep plants upright in windy conditions or in waterlogged soil. Early Half Tall is one of the few open pollinated varieties that has been well maintained since the introduction of hybrids.

1/2 g ≈ 150 seeds, \$3.80

2g, \$7.00

Red Bull

Red. 210-260 days.

 Vigorous 3' plants form 1-2" sprouts in fall and winter when transplanted into the field May to early June. Sweet, nutty flavor especially after frost when the plants turn a deeper red. Sprouts stay red when cooked. In our opinion, one of the few good open pollinated red Brussels sprouts. Very hardy and far superior to Rubine, though there is some variability in plant color, sprout size and formation. Late to mature. When planted in May sprouts are ready for harvest December – February. Originally sourced from Tozer's seed company in England, we thank Jeff and Carri at Pitchfork & Crow for their continued stewardship of this variety. *Seed produced by Pitchfork & Crow in Lebanon, Oregon.*

1/2 g ≈ 150 seeds, \$3.80

1 oz, \$28.00

2g, \$7.00

1/4 lb, \$60.00

1/4 oz, \$12.50

CABBAGE

Brassica oleracea

GROWING & SEED SAVING BASICS

Sow indoors in flats with good potting soil February through August. Transplant into the garden about 3-4 weeks after sprouting. May also be direct sown. A good choice for early spring or autumn gardens in our area. Collect seeds from 50 or more plants (to avoid inbreeding) in the second year when pods are dry. Dance on seed stalks on a tarp to thresh. Winnow to clean. Isolate from other *Brassica oleracea* by ½ mile.

Amarant

75-90 days.

 **NEW for 2018!** Gorgeous, early, dark red cabbage with dense, compact heads. Good crunchy and juicy texture. Outer leaves have a lovely silver shimmer that seems to deter aphids, helping this variety to perform well even under high summer temperatures that stress out many other *Brassic*as. A good selection for early and main season cropping, does best when planted out by mid-June but can be planted until mid-July for full sized heads. A modern, public domain, open pollinated variety maintained by Kultursaat biodynamic seed initiative in Germany.

1/2 g ≈ 150 seeds, \$3.80 1/4 oz, \$12.50
2 g, \$7.00 2 oz, \$50.00

Chieftain Savoy

90-120 days.

 A great open pollinated Savoy cabbage that was once a standard and is now very hard to find. Great for late summer and autumn rotations. More tender and sweet than many of the modern European Savoy hybrids, though not as winter hardy. Produces vibrant green heads that average 4-6 lbs. A 1938 All American Selections award winner bred by Ferry-Morse. Our original seed was given to us by Tim Peters, formerly of Peters Seed and Research, who preserved this variety when the big companies dropped it. We are excited to grow it and keep it alive.

1/2 g ≈ 150 seeds, \$3.80 1/4 oz, \$12.50
2 g, \$7.00 2 oz, \$50.00

January King

160-210 days.

 January King certainly reigns supreme amongst winter cabbages. Beautiful purple-ish plants form light green winter savoy type heads with purple outer leaves. When growing for our winter CSA, we relied on this variety for its firm, semi-flat, well-filled, 3-5 lb heads from January into March. We sourced several strains with a lot of variability between sources but found a clear winner in the West Coast Seeds selection which overwintered under row cover and a good covering of snow, and survived our 5°F lows in December 2013. We also preferred its vigor, uniformity, shape and color over other strains. Plant out in early July for fantastic cabbage all winter long (through zone 7); William Woys Weaver, located in Pennsylvania, says he sows in January for early summer harvest.

1/2 g ≈ 150 seeds, \$3.80 1/4 oz, \$12.50
2 g, \$7.00 2 oz, \$50.00

Primax

60 days.

 Our all-time favorite summer cabbage! Primax dependably produces firm, round, pale green heads that range in size from 2-4 lbs – just the right size for our kitchen. We also love it because it manages to be both crisp and tender at the same time, and it holds well in the field. This variety is an old standby but has become hard to find in recent years as the seed industry has transitioned towards hybrids. We thank our friend and mentor John Navazio for supplying some of our seed stock for this grow-out! Seed produced by Deep Harvest Farm on Whidbey Island, Washington.

1/2 g ≈ 150 seeds, \$3.80 1/4 oz, \$12.50
2 g, \$7.00

Winter King Savoy

120-180 days.

 **NEW for 2018!** Large, dark green heads have that classic savoy crinkled texture and sweeten up nicely after a frost. We like to eat savoy cabbage stir-fried or simply braised in butter. The thicker outer leaves make great cabbage rolls. During our winter CSA days we became obsessed with cold hardy cabbage. After trialing dozens of varieties, Andrew noticed that most open pollinated savoy

cabbage was not super winter hardy. These mostly Italian, savoy types grew great in the fall but not through winter. After many disappointments, we zeroed in on northern adapted savoy types, of which Winter King Savoy is an exemplar. We have been looking forward to getting this awesome cabbage into the catalog ever since we first found seed for it in England during our 2006 Seed Ambassadors Project trip. An excellent English heritage variety that fits right here in Oregon. Greener and more savoyed, it is also a good companion to the other super winter hardy cabbage we love, January King.

1/2 g ≈ 150 seeds, \$3.80
2 g, \$7.00

1/4 oz, \$12.50

CARDOON

Cynara cardunculus

GROWING & SEED SAVING BASICS

Sow 2–3 seeds in 4" pots indoors February through April. Thin down to single strongest seedling. Plant out to 18-24" centers in spring to early summer. Make sure not to place other plants too close as cardoons can reach 3-4' wide. Plant in a permanent position in your garden as plants grow back each spring. Seeds are produced in the second year and are ready when flowers are dried and downy. Wear gloves and use a brick to smash seed heads to remove seed. Winnow to clean. Isolate from other cardoons and artichokes by ½ mile.

Argenté de

Genève Inerme  

Perennial.

 Closely related to the artichoke, this stem vegetable is sown in spring, branched with cardboard in fall, and then used raw in salads or steamed. Large, silver, slightly spiny leaves produce purple thistle-like flowers that reach 6' tall. Pollinators love it. Heirloom originally from the Grosjean family in Chêne-Bougeries, Switzerland. We received it from Pro Specie Rara, the Swiss seed saving organization.

3 g ≈ 60 seeds, \$3.80
9 g, \$6.80

CARROT

Daucus carota

GROWING & SEED SAVING BASICS

Direct sow 2-4 seeds per inch in rows 12" apart, April through late July. Keep moist to ensure good germination, which may take up to 3 weeks. Thin to 2" spacing for large roots. Flavor sweetens after frost. A great choice for winter gardens. Seed saving is not recommended in locations where Queen Anne's Lace (wild carrot) is present. Collect seeds from at least 20 plants in their second year. Cut seed head when seeds are dry, remove seeds by hand or by dancing. Winnow or screen to clean. Isolate from other carrots and wild carrot by ½ mile.

Hilmar/Nantaise 2

60 days.

 This nantes type carrot is an excellent open pollinated competitor for the hybrids. Delightful, juicy crunch and sweet mild flavor make it great for fresh eating. Very uniform for an OP, bright orange color and good tip fill makes for attractive carrot bunches at market. Good for spring through autumn production. Not a winter storage type, but they will keep for months in the refrigerator or root cellar. Another slam dunk variety from German seed company Hild. *Seed produced by Deep Harvest Farm on Whidbey Island, Washington.*

1/2 g ≈ 300 seeds, \$3.80
3g, \$6.80

1/2 oz, \$12.00

Red Core Chantenay

70 days.

 The ultimate carrot for winter cultivation and storage. Wide shoulders, dense flesh, and solid carrot flavor make it a preferred variety for processing and great for bulk and/or wholesale as the poundage adds up quickly. Grows well in heavy soil, strong tops and wedge shape make for easy harvest. This variety still wins taste tests over all the fancy hybrids out there, but don't expect the sugary watery-ness of Nantes type carrots (which do have their place, don't get me wrong); instead the complex carrot flavor and crisp texture will have you wax poetic: "Once upon a toothsome day, I ate a Red Core Chantenay." Crunch! *Seed produced by Deep Harvest Farm on Whidbey Island, Washington.*

1/2 g ≈ 300 seeds, \$3.80
3g, \$6.80

CAULIFLOWER

Brassica oleracea

GROWING & SEED SAVING BASICS

Sow indoors in flats with good potting soil June through late July for harvest February-March. Transplant into the garden about 3-4 weeks after sprouting. May also be direct sown. Not for summer production, but a great choice for winter gardens in our area. Collect seeds from 50+ plants (to avoid inbreeding) in second year when pods are dry. Dance on seed stalks on a tarp to thresh. Collect seeds and winnow to clean. Isolate from *Brassica oleracea* by ½ mile.

Prestige MF *

200+ days.

 **NEW for 2018!** Overwintering cauliflower is one of the best kept secrets of the plant world. So tasty and so productive, it comes on right when it is needed during the spring hunger gap. Living in the Pacific Northwest, which is one of the few places on the planet where it can be easily grown, there is no excuse to not give it a try. Prestige, like other overwintering cauliflower, has a sweet nutty flavor superior to any summer cauliflower. We like to refer to it as the cashew of the PNW garden. Over the years we have trialed a dozen overwintering cauliflower varieties and Prestige is our favorite. It is the most reliable and produces the highest quality heads. All overwintering cauliflower prefers a maritime climate with winters that do not typically drop below 15°F. Sow in the summer for spring harvest of light-white heads from April-May, it is definitely worth the wait! We are proud to source our seed from our friends at Uprising and we thank them for producing this valuable variety. *Seed produced by Uprising Organics in Lynden, Washington.*

1/4 g ≈ 75 seeds, \$3.80

1/4 oz, \$15.80

1 g, \$6.80

Purple Cape MF *

200+ days.

 This overwintering purple cauliflower is another great crop for the hunger gap of late spring. When sown in June or July, it produces deep purple heads the following February-March. Produces much larger heads and more food than overwintering purple sprouting broccoli, and we are so happy to be

able to offer it! Delicious and beautiful. Hardy to zone 7, this extreme selection (5% survivors) made it through lows of 2°F in December 2013 and had further selection in the 2016 growing season. A staple of the Pitchfork & Crow winter CSA, Purple Cape seed has become hard to find in recent years. *Seed produced by Pitchfork & Crow in Lebanon, Oregon.*

1/4 g ≈ 75 seeds, \$3.80

1/4 oz, \$15.80

1 g, \$6.80

1 oz, \$36.00

CELERIAC & CELERY

Apium graveolens

GROWING & SEED SAVING BASICS

Sow in pots indoors March-April. Germination in 2-3 weeks. Transplant in fertile soil when plants are 3" tall, to 8" centers for celery leaf and 12" centers for celeriac/celery. Keep well fertilized, watered, and cultivated. Harvest as needed. Collect seeds in second year from 15+ plants for replanting or culinary use. Cut seed stalks when seeds are dry, thresh by hand, dancing, or hitting seed stalk against sides of bucket. Winnow to clean. Isolate from other varieties of the same species (stalk or leaf celery and celeriac) by at least ¼ mile.

Celeriac, Tellus SAP MF *

110 days.

 A great old-fashioned celeriac from England. These big vigorous roots are a little darker inside and out, and the leaf stalks have a reddish color. A really delicious heritage variety. Winter hardy down to about 25°F. Most modern celeriac has been bred to have a bright white interior, which is better for looks. Unfortunately, the volatile compounds that give off such a delightful flavor also stain brown when cut. Tellus has a true celeriac flavor because it has not had the flavor bred out of it. We sourced it originally from the Heritage Seed Library in England.

1/4 g ≈ 1,000 seeds, \$3.80

Celery, Ventura MF

80-100 days.

 The classic American celery! An improved Tall Utah type, Ventura celery is named after the town Andrew grew up in. When he was a kid riding his bike around Ventura, California, he saw many fields of celery growing interspersed with strawberry fields and lemon orchards. Once one of the most common workhorse celery varieties, Ventura has recently become less common and has undeservedly been eclipsed by proprietary celery varieties. Ventura is productive and perfect for market farms and home gardens alike. It has great sweet flavor with that delicious celery crunch. We find celery tastes better when grown organically, giving it more of that celery zing – especially when given lots of fertility and water. Good fusarium and bolt resistance. *Seed produced by Pitchfork & Crow in Lebanon, Oregon.*

1/4 g ≈ 1,000 seeds, \$3.80

1/4 oz, \$35.00

1 g, \$9.00

Celery Leaf, Chai Thai SAP

50-70 days.

 An Asian type that is similar to Chinese celery, but from Thailand. Chai Thai celery has long stems with strongly flavored large, jagged leaves that have a nice golden-green color. Asian celery is often used as a flavoring herb in stews, soups and stir fry dishes. The thin stems are rather different than the thick-stemmed celery most of us are used to. The flavorful leaves are the primary parts of the plant used – a little like celery flavored parsley. In Thailand, celery is one of the more common herbs used in cooking. We have found that Chai Thai grows well when planted in summer for fall harvest and thrives in cool weather. We were sent this variety from Thailand by Sarah's dad, who currently lives there.

1/4 g ≈ 1,000 seeds, \$3.80

1/4 oz, \$35.00

1 g, \$9.00

Celery Leaf,

Hollow Pipe of Malines SAP MF

70 days.

 **Back for 2018!** Light-green leaf cutting celery. Grows to 18" and is great in mirepoix and soups. Stems are also usable, but much smaller than those of stalk celery. The flavor packs a punch that is most suitable for cooking; a little goes a long way. This vigorous biennial leaf makes a great addition to the herb garden and contributes wonderful celery flavor without the stringy, fibrous stems. A must-have in the garden for anyone that makes their own soup stock. A Belgian heirloom from Malines (the French name for the town of Mechelen), sourced originally from Belle Epoch Seed Company, Belgium.

1/4 g ≈ 1,000 seeds, \$3.80

1/4 oz, \$35.00

1 g, \$9.00

Celery Leaf, White Queen MF

70 days.

 **NEW for 2018!** Bright-green aromatic leaves atop long skinny white stems give White Queen a stark visual contrast from the classic western stem celery. Thrives in cool fall weather, overwinters easily, and sometimes grows back vigorously as a second and third year perennial. This leaf celery is a Chinese variety with a strong flavor that is used more as an herb than a vegetable. Perfect for Chinese food recipes that include both stems and leaves. Strong flavors are a great addition to stir fry, soups, and Thai dishes that call for celery leaf. The unique white stems make for a captivating addition to market displays. White Queen is truly a celebration of biodiversity within the celery family.

1/4 g ≈ 1,000 seeds, \$3.80

1/4 oz, \$35.00

1 g, \$9.00



CHARD

Beta vulgaris

GROWING & SEED SAVING BASICS

Seed in flats or direct sow March through early August in rows that are 1' apart. Thin to 1' spacing for bunching, or 4" for salad size plants. In our area, chard can grow through the winter without protection, but should be planted out in August for this purpose. Collect seeds from 20+ plants in second year when seeds have dried down, usually September. Cut seed heads, place on tarp, dry few more days, dance to free seed. Collect seeds from pile, winnow to clean. Isolate from other beets and chard by 1 mile.

Joy's Midnight

30 days baby, 60 full.

 Most plants have leaves that are incredibly deep dark burgundy; we have been selecting for dark leaves with almost luminescent yellow-orange midribs. Classic chard flavor, good tolerance to cold and wet conditions. In its 5th generation, there is some wonderful variability that could be selected through. Dark color and flavor intensify as plants mature; baby leaves are milder to both the eye and the tongue. Initially selected by Joy Larkcom from Bull's Blood beet for having larger chard-type leaves (possibly crossed with a perpetual spinach type). Given to us in Ireland by Joy Larkcom on our 2007 Seed Ambassadors trip. Aka, Joy Larkcom's Midnight.

3 g ≈ 100 seeds, \$3.50

1/2 oz, \$9.50

1 oz, \$12.50

1/4 lb, \$30.00

Rainbow

30 days baby, 60 full.

 This selection of Rainbow chard is a show stopper in the garden, at farmer's market, and on the table. Vibrant colors range from dark reds, through the spectrum to hot pink, orange, yellow, and white. Leaves can be incorporated raw into salads when young or cooked when older. Cold tolerance makes chard a great winter garden candidate, and it is more productive and tastier than kale in the summer, which are the reasons it can always be found in our small kitchen garden. Deborah Madison's cookbook, *Vegetable Literacy*, has a few recipes that made us fall

in love with chard stems as their own independent vegetable. *Seed produced by Wolf Gulch Farm in Southern Oregon.*

3 g ≈ 100 seeds, \$3.50

CHICORY & RADICCHIO

Cichorium intybus

GROWING & SEED SAVING BASICS

Sow indoors with good potting soil February-September. Transplant into the garden 3-4 weeks after sprouting. In our area, chicory can grow through the winter without protection but is best when sown in June or July for this purpose. Alternatively, direct sow March-August. Collect seeds from 10-50 plants in second year when seeds have dried down. Cut whole plants, place on tarp, then dance and stomp to free the seed. Collect seeds from pile, and winnow to clean. Isolate from other *Cichorium sp.* by 1/2 mile.

Chicory, Grumolo Rosso

Rosette type. 60 days.

 Red Grumolo type chicory, cold hardy and beautiful. Forms a beautiful rosette in winter through spring that is so pretty it could be used as a boutonniere. Also great harvested young for salad mix and as cut-and-come-again loose leaves. Shari Sirkin of Dancing Root Farm in Troutdale, Oregon, tells us it has relentless regrowth when harvested for loose leaf production. She loves it! Slightly bitter tasting, but the bitterness of the species is greatly reduced by frosts, soaking in cold water, a quick blanching or with light cooking. Great cooked in risotto. It is one of our most cold hardy winter greens.

1/2 g ≈ 200 seeds, \$3.50

2 g, \$6.00

1/4 oz, \$12.00

Chicory,

Sugarloaf Borca

Sugarloaf type. 80 days.

 Tall, green romaine-like "loafs" are sweet and crunchy. Usually hardy here in the Pacific Northwest all winter long, although temperatures below 20°F may damage heads. It turned out to be a staple for our winter CSA. The Borca selection has had much better consistency and hardness for us in our trials than other strains of sugarloaf on the market. Every year we look forward to winter sugarloaf salads. We also love to cook it in soups, risotto, polenta or wheat berry salad. Sugarloaf is not an endive but a true chicory and is also known as Pan di Zucchero in Italy, and Zuckerhut in Germany. *Seed produced by Pitchfork & Crow in Lebanon, Oregon.*

1/2 g ≈ 200 seeds, \$3.50

1/4 oz, \$12.00

2 g, \$6.00

1 oz, \$36.00

Chicory, Trieste Sweet

Rosette type. 35 days leaf; 60 head.

 Trieste Sweet is a cut-and-come-again chicory that is usually broadcast sown, harvested at baby leaf size, and used in salad mixes. Known for regrowth after harvest. Young leaves are smooth with round tips, thin stems have almost no ribbing, and a mild sweet flavor that is great for raw eating. If left to grow to medium size, the plants resemble floppy boutonnières, and when larger they develop into something like a loose sugarloaf type head. Flavor remains mild no matter what size but is sweetest when young. We were most impressed with Trieste Sweet during the winter of 2013, when plants bounced back after lows of 5°F without protection. Nearly two years later we still have plants from this trial sprouting back from the root, indicating Trieste Sweet might have perennial tendencies if ground is left untilled. A definite win if you love salad chicory as much as we do!

1/2 g ≈ 200 seeds, \$3.50

1/4 oz, \$12.00

2 g, \$6.00

Chicory, Variegata di Castelfranco

Loose heading type. 70 days.

 Chicories are currently making a big comeback with castelfranco and sugarloaf leading the charge. Why? Because they're delicious! Big heading chicory with lots of bright colors, mostly green with red speckles. If planted in July or early August, it will head up for winter. If planted late, it can still be harvested as a loose head. If dug and forced, it creates a beautiful white and pink head similar to radicchio. A winter CSA staple for Open Oak Farm because it is hardier than most other *Cichorium* varieties. Another great variety for risotto.

1/2 g ≈ 200 seeds, \$3.50

1/4 oz, \$12.00

2 g, \$6.00

1 oz, \$36.00

Radicchio, Orchidea

Loose heading rosette type. 65 days.

 An unstoppable winter green. Semi-open rosette shaped heads with some variation in red and green variegation, speckling and tones. Good planted any time summer through fall. More resistant than other radicchios to winter predation from rodents. Pick as heads or as cut-and-come-again leaf. Very winter hardy and sweeter after frost. Good bittersweet taste. Bitterness disappears when leaves are steeped in ice water for a few minutes. Mentioned by Joy Larkcom in her seminal book *Salads the Year Round*. Heritage type originating in Italy, given to The Seed Ambassadors Project by Ingrid Matthes of the German Seed Savers (VEN).

1/2 g ≈ 200 seeds, \$3.50

1/4 oz, \$12.00

2 g, \$6.00

1 oz, \$36.00

Radicchio, Rossa di Verona Arca

Round heading type. 75 days.

 An outstanding selection of a solid heading radicchio with a 4-6" tall, elongated shape. Deep red/purple leaves with broad white mid-ribs are nice and crunchy with the tangy bitterness that radicchio is known for. We loved this variety for our winter CSA, as the tight wrapping on the heads meant that even when outer leaves were damaged from extreme cold, there was still a

marketable head just a few leaves down. Also great harvested young as a loose head or for salad mix as cut-and-come-again loose leaves. *Seed produced by Pitchfork & Crow in Lebanon, Oregon.*

1/2 g ≈ 200 seeds, \$3.50
2 g, \$6.00

1/4 oz, \$12.00
1 oz, \$36.00

Radicchio, Treviso Mesola

Tall heading type. 80 days.

 Italians have wonderful song-like names for vegetables. This variety is sometimes referred to by its long name, Radicchio Treviso Precoce Mesola. 'Precoce,' meaning early maturing or precocious, 'Treviso,' meaning the tall elliptic radicchio types originating in Treviso, Italy. 'Mesola' is the selection name made by the Italian seed company T & T. We have trialed dozens of radicchio varieties over the years and Treviso Mesola is a standout. Large heads have a deep red leaf color with crunchy white midribs. The superb flavor of radicchio's fresh bittersweet zing combines amazingly well with grated hard cheese, vinaigrette and the classic Italian salty anchovy. Bitter taste becomes much more mild when first soaked in cold water before serving or when lightly cooked and added to a dish like risotto. Sow in July for October harvest. Later plantings are often successful due to this variety's strong frost resistance, but may not head up as well.

1/2 g ≈ 200 seeds, \$3.50
2 g, \$6.00

1/4 oz, \$12.00
1 oz, \$36.00

Radicchio, Variegata di Chioggia

Round heading type. 75 days.

 During the years of our winter CSA we trialed dozens of varieties of chicories and Variegata di Chioggia was a standout. Best for fall and early winter harvest. Heads are variable in shape and size but all have a nice red pink and white variegation, lacking the green of Castelfranco and Luisa types. Large, round heads (think iceberg lettuce) are beautiful and the flavor is delicious, somewhere between the sweeter Castelfranco and the stronger flavored Rosso di Chioggia. According to Italian historical accounts Variegata di Chioggia was selected out from a cross with Castelfranco and then

the much redder Rosso di Chioggia was selected from Variegata di Chioggia. Originating near Chioggia, Italy.

1/2 g ≈ 200 seeds, \$3.50
2 g, \$6.00

1/4 oz, \$12.00

CORN

Zea mays

GROWING & SEED SAVING BASICS

Corn does best when direct sown 1" deep, spaced at 18" centers, but can be planted as close as 12" apart. Plant when danger of frost has passed, after soaking seed overnight. We recommend row cover to protect emerging seedlings from birds, rodents, and/or rootworms. For optimal pollination and fully formed cobs plant in blocks of 100. Harvest for grain or seed when stalks are brown and ears are dry. Pick cob, fold husk back, and leave indoors to finish drying completely. Remove kernels by rubbing two cobs together, or by hand. Test for dryness with a hammer; dry kernels shatter and moist ones squish. Isolate from other corn by 1 mile or 2 weeks.

Abenaki

Flint. 80-90 days.

 The good yield and reliability of this dry corn make it an excellent variety for market farm production. Best for polenta, grits and wet batter cornbread. 8-10 rows of kernels on single color cobs that are yellow, red or orange. Very ornamental and tolerant of difficult growing conditions. We have selected it for more orange, larger ears. Native to the Northeastern US and named after the Abenaki tribe. Highly recommended by Carol Deppe in *The Resilient Gardener* (see p 137). She used it as one of the parents of her Cascade Ruby-Gold Flint Corn. *Seed produced by Lonesome Whistle Farm in Junction City, Oregon.*

2 oz ≈ 200 seeds, \$3.80
8 oz, \$10.80

1 lb, \$17.30
5 lbs, \$75.30

Candy Mountain

Sweet. 70-80 days.

 An early-mid season open pollinated, yellow sweet corn, with mixed sugar enhanced (SE) and normal sugary (SU) kernels. This combo gives Candy Mountain a rich flavor that is sweeter than "old timey" corn but not as sweet as most modern corn. The SE trait will keep this corn sweet for a few days after picking. Selected in Montana from the classic 1978 hybrid Kandy Korn. The original hybrid is known for its great cool soil emergence and early season vigor. We found Candy Mountain to have similar characteristics and it definitely grows well in our western Oregon climate with good early maturity. As with most open pollinated corn, there is some pleasant variation but we are selecting for 7" long cobs with 12 rows of rich yellow SE kernels. Short plants have a burgundy tinge to the husks and leaves which is very beautiful in the field. We thank Seeds Trust for making this variety available.

1 1/2 oz ≈ 200 seeds, \$3.80 1 lb, \$28.00
8 oz, \$16.00 5 lbs, \$125.00

Cascade Ruby-Gold

Flint. 85 days.

  This has become the corn of legends. Perfect for our taste buds and Pacific Northwest climate, it is difficult to describe without sounding overzealous. Not only does this variety produce the tastiest polenta and cornmeal we have ever tried, but it was bred just across the valley from us by our friend Carol Deppe in Corvallis, Oregon. An 8-12 row flint corn related to Abenaki and Byron flint. It brings the best traits from both combining the general awesomeness of Abenaki minus the pale yellow ears, and from Byron, the wonderful gold-orange color and excellent husk coverage. Ears are smaller than Abenaki. Throw in some more genius selection by Carol and you get a flint corn that makes bright gold polenta with pretty red flecks that quickly becomes a hot seller at market. Each plant will produce one of many options of single color ears ranging from bright-yellow, maple-gold, red-orange to

deepest red. Separate out the colors for cooking and get a range of delicious and distinct flavors from one crop. Find out more in Carol's book *The Resilient Gardner* (see p 137).

2 oz ≈ 200 seeds, \$3.80 1 lb, \$17.30
8 oz, \$10.80 5 lbs, \$75.30

Dakota Black

Popcorn. 90 days.

  One of the earliest maturing and easiest to grow popcorns. 4-6" ears on 6' tall plants. Dark black kernels have a ruby-red glassy shine when held in the right angle of light. The pointy kernels pop bright white with a small black hull still attached. The flavor is delicious, hearty and crunchy. Modern popcorns lack this richness, which gives Dakota Black the ability to act as a meal all by its self. Developed by the Podolls of Prairie Road Organic Farm, seed growers in North Dakota. Aka, Dakota Black Pop. *Seed produced by Lonesome Whistle Farm in Junction City, Oregon.*

2 oz ≈ 200 seeds, \$3.80 1 lb, \$17.30
8 oz, \$10.80 5 lbs, \$75.30

Double Red

Sweet. 85 days.

 A superb addition to the list of cool purple vegetables. Normal sugary (SU) kernels are sweet and richly flavored, but the real coup of Double Red is the ridiculously dark red color. The kernels are so red that they can turn your fingers purple when eating it. Certainly a culinary necessity for those of us trying to "eat the rainbow." Red hue varies a little from ear to ear with many so dark red they seem almost black-purple. This rare color in sweet corn comes from the anthocyanin pigments that are also seen in the plant's leaves. A natural source of anti-oxidants, anthocyanins are also anti-inflammatory. Plants are 5-7' tall with 1-2 ears per stalk. We have heard that when dried and ground it makes a delicious purple corn bread, but we ate them all fresh and haven't tried this yet. Using traditional plant breeding methods, Double Red was bred by Dr. Alan Kapuler of Peace Seeds in Corvallis, Oregon. It is the culmination of 25 years of breeding work by

Peace Seeds and 8 years of collaboration with Dylana Kapuler and Mario DiBenedetto of Peace Seedlings.

1 oz ≈ 160 seeds, \$3.80 1 lb, \$31.30
4 oz, \$9.80

Early Pink Pearl

Popcorn. 90 days.

A selection of Early Pink popcorn. Early, high yielding, tasty, and a captivating pink color to boot. It is the perfect complement to Dakota Black popcorn. The 4-6" ears are very ornamental. Matures easily in our climate. Popped kernels are a light yellow with a mild flavor. *Seed produced by Lonesome Whistle Farm in Junction City, Oregon.*

2 oz ≈ 200 seeds, \$3.80 1 lb, \$17.30
8 oz, \$10.80

Mandan Parching Lavender

Parching. 70-80 days.

 Produces short little 4' plants that are extremely early to mature. Small, plump ears are a gorgeous silvery lavender. If you've ever had trouble maturing corn in a short season climate, this corn is for you. Highly recommended by Carol Deppe for parching, which entails dry roasting on a skillet until the kernels crack/pop like corn nuts, only they taste much better. Also good ground into flour and used for making rich cakes and cornbread. One of the traditional native corns grown along the Missouri River in North Dakota. Aka, Mandan Red Clay. *Seed produced by Delhi Wind Farm in Everson, Washington and comes to us via Uprising Seed.*

2 oz ≈ 200 seeds, \$3.80 1 lb, \$21.00
8 oz, \$11.80 5 lbs, \$80.00

New Mama

Super Sweet

Super Sweet. 80-90 days.

  **Adaptive Seeds Original.** One of the first open pollinated super sweet (Sh2) corns! Medium sized ears have yellow, truly super sweet kernels, and hold their flavor once picked. Still a little variable in maturity and color with some pale yellow kernels, but we think this may be necessary to maintain vigor as corn does poorly with inbreeding. Selected from crosses made between a Tim Peters' super sweet called White Sugar and an early release yellow super

sweet from Friedemann Ebner of Sativa Rheinau in Switzerland. Because I borrowed so much from Tim and Friedemann, who themselves borrowed so much from the corn breeders before them, I almost called this one "Borrowed Tune." That name didn't quite ring right, and with so many of our friends being new mamas right now I couldn't resist. Instead, this Sh2's for the mamas! Please tell us what you think.

1 oz ≈ 200 seeds, \$3.80 1 lb, \$31.30
4 oz, \$9.80 5 lbs, \$135.00

Open Oak Party Mix

Dent. 90-100 days.

  **Adaptive Seeds Original.** Our main crop field corn that we grow for cornmeal, flour and for making masa. This is the best corn we offer for nixtamalization and making your own hominy or pozole. After grinding, we sometimes sift out the coarse polenta from the flour and we have two different staple foods from a single crop. Selected for large, thick, early ears that range in color from yellow to orange to red. We especially love the ears that are dark orange with yellow caps because it gives the illusion of a burning flame. All single colored ears, which is useful for zeroing in on the particular flavor of each color. High yielding when given good fertility. A semi-flinty dent type selected from a freely crossed population of Wapsie Valley Dent, Vermont Flint, Garland Flint, Italian Polenta and several unnamed dent varieties from a University of Wisconsin breeding project for nutrition. This is a diverse population, still purposefully variable. We are excited to improve it continuously through selection.

2 oz ≈ 200 seeds, \$3.80 1 lb, \$17.30
8 oz, \$10.80 5 lbs, \$75.30

Saskatoon White

Flint. 70-80 days.

 The earliest dry corn we have ever grown. Reliable and delicious, although not high yielding. We consider it our fail safe insurance corn crop for cold years when late spring rains prevent planting and/or early fall rains set in. Very short plants have one or two small slender ears of glassy white kernels. Tastes fantastic when made into hoecakes or *arepas*, a corncake from Colombia and

Venezuela. Occasionally produces red and orange colored cobs. May be related to Saskatchewan White and certainly originated in Canada. We received our strain from Tim Peters of Peters Seed and Research in 2005, he is not sure of its origin.

2 oz ≈ 200 seeds, \$3.80

8 oz, \$10.80

CUCUMBER

Cucumis sp.

GROWING & SEED SAVING BASICS

Sow indoors in 2" pots with good potting soil May to mid June. Two weeks after sprouting, transplant to 2' spacing in 6' rows. May also be direct sown when soil is warm. Young cucumber plants benefit from floating row cover to protect them from insects and frost. To save seed, scoop out seeds when the fruit is bloated like a yellow blimp. Rinse off and let dry. Isolate from other varieties of the same species by at least ½ mile.

Addis Pickle

Cucumis sativus. Pickling. 55 days.

 Pickling type that is also great for fresh eating. This variety was so productive, Sarah ate one almost every day for lunch from the single (under-watered) plant in the kitchen garden from late July into September. Dark green with white spines, 5–7" cylindrical fruit are good for processing. Bred in 1976 by R.L. Lower of North Carolina State University to have resistance to powdery mildew, downy mildew, anthracnose, and angular leaf spot. It is interesting that a southern bred cucumber performs so well in the Pacific Northwest, but it seems to be very widely adapted.

1 g ≈ 30 seeds, \$3.50

1/2 oz, \$10.50

3 g, \$6.50

1 oz, \$15.00

Jamaican Burr Gherkin

Cucumis anguria. Gherkin. 65 days.

 A rare and unique cucumber relative originating in West Africa and brought to Jamaica via the trans-Atlantic slave trade in the 1500s. It has remained a popular

vegetable in Jamaica. The Jamaican variety is a member of what are often called West Indian Burr gherkins. Earlier and more productive than the common strain. The 1–2" long, light green fruits are covered with soft spine-like bumps giving it its unique look. Best eaten when small and young, before filling up with seeds. With a mild, slightly tangy flavor and a pleasing crunch, Burr Gherkins are fantastic pickled, in stews and stir fry, and also raw. Very versatile, they can be used like cucumbers or cooked like squash. Even though the fruits are small, they are unbelievably productive, out producing every other cucumber we have grown.

More resistant to disease and insects than cucumbers and squash. Grown similarly to cucumbers however the vines can grow up to 8 feet and love to climb up trellises.

Packet ≈ 30 seeds, \$3.50

1/4 oz, \$9.50

1 g ≈ 140 seeds, \$6.50

Midwest Peace

Cucumis sativus. Slicing. 50–60 days.

 Middle Eastern/Mediterranean type cucumber – bright green skin, smooth, mild flavor – with amazing sweet flavor, texture, productivity and appearance.

Nobody needs to grow the American type of cucumber – dark-green, bumpy, prone to bitterness – when there are delicious gems like this. Thin, light-green skin is remarkably tender yet durable. The 6–7" fruit can be harvested small for pickling or sized up for salad and slicing. Early production and prolific even in cool weather. One interesting trait of Middle Eastern types is that they keep very well and taste great even when the skin gets a little wrinkled. A selection developed by Dr. Alan Kapuler of Peace Seeds in Corvallis, Oregon.

1 g ≈ 30 seeds, \$3.50

1/2 oz, \$12.50

3 g, \$6.50

Morden Early

Cucumis sativus. Pickling. 45–50 days.

 **Back for 2018!** Very early and productive pickling type cucumber. Compact vines are good for container production or those with limited space. Produces lots of fruit, which are great for pickles when small but also delicious sliced

and eaten fresh. Fruit have the classic pickle appearance: dark green with soft white spines and some slight ridging. Plants are cold weather tolerant, great for cool, short season areas. Introduced in 1956 by the Morden Research Station in Morden, Manitoba, Canada.

1 g ≈ 30 seeds, \$3.50 1/2 oz, \$10.50
3 g, \$6.50 1 oz, \$15.00

Poinsett 76

Cucumis sativus. Slicing. 60-70 days.

 There's no need for hybrid cucumbers with wonderful varieties like this around! Dark green skinned, 7-8" long fruits are juicy, crunchy, and sweet. The yield is remarkable and we highly recommend it for organic farm production or for anyone who wants totes full of classic slicing cukes. Just one of the excellent varieties of Dr. Henry M. Munger, one of the great public plant breeders of the 20th century. It was cooperatively released in 1976 by the Clemson, Virginia, Agriculture Experiment Station and Cornell. Originally selected to be resistant to anthracnose, angular leaf spot, downy mildew, powdery mildew, spider mites and scab. We thank Southern Exposure Seed Exchange for bringing this variety to our attention.

1 g ≈ 30 seeds, \$3.50 1/2 oz, \$10.50
3 g, \$6.50 1 oz, \$15.00

True Lemon

Cucumis sativus. 65 days.

 Let's get this out of the way right now: I love lemon cucumbers. I like all cucumbers, but lemon cukes are the only cukes I love. Let me count the ways: They are crisp and delicious, and in addition to being the size, shape, and color of a lemon, mature fruit have a really nice lemony flavor. Their skin isn't thick and waxy, so no need to peel. They are (to my experience) burpless and never bitter. They are the absolute perfect size for snacking, and also slice up great for sandwiches or pickles. Because the fruit is not the same color as the foliage, they are easier to see when harvesting. A little late to start, but they stay productive later than the slicers and pickles. Disease resistant. Best eaten before they turn yellow. This is one of those

those varieties that isn't rare, but is so perfect we had to include it in our catalog (perhaps we were also motivated by our desire to have a few month's worth of unending eating supply). Heirloom originally introduced in 1894.

1 g ≈ 30 seeds, \$3.50 1 oz, \$12.50
3 g, \$6.50 4 oz, \$37.70

EGGPLANT

Solanum sp.

GROWING & SEED SAVING BASICS

Sow indoors in flats with good potting soil as early as February, but no later than April. Keep warm and well watered. Transplant seedlings into 4" pots when they have their first two true leaves. Transplant into the garden after danger of frost has past, typically late May in western Oregon. Collect seeds from fruit that are past purple stage, ripened to a dull yellowish color. Place seeds in small jar, add water. Decant to clean. Dry. For seed purity, isolate from other eggplant by 500 feet.

Astrakom

Solanum melongena. Purple. 60 days.

 Astrakom is possibly the best eggplant for short season climates or for those who struggle to get the larger fruited types to produce well. Deep purple, elongated teardrop-shaped fruit are smaller and a bit earlier than Diamond. Compact plants produce lots of medium-small (about 4" long) fruit, perfect for folks who like "cute" smaller eggplants. Very attractive on a plate when sliced in half lengthwise and roasted. Small plants grow to about 2', making this variety very suitable for container growing. Originating from one of the many Soviet era breeding programs and was named after the Russian city of Astrakhan, located on the Volga River. It was introduced to North American growers by Belorussian seed saver Andrey Baranovsky.

Packet ≈ 30 seeds, \$3.50 1/4 oz ≈ 1,500 seeds, \$30.00
Large packet ≈ 200 seeds, \$6.50

Diamond

Solanum melongena. Black. 65-70 days.

 Excellent standard eggplant for high yield and quality in organic growing conditions. Nice, elongated black globes are a little smaller than the hybrids but better suited for northern climates. Fairly short plants set fruit in clusters and produce well in less than optimal conditions. Diamond was our farm's preferred variety for market and CSA. Brought to this country by the Seed Savers Exchange from Ukraine in 1993.

Packet ≈ 30 seeds, \$3.50 1/4 oz ≈ 1,500 seeds, \$30.00
Large packet ≈ 200 seeds, \$6.50

Early Black Egg

Solanum melongena. Black. 60-70 days.

 Just like the name suggests, this eggplant is shaped like a black egg. More the size of a goose egg than a chicken egg, the relatively modest fruit size helps it mature earlier than almost any other eggplant. A Japanese heritage variety, it can be utilized in almost any way eggplants are cooked. Perfect size for slicing and making eggplant tempura. The plants are very ornamental and like many Asian eggplants, have a purple-green foliage with deep purple stems and veins. There are a few strains of this variety available in North America; our foundation seed came from Sandhill Preservation Center.

Packet ≈ 30 seeds, \$3.50 1/4 oz ≈ 1,500 seeds, \$30.00
Large packet ≈ 200 seeds, \$6.50

Noong Ta Klong Pea

Solanum torvum. Green. 90 days.

 We found this variety in February 2009 growing semi-wild in a village garden in Noong Ta Klong, Thailand. Used under-ripe, it is a crucial ingredient in Thai dishes including green curry and some types of chile sauces. One might consider it a spice, rather than a vegetable. Bitter and seedy, these pea-sized eggplants pop when you bite them. With a mouthful of coconut curry, the right amount of chile and fish sauce, your taste buds go crazy. Fairly early to flower and mature. Very ornamental and unique foliage. Harvest for eating when fruit is bright green and for seeds

when fruit turns orange with ripeness. We do not recommend eating fruit once it has turned orange.

Packet ≈ 30 seeds, \$3.50
Large packet ≈ 200 seeds, \$6.50

Shimoda

Solanum melongena. Purple. 70 days.

 **NEW for 2018!** Small, oblong, brilliant dark purple fruit form on compact bushes. The 4-6" long fruit are best harvested small and have a nice white edging around purple stems for an attractive appearance. Skin is thinner than other eggplant varieties. This, along with a mild sweet flavor and dense flesh, make this variety suitable for eating cooked or raw. They are most often utilized in Nasu no Tsukemono (Japanese Pickled Eggplant), of which one variation is a quick pickle in salt and sugar. A traditional Japanese variety of eggplant dating from pre-1860, originating from the city of Shimoda located about 60 miles southeast of Tokyo. Our foundation seed came to us via the Culinary Breeding Network's affiliation with Stacey Givens of The Side Yard Farm and Kitchen in Portland, Oregon, whose annual 'Seed to Plate Tour' of Japan connects urban farmers in Portland with farmers in Japan. Received as Shimoda Nasu, *nasu* means eggplant in Japanese.

Packet ≈ 30 seeds, \$3.50
Large packet ≈ 200 seeds, \$6.50

Tsakoniki

Solanum melongena. Purple and White Striped. 75 days.

 Purple with white streaks, this oblong eggplant is shaped somewhere between Italian and Japanese types. Tsakoniki is a Greek eggplant variety from the town of Leonidio where they have an annual festival celebrating this amazing vegetable, which is renowned for its delicate, sweet flavor and tender skin. In order for fruit of this variety to be marketed in Europe by this name, it must come from Leonidio (Controlled Designation of Origin). In addition to being a name for a fabulous eggplant, Tsakoniki is a reference to the Tsakonian language, which derives from the ancient Doric dialect. Regarded as the

oldest dialect still spoken in the world, it is critically endangered with only a few hundred speakers remaining.

Packet ≈ 30 seeds, \$3.50 1/4 oz ≈ 1,500 seeds, \$30.00
Large packet ≈ 200 seeds, \$6.50

Udumalpet

Solanum melongena. Purple and White Striped. 70 days.

 This South Asian variety is early and tender. 3-4" long goose-egg shaped fruit are strikingly beautiful purple with white stripes. Best picked on the small side. The skin can get thick on larger fruits but the flavor is still rich and wonderful. Unique delicious flavor when used in curries and chutneys. Best cooked before white-to-light-green stripes turn yellow, which is when the seeds are mature. Named after a village in the southern Indian state of Tamil Nadu, where it is from. Aka, Udmalbet.

Packet ≈ 30 seeds, \$3.50 1/4 oz ≈ 1,500 seeds, \$30.00
Large packet ≈ 200 seeds, \$6.50

ENDIVE & ESCAROLE

Cichorium endivia

Endive and escarole are the annual, less bitter cousins of biennial chicory and radicchio (*Cichorium intybus*), which can be found on page 31. Endive generally refers to narrow leaf types with frilly edges, also known as frisée. Escarole usually refers to broader leaf types that resemble loose leaf lettuce.

GROWING & SEED SAVING BASICS

Sow indoors with good potting soil February-September. Transplant into the garden about 3-4 weeks after sprouting. In our area, endive can grow through the winter without protection, but is best sown in June or July for this purpose. Alternatively, direct sow March-August. Collect seeds from 5+ plants when seeds have dried down. Cut whole plants, place on tarp, then dance and stomp to free the seeds. Collect seeds from pile, and winnow to clean. Isolate by 50' from other *Cichorium sp.*

Endive, Bellesque

55-65 days.

 This is a great dual-purpose frisée type – baby leaf greens when young and full heads when older. Long, frilly green leaves have a crunchy white midrib for great texture. Flavor provides mild sweetness and mild bitterness at the same time which makes it a joy to eat for those of us that love endive. Bellesque was bred by none other than John Navazio, selected for cold tolerance (fall/spring production) in the area around Bellingham, Washington, for which the variety is named. *Seed produced by Wild Garden Seeds in Philomath, Oregon.*

1 g ≈ 500 seeds, \$3.25
3 g, \$6.00

Endive, Capellina

55-65 days.

 The unique, fine, pointy leaves of Capellina set it apart from other frisée endives. Large mounds of frilly pointy craziness. Much harder than other frisée types. Good flavor raw for salad mixes. Best as a spring, fall or winter harvest as it can get tip burn in the summer heat. All endives benefit from row cover protection in very cold weather. A little slower growing, which probably helps it with cold tolerance, as it produces less frost-tender growth. Sometimes referred to as Riccia Fine d'Inverno (Capellina), meaning it is a re-selection of an older winter endive.

1 g ≈ 500 seeds, \$3.25 1/4 oz, \$9.00
3 g, \$6.00

Endive, Frisée de Meaux

60-70 days.

 Large-headed, triple cut frisée. Good for summer and autumn crops, this is the best frisée we offer for summer production. Big, self-blanching hearts are more frost tolerant than lettuce. A French endive from Dominique Guillet of Kokopelli Seed in France. He is famous for saving French heritage vegetable seed and fighting restrictive EU seed laws.

1 g ≈ 500 seeds, \$3.25 1/4 oz, \$9.00
3 g, \$6.00

Endive, Pancalieri a Costa Bianca

MF * SM

60-70 days.

 A vigorous Italian endive with large heads. The leaves are long with frilly edges and great flavor. Thick, crunchy, and juicy leaf stem and midribs is what this variety is about. We find it to perform great in the heat but it's not as sweet. Cold hardy. Heads can partially self blanch and tying them up makes for very white endive. In the fall and winter we enjoy it raw, as one of our favorite additions to salad.

1 g ≈ 500 seeds, \$3.25 1/4 oz, \$9.00
3 g, \$6.00 1 oz, \$30.00

Escarole, Ascolana

MF * SM

60-70 days.

 Super hardy escarole for winter production. Dark green heads with curly edged semi-wide leaves that have a similar shape to Schiana but not as wide as Diva. Ascolana has the ability to obtain a very large size and keeps very well once harvested. When fully sized up the heart self-blanches nicely. From a late July sowing it can be harvested from December through February.

1 g ≈ 500 seeds, \$3.25 1/4 oz, \$9.00
3 g, \$6.00 1 oz, \$30.00

Escarole, Cardoncella Barese

MF * SM

55-65 days.

 Sweet dandelion greens! A variety distinct from other escaroles, as leaves are long and serrated like a giant dandelion green. Tall leaves can reach 18" long. When we were market farmers, we offered them by the bunch as 'sweet dandelion greens' with rave reviews from our CSA members. Most Italian dandelion greens are of the chicory species but these are from the related endive species. Its endive nature lends Cardoncella Barese a delightfully sweet flavor missing in most chicory (though there is still a mild bitter flavor present). Surprisingly winter hardy. Great all year-round. Slow to bolt, however it will benefit from succession sowing as it is an annual. Italian regional specialty originally from Bari in Apulia, Italy. Translated, the name

means 'little cardoon.' Much better and easier to grow than cardoon in our opinion, but nothing against cardoon!

1 g ≈ 500 seeds, \$3.25 1/4 oz, \$9.00
3 g, \$6.00 1 oz, \$30.00

Escarole, Cornet de Bordeaux

* SM

70 days.

 Light green, bittersweet, crunchy heading endive. Almost like sugarloaf chicory but with wavier leaves, smaller size and an escarole texture. Very succulent and delicious. Also good for salad mix when small. One of Andrew's favorite foods, especially in the early winter. Surprisingly hardy but it won't tolerate much below 20°F. Originally sourced in Italy.

1 g ≈ 500 seeds, \$3.25 1/4 oz, \$9.00
3 g, \$6.00 1 oz, \$30.00

Escarole, Diva

SAP MF *

70 days.

 **Back for 2018!** Broad-leafed Batavian type endive. Large, loose, green heads are a delicious addition to salad and also good braised or sautéed. Mild even in summer heat, its flavor develops to perfection in the late summer or autumn once nighttime temperatures cool. Diva's broad leaves are sugary sweet with a tiny hint of bitterness; imagine juicy, sweet walnuts. In our winter CSA trials, we found it to hold quality through our harshest winters. Also makes delicious, large heads from spring plantings. It is an awesome escarole and a serious market farm performer. Foundation seed originally sourced from German biodynamic seed company, Bingenheimer Saatgut.

1 g ≈ 500 seeds, \$3.25 1/4 oz, \$9.00
3 g, \$6.00 1 oz, \$30.00

Escarole, Schiana

MF * SM

60-70 days.

 A delicious hardy escarole from Italy that has a unique leaf shape compared to others. Leaves are more strap shaped and not as wide as varieties like Diva. This narrower leaf makes Schiana an excellent choice for salad mix and braising greens. Flavor is sweet with a slight walnut-like hint of astringency common to escaroles. We have said many times that escarole is definitely

GARLIC & SHALLOTS

Available
late summer 2018

Due to one too many trying seasons in the garlic field, we have elected to stop growing garlic and shallots ourselves.

For 2017 we again partnered with Garlicana, located in Tiller, Oregon, and offered some unique and uncommon varieties that fit with our mission of *Bringing Biodiversity Back*. Avram Drucker with Garlicana is our friend and trusted garlic growing expert, connoisseur, and garlic plant breeder. Garlicana is not certified organic but uses only organic practices in production, harvest, storage, and cleaning.

For 2018 we are again partnering with Garlicana, and hope to be able to offer some certified organic varieties in addition to some new options.

GREENS, ASIAN & MUSTARDS

Brassica sp.

GROWING & SEED SAVING BASICS

Sow in pots indoors February-May or August-September. Transplant 3-4 weeks after sprouting. May also be direct sown in early spring or late summer. Hot weather may cause premature bolting and/or extra spicy flavor. Succession sow to extend harvest. Flowers are also edible. Collect seeds from overwintered or early spring sown plants, selecting for slowest bolting. Cut seed heads when seeds are dry, thresh by hand or by dancing, winnow to clean. Isolate from other *Brassic*as of the same species (either *B. napus* or *B. rapa*, respectively) by 1/2 mile.

Mizspoon

Salad Select



B. rapa. 20 days baby, 40 days full.

  Mizuna and Tatsoi are some of our favorite mustard family salad greens. Combine the two and you get Mizspoon and the awesomeness increases exponentially! Very mild mustard flavor is

delicious when eaten raw in salads and is also quite tasty cooked. Mizspoon Salad Select inherits the vigorous growth and cold hardiness of both its parents. Slight variation in leaf and stem shape to keep you from getting bored but not so much that your taste buds get confused. This mostly uniform genepool resembles a dark green monster Mizuna more than Tatsoi. Mizspoon Salad Select is brought to you by none other than Frank Morton. *Seed produced by Wild Garden Seeds in Philomath, Oregon.*

1 g ≈ 250 seeds, \$3.80

1/2 oz, \$9.50

3 g, \$6.80

Mustard, Dragon

Tongue/Ho Mi Z



B. juncea. 20 days baby, 40 days full.

  Hands down the most beautiful red mustard for salad mix. The leaf color is green and purple, hard to describe, and reminiscent of the 1990s fractal posters that Sarah had in her room as a teenager (www.cs.princeton.edu/~wayne/mandel/gallery/jer.png). Very slow to bolt in spring, it has the perfect balance of sweet and spicy flavors. Sizes up enough to be used in stir-fry. Bred by Frank Morton of Wild Garden Seeds in Philomath, Oregon, and renamed Dragon Tongue by Elanor O'Brien of Persephone Farm in Lebanon, Oregon. It is Frank's favorite fall mustard and Andrew's favorite spring mustard. Selected from a cross between Horned and Miike mustards. *Seed produced by Wild Garden Seeds in Philomath, Oregon.*

1 g ≈ 250 seeds, \$3.50

1/2 oz, \$9.00

3 g, \$6.50

Mustard, Frizzy Lizzy



B. juncea. 20 days baby, 40 days full.

 At this point in our farming careers, it takes a lot for a spicy mustard to impress us enough to decide to add it to the catalog. Frizzy Lizzy did just that – in the winter of 2014 (lows to 5°F) we trialed ten *B. juncea* mustards in a very low-light, poorly drained section of our field. Frizzy Lizzy is the only one that survived. Perhaps its skeletal leaf shape has something to do with it. Maybe it's because it's especially dark red, which seems correlated to winter hardiness. Or maybe it just got lucky. Whatever the case, we were impressed enough to decide to plant it for a

seed crop the following year. Best as a baby green, it adds a good spicy element, lovely color, and some bulk to salads.

1 g ≈ 250 seeds, \$3.50
3 g, \$6.50

1/2 oz, \$9.00

Mustard, Green In Snow

B. juncea. 20 days baby, 40 days full.

 This is our favorite winter mustard. It grows vigorously for us throughout the winter, bouncing back easily after our lows of 8°F. Very hot when raw, the heat all but disappears when cooked and leaves you with a good balanced mustardy flavor. Excellent pickled, simply by packing in a jar with some salt. Also known by its Chinese name Shi-Li-Hon. *Seed produced by Deep Harvest Farm, on Whidbey Island, Washington.*

1 g ≈ 250 seeds, \$3.50
3 g, \$6.50

1/2 oz, \$9.00

1 oz, \$12.00

Mustard, Oak Fire

B. juncea. 20 days baby, 40 days full.

 A mix of gorgeous mustard greens perfect for salad mix. To quote the Urban Dictionary, "a transcendent beauty that forever consumes the hearts and minds of any who gaze at its stunning perfection." Yes, that is a little hyperbolic for describing a mustard, but the excellent flavor, oak-shaped red and purple leaves with good moderate heat are hard to beat. Great for salad or bunching greens. Oak Fire has been our go-to spicy green for all salad mixes. Bred in Oregon by Tim Peters of Peters Seed and Research for more cold hardiness and disease resistance than other red mustards. We have seen young plants go through 10°F with no snow cover or row cover.

1 g ≈ 250 seeds, \$3.50
3 g, \$6.50

1/2 oz, \$9.00

1 oz, \$12.00

Mustard, Pizzo

B. juncea. 20 days baby, 40 days full.

 Light green, extra curly salad leaf. Mild when baby and very hot when larger. A very winter hardy mustard that doesn't flinch when pounded with cold rain or ice. Our first encounter with Pizzo was in a windy winter garden in Ireland and it was thriving through it all. Recommended to us as a winter salad variety by garden writer Joy Larkcom.

Originally sourced from CN Seeds in England and we have been growing it here in Oregon for many years.

1 g ≈ 250 seeds, \$3.50
3 g, \$6.50

1/2 oz, \$9.00

1 oz, \$12.00

Mustard, Spicy Curls

B. juncea. 20 days baby, 40 days full.

 A very diverse and strikingly beautiful mix of curly and wavy, mostly red and purple leaves with good moderate heat. Great for salad or bunching greens. A favorite of ours for winter cooked greens, the heat vanishes once cooked and the rich flavor remains. Bred in Oregon by Tim Peters of Peters Seed and Research for more cold hardiness and disease resistance than other mustards.

1 g ≈ 250 seeds, \$3.50
3 g, \$6.50

1/2 oz, \$9.00

1 oz, \$12.00

Napa Cabbage, Nozaki Early

B. rapa. 60-70 days.

 A tall napa cabbage with super early heads that are very juicy. The 2-5 lb heads are perfect for kimchi and stir fry. Best covered with row cover to prevent all the other animals in the world from eating them. As Sarah likes to say, "Everybody likes to eat napa cabbage, especially the bugs." Best sown in late summer for fall heading. Most of our late September plant-out headed up in January, even though we should have planted them a month earlier. We've also had good luck with early spring plantings, although you need to keep an eye on them so you harvest before they bolt. *Seed produced by Seven Seeds Farm in Williams, Oregon.*

1 g ≈ 250 seeds, \$3.80
3 g, \$6.80

1/2 oz, \$9.50

1 oz, \$12.50

Pak Choi, Luck Dragon

B. rapa. 35-40 days.

  **Adaptive Seeds Original.** Sweet and crunchy green-stemmed baby pak choi. Impressively vigorous in cool weather and it really shines in our greenhouse during fall. Pak choi is a very good choice as a greenhouse/hoophouse crop in early spring and fall. Produces a lot of food fast per square

foot. Leaves are erect and a glossy green color. The leaf petioles are crunchy yet pliable and resist cracking. Slow to bolt from summer-fall sowings. Luck Dragon is currently an F3, which refers to the third generation after the original hybrid. We are still in the process of dehybridization, so there is still a little variability in the population but every plant makes a nice baby pak choi. This is proof that you can successfully save seed on some hybrids, stealing them back from corporations. We will continue to select it for general reliability and taste. In the meantime, it is off to an excellent start.

1 g ≈ 250 seeds, \$3.80

1/2 oz, \$9.50

3 g, \$6.80

1 oz, \$12.50

Yukina Savoy

B. rapa. 25 days baby, 45 days full.



This dark green spoon-leaved Asian green is very similar to Tatsoi but with larger leaves and more savoyed texture. Yukina Savoy is one of the best mild mustards out there, as it works well as both a salad green when small, and sauté green when larger. Stems are a light green and pleasantly crunchy, almost like small pak choi stems. More heat resistant than other mustards and relatively slow to bolt. A good substitute for spinach in the summer. *Seed produced by Wild Garden Seeds in Philomath, Oregon.*

1 g ≈ 250 seeds, \$3.80

3 g, \$6.80

flowered umbel blooms are highly desirable to beneficial insects. Aromatic black seeds give Alexanders one of its synonyms – Black Lovage. Leaves are comparable to a mild-flavored parsley, and are tasty in salad or used as an herb. Short lived perennial or biennial that will self-sow and grow in sun or shade. Plants are not true perennials, they tend to die after flowering (which may take a few years). With its noninvasive self-sowing habit, it is perfect for the low maintenance or semi-wild garden. Native to the Mediterranean, the Romans introduced it throughout Europe, where it can still be found growing wild near medieval monastery gardens. The Romans ate the leaves, stems, roots, and flower buds as vegetables. Seeds require a period of moist, cold conditions for germination. Sow in fall or early spring. Very winter hardy, plants sometimes go dormant in the summer. We thank Dr. Alan Kapuler of Peace Seeds for introducing this cool plant to the Oregon gardening scene. Aka, Alexander's Greens, Alisanders, Black Lovage, Horse Parsley, Macedonian Parsley, and Maceron.

1 g ≈ 30 seeds, \$3.50

3 g, \$6.50

Arugula, Tuscan

Eruca sativa. 24 days baby, 40 days full.



Big thick leaves with excellent flavor and very cold hardy. For those who like their arugula to have a little kick, Tuscan has a spicier flavor than common varieties such as Astro. Some plants have strap-like leaves, others are lobed. Seed Ambassador Kayla Preece collected this variety from Agricoltori Custodi, a seed preservation group in Tuscany, Italy.

1 g ≈ 400 seeds, \$3.50

1 oz, \$12.50

1/4 oz, \$7.00

1/4 lb, \$24.00

Corn Salad, Gelber Nüssler

Valerianella sp. 55 days.



Nüssler is the common name for corn salad in German-speaking Switzerland, where we picked up this tasty and nutritious gem on our Seed Ambassadors travels many years ago. Light-green (almost golden) leaves have very mild flavor and form a small rosette which is harvested whole or occasionally as cut-and-come-again salad greens all winter

GREENS, SPECIALTY

GROWING & SEED SAVING BASICS

The specialty greens included here have variable needs, thrive in different growing conditions, and have different requirements for seed saving. Basic growing and seed saving information can be found on the back of seed packets.

Alexanders

Smyrnium olusatrum. Perennial/Biennial



This ancient plant goes by many names and has a long history, possibly going back to Alexander The Great. Large yellow-

long. A cool season vegetable that is best sown in spring or fall. Makes a great winter rotation after the summer garden has been retired. Soil temps above 70°F will cause seed to go dormant. If left unharvested, it naturalizes easily. Best sown where you will always welcome volunteer salad greens. Corn salad has been foraged by Europeans for centuries, and only became commercially available in the 1980s. We were gifted this variety by ProSpecieRara, the Swiss seed saving organization, and have reason to believe that it is *Valerianella eriocarpa*, sometimes referred to as Italian Corn Salad. Aka, Mache, Lamb's Lettuce.

1/2 g ≈ 475 seeds, \$3.50 1/4 oz, \$9.50
2 g, \$6.50

Corn Salad, Granon

Valerianella locusta. 35 days.

 Granon is a solid variety of corn salad that grows well year-round in cool climates, but is best known as a winter salad green for both outdoor and indoor production. Plants produce a small rosette (think baby greens size) that may be harvested whole or by cutting individual leaves for cut-and-come-again style harvest. Leaves are broad and thick all the way to the base of the plant. Good uniformity and dark green color. Granon is an excellent choice for the market grower, especially for restaurant sales. Interestingly, according to Wikipedia, "the Brothers Grimm's tale Rapunzel may have taken its name from this plant, as the eponymous character is named for the 'salad' which her father has come into the sorceress' garden to steal. 'Rapunzel' is one of the German terms for cornsalad." Aka, Mache, Lamb's Lettuce.

1/2 g ≈ 475 seeds, \$3.50 1/4 oz, \$9.50
2 g, \$6.50 1 oz, \$18.00

Cress, Dutch Broadleaf

Lepidium sativum. 30 days.

 **Back for 2018!** Very large, broad leaves for a garden cress, with nice wavy edges. Fairly slow to bolt. Good hot mustard flavor reminiscent of wasabi without too much spice. Makes a substantial addition to salad mix. Dutch Broadleaf cress is great on

sandwiches, and we especially enjoy its peppery addition to BLTs. An old variety from the Netherlands, we sourced it originally from Shepherds Garden Seeds in 1999. Commercially unavailable for a decade, we are happy to have reintroduced it in 2009.

1 g ≈ 400 seeds, \$3.50 1/2 oz, \$9.50
3 g, \$6.50 1 oz, \$12.50

Cress, Greek

Lepidium sativum. 20 days.

 A delightfully pungent addition to salads, Greek Cress is a type of garden cress (aka, pepper grass) that is easy to grow and thrives in cool weather. Best when young, its delicate, frilly leaves contribute a hot mustardy flavor and it's a great green to use for cut-and-come-again salads. May also be used as a garnish, on sandwiches, or in stir-fry. Best when sown in spring and fall. Sow in successions for best results. Attractive to flea beetles in summer—may be good as a catch crop. A Seed Ambassadors Project variety found at a seed swap in Stroud, England.

1 g ≈ 400 seeds, \$3.50 1/2 oz, \$9.50
3 g, \$6.50 1 oz, \$12.50

Doucette d'Algers / Horn of Plenty

Fedia cornucopiae. 30-40 days.

 **NEW for 2018!** A delicious walnut flavored, tender salad green. Doucette d'Algers is a cousin of corn salad with larger leaves and can be used in a similar manner, however it is a hot weather loving plant that thrives in mid-summer. Flowers are an attractive rose color that bees find highly desirable. While rare in North America, it is a wild edible in the Mediterranean and can be found growing in olive groves and grain fields. Native to Northern Africa, our seed originally came from Patrice Fortier of La Societe des Plantes in Saint-Pascal, Quebec. Aka, African Valerian, Algerian Corn Salad.

1/2 g ≈ 100 seeds, \$3.50

Lambsquarter,

Magenta Spreen

Chenopodium giganteum. 30 days baby; 60 days full.

 An exciting relative of spinach, quinoa and wild lambsquarters. The young plants have a great mild tangy flavor and shimmering magenta color in the leaf centers. Excellent in salad when young, even lightly cooked as a pot herb, stir fry green or any way spinach is used. It is much more heat tolerant than spinach and is similarly packed with nutrients. Not as weedy as wild lambsquarters but it can go feral in the garden if the seed is left to shatter. Some gardeners love this trait as it lends a self-perpetuating element to the annual garden. Aka, Giant Goosefoot. *Seed produced by Wild Garden Seed in Philomath, Oregon.*

1/2 g ≈ 500 seeds, \$3.25

1/2 oz, \$12.00

2 g, \$6.00

1 oz, \$18.00

Mix, Adaptive

Seeds Lettuce

Lactuca sativa. 28 days.

 This lettuce mix contains many of our best lettuce varieties that are ideal for salad cutting, with a focus on varieties that we think are tasty and colorful. Combining loose leaf, romaine, and oak leaf types means this mix can easily be used for cut-and-come-again salads. We recommend this mix for fall and spring sowings.

1 g ≈ 600 seeds, \$3.80

1/4 oz, \$12.80

3 g, \$6.80

Mix, Adaptive

Seeds Summer Lettuce

Lactuca sativa. 28 days.

 Features varieties that have performed well in our hot weather lettuce trials. Includes crisphead, romaine, oak leaf, and butterhead varieties, making this mix work well for head lettuce or cut-and-come-again salad mix production. We recommend this mix for summer sowings in the Pacific Northwest.

1 g ≈ 600 seeds, \$3.80

3 g, \$6.80

Mix, Delicious

Diversity Mesclun

30-60 days.

 One of the easiest ways to celebrate diversity is to put it in your salad mix. This is our chosen salad mix for most of the year – except the hottest months. Mixed for deliciousness and beauty, with colors ranging from dark red to vivid green. Also very hardy for winter harvest, although best covered in extreme weather. Due to different seed sizes and maturity dates, this mix is recommended for the home garden. Includes: Mizspoonia; Kale; Chard; Arugula; Pak Choi; Endive; Escarole; Mustard; many types of Lettuce; AND more!

1 1/2 g ≈ 400 seeds, \$3.80

1/2 oz, \$12.80

4 g, \$6.80

Mix, Summer Salad

 Heat-tolerant greens that will add a refreshing kick to summer salads. Mix includes amaranth, Munich Purslane, Buck's Horn Plantain, chard, as well as summer lettuces, endives, and more. Unlike the Delicious Diversity Mesclun Mix, there are no *Brassic*as in this one. Due to different seed sizes and maturity dates, this mix is recommended for the home garden.

1 g ≈ 600-800 seeds, \$3.80

3 g, \$6.80

Plantain, Buck's Horn

Plantago coronopus. Perennial.

 Tender crispness with a wonderful nutty flavor and succulent texture. A traditional European green, it survives the harshest winter weather here in Oregon. Plants are perennial and re-grow after cutting. A cultivated species related to the common edible garden weed. Narrow, strappy leaves have some antler-like forking, referenced in one of its common names. Collected by The Seed Ambassadors Project from an Italian seed company. Aka, Minutina, Herba/Erba Stella, Staghorn.

1/4 g ≈ 500 seeds, \$3.25

1/2 oz, \$18.50

2 g, \$6.00

1 oz, \$28.00

Purslane, Munich

Portulaca oleracea.

 A summer salad green with great texture and heat tolerance. Not the weedy relative, this grows tall and sets seed late. It also has much better flavor compared to wild purslane. High in Omega-3 fatty acids, it adds a citrusy tang to summer salads. Its character seems to be somewhere between the common golden purslane and tall green types. A rare variety given to us by Pro Specie Rara, the Swiss seed preservation organization.

1/2 g ≈ 500 seeds, \$3.25
2 g, \$6.00

1/2 oz, \$18.50
1 oz, \$30.00

Salad Burnet

Sanguisorba minor. Perennial.

 A delightful salad green, sometimes added to mixed salads in Europe where it is native. The flavor is a nice accent in salad mix as it tastes like cucumbers. Cute pinnately compound leaves always receive the question, "Oh, what is that?" We love it for its hardiness and tasty greens all winter long. Its slowly spreading perennial nature is also a plus and would make a great edible ground cover. Rare in the US but we think it should be a lot more popular.

2 g ≈ 250 seeds, \$3.50
1/4 oz, \$6.50

Shungiku, Komi

Chrysanthemum coronarium.

 A deeply serrated leaf Shungiku with long stems and mild favor. Usually cultivated similarly to broccoli raab and harvested into bunches. With its delicious mild floral flavor, shungiku is something between an herb and a vegetable; we like to add it to stir fry, beans, omelets, soups – just about anything. Smaller leaves make a good all-weather salad green. Frost resistant to some degree and quality is best during cool weather. Added bonus: pretty pale yellow daisy-like flowers that beneficial insects love. Shungiku is also known as edible leaf garland chrysanthemum.

1/2 g ≈ 150 seeds, \$3.50
2 g, \$6.50

1/2 oz, \$9.50

Silene inflata, Sculplit/Stridolo

Silene vulgaris. Perennial.

 Salad herb native to Europe. Great for year-round salads as it is very hardy. Also good cooked in risotto and omelets. Used throughout Italy for its slightly aromatic flavor much like arugula or chicory, but milder and with an herbal note. Some avoid the older leaves as they have a strong bite. Very easy to grow with pretty flowers. May self seed. Aka, Sculplit or Bladder Campion.

Packet ≈ 200 seeds, \$3.25

2 g, \$12.00

1/2 g ≈ 800 seeds, \$6.00

1/2 oz, \$20.00

Sorrel, Transylvanian

Rumex acetosa. Perennial.

 A variety of garden sorrel with nice long, strap-shaped leaves. Good color and flavor all winter. Tolerates dry spells. Extremely hardy and perfect for the permaculture or gourmet garden. We like it added as a small part in salad mixes, sauces, and it is used in sorrel soup, of course. Collected by The Seed Ambassadors Project from a Hungarian farmer at the farmers market in Cluj, Romania, on our 2008 trip to Transylvania.

1/2 g ≈ 200 seeds, \$3.25

1/4 oz, \$12.00

2 g, \$6.00

1 oz, \$24.00

Texsel Greens

Brassica caranata.

A selection of Abyssinian mustard. Excellent flavor with some garlic overtones. One of Andrew's favorite salad greens, especially in winter, though Sarah likes it more for braising. Dark green, oval leaves with slightly irregular edges average 4-7" long. May size up enough for bunching, but does not get as big as other *B. caranata*. Plants grow 2-3' tall and don't produce many leaves. Succession sowing recommended. Possibly developed in the Netherlands, species originates in Ethiopia. We sourced this from Madeline McKeever of Brown Envelope Seeds in Ireland. *Seed produced by Abel Kloster and Tao Orion in Cottage Grove, Oregon.*

1 g ≈ 200 seeds, \$3.80

1/2 oz, \$12.80

3 g, \$6.80

1 oz, \$18.00

Vegetable Mallow /

Malva Crispa

Malva verticillata var. *crispa*.

 Big, mild-flavored, curly-edged green leaves may be used for salad when young. Older leaves are better when lightly cooked. Very productive. Loves hot weather and is mildly frost resistant. May self-seed. Good digestive aid and a good northern replacement for okra or file as a thickener in soups. One of the first domesticated crops in Asia over 2,500 years ago.

1 g ≈ 225 seeds, \$3.25

3 g, \$6.00

1/2 oz, \$12.00

1 oz, \$18.00

KALE

Brassica sp.

GROWING & SEED SAVING BASICS

Sow indoors with good potting soil February-September. Transplant about 3-4 weeks after sprouting. In our area kale can grow through the winter without protection, and survives best when sown in June or early July for this purpose. Alternatively, direct sow March-September. Collect seeds from 10-50 plants when seedpods have dried down. Cut seed heads, place on tarp, and dance to free them. Winnow to clean. Isolate from other *Brassicac*s of the same species by 1/2 mile.

Baltic Red

B. oleracea. 65 days.

 An heirloom variety originating in the Baltic states (Estonia, Latvia, and Lithuania). The whole plant is deep purple red, especially after frost. Sturdy 2' tall plants have medium-sized finely curled leaves. Yields are good and the plant is very hardy. Mild flavor, leaves turn dark green when cooked. It's really quite gorgeous and a great choice for an "edimental," an edible ornamental. One of the parents of Redbor. Given to the Seed Ambassadors Project by Søren Holt of Frøsamlerne, the Danish seed saving organization. Originally from Runåbergs Frøer,

a small heirloom seed company in Sweden. Aka, Baltisk Rod Purpurkal. *Seed produced by Organic Redneck in Leaburg, Oregon*

1 g ≈ 250 seeds, \$3.80

3 g, \$6.80

1/2 oz, \$12.80

Bear Necessities

B. napus. 25 days baby, 50 days full.

 A finely serrated frilly kale with a tender texture that makes it suitable for salad mix throughout its life. Great cold tolerant salad mix item that is mild, very sweet and adds a lot of volume. Larger leaves are also good for cooking/bunching. We've heard reports that super frilly leaves may be confusing to swede midge, a pest that's becoming a serious problem for growers on the East Coast, which gives this variety a leg up on other kales. Leaves vary in color from green to purple but all plants in this Tim Peters-bred population have the super frilly, skeletal leaf type. Derived from Russian and Siberian kales (*B. napus*) crossed with mizuna (*B. rapa*).

1 g ≈ 250 seeds, \$3.80

3 g, \$6.80

1/2 oz, \$12.80

1 oz, \$22.00

Dazzling Blue Lacinato

B. oleracea. 30 days baby, 65 days full.

  We've finally found a Lacinato/ Dino/Italian type kale that's special enough to add to our catalog. We present to you Dazzling Blue Lacinato, a kale that really lives up to its name. Captivating blue-green leaves on vibrantly purple stems with that classic Lacinato leaf shape and all of the flavor. More vigorous than any Lacinato we have grown and out-shined all other kales at the Taproot Growers dry-farmed kale trial. Also has a well-earned reputation for being more winter hardy than the standard strains of Lacinato. This variety was bred in and for organic conditions by Hank Keogh of Avoca Seed, who just happens to be married to our General Manager, Jo Erikson. *Seed produced by Wild Garden Seed in Philomath, Oregon.*

1 g ≈ 250 seeds, \$3.80

3 g, \$6.80

1/2 oz, \$12.80

1 oz, \$22.00

Gulag Stars

B. napus with *B. rapa* crosses. 25 days baby, 50-60 days full.

 Incredible diversity unlike anything else.

A mix of *napus* kales that have been crossed with *B. rapa*. *Napus* leaf types vary through the color spectrum from brilliant red to green to white Russian types; from super frilly to broad-leafed shapes; and skinny, short stems to broad, thick stems; and multiple combinations thereof. Occasional *rapa* leaf types vary from turnip-leaf to something that looks like a cross between pak choi and napa cabbage, though we have been selecting away from these *rapa* variations. Originally bud pollinated by Tim Peters in Oregon to bypass species incompatibility mechanisms. Interestingly, individual plants seem to self-pollinate well making selection of new varieties from the mix easier. We're working to select new varieties of kale out of this crazy population in collaboration with Lane Selman and chef Tim Wastell of the Culinary Breeding Network. Varieties developed from this collaboration include North Star Polaris and Simone Broadleaf, and both have been released as part of the Open Source Seed Initiative.

1 g ≈ 250 seeds, \$3.80

1 oz, \$22.00

3 g, \$6.80

1/4 lb, \$44.00

1/2 oz, \$12.80

Kale Coalition

B. oleracea. 30 days baby, 60-70 days full.

  **Adaptive Seeds Original.** A diverse genepool mix of 17 *oleracea* kales and their crosses. Nick Routledge trialed the 17 kales collected on our 2007 Seed Ambassadors trip and this is what happened the next spring. This grex contains a lot of very interesting diversity of kales not available in the US, **not** just curly green kales. The resulting mix contains the most incredibly vigorous kales we have ever seen. If you like a mix of diverse kales in your life, Kale Coalition is it. A combination of Hoj Amager Grunkohl (DK), Madeley (UK), Westphalian (UK), Westland Winter (UK), Westländer Winter (DE), Asparagus Kale (IR, UK), 1,000 Headed kale (DE), Roter Krauskohl (DE), Altmarker Braun (DE), Baltic Red (SE), Blonde Butter of Jalhay (BE), Butterkohl (DE), Nicki's Cut'N'Come Again (IE), Shetland (UK), Hellerbutter Kohl (CH),

Cavolo Nero di Toscana (IT), and Ostfriesische Palm (CH). *Seed produced by Taproot Growers in Springfield, Oregon.*

1 g ≈ 250 seeds, \$3.80

1 oz, \$22.00

3 g, \$6.80

1/4 lb, \$44.00

1/2 oz, \$12.80

Madeley

B. oleracea. 30 days baby, 60 days full.

 An extremely vigorous flat leaf, heirloom green kale from England. Hardy, tender and sweet. This kale frequently outgrows every other kale we plant in the summer, and out-produces most other kales through the winter as well. Justin Huhn of Mano Farm in Ojai, California, writes, "Madeley really is the star, just producing a ridiculous amount of food. Madeley kale is the backbone of our CSA." Related to Thousand Headed kale. Multiple growth tips produce plentiful sprouting kale raab in the spring to fill the hunger gap. Given to The Seed Ambassadors Project by the Heritage Seed Library in England. *Seed produced by Taproot Growers in Springfield, Oregon.*

1 g ≈ 250 seeds, \$3.80

1/2 oz, \$12.80

3 g, \$6.80

North Star Polaris

B. napus.

  **Adaptive Seeds Original.** The first release from our breeding work coming out of the Gulag Stars population. In keeping with the stars theme, we give you North Star Polaris. This participatory breeding project is inspired by the Culinary Breeding Network (CBN) and we are happy to have Lane Selman and Chef Tim Wastell help with selections. After separating out 15 single plant lines of Gulag Stars, we discovered this selection and were quickly impressed. Not the most frilly or the most colorful, we did however keep coming back to it with the thought, *this kale is so perfect*. Makes great bunches with a jagged silver-green Russian/Siberian style. Ribs and veins are white – resembling the popular White Russian. Vigorous with a sweet flavor, the young leaves are also great for salad mix. A true dual-purpose kale. Winter hardy with lots of sweet leaves to harvest all winter long in Oregon. An explosion of growth occurs in the spring after overwintering and prior to bolting, filling the

the hunger gap with tons of food. We are selecting this variety for uniformity, however it still shows a small amount of variation.

1 g ≈ 250 seeds, \$3.80
3 g, \$6.80

1/2 oz, \$12.80

Pentland Brig

B. oleracea. 25 days baby, 60 days full.

 One of the most vigorous *oleracea* kales. Lightly curled green leaves are tender and delicious on 2' tall plants. Excellent regeneration. Developed in England from a cross between a curly Scotch kale and Thousand Headed kale. Rarely offered in the US but a standby variety in Europe. We sourced our foundation seed from Chase Organics in England. *Seed produced by Pitchfork & Crow in Lebanon, Oregon.*

1 g ≈ 250 seeds, \$3.80
3 g, \$6.80

1/2 oz, \$12.80

1 oz, \$22.00

Russian Frills

B. napus. 25 days baby, 50 days full.

 An extremely frilly red Russian type. Appears to have frills on frills upon frills. Seems to be more resistant to aphids and heat than other kales. Good for making high volume bunches easily. Also great for salad mix before the frills start truly frilling. A reintroduction of a nearly extinct Oregon variety bred by Tim Peters in Douglas County, Oregon. Commercially lost in the US, but we found it in Belgium with Seedsman Peter Bauwens. *Seed produced by Uprising Organics in Lynden, Washington.*

1 g ≈ 250 seeds, \$3.80
3 g, \$6.80
1/2 oz, \$12.80

1 oz, \$22.00

1/4 lb, \$44.00

Russian Hunger Gap

B. napus. 25 days baby, 50 days full.

 Red Russian type with broader leaves, lighter red coloring and more jagged leaf edge. Very hardy and extremely rare. Possibly the most vigorous *napus* kale, it looks very healthy all winter. As the name suggests, bolting in the spring is many weeks later than other kales, filling the hunger gap of May with excellent kale raab. This kale is praised by Carol Deppe in her book, *The Resilient Gardener* (see p 137). We found this variety

tucked away in the seed vault at the Heritage Seed Library in England. They generously shared a little seed with us—Thanks HSL! *Seed produced by Taproot Growers in Springfield, Oregon.*

1 g ≈ 250 seeds, \$3.80
3 g, \$6.80

1/2 oz, \$12.80

1 oz, \$22.00

Simone Broadleaf

B. napus. 25 days baby, 55 days full.

  **NEW for 2018! Adaptive Seeds Original.** We present to you – Simone Broadleaf! Our second release coming out of the Gulag Stars kale population. This participatory breeding project is inspired by the Culinary Breeding Network and we are happy to have been working with Lane Selman and chef Tim Wastell. We separated out 15 single plant lines of Gulag Stars kale and discovered several monster lines that were shockingly vigorous. After several selections that were collaboratively made, we bulked the biggest and best plants into a variable population. Simone Broadleaf has a strong thematic character containing all broadleaf tasty plants of various colors and leaf edge waves. Some plants are dark green and glazed, others are light green and silvery, while still others are tinged with purple or shades of red. If you are looking for a kale that is a breeze to process quickly in the kitchen and/or a kale that is a beast in the garden, Simone Broadleaf is for you. Tim Wastell coined the name and we have kept it to honor all the great Simones out there, from Simone de Beauvoir to Nina Simone.

1 g ≈ 250 seeds, \$3.80
3 g, \$6.80

Sutherland

B. oleracea. 60–70 days.

Unique flat-leaved green kale from Sutherland, in northern Scotland. Many growth tips with medium-sized, tender, sweet leaves on 3' tall plants. Very hardy and resists the worst maritime winter weather, from freezing sleet and cold, to 70 mph winds. Makes the sweetest kale raab in the spring through the hunger gap, even sweeter than collard raab, and with many growth tips, you get lots of raab. A true heirloom kale that was nearly extinct until it was gifted to us. We sourced this from Real Seeds in Wales, who

got it from Elizabeth Woolcombe, who got it from Angus Simmonds, who researched kales in the 1950s for Edinburgh University. *Seed produced by Abel Kloster and Tao Orion in Cottage Grove, Oregon.*

1 g ≈ 250 seeds, \$3.80 1/2 oz, \$12.80
3 g, \$6.80 1 oz, \$22.00

True Siberian

B. napus. 25 days baby, 60 days full.

 A Siberian type that was recommended to us by Dr. Alan Kapuler of Peace Seeds as a highly productive, hardy kale. A variety that is becoming harder and harder to find. Resembles other Siberian kale types and you can see its relationship with red Russian kale, which is the same species. We think it is the best Siberian kale because it tolerates our Northwest winter weather better than other strains and the plants are big vigorous monsters. Plant size is important when it comes to kale since dwarf types don't produce nearly as much food. Produces tons of tasty kale raab in the spring. Tolerated water logged soil better than many others in our kale trials. *Seed produced by Deep Harvest Farm on Whidbey Island, Washington.*

1 g ≈ 250 seeds, \$3.80 1 oz, \$22.00
3 g, \$6.80 1/4 lb, \$44.00
1/2 oz, \$12.80

Western Front

B. napus. 25 days baby, 50 days full.

 A selection made by Tim Peters of Peters Seed and Research in Oregon for the most cold hardy kale available. Selected from the 10% of survivors of hard freezes that killed all others including Scotch, Russian and Siberian kales. It has some variation, a few white stemmed plants and some broadleaf types, but mostly with a classic red Russian theme. Noted to have a higher rate of perennial regrowth. Perfect for the winter rotation as it grows actively through the winter unlike many other kales.

1 g ≈ 250 seeds, \$3.80 1 oz, \$22.00
3 g, \$6.80 1/4 lb, \$44.00
1/2 oz, \$12.80

KOHLRABI

Brassica oleracea

GROWING & SEED SAVING BASICS

Sow indoors with good potting soil February – July. Transplant about 4 weeks after sprouting, spaced 12-18" on center. May also be direct sown. In our area, kohlrabi can grow through the winter without protection and produces best when sown in July for this purpose. Collect seeds from 50+ plants when seedpods have dried down. Cut seed heads, place on tarp, and dance to free them. Winnow to clean. Isolate from other *B. oleracea* by ½ mile.

Superschmelz

60-80 days.

 Instead of the usual variety description, and because we are in love with kohlrabi and *The X-Files*, Sarah has written a mini-ode to Superschmelz. Enjoy.

*Oh Superschmelz Kohlrabi,
how I adore thee.
The best part of broccoli
(the stem) – at least to me.
I didn't think it possible,
but somehow you're never pithy or woody.
Flavor so delectable
sweet, mild, and crunchy.
You grow all year round;
your storage life is otherworldly.
Shaped like a planet – mighty Jupiter,
not mini Mercury.
You look like an alien
I Want to Believe.
Like a nova, you are Super
what is a Schmelz, anyway?*

(Schmelz is a town in Germany where they grow giant green kohlrabi. The Truth is Out There.)

1/2 g ≈ 150 seeds, \$3.80 1/2 oz, \$12.80
2g, \$6.80

.....
: Wondering what this
: symbol means? Learn
: more about the Open Source
: Seed Initiative on page 8.
:

LEEKs

Allium ampeloprasum

GROWING & SEED SAVING BASICS

Sow indoors in flats with good potting soil February to April. Transplant into the garden in April - June, when plants are at least the size of the lead of a pencil. Space 6" in rows that are 1' apart. Leeks benefit from frequent watering and shallow cultivation. Harvest as needed throughout autumn and winter. To save seed, leave 20+ plants in the ground through the second spring and summer. Large, beautiful, globe shaped flowers attract pollinators. Isolate from other leeks by at least 1/2 mile.

Liège Giant Winter

 Large, hardy winter leek with dark blue-green leaves. Some plants have purple hue to leaves during cold weather. An old heritage variety from Liège (Luik in Flemish), a province of eastern Belgium. Variety given to The Seed Ambassadors Project in 2007 by Belle Epoch Seed Company, Belgium.

1/2 g ≈ 150 seeds, \$3.80 1/4 oz, \$12.50
2 g, \$6.50 1 oz, \$36.00

Mechelen Blue

Green Winter

 Selected for over 15 years for winter hardiness down to -10°F in Mechelen, Belgium. Not especially long, this variety puts its growth energy into growing fat instead of tall. Thick giant leeks are very highly regarded in Belgium and are an important winter food. A selection of the heirloom Blue Green Winter. From a biodynamic seed grower in Mechelen, Belgium.

1/2 g ≈ 150 seeds, \$3.80 1/4 oz, \$12.50
2 g, \$6.50 1 oz, \$36.00

Pancho

 Excellent, quick maturing summer leek. Blue-green color with beautiful broad leaves. These leeks are known in England for their speed, as they can be sown in March and harvested in August. A great variety for organic farmers and nearly lost from the trade when hybrid leek seed arrived. It is just as good, if not better than the hybrids in every way. The main reason for hybrid leeks is the money that the corporation can make by

charging more for the seed. Not a traditional winter leek but it can overwinter fine in our part of Oregon.

1/2 g ≈ 150 seeds, \$3.80 1/4 oz, \$12.50
2 g, \$6.50 1 oz, \$36.00

Verdonnet

 Our best leek if you want beautiful tall white stalks from the fall through winter. Of the Swiss giant type, Verdonnet is a landrace variety that has been improved by a Swiss farmer/breeder. Swiss giants are typically great summer leeks, but these large, bright-green tasty leeks stand all winter and into the spring. A very tall shanked leek good for hilling or trenching to blanch the stalk. A variety given to us by the Irish Seed Savers Association.

1/2 g ≈ 150 seeds, \$3.80 1/4 oz, \$12.50
2 g, \$6.50 1 oz, \$36.00

LETTUCE, BUTTERHEAD

Lactuca sativa

GROWING & SEED SAVING BASICS

Sow indoors in flats with good potting soil year round. Transplant into the garden 3-4 weeks after sprouting at 1' spacing. Alternatively, direct sow March through September. In our area, lettuce can go through winter when given protection. Sow in succession for continual harvest. Collect seeds when flowers have become downy like dandelions. Cut seed heads off and place upside down in a bag for a few days to dry. Slap seed heads against sides of bucket, rub down off of seeds, and winnow to clean.

Baja

Green. 55 days.

 Small, dark green butterhead lettuce that is good for summer production because it is more heat resistant than most. A lot like the larger market farm standard Optima with nice thick leaves that hold up well in the market booth, but with a darker

green color. From the USDA GRIN vault. Not sure why this modern variety was not released by its developer. We are happy to release it to the public.

1/2 g ≈ 300 seeds, \$3.50

1/4 oz, \$12.50

2 g, \$6.50

Briweri

Green. 55 days.

 Light-green butterhead, bred for greenhouse and cold frame forcing in winter and spring. Quick to size up in cold conditions, we have planted it spring and in fall, outdoors under row cover with great results. Excellent variety sourced from the German biodynamic seed company, Bingenheimer Saatgut. They recommend sowing in late November in an unheated hoop house for April harvest. Resistant to DM races 12, 17, 18, 22, 24, 25. Bred by Richard Specht with support from Kultursaat, a German Foundation dedicated to advancing open pollinated varieties.

1/2 g ≈ 300 seeds, \$3.50

1/4 oz, \$12.50

2 g, \$6.50

Brune Percherone

Red Blushed. 60 days.

 An apple green butterhead tinged with a red-pink blush. Early, big, heavy heads grow well in difficult conditions and are heat resistant. An old variety known in Europe since around 1907. Most recently preserved from extinction by the seed saving groups Kokopelli in France, and Pro Specie Rara in Switzerland. We found this variety with Pro Specie Rara during our 2007 Seed Ambassadors trip.

1/2 g ≈ 300 seeds, \$3.50

1/4 oz, \$12.50

2 g, \$6.50

Cindy

Green. 55 days.

 Large, light-green butterhead that produces high quality heads with a delicate buttery texture and sweet nutty taste. Bred for spring or summer production with good bolt resistance. This excellent variety outperformed every other lettuce we planted in our 2009 fall trial of 20 varieties. European commercial variety dropped from the EU Common Catalog. Saved from extinction by

Christina Henatsch, a biodynamic plant breeder in Germany, who gave it to us on our 2007 Seed Ambassadors Project trip.

1/2 g ≈ 300 seeds, \$3.50

1/4 oz, \$12.50

2 g, \$6.50

Focus

Green. 55 days.

 Focus is a solid green butterhead with slightly thicker than average leaves which deliciously do not melt in your mouth like so many other butterheads, but rather have a slight crunch. Still pleasingly tender, just not overly so. Leaves are sweet and hold up well for market. More substantial leaves also make it more heat resistant and good for summer production. Another gem of a lettuce rescued by USDA GRIN. Focus was bred in the mid-1990s by a large seed company who applied for a PVP but dropped the application a few years later. As far as we know it never was available commercially. We sourced it from GRIN a few years back and are happy to have made it available, as we think it is a good lettuce with a lot of potential.

1/2 g ≈ 300 seeds, \$3.50

1/4 oz, \$12.50

2 g, \$6.50

Hungarian Winter Pink

Red. 60 days.

 Winter hardy, light-red butterhead originating in Hungary. The 12" green heads are splashed with red-pink. Very tender and delicious. Quick to bolt in the heat but perfect for spring and fall rotations. When growing for market, we liked to plant a late rotation in September to produce dense, 6" mini-heads for harvest in December/January. We then harvested whole heads and broke them up into our salad mix (years before "Salanova" came out). It was a quick way to add color and bulk up salad mix in the dead of winter. Interior leaves maintain quality down to 20°F. Came to us via the Occidental Arts and Ecology Center (OAE) in California.

1/2 g ≈ 300 seeds, \$3.50

1/4 oz, \$12.50

2 g, \$6.50

Mikola

Red. 50 days.

 A medium-sized, dark-red butterhead that stands out as one of our best varieties. Easy to grow and tolerant of summer heat – it was slow to bolt in our 2016 summer lettuce trial which included over 60 varieties. Great color, overall appearance and succulent texture. A reliable variety for gardens and market farms, it was a commercial standard for organic farms a decade ago but then nearly disappeared. It is sad when the big seed companies drop good varieties and we love to keep them available. Thanks again to Turtle Tree Seed for turning us on to this variety.

1/2 g ≈ 300 seeds, \$3.50 1/4 oz, \$12.50
2 g, \$6.50

Northern Queen

Green. 50 days.

 Beautiful light-green butterhead that was popular in the 1950s on English farms and in gardens. Quick to produce a medium-sized head. Cold and damp weather tolerant and resists bolting until the summer gets hot. Originally sold by Finney's of Northumberland, England, before 1950. Given to The Seed Ambassadors Project by the Heritage Seed Library, England, during our visit there in 2007.

1/2 g ≈ 300 seeds, \$3.50 1/4 oz, \$12.50
2 g, \$6.50

Red Vogue

Red. 48 days.

 This showy lettuce is like having Madonna in your garden. An early red butterhead with great color and size. A former favorite of commercial growers and thanks to USDA GRIN, it was saved from extinction. We chose it in our trials because it's just plain great for farmers and gardeners looking for a quick reliable red butterhead. Red Vogue was released by Sakata Seed in the early 1990s as a "patented variety" through the PVP system but now the PVP has expired. These days companies prefer to use utility patents which are much more monopolistic, even restricting research and plant breeding.

1/2 g ≈ 300 seeds, \$3.50 1/4 oz, \$12.50
2 g, \$6.50

Sangria

Red. 55 days.

 A really great, medium-sized red butterhead variety. Once popular with market growers but disappeared after the PVP expired. Smooth leaves are red tipped with green interiors. Bred for resistance to lettuce mosaic virus, sclerotinia and downy mildew, Sangria is also heat tolerant, resists tip-burn and holds longer in the field without bolting. Bred from Mereville des Quatre Saisons by Vilmorn and released in 1989, the PVP expired in 2009 making this variety available to the public domain. We fell in love with this variety when we were farm apprentices at Horton Road Organics in 2004, and sourced our seed from the USDA GRIN gene bank.

1/2 g ≈ 300 seeds, \$3.50 1/4 oz, \$12.50
2 g, \$6.50

LETTUCE, CRISPHEAD

Lactuca sativa

GROWING & SEED SAVING BASICS

Sow indoors in flats with good potting soil year round. Transplant into the garden 3-4 weeks after sprouting at 1' spacing. Alternatively, direct sow March- September. In our area, lettuce can go through winter when given protection. Sow in succession for continual harvest. Collect seeds when flowers have become downy like dandelions. Cut seed heads off and place upside down in a bag for a few days to dry. Slap seed heads against sides of bucket, rub down off of seeds, and winnow to clean.

Hanson Red

Green and Red. 65 days.

 This Batavian type is one of our best lettuces for summer production. Dense heads with dark green, thick leaves and red tips. Delightfully crunchy and resists tip-burn. Very slow to bolt. Not suited to winter production. This lettuce comes to us from

a Seed Savers Exchange member and is different from the commercial standard of the early 1900s called Hanson, which does not have any red coloration.

1/2 g ≈ 300 seeds, \$3.50
2 g, \$6.50

Leda

Green. 60 days.

 Crisphead type that forms large, round, dense heads. Leaves are very light green with a good sweet flavor. A bit more tender than standard crispheads and definitely more tender than iceberg types. Very slow bolting. Originally from a Slovenian seed company, this lettuce comes to us by way of Tatiana's TOMATOBase, a great seed resource in British Columbia that is more than just tomatoes.

1/2 g ≈ 300 seeds, \$3.50
1/4 oz, \$12.50
2 g, \$6.50

Salade de Russie

Speckled. 60 days.

 A large crisphead Batavian type lettuce. Olive green with a nice bronze blush and covered in beautiful red speckles. In passing it could be mistaken for a Castelfranco chicory but with close inspection it is all lettuce. Sweet crunchy flavor even in the heat of summer. Slow to bolt. Seems to be fairly cold tolerant as well. A really good lettuce with a funny name suggesting it is originally from Russia. We have tracked its travel from Terre Semences, also known as Association Kokopelli, in France, to author William Woys Weaver, to the Seed Savers Exchange Yearbook.

1/2 g ≈ 300 seeds, \$3.50
1/4 oz, \$12.50
2 g, \$6.50

Slogun

Green and Red. 60-90 days.

 Heads are green with bronze tips, upright in stature, size up quickly but then can sit in the field for weeks before bolting. Great for folks that like to have lettuce in the garden but don't like to eat it all at once. Slogun will wait for you to decide to eat a BLT and it will wait for the tomatoes to come on too. We eat a lot of BLT's when Slogun is

around. The slowest bolting lettuce we have successfully produced seed for. An old Tim Peters variety that comes to us via Turtle Tree Seeds.

1/2 g ≈ 300 seeds, \$3.50
1/4 oz, \$12.50
2 g, \$6.50

Unicum

Speckled. 55 days.

 **Back for 2018!** Unlike the bitter Hungarian alcohol with the same name, Unicum lettuce will not grow hair on your chest. The name, which means "specialty" in Latin, is definitely appropriate for this wonderful lettuce. Large crisp green heads are slow to bolt and heat resistant. Leaves are bright green with some red speckles. Great flavor and texture. Seed stock came to us originally via Occidental Arts and Ecology Center in Northern California.

1/2 g ≈ 300 seeds, \$3.50
1/4 oz, \$12.50
2 g, \$6.50

LETTUCE, LOOSE LEAF

Lactuca sativa

GROWING & SEED SAVING BASICS

Sow indoors in flats with good potting soil year round. Transplant into the garden 3-4 weeks after sprouting at 3" spacing for leaf, 12" for heads. Alternatively, direct sow March-September. In our area, lettuce can grow through winter when given protection. Sow in succession for continual harvest. Collect seeds when flowers have become downy like dandelions. Cut seed heads off and place upside down in a bag for a few days to dry. Slap seed heads against sides of bucket, rub down off of seeds, and winnow to clean.

Angustana Celtuce

Green Leaf Stem.

 A variety of stem lettuce also known as celtuce or asparagus lettuce. Grows a lot like a vigorous romaine and can be used the same in salads, sandwiches, tacos, etc. That is, until the cool part happens! When mature, stem lettuces elongate and form a nice

crunchy stem that is usually associated with bolting. With a few leaves left on the top, this stem is used as a stir fry or soup vegetable, chopped and eaten fresh like celery or sometimes pickled. When properly peeled and sliced into strips, it resembles water chestnut with a nice juicy crunch. Stem lettuce is found throughout Asia and is a wonderful type of vegetable that is worth a try, as it brings diversity to our plates. Angustana is sometimes listed as the subspecies of celtuce but we use it as the variety name in this instance. Our strain was given to us by Madeline McKeever of Brown Envelope Seeds in Ireland.

1/2 g ≈ 300 seeds, \$3.50 1/4 oz, \$12.50
2 g, \$6.50 1 oz, \$35.00

Ear of the Devil

Red. 30 days baby; 60 full.

 Massive heads with deer tongue shaped leaves. Green leaves have lots of red tones and crunchy midribs. If harvested young, they resemble Red Deer Tongue but with better color. Very slow to bolt, heat tolerant and always good flavor. The largest head of lettuce we have ever seen was one of these monsters. Maintained by Abundant Life Seed Foundation before the tragic fire that burned up their collection. More recently, this French heirloom was stewarded in southern Oregon for many years. Aka, Les Oreilles du Diable.

1/2 g ≈ 300 seeds, \$3.50 1/4 oz, \$12.50
2 g, \$6.50

Garnet Looseleaf

Red. 30 days baby; 55 full.

 A red loose leaf type lettuce with green contrast inside the head. Does not grow oversized quickly as with some red leaf lettuces. Crunchy yet tender texture makes it better than some of the recent lettuces released by the big seed companies with their tough rubberiness. For full color development, it is best grown in full sun. A commercial standard in the late 1980s, Garnet Looseleaf was bred by the Ferry-Morse Seed Company in California for year round lettuce production. Bred to be an improvement over Prizehead with a darker, more intense red

color and shorter plants, it is a single plant progeny selection from the Korean variety Seoul Ruby.

1/2 g ≈ 300 seeds, \$3.50 1/4 oz, \$12.50
2 g, \$6.50

Gentilina

Green. 30 days baby; 50 full.

 Bright green, open-headed loose leaf, great for whole heads or for baby leaf cutting. The frilly, sweet flavored heads will get big in a hurry and can be cut at any size. We were looking for a great looseleaf that had good flavor, wasn't patented and met the conditions for us to grow on the farm. Gentilina fills that bill quite well and it also surprised us with its hot weather tolerance. A popular variety of lettuce in Italy where it originates and is used for salad mix. *Seed produced by Wild Garden Seeds in Philomath, Oregon.*

1/2 g ≈ 300 seeds, \$3.50 1/4 oz, \$12.50
2 g, \$6.50

Hyper Red Rumble Waved

Red. 30 days baby; 50 full.

  Unconventional red leaf lettuce that is very red and very ruffled. Leaf texture is similar to Bloomsdale spinach, but deep dark-red and lettuce-like. Great for salad mixes and as a head lettuce. Very hardy and the red color is partly responsible. The antioxidant anthocyanin causes the color and also fights the diseases of cold wet weather. Good resistance to Sclerotinia and downy mildew, two common lettuce diseases for seed growers in Oregon. Developed by Frank Morton, a great independent public domain plant breeder, of Wild Garden Seeds. *Seed produced by Wild Garden Seeds in Philomath, Oregon.*

1/2 g ≈ 300 seeds, \$3.50 1/4 oz, \$12.50
2 g, \$6.50

Red Evolution

Red. 30 days baby; 55 full.

  **Adaptive Seeds Original.** We ventured into our first attempt at lettuce breeding with this gem of an ultra red leaf. A little opportunistic to start, we discovered a few off types in one lot of

Revolution lettuce. Over a few years we have stabilized this off type, now liking it more than its parent. Taller and less frilly than Revolution, Red Evolution has the same deep red color. Its dark red anthocyanin based pigment and its ancestry give it a great level of disease resistance. Shows great field resistance to downy mildew. We love it for salad mix because its color offers rich contrast to the other greens in a mix. For best flavor, grow in cool weather and harvest young.

1/2 g ≈ 300 seeds, \$3.50 1/4 oz, \$12.50
2 g, \$6.50 1 oz, \$35.00

Red-Tinged Winter

Red. 60 days.

 Red and green loose leaf similar in shape to Red Sails, but with only a tinge of red on green. With crunchy sweet leaves, Red-Tinged Winter is almost part Batavian crisp head. Noted as a winter variety but we find it to be great almost any time of the year. Although it holds well into the summer and bolts late, it can occasionally get tip burn during the hottest months. Cold weather tolerance is where this lettuce really shines. All around great! We sourced our original seed from Turtle Tree, one of our favorite seed companies.

1/2 g ≈ 300 seeds, \$3.50 1/4 oz, \$12.50
2 g, \$6.50 1 oz, \$35.00

Snowflake

Green. 30 days baby; 55 full.

 A Ukrainian green-leaf type lettuce that has been very popular with commercial growers in Ukraine. The bright green leaves have crisp ribs and frilly leaf margins. Early to size up, Snowflake is a vigorous lettuce with good bolt resistant. Plants attain a very large size if not harvested young for salad mix and are tolerant of both cool and warm weather. Not the best for the hot extremes of summer or the coldest parts of winter, we recommend it for nearly year round production. Aka, Snizhynka.

1/2 g ≈ 300 seeds, \$3.50 1/4 oz, \$12.50
2 g, \$6.50

Vulcan

Red. 50 days.

 The unstoppable vivid Vulcan. We have grown this bright red leaf lettuce for many years on our farm and on other organic farms in Oregon. Very early to mature and tastes great for such a beautifully red lettuce. The tender durability, heat and disease tolerance, have made this our red leaf lettuce of choice. If we were going to plant a 300' bed of red leaf lettuce this would be the one, easily beating out New Red Fire and Red Sails. Good for organic farm production as well as home gardens. Plant in succession as it has only moderate bolt resistance. Bred from a cross between a Korean red leaf and Red Fire. Introduced and patented by Sakata Seed Company in 1987. The PVP expired in 2010. Yay!

1/2 g ≈ 300 seeds, \$3.50 1/4 oz, \$12.50
2 g, \$6.50

White Seeded Samara

Green Pink. 30 days baby; 50 full.

 Apple green leaf lettuce tinged with pink. A little like a butterhead but with more open heads. Flavor and texture is great. Best as a spring, fall or winter lettuce. Survives cold, wet weather exceptionally well and may even survive deep into the winter. Probably originates near Samara, a Russian city on the Volga River. Our original source was from the Heritage Seed Library in England.

1/2 g ≈ 300 seeds, \$3.50 1/4 oz, \$12.50
2 g, \$6.50 1 oz, \$35.00

Xingtai 16

Green Leaf Stem.

 **NEW for 2018!** At first Xingtai 16 presents as a somewhat normal looking romaine-type lettuce, and can be eaten as salad with the familiar lettuce crunch. Leaves have a light green color and savoy texture. Later in its development, stems elongate and produce a crunchy delicacy known as stem lettuce or celtuce. As the name suggests, it is primarily used as a stem vegetable after the plants elongate but before flowering. At this stage it is most commonly used as a stir-fry ingredient. We have often wondered what the next hip trend in the North American culinary world will be and maybe it will be celtuce.

Currently popular throughout Asia, stem lettuce may resemble the lettuce that our ancient ancestors typically ate. This variety was mailed to us directly from China in a transcontinental seed exchange.

1/2 g ≈ 300 seeds, \$3.50
2 g, \$6.50

1/4 oz, \$12.50

LETTUCE, OAK LEAF

Lactuca sativa

GROWING & SEED SAVING BASICS

Sow indoors in flats with good potting soil year round. Transplant into the garden 3-4 weeks after sprouting at 3" spacing for leaf, 12" for heads. Alternatively, direct sow March-September. In our area, lettuce can grow through winter when given protection. Sow in succession for continual harvest. Collect seeds when flowers have become downy like dandelions. Cut seed heads off and place upside down in a bag for a few days to dry. Slap seed heads against sides of bucket, rub down off of seeds, and winnow to clean.

Carnival

Red. 30 days baby; 55 full.

 **Back for 2018!** A fantastic, odd oak leaf type similar to canary tongue but with nice red coloration. Heads are large and have good flavor. We love this lettuce for heads and salad mixes. Variety given to The Seed Ambassadors Project by the Heritage Seed Library in England.

1/2 g ≈ 300 seeds, \$3.50
2 g, \$6.50

1/4 oz, \$12.50

Cerise Oak Leaf

Red. 30 days baby; 55 full.

 An excellent red oak leaf and great for salad mix. Vigorous and slow to bolt with good sweet flavor, especially for a red lettuce. Fairly resistant to downy mildew. Dark-red pigmented anthocyanins fight the diseases of cold wet weather and provide good color contrast in mixes. Cerise means

“cherry” in French. An English commercial variety that we found in Ireland with Madeline McKeever of Brown Envelope Seeds.

1/2 g ≈ 300 seeds, \$3.50
2 g, \$6.50

1/4 oz, \$12.50

Florence

Green. 30 days baby; 55 full.

 Bright green oak leaf lettuce has the crisp texture of a romaine. The surprising sweet crunch made us think about dividing the oak leaf lettuce category into butter oaks and crisp oaks, but that is another conversation. The dense heads resist bolting in the field, instead they just keep getting bigger. A fabulous lettuce for full heads, cut-and-come-again or salad mixes. We are always surprised about how many great and unique lettuces there are out there; Florence was the most impressive of our USDA GRIN accessions grown in 2013.

1/2 g ≈ 300 seeds, \$3.50
2 g, \$6.50

1/4 oz, \$12.50

Fristina

Green. 25 days baby; 60 full.

 Produces large, dense heads of deeply serrated oak leaves great for cut-and-come-again salads. This lettuce is so deeply cut it almost looks like a frisée endive. When the heads are medium sized they can be cut about an inch above the ground; the handful of lettuce will then fall apart into a perfect bowl of salad. Crunchy sweet midribs make great salad and the heads hold up well in the summer heat. Showed good field resistance to downy mildew when the disease was attacking many other varieties on our farm.

1/2 g ≈ 300 seeds, \$3.50
2 g, \$6.50

Galisie

Green. 30 days baby; 55 full.

 Very reliable, compact green oak leaf, perfect for heads or salad mix. This was a commercial standard until recently, when it was replaced by patented varieties that are almost identical. If you want a solid, open-source green oak leaf, this is for you. Not only is it just plain beautiful, it is heat tolerant, bolt

resistant and it holds its excellent mild flavor for weeks past other varieties. Very resistant to most strains of downy mildew.

1/2 g ≈ 300 seeds, \$3.50 1/4 oz, \$12.50
2 g, \$6.50

Garnet Red Oak   

Red. 30 days baby; 55 full.

 A classic red oak leaf with good deep red color and a unique, slightly upturned leaf architecture. Good color in low light conditions and fairly disease resistant. Great in most weather conditions. We have had small plants of this variety survive winter outside with no protection. A popular Northwest variety that has been floating around here for a long time, although it is strangely difficult to find sometimes.

1/2 g ≈ 300 seeds, \$3.50 1/4 oz, \$12.50
2 g, \$6.50

Morgana 

Red. 30 days baby; 55 full.

 Red and green semi-oak-leaf heads have some arrowhead/canary tongue shape. The sweet juicy flavor, cold and heat tolerance, as well as the large and vigorous plants, all come together to make this one a favorite. Great for salad mix and for unique full-sized heads. We sourced Morgana originally from Washington seed saver Alice Swan in 2010, who got it from lettuce collector and Seed Savers Exchange Curator Mary Schultz of Monroe, Washington. This lettuce is very popular with seed savers in the Pacific Northwest but has rarely been commercially available.

1/2 g ≈ 300 seeds, \$3.50 1/4 oz, \$12.50
2 g, \$6.50

Smile  

Green. 30 days baby; 55 full.

 Great for salad mix production and also heads up nicely for the perfect sized salad at home. The bright green color and sweet flavor coupled with the soft delicious texture make it great. Similar in appearance to Galisse but with the ability to attain a much bigger head. If your goal is to grow a ton of salad this is the right variety for you. Seems to be fairly heat tolerant and definitely slow to bolt. Good choice for cut-and-come-again

salad growing. Said to be popular in Europe for outdoor field or greenhouse production, and to be bottom rot resistant. For us, Smile was very resistant to tip burn and mildew; plenty to smile about!

1/2 g ≈ 300 seeds, \$3.50 1/4 oz, \$12.50
2 g, \$6.50 1 oz, \$35.00

- Having trouble deciding which
- lettuce varieties to grow?
- Check out our pre-mixed salad
- options in 'Specialty Greens'
- on page 46.
- Delicious cut-and-come-again
- salad made easy!

LETTUCE, ROMAINE

Lactuca sativa

GROWING & SEED SAVING BASICS

Sow indoors in flats with good potting soil year round. Transplant into the garden 3-4 weeks after sprouting at 3" spacing for leaf, 12" for heads. Alternatively, direct sow March-September. In our area, lettuce can grow through winter when given protection. Sow in succession for continual harvest. Collect seeds when flowers have become downy like dandelions. Cut seed heads off and place upside down in a bag for a few days to dry. Slap seed heads against sides of bucket, rub down off of seeds, and winnow to clean.

Augustus  

Green. 60 days.

 Relatively tall romaine with smooth leaves and dense heads. Tolerant to lettuce mosaic virus and corky root rot, and resistant to downy mildew. Legend has it the Roman Emperor Augustus was gravely ill and he was put on a diet of lettuce, which he credited with saving his life. True? Maybe we'll never know. Another lettuce rescued from the USDA GRIN genebank, a former PVP variety that was dropped when the PVP expired (or maybe when Seminis bought Petoseed, the original developer of the variety).

1/2 g ≈ 300 seeds, \$3.50 1/4 oz, \$12.50
2 g, \$6.50

Brown Goldring

Bronze. 30 days baby; 55 full.

 Similar to Bunyards Matchless with more compact growth, slightly frilled leaf margins and dark green, crunchy leaves with bronze tips. Excellent sweet flavor. Very cold hardy, needing little protection to overwinter. Grows fairly well in the summer, too. A British heirloom originally by the name of "Goldring's Bath Cos." Won an award of merit from the Royal Horticultural Society in 1923. The Henry Doubleday Research Association found it to have three times the Vitamin C as summer lettuces. We sourced this variety from the Heritage Seed Library in England.

1/2 g ≈ 300 seeds, \$3.50 1/4 oz, \$12.50
2 g, \$6.50

Bunyards Matchless

Bronze. 30 days baby; 60 full.

 Large, open heads are dark green with some bronze tint. Similar to George Richardson, Brown Goldring, and other Bath Cos types. Crunchy with distinctive nutty, sweet delicious flavor. This English heirloom is both cold and heat-tolerant. Scored higher overall than most other lettuces for both agronomic and eating qualities in the Heritage Seed Library's 2008 Leafy Vegetable Project evaluation. Given to The Seed Ambassadors Project by the Heritage Seed Library in England.

1/2 g ≈ 300 seeds, \$3.50 1/4 oz, \$12.50
2 g, \$6.50

D'Hiver de Sainte Marthe

Bronze. 30 days baby; 60 full.

 **Back for 2018!** Crunchy, dark-green leaves tinged with bronze. A cold tolerant fall and winter romaine that is fairly slow to bolt, sweet and delicious. Similar to "Bath Cos" type lettuces such as Brown Goldring and Bunyard's Matchless, but with a more open head and slightly frilled leaf margins. A rare French heritage lettuce from Ferme de Sainte Marthe, a French organic seed company. It was given to The Seed Ambassadors Project in 2007. *Seed produced by Pitchfork & Crow in Lebanon, Oregon.*

1/2 g ≈ 300 seeds, \$3.50 1/4 oz, \$12.50
2 g, \$6.50

Flashy Butter Gem

Speckled. 30 days baby; 50 full.

  What we expected was a perfect, sweet Little Gem type lettuce with cool red speckles and more buttery texture. We got all of that and more! We waited a week after Little Gem size but they didn't bolt, just got bigger and more colorful. Versatile and can be harvested as a mini-head or full size with no sacrifice on flavor or texture. A gourmet quality lettuce for salad mix and medium-sized heads to wow friends or market customers. Excellent planted spring, summer and fall. Not the hardiest in our 2010 winter trial but it lasted fairly well into the cold rainy season. Another excellent Frank Morton original, bred right here in Oregon. *Seed produced by Wild Garden Seeds in Philomath, Oregon.*

1/2 g ≈ 300 seeds, \$3.50
2 g, \$6.50

George Richardson

Bronze. 30 days baby; 65 full.

 This heritage lettuce from the United Kingdom is similar in flavor profile to other bronze romaines, which as a group are noticeably sweeter than other lettuce types. George Richardson has special bragging rights, though – in the 2009 evaluations done by Garden Organic / Heritage Seed Library, this family heirloom lettuce earned the title of the "best performing" heirloom. Loose heads are winter hardy and slow to bolt. Good field resistance to downy mildew. Given to the Seed Ambassadors Project by the Heritage Seed Library in England. It was donated to them by the late Mr. Richardson's wife, who said it had been in the family for at least 60 years.

1/2 g ≈ 300 seeds, \$3.50 1/4 oz, \$12.50
2 g, \$6.50

Greek Maroulli Cos

Green. 30 days baby; 60 days full.

 A solid, medium-sized, bright green romaine lettuce. Forms crunchy leaves and tall heads. Many of the heads will form multiple hearts. We thought at first that we should select away from this trait, however we found it to be a fantastic trait for Romaine heart production and easy cutting salad mix.

There are new patented lettuce varieties on the market that have similar traits to this and we believe that utility patents on natural traits that have existed for centuries to be outrageously corrupt. Here you will find some of the “Prior Art” of the plant world, to borrow some patent legalese. Originating in Greece, which is where romaine/cos type lettuces were presumably developed. Given to The Seed Ambassadors Project by the Heritage Seed Library in England.

1/2 g ≈ 300 seeds, \$3.50 1/4 oz, \$12.50
2 g, \$6.50

Kalra

Green. 30 days baby; 60 full.

 Very big, light green romaine heads. Good heat and cold tolerance with a crunchy sweet flavor. It performs excellently and is a variety we've heard many farmers swear by. We swear by it too! This was our romaine of choice when growing for market, and our itinerant elk loved it also. Once a popular commercial variety until it was dropped out of the catalogs.

1/2 g ≈ 300 seeds, \$3.50 1/4 oz, \$12.50
2 g, \$6.50

Little Gem Pearl

Mini Green. 50 days.

 A selection of Little Gem, this variety makes miniature heads of green romaine, and is possibly the best for sweet flavor. Because they are so compact, you can plant at twice the density of standard head lettuce, thus yielding more heads per bed foot. Also a great variety for container growing. A Royal Horticultural Society award winner, originally from England and said to be resistant to DM 1, 5 and 7.

1/2 g ≈ 300 seeds, \$3.50 1/4 oz, \$12.50
2 g, \$6.50

Pandero

Red. 30 days baby; 60 full.

 A deep red version of Winter Density. Very dense heads are slow to bolt and are heat and cold tolerant. The red color darkens up early so it makes a very good salad mix variety. Can be harvested small for mini heads. Resistant to downy mildew. If you like Winter Density and you like red, you will like

this. We originally sourced Pandero from England. *Seed produced by Wild Garden Seeds in Philomath, Oregon.*

1/2 g ≈ 300 seeds, \$3.50 1/4 oz, \$12.50
2 g, \$6.50

Red Flamingo

Red. 30 days baby; 55 full.

 Open-headed frilly, pale red romaine with tender leaves that are perfect for salad mix. A unique lettuce variety from China that perfectly suits Pacific Northwest salad production. The flavor is very good and it was surprisingly cold tolerant in our 2010 winter lettuce trial. We picked this for a mid-December salad mix and the quality was good after 3" of snow and temperatures down to 25°F, with only floating row cover for protection! *Seed produced by Wild Garden Seeds in Philomath, Oregon.*

1/2 g ≈ 300 seeds, \$3.50
2 g, \$6.50

Romulus

Green. 30 days baby; 60 full.

 Big dark-green romaine with a crunchy delicious sweet flavor. The heads are slow to bolt and leaves form tightly without folding over on themselves to blanch a heart that is sweet. Heat tolerant and productive, we recommend this romaine especially for organic farm production, and it's perfect for gardens, too. Released by Petoseed in 1991 before their infamous mergers. Formerly a PVP, the patent recently expired and this wonderful lettuce is now open source for us all to use freely. Originating from a cross between Valmaine and 24069, a University of Florida lettuce. Selected for tip burn and bolt resistance, large plants, non-cupping leaves and resistance to Lettuce Mosaic Virus (LMV).

1/2 g ≈ 300 seeds, \$3.50 1/4 oz, \$12.50
2 g, \$6.50

Stoke

Mini Green. 50 days.



Mini romaine, similar to Little Gem.

Good for close plantings. Crunchy and dark green, very hardy and said to be capable of overwintering in the south of England (minimum temperatures to 10°F) with no protection. This variety is originally from Stoke, located near Rochester, in Kent, England. It was grown by the Cheeseman family for 150 years, though likely dates from before 1840. We originally sourced this variety from the Heritage Seed Library in England.

1/2 g ≈ 300 seeds, \$3.50

1/4 oz, \$12.50

2 g, \$6.50

Turkish Çağırkan Köy

Green. 50 days.



Back for 2018! Long, rounded primitive looking romaine leaf lettuce from a time before industrial focused plant breeding. Can be fairly fast to bolt, but it is worth succession sowing for its unique delicious flavor. Sweet when young, mildly bitter flavor when more mature. Late harvests resemble mild chicory in flavor and can produce many side shoots. One of the most unique lettuces in our offerings. Collected from a village called Çağırkan in central Turkey by John Letts, a grower of ancient grains in the United Kingdom.

1/2 g ≈ 300 seeds, \$3.50

1/4 oz, \$12.50

2 g, \$6.50

Winter Density

Green. 30 days baby; 60 full.



Back for 2018! A serious lettuce classic.

We do not carry many common varieties but when we do, it is because we really love them. Halfway between a romaine and a butterhead, the crunchy, buttery, dense green heads are very cold and surprisingly heat tolerant. Very popular in England, its place of origin.

1/2 g ≈ 300 seeds, \$3.50

1/4 oz, \$12.50

2 g, \$6.50

MELONS

Cucumis melo

GROWING & SEED SAVING BASICS

Sow indoors in 2-4" pots with good potting soil mid-May to mid-June. Transplant into the garden with 2' centers one week after sprouting. May also be direct sown when soil is warm. Melons are frost-sensitive and benefit from row cover. Protect from birds while sprouting and from insects when plants are young. To save seed, scoop out seeds when you eat the fruit. Rinse off and dry. Isolate from other melons by at least 1/2 mile.

Arancino

80 days.



A highly fragrant and sweet delicious Italian cantaloupe variety originally from Sicily. Fruit grow to about 6-8" across, weighing 2-4 lbs. Beautifully netted, slightly ridged, with bright orange flesh. Relatively firm texture, ease of identifying ripeness, great color and size make this melon very well suited to market farm production. Arancino means orange in Italian. Definitely on our list of excellent melons! Try making *prosciutto e melone* by wrapping chunks of Arancino with thinly sliced Italian ham. Yum!

1 g ≈ 30 seeds, \$3.50

1 oz, \$18.50

4 g, \$6.50

4 oz, \$37.00

Farthest North Galia

65 days.



Adaptive Seeds Original. Our selection from the Farthest North Mix that has been in the making since we crossed Galia F1 into the mix over 8 years ago. Still a genepool mix that has been selected for small, round, green-fleshed melons. Our goal is to breed a small fruited super early, super sweet galia/passport type melon sometimes referred to as tropical melons. The color and size are mostly stable so far, however the rind style and flavor profile is still variable. Some taste a lot like the galia-type and some still have a charentais-like flavor, which is also good. A modern landrace that can still be selected by all you seed savers to create many new varieties. This year's selection included collaboration with chef Tiffany Norton of Party

Downtown in Eugene, Oregon, as part of the Culinary Breeding Network. Here's to open source genetics!

1 g ≈ 30 seeds, \$3.50

4 g, \$6.50

1 oz, \$18.50

4 oz, \$37.00

Farthest North Mix

65 days.

 A diverse genepool mix of ultra early, cool weather tolerant melons. Small, single-serving baseball-to-softball-sized melons vary in color (lots of green-fleshed but also some orange) as well as texture and flavor. This melon is like a box of chocolates (thanks Forrest Gump!). You might not know what you're going to get, but even the ones you're less excited about are rather tasty. The earliest short-season variety we have found. Ripens outdoors in Denmark! Developed by Tim Peters of Peters Seed and Research in Riddle, Oregon.

1 g ≈ 30 seeds, \$3.50

4 g, \$6.50

1 oz, \$18.50

4 oz, \$37.00

Kazakh

70-80 days.

 Small green-skinned melons ripen to vibrant gold and have firm, very pale cream flesh with an almost honeydew crunchy consistency. Up to 5 softball-sized fruit per plant. Super tasty, early variety that is good for cool, short seasons or for folks that are getting their garden in a bit late. Very sweet when picked at the peak of ripeness. Also keeps well after harvest. Originally from Kazakhstan, as the name suggests.

1 g ≈ 30 seeds, \$3.50

4 g, \$6.50

1 oz, \$18.50

4 oz, \$37.00

Oregon Delicious

80-90 days.

 Oregon heritage melon mentioned in the Slow Food book, *Restoring Salmon Nation's Food Traditions*, compiled by Gary Paul Nabhan. Super juicy and sweet flavor melts in your mouth. Slightly oval shaped but more round than Pike or Spear. Earlier than many heritage melons but not a short season melon. We usually harvest in mid-September from an early June sowing. Very hard to find; only available from one other seed company,

Sandhill Preservation Center in Iowa. It is a pleasure to be part of bringing this variety back to Oregon.

1 g ≈ 30 seeds, \$3.50

4 g, \$6.50

1 oz, \$18.50

4 oz, \$37.00

Pike

90 days.

 Oblong fruit with orange flesh and lots of netting are deliciously sweet and juicy. Bred in the 1930s and 40s in Monmouth, Oregon by Aaron Pike, who selected it for production in unirrigated clay soils. In our well irrigated melon field we had mostly 5-7 lb fruit but they are reported to produce 3 lb fruit when dry-farmed, and are likely to mature a little later. When harvested at the proper ripeness, these melons really hit the spot on a hot September day – the perfect snack when bringing in your early flint corn harvest. Melon ripeness can be difficult to gauge but these melons are best when harvested slightly under-ripe (barely showing orange and before stems slip), and allowed to ripen on the kitchen counter for a day or two. We received our original seedstock from Jeannie Berg of Your Hometown Harvests and Queener Farm, who was gifted the seed from Mr. Ray Lewis, who had worked for Mr. Pike.

1 g ≈ 30 seeds, \$3.50

4 g, \$6.50

1 oz, \$18.50

4 oz, \$37.00

Sweet Freckles

80-90 days.

 Unique and delightful, sweet aromatic flavor with a smooth, dense texture. Unusual and attractive appearance, which is pear-shaped and freckled. Vines are exceedingly vigorous and while the stem does not slip when ripe, the color changes from green to orange. Not the earliest melon but it managed to beat the cool Oregon summer of 2010. It would have performed even better with some plastic mulch and longer time under row cover. An early Crenshaw type with a more durable skin and slightly smaller size. Related to, but not the same as, Eel River or Crane melon. Bred by Tim Peters of Peters Seed and Research in Oregon, who told us that his wife only wants him to grow this melon because it tastes so much better than the rest. We nearly lost this one altogether as

it was unavailable commercially for some time. But thanks to some very old seed from Tim and a few from Amy Goldman, this wonderful melon is saved!

1 g ≈ 30 seeds, \$3.50
4 g, \$6.50

1 oz, \$18.50
4 oz, \$37.00

ONIONS

Allium sp.

GROWING & SEED SAVING BASICS

For bulb onions, sow indoors in flats with good potting soil February to March. Transplant into the garden in April or May, when plants are at least the size of a No. 2 pencil lead. Space 6" in rows that are 1' apart. Onions benefit from frequent watering and shallow cultivation. Stop irrigation in August. Harvest when stem has shriveled and tipped over. To save seed, replant at least 20 onions in the second spring. Large, beautiful globe shaped flowers attract pollinators. Isolate from other *Alliums* of the same species by at least ½ mile.

Cipolla di Rovato

A. cepa. Yellow Storage. 110 days.



Gorgeous golden cipollini type onion originating in Italy with that classic flat / disc shape. More mild in flavor than our other yellow storage onions. Bulbs can be from 2-3" across; smaller bulbs are nice, dense and good for pickling. Definitely a delicious all-purpose onion. Surprised us with its superior storage ability. Reliable in so many ways it might just inspire more people to have beautiful onion braids hanging in the kitchen, like in an Italian villa. *Seed produced by Taproot Growers in Springfield, Oregon.*

1/2 g ≈ 100 seeds, \$3.80
2 g, \$6.50

1/4 oz, \$12.50
1 oz, \$36.00

Fehmel-Steig

A. cepa. Yellow Storage. 100 days.



NEW for 2018! A pungent yellow storage onion reportedly from Rheinland in Germany. Long day, storage type that stores for over 6 months. Excelled in our 2016 trials of 12 varieties of storage onions,

showing good uniformity of shape with hardly any doubles. Vigorous plants have leaves with unusually thick architecture. Has the potential for very high yields when given plenty of fertility. An older open pollinated variety bred for commercial growers. Gifted to us by Harold Frasier who formerly worked as an onion breeder for the global onion market. *Seed produced by Taproot Growers in Springfield, Oregon.*

1/2 g ≈ 100 seeds, \$3.80
2 g, \$6.50

1/4 oz, \$12.50

Gold Princess

A. cepa. Yellow. 85 days.



Very early maturing globe onion that matures weeks earlier than every other variety of onion we grow. The multi-purpose Gold Princess is commonly planted very close together and picked small for pickling, or for little fresh pearl onions, but we prefer to grow it like a normal onion, as it grows into a great full size, gold-skinned bulb with rich pungent flavor. Does not develop very many wrappers, making it great for cooking but not for storage. Very large bulbs will store through December, smaller bulbs may make it into spring. Very reliable and tasty. Its history is a mystery to us, but seems to be day-neutral as we have heard reports of it growing well in Louisiana.

1/2 g ≈ 100 seeds, \$3.80
2 g, \$6.50

1/4 oz, \$12.50
1 oz, \$36.00

Karmen

A. cepa. Red Storage. 100 days.



One of the best open pollinated red onions available. Medium-early and uniform. Dark red skin with good red color through the bulb layers. Known as a good storage type and we have certainly seen this to be true. Medium sweet flavor. A Czech commercial variety we sourced originally from a Hungarian seed company during our first Seed Ambassadors trip through Europe in 2006. A popular variety throughout Central and Eastern Europe. It grows very well for us here in Oregon and shows better downy mildew resistance than many other varieties.

1/2 g ≈ 100 seeds, \$3.80
2 g, \$6.50

1/4 oz, \$12.50
1 oz, \$36.00

Lilia

A. cepa. Red Scallion/Onion. 40 days bunching, 90 days bulb.

 **NEW for 2018!** A beautiful red scallion / salad / spring onion with tall, dark green tops. Red color develops early. Flavor is not as pungent as one would expect for a red onion; its mildness is well-suited for raw/fresh use. Bright red/purple color is very pretty in the field, at the market booth, and on the plate. Flavor intensifies as plants mature. Reportedly good as a dual-purpose onion and can be grown past bunching stage to produce small, oblong bulbs. Winner of the United Kingdom's Royal Horticultural Society Award of Garden Merit. *Seed produced by Pitchfork & Crow in Lebanon, Oregon.*

1/2 g ≈ 100 seeds, \$3.80

2 g, \$6.50

Maria Nagy's Transylvanian Red

A. cepa. Red Storage. 100 days.

 A landrace red storage onion from a region of Transylvania that is famous for its storage onion production. Onions measure 3-4" across, produce well even with low fertility and water inputs, and store well through the following spring. Maria Nagy was one of the few subsistence farmers in Romania that still saved all of her own seeds when we visited in 2008 and she generously shared them with us. She brought some of these onions to the 2008 Turda Fest Agricultural Festival to help place Turda in the Guinness Book of World Records for World's Longest Onion Braid, which measured 5,800 meters (3.6 miles)! The Maria Nagy's Transylvanian Red Onion is a strain of Red Onion of Turda, known for its "sweeter taste and particular aroma," which was added to the Slow Food Ark of Taste in 2013.

1/2 g ≈ 100 seeds, \$3.80

2 g, \$6.50

1/4 oz, \$12.50

1 oz, \$36.00

1/4 lb, \$75.00

Maria Nagy's Transylvanian Yellow

A. cepa. Yellow Storage. 100 days.

 But of course every homestead farm also needs yellow onions! Our favorite Romanian seed steward, Maria Nagy, shared her yellow onion with us as well. This yellow onion is very similar in appearance to the red strain (except yellow) with 3- 4" bulbs and some variability in shape from slightly torpedo to globe. Good storability and great deep pungency, slightly spicier than the red. Onions are the foundation of every good meal and this variety's rich flavor is hard to beat.

1/2 g ≈ 100 seeds, \$3.80

2 g, \$6.50

1/4 oz, \$12.50

1 oz, \$36.00

Newburg

A. cepa. Yellow Storage. 110 days.

 Simply the best open pollinated yellow storage onion and one of the best of Dr. Alan Kapuler's dehybridized gems. Selected from a European commercial hybrid storage onion, it was reselected under and for organic production. The tightly wrapped, copper-skinned, spherical bulbs are known for their excellent storage life, crisp texture, and medium hot rich flavor. Despite the similar name, it is not named after the town of Newburg, Oregon. Newburg has out-yielded hybrids when trialed under organic conditions, making it a great replacement for the classic hybrid, Copra.

1/2 g ≈ 100 seeds, \$3.80

2 g, \$6.50

1/4 oz, \$12.50

1 oz, \$36.00

Rossa di Toscana

A. cepa. Red. 120 days.

 These beautiful dark red Italian onions can get very large and still maintain good storage quality through February. Classic flattened shape. White and red layered flesh is very pungent. Strong necks are good for braiding. Studies conducted at the University of Perugia's Department of Pharmaceutical Sciences showed this variety to have the highest levels of immune stimulating polyphenols and antioxidants. Maybe it should be, "An onion a day keeps the doctor away?" Our strain originated from the Agricoltori Custodi (Farmer Guardians)

organization in Tuscany, Italy. Original seed collected in Italy by Seed Ambassador Kayla Preece in 2006. Seed produced by Avoca in Corvallis, Oregon.

1/2 g ≈ 100 seeds, \$3.80

1/4 oz, \$12.50

2 g, \$6.50

1 oz, \$36.00

White Spear

A. fistulosum. Green Scallion/Onion. 60 days.

 Andrew's favorite green onion on the farm. Dependably produces beautiful bunches of green onions. Upright growth with no flopping, vigorous and easy to clean. So perfect that you don't even need to cut the tops off. Bright green leaves and white bottoms are tall yet stocky. We have been selecting this variety for overwintering with much success. White Spear will go perennial and slowly self propagate in our Northwest climate if you don't eat them all.

1/2 g ≈ 100 seeds, \$3.80

1/4 oz, \$12.50

2 g, \$6.50

variety from the Irish Seed Savers Association, who said it is one of the sweetest parsnips they have trialed.

1 g ≈ 200 seeds, \$3.50

1 oz, \$18.50

4 g, \$7.50

1/4 lb, \$50.00

Halblange Wiese SE

 Halblange Wiese is German for 'half long white' and this variety is truly half-long with bright white skin. The half-long trait (majority of the mass is near the top of the root which quickly tapers), combined with strong tops result in a parsnip that is notably easier to dig. This variety was a staple for our winter CSA; we planted them in late June for perfect sized roots that could often be pulled up by hand without a fork in December! Our strain was selected by the German biodynamic seed company, Bingenheimer Saatgut and has been stewarded for several generations here in Oregon by our friend Gary Rondeau who has been selecting it for flavor. We also have been selecting it heavily for shape and vigor.

1 g ≈ 200 seeds, \$3.50

1 oz, \$18.50

4 g, \$7.50

1/4 lb, \$50.00

PARSNIPS

Pastinaca sativa

GROWING & SEED SAVING BASICS

Direct sow 2-4 seeds per inch in rows 12" apart, April through late June. Keep moist to ensure good germination, which may take up to four weeks. Thin to 6" spacing for large, straight roots. Harvest after frost. A great choice for winter gardens. Collect seeds from at least 20 plants in their second year. Cut seed head when seeds are dry, remove seeds by hand or by dancing. Winnow or screen to clean. Isolate from other parsnips by 1/2 mile.

Bedford Monarch

 A very rare old English parsnip variety with long, white roots that have broad shoulders and sweet flavor. The roots can get huge and therefore provide a very high yield of delicious goodness while at the same time breaking through soil hardpan to improve drainage for subsequent crops. During our 2006 Seed Ambassadors trip, we received this

PEAS

Pisum sativum

GROWING & SEED SAVING BASICS

Direct sow 1" deep February through April in rows that are 12" apart. Thin seedlings to 3" spacing. Protecting early sowings from frost may help with early yield. Requires trellising; try T-posts and bailing twine. Collect seed from pods that are fully dry. Shell by hand or by dancing, winnow to clean if necessary. Test for dryness with a hammer – dry peas shatter. When seeds are dry, freeze to kill weevils. Some cross-pollination may occur, but most peas self-pollinate.

Carruthers' Purple Podded

Purple Pod Shelling.

 4-6' tall vines, pink and purple flowers. Purple pods contain sweet seed for fresh shelling or freezing. One of the best purple-podded types we have grown. The purple pods are easy to find when picking. An heirloom grown by the Carruthers family in County Down, Northern Ireland for almost 40 years. Given to The Seed Ambassadors Project by the Heritage Seed Library in England. Aka, Caruther's Purple Pod.

1/2 oz ≈ 35-45 seeds, \$3.80

1/2 lb, \$18.00

2 oz, \$6.80

Clarke's Beltony Blue

Purple Pod Shelling.

 Another purple-podded pea from Northern Ireland. This one is from County Tyrone and has been grown on the same farm there since at least 1850. Can grow up to 5½' tall. Purple pods become mottled with green when ripe and the peas have a good smooth flavor without bitterness. Our original seed came from the Heritage Seed Library in England.

1/2 oz ≈ 35-45 seeds, \$3.80

Green Beauty

Green Snow. 60 days.

 We were tired of short bushy snow peas, so when we found this gem from Peace Seeds we were very excited. Bicolor purple flowers look lovely on vigorous vines that grow up to 8' tall. The tender green snow pea pods can grow to 7" and still be delicious with some having a pink blush. One of our earliest peas and certainly the most productive. An amazing variety bred by Dr. Alan Kapuler of Peace Seeds in Corvallis, Oregon.

1/2 oz ≈ 45-55 seeds, \$3.80

2 oz, \$6.80

Magnolia Blossom

Green Sugar Snap. 80 days.

 One of our favorites for flavor and productivity. 8' vines yield light-green sweet pods with a purple stripe down the side when mature. Very sweet just like a sugar snap should be and the pods just keep coming for weeks and weeks and weeks. We find the flavor peaks just prior to the darkening of the red stripe but after the peas begin to get fat. Also has beautiful bicolor flowers and is rather cold hardy. Bred by Dr. Alan Kapuler of Peace Seeds in Corvallis, Oregon.

1/2 oz ≈ 35-45 seeds, \$3.80

2 oz, \$6.80

Sugar Magnolia

Purple Sugar Snap. 70 days.

 After more than 15 years of breeding work, Dr. Alan Kapuler developed the first purple-podded sugar snap. Beautiful purple pods, beautiful flowers. Good sweet flavor, although not quite as sweet as Magnolia Blossom. We find the flavor to be best before the pods get extra fat. The beautiful 7' tall vines produce over a long season. Bred by Peace Seeds in Corvallis, Oregon.

1/2 oz ≈ 35-45 seeds, \$3.80

Sugaree

Green Sugar Snap. 60 days.

 A classic green sugar snap pea. Vines are a bit shorter than our other peas topping out at 5' or so. Super tasty with a classic sweet crunch – we like to eat them when extra plump. Scored high for flavor and total marketable weight in the 2011 Northern Organic Variety Improvement Collaborative (NOVIC) trials despite showing less powdery mildew and enation resistance than others. Originally bred to be a public domain replacement for Sugar Snap, which at the time was a proprietary variety. Another great variety bred by Peace Seeds in Corvallis, Oregon.

1/2 oz ≈ 50-60 seeds, \$3.80

2 oz, \$6.80

PEPPERS, HOT

Capsicum sp.

GROWING & SEED SAVING BASICS

Sow indoors in flats with good potting soil as early as February, but no later than April. Keep warm and well-watered. Transplant seedlings into 4" pots when they have their first two true leaves. Transplant out into the garden after danger of frost has past, typically late May in western Oregon. To save seed, wait until fruit is fully ripe. Remove seeds from fruit and dry in an airy location. Isolate from other pepper varieties of the same species by at least 500 feet.

Adaptive Early Thai

C. annuum. Very Hot. 90 days.

 **Adaptive Seeds Original.** Our first year working on a farm was in 2003, in Willow Creek, California. That year Andrew saved his first seeds, too: an heirloom tomato; lavender; and a Thai pepper. Now, 15 years later, the legacy of that first saved seed lives on in the Adaptive Early Thai pepper. We've been growing out this seed over the years, sometimes crossing in new Thai types, in an effort to create an earlier maturing Thai pepper. There is some variation in this population, but it centers very strongly on a Thai pepper theme: 2-3" long, slender, pointy peppers that are hot and perfect in *nam phrik*, the hot pepper condiment found on every Thai table. In 2012, we grew our Adaptive Thai peppers next to a Thai pepper from a Thai commercial seed pack. The Thai commercial seed produced huge bushes blanketed with peppers, but not one of them ripened before frost. The Adaptive Thai pepper plants were a bit smaller in stature, fruit was a bit larger, and nearly every one of them ripened by frost. It is one of our biggest joys to adapt a previously difficult to grow variety to a new climate. Thank you all for supporting us in this effort!

Packet ≈ 30 seeds, \$3.80

5 g, \$23.80

1 g ≈ 100 seeds, \$6.80

Aji Crystal

C. baccatum. Very Hot. 90 days.

 One of the few varieties of peppers that is said to be more flavorful when under-ripe than when fully mature. 3-4" long fruit are a unique light-yellow-green when under-ripe

and have a flavor somewhat reminiscent of grapefruit, but very hot. Since fruit is harvested immature, the plant will produce even more – up to 90 fruit per plant! Makes a great pickle and is also tasty when fully ripened to an orange red color. Since this is a *C. baccatum* species, you can safely save seeds on nearby sweet peppers without danger of cross-pollination. Originally from Curico, Chile, this seed comes to us from the Seed Savers Exchange.

Packet ≈ 30 seeds, \$3.80

1 g ≈ 100 seeds, \$6.80

Aji Marchant

C. baccatum. Hot. 65 days green, 80 days red.

 **NEW for 2018!** A very rare, northern adapted *C. baccatum* species of hot pepper. 3" long, waxy-yellow fruit ripen to a classic orange-red pepper color. Aji Marchant is usually harvested under-ripe when still green and used for pickling. The immature peppers are especially flavorful with a unique earthy-citrus bite that is not overly spicy. An excellent frying pepper at all levels of ripeness, they also make tasty dried pepper flakes after ripening to a bright red. It is one of the best northern adapted examples of this species we have found. Aji Marchant has the tantalizing history of being used in some of the Italian wax pepper pickles made by the California canning industry during the early and mid-1900s. Known by many different brand names, our variety came to us with the name Marchant. The story goes that Chilean immigrants brought these seeds with them when they moved to California during the 1849 gold rush. Also known as Chileno peppers, they quickly became a favorite in northern California and the Central Valley. At the time, northern California was a cultural melting pot and soon Italian immigrants adopted the peppers and renamed them Italian Wax peppers. They were canned and sold by many names including: Marchant, Sierra Nevada Chileno, Lone Pine Peppers, Vallecito Peppers, and California Italian Wax peppers. It is unclear if these are synonyms or genetically distinct yet related varieties. Now rare, Aji Marchant is only grown by a few farms and gardeners in the Central Valley of California, the Sierra Nevada foothills, and the

the San Francisco Bay area. We are happy to reintroduce the seed commercially in hopes of preserving it for future generations. For more history check out: *italianwax.com/history*. Our seed stock came from Cort Richer of Dexter, Oregon. Such a precious gift, thank you!

Packet ≈ 30 seeds, \$3.80

5 g, \$23.80

1 g ≈ 100 seeds, \$6.80

Chilhuacle Negro

C. annuum. Hot. 95 days.



When dried, this small to medium-sized, tapered bell shaped, dark chocolate brown pepper with leathery flesh is a key ingredient in the classic *mole negro* from Oaxaca, Mexico. When ripe, the flesh inside is deep purple. With very thin walls, they dry down rather easily. Fruits are a bit hotter than cayennes and are especially good roasted over an open flame before making into salsa or mole, or as a piquant ingredient in stir-fry. We're still working on selecting this gem for the PNW, hopefully it will get earlier and more prolific each year.

Packet ≈ 30 seeds, \$3.80

5 g, \$23.80

1 g ≈ 100 seeds, \$6.80

Chimayo

C. annuum. Medium Hot. 65 days.



Famous New Mexico chile from the farming town of Chimayo in northern New Mexico, at 5,900' elevation. Medium hot 3-5" long fruit are probably the earliest Southwestern chile to ripen to red. Thin skinned and easy to dry. In our opinion, Chimayo is in the running for best tasting chile powder. Since it is not too hot, you can use it in large quantities and achieve flavor nirvana, not heat nirvana. A Renewing America's Food Traditions variety listed with the Ark of Taste as a threatened American food tradition.

Packet ≈ 30 seeds, \$3.80

5 g, \$23.80

1 g ≈ 100 seeds, \$6.80

1/2 oz, \$35.00

Chinese Dragon Tongue

C. annuum. Hot. 80 days.



Long, red cayenne-type hot pepper that accordions near the stem for a cool wrinkled appearance. Peppers are good for ornamental use in ristras or on wreaths, becoming even more wrinkled as they dry. Flavor is also good; heat is slightly less than standard cayennes. Tall and productive pale green plants benefit from tomato cages or a small trellis. Light-green, unripe peppers make great pickles, tasting like an extra spicy pepperoncini. As the name suggests, fruit ripen to bright red. Originating in China. Variety given to The Seed Ambassadors Project by Ulla Grall, proprietor of Bio-Saatgut seed company in Germany.

Packet ≈ 30 seeds, \$3.80

5 g, \$23.80

1 g ≈ 100 seeds, \$6.80

Gabi Hot Wax

C. annuum. Mild/Medium Hot. 75 days.



Yellow-lime colored peppers ripen to orange then dark red. The mildest of all of our hot peppers, but still pretty hot. 50% – 80% larger than typical Hungarian Hot Wax peppers. Extremely productive, even in cool, outdoor conditions and keeps very well once picked. When green, the flavor is remarkably similar to pepperoncini and is great sautéed as a topping for quesadillas. One of our favorite peppers, and overall definitely our favorite for a mildly spicy paprika. We just adore this pepper and are sure you will, too. Seed collected by The Seed Ambassadors Project from a Hungarian commercial seed company.

Packet ≈ 30 seeds, \$3.80

5 g, \$23.80

1 g ≈ 100 seeds, \$6.80

1/2 oz, \$35.00

Korean

C. annuum. Hot. 70 days.



Tired of making kimchi too spicy by accidentally putting in one too many Thai peppers? Korean hot pepper is here to save the day and make the best authentic kimchi. Not quite as hot as a Thai or cayenne, which means you can make your kimchi very red without killing the people who eat it. Still fairly hot so be careful. Peppers of this type are used to make traditional Korean gochugaru, the dried, coarsely ground red

pepper flakes that are a key ingredient in many types of kimchi. The real greatness of this pepper is in its earliness to turn red in cool conditions and its *enormous* yields (No, really. So many peppers you won't know what to do with all of them.) Dries easily and is great for ristras. Fruit are similar to a cayenne in shape but a little shorter and wider. Our most popular hot pepper and with good reason!

Packet ≈ 30 seeds, \$3.80 5 g, \$23.80
1 g ≈ 100 seeds, \$6.80 1/2 oz, \$35.00

Maria Nagy's

Transylvanian Hot

C. annuum. Hot. 70 days.

 Strong plants produce large cayenne-type red hot peppers. Early bearing and ripening. Dries easily into spicy paprika. Great for ristras. Looks like a cayenne but it tastes altogether something different. It is hard to describe, but it has a very rich Transylvanian flavor. *The favorite pepper of our friend Harry MacCormack who farmed for 30+ years at Sunbow Farm in Corvallis, Oregon. Heirloom from Maria Nagy, a seed steward we met near Turda, Transylvania, during our 2008 Seed Ambassadors trip to Romania, the same namesake of our fabulous onion and tomato varieties.*

Packet ≈ 30 seeds, \$3.80 5 g, \$23.80
1 g ≈ 100 seeds, \$6.80

Polvadera

C. annuum. Medium Hot. 65 days green, 80 days red.

 **NEW for 2018!** A quintessential example of the New Mexico chile. Flavor is true to type with an earthy sweetness, notes of dried cherry, and a slight acidic bite that is punchy but not super hot. When compared to Chimayo, Polvadera has much larger fruit with thicker walls making it a great pepper for green chile dishes such as chile verde pork. However the fruit wall thickness is not as thick as the modern NuMex processing types, which makes Polvadera easier to dry. When ripe and dry, the color is a deep translucent red. Originally from Polvadera, a community located 65 mile south of Albuquerque. Every village and town in New Mexico seems to have its own local type of chile. It is a wonderful tradition that is important to New

Mexico's identity. We graciously received this variety from Travis Mckenzie of Grow The Future, located in Albuquerque.

Packet ≈ 30 seeds, \$3.80 5 g, \$23.80
1 g ≈ 100 seeds, \$6.80

Szegedi 179 Paprika

C. annuum. Hot. 70 days.

 This is the perfect pepper for making spicy paprika, as the name suggests. Somewhat slender 4" long red fruit are three to four times fatter than a cayenne with blunt tips. Good flavor when fresh but excels when dried. Fruit dries very easily even in our short season cool climate. Homemade fresh ground paprika from a Hungarian pepper, like Szegedi 179 Paprika, is a very special thing. The aroma and rich flavor are unmatched. Originally from a Hungarian seed company.

Packet ≈ 30 seeds, \$3.80 5 g, \$23.80
1 g ≈ 100 seeds, \$6.80 1/2 oz, \$35.00

Szentesi Cherry

C. annuum. Very Hot. 75 days.

 Classic Hungarian hot pepper with a rich flavor. Heat is high but not too extreme. Round, red cherry shaped fruit are about 1" wide and deep red when ripe. Relatively thick walls for a hot pepper make this variety great for hot sauce, stuffing, or drying for a very spicy paprika. Of our hot pepper offerings, it is one of the best for pickling whole. Early to ripen in our climate and productive. An excellent use for this pepper was discovered by our friend and collaborator, chef Tim Wastell of Portland, Oregon, who made a delicious fermented hot pepper sauce using seeded Szentesi Cherry fruit for the 2015 Culinary Breeding Network Variety Showcase. A great alternative to Cherry Bomb, the Seminis/Monsanto hybrid. Collected by The Seed Ambassadors Project in 2008 from a Hungarian seed company.

Packet ≈ 30 seeds, \$3.80 5 g, \$23.80
1 g ≈ 100 seeds, \$6.80 1/2 oz, \$35.00

If eating is a political act, then organic farming is even more so. In the US, the roots of modern certified organic agriculture began as a grassroots effort to provide an alternative to industrial agriculture. The Organic Foods Production Act of 1990 was passed and after 10 years of debate, and the rules that became the National Organic Program (NOP) were filed in the federal register in 2000. We "agreed" to what the term "Organic" meant. But the rule is constantly being refined; the National Organic Standards Board (NOSB) meets twice yearly to further clarify and develop standards that organic farmers and processors in the US need to follow. The NOSB sets recommendations to USDA, but does not create regulations.

Of course, industrial agriculture realizes the market potential for organic. Sales in the organic sector have grown steadily for many years, accounting for \$47 billion in sales in 2016. Vying for a piece of the market, industrial organic interests have a long history of trying to water down the regulations. In 2010, the NOSB voted on whether hydroponics should be allowed in organics, and their conclusion at that time was to recommend a ban on most types of soilless growing. In spite of this recommendation, the USDA continued to allow hydroponic and aquaponic farms to be certified, claiming that NOSB had not "adequately considered the breadth of the industry." (*Pioneers of organic farming are threatening to leave the program they helped create*; by Caitlin Dewey, Washington Post, November 2, 2017)

After considering the "breadth of the industry," the NOSB changed its position in October, 2017 and narrowly approved hydroponic and aquaponic agriculture to be included within the realm of USDA Organic in an 8-7 vote. As a result, several members resigned in protest. "Soil farmers" are now struggling to decide what actions, if any, there are to take. Many are thinking of dropping their organic certification altogether. A coalition led by the Rodale Institute has announced the introduction of a new certification in response, "Regenerative Organic," a certification that would keep the soil in organic agriculture, while also addressing social fairness and animal welfare. The Regenerative Organic label is not yet a reality and we are interested to see where this new certification goes. We disagree with the NOSB decision and think it's important for farmers like us to be able to differentiate ourselves from the organic of hydroponics and CAFOs. For the time being however, we are committed to maintaining our organic certification.

On the surface it seems like organic hydroponic would be a good thing, since the fruits and vegetables would be grown without the use of synthetic fertilizers and pesticides. Here at Adaptive Seeds, we agree that there should be an organic-like certification for hydroponic farmers that use only natural substrates and inputs. But we are of the strong opinion that soil is what organic farming is all about. It's not only the inputs that are or aren't used that make something organic. It's about systems-based fertility, that compels farmers to become stewards of their soil, to ensure that the soil is improved after years of farming instead of depleted. It's about improving the environment for the next generation.

We do agree that hydroponics and aquaponics can be viable production systems that can contribute to food security, especially in urban areas and places where the soil is not suitable for production. But it is so input intensive, and so heavily dependent on plastic and electricity, that it cannot be sustainable. It certainly is not regenerative.

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HOW TO ORDER

WEBSITE

If you are able, we prefer that you place an order through our website:

adaptiveseeds.com

There are many benefits to ordering online including a faster turn-around time for your order, quick communication, easier payment with credit card or PayPal, and simple refunds when necessary. There's also up-to-date information regarding availability of items, packet size options, etc. It is also much faster and easier for us to process your order through the website, giving us more time to be in the field growing seed for you. **Orders are shipped via USPS first class or priority mailing.** We do not ship using UPS or FedEx.

MAIL-IN

Remove or copy the order form here, or print one off of our website. Fill in the appropriate information including your name, address, and contact information. Be sure to write the packet size, quantity, plant type, variety name, and price for each item you are ordering. Remember to include the appropriate shipping and handling charges for your order. Please enclose cash (US\$), check, or money order for the full amount owed. We cannot currently accept debit or credit card payment for mail-in orders. Send mail-in orders with payment to:

Adaptive Seeds
25079 Brush Creek Rd
Sweet Home, OR 97386

We are not able to accept phone or fax orders at this time. If you have questions or concerns about an order, we prefer you e-mail us at: **questions@adaptiveseeds.com**.

INTERNATIONAL ORDERS

We are able to process international orders and ship to most countries. However we request that international orders are made through the website and not mail-in as we cannot accept foreign checks or money orders, including Canada. It is the responsibility of the international purchaser to know the rules of the destination country. We have encountered problems with customs in a handful of countries, especially those with restrictive rules. Items are typically released once questions have been answered but customs officials can prohibit the release of packages and some have been returned to us. We cannot guarantee that the seeds will arrive, but we guarantee that we will send them. Please follow the rules of your respective countries.

For more information see the 'How to Order' page on our website: adaptiveseeds.com.

OUR GUARANTEE

We guarantee that every seed lot we sell is germination tested regularly. Each variety has met or exceeded the germination requirements of the Federal Seed Act and industry standards, for the year in which it is sold. Should our seeds not germinate for you, please let us know immediately, and we will promptly replace or refund the purchase price. Our liability is limited to the purchase price of the seeds, and refund or replacement is limited to one instance in the year of purchase. All Brassica family seed lots have been tested and found negative for blackleg (*Phoma lingam*) as required by the Oregon Department of Agriculture.

Please let us know if the seeds you receive are mislabeled so we can correct the problem. In our time as farmers, we were victims of old-fashioned seed mixups at least once per year. We understand now and cannot correct a problem we don't know about. We encourage feedback and look forward to hearing from you!

REMINDER: Please be mindful when filling out your order form to include the proper size and price per packet, plus the corresponding shipping and handling charges. Refunds, not substitutions, will be issued for out-of-stock varieties.

Your Page!

Space provided for garden planning, doodles, draw us a picture or a connect-the-dot, or simply continue your order from the previous page. **Have fun!** (Jo would love to see your garden/farm maps, and Sarah would love to see your drawings!)

CAN'T FIND WHAT YOU'RE LOOKING FOR?

Remember to check out our website at: adaptiveseeds.com for up-to-date packet size options, new varieties not listed here, and stock availability.

We don't have what you're looking for? Maybe some of our friends do! Here is a list of some other farm-direct seed companies on the west coast, that we know of and can recommend. Naturally, this isn't an exhaustive list but it's a start. Happy sowing!

All Good Things Organic Seeds
Ojai, California
plantgoodseed.com

Garlicana
Tiller, Oregon
garlicana.com

Peace Seeds and Peace Seedlings
Corvallis, Oregon
peaceseedslive.blogspot.com

Redwood Seeds
Manton, California
redwoodseeds.net

Resilient Seeds (Backyard Beans and Grains)
Everson, Washington
backyardbeansandgrains.com

Siskiyou Seeds
Williams, Oregon
siskiyouseeds.com

Uprising Organics
Bellingham, Washington
uprisingorganics.com

Wild Garden Seeds
Philomath, Oregon
wildgardenseed.com

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Internationally, most other organic standards do not allow hydroponic production to be certified as organic. In Mexico, fruit and vegetables grown in hydroponic systems cannot be sold as certified organic. But many hydroponic organic farms exist there, with all of their production being shipped to the US. Canadian, Japanese, and EU standards also prohibit hydroponics. Perhaps these standards boards do not have such a heavy influence of corporate interests. Or perhaps they made their decisions before hydroponic had crept in and already accounted for millions of dollars in sales annually. In addition to the hydroponic decision, at the same meeting the NOSB further delayed implementation of the outdoor requirement for livestock, giving a pass to what essentially amounts to organic CAFOs.

Is farming in controlled environments what people think of when they purchase vegetables and animal products with the USDA organic logo? My guess is, it isn't. And it shouldn't be.

The plant's environment under hydroponic production is vastly different from the outside environment. In some systems, heat and light are as controlled as growing medium, nutrient and water flow. It makes sense that new varieties are being bred for this type of production. And perhaps this is where the future of agriculture will lie, like in the aeroponics bay in Star Trek Voyager. Or the hydroponics systems at the International Space Station.

We have been asked several times which of our varieties we recommend for hydroponics. The truth is we don't know. We are committed to growing in soil. Contrary to what you might think from looking at our seed packets, we don't like plastic, and we're trying to provide varieties that will be resilient in the face of climate change. For us, that means growing and saving seed from plants that are grown outside. We grow very few crops in our greenhouse, and never use plastic mulch. Our hunch is that the varieties we grow will do well under those more pampered conditions.

Each generation of stewardship imparts new selection pressures on a variety. Seed should be grown in the environment of intended use, so that it can be best suited to the conditions. In the face of a changing climate, do we want our agriculture to move indoors and become dependent on artificial environments? I for one, do not. Growing vegetables indoors in the inner city or on a space station is great, but not everyone has access to the technology required to do so. And it's fundamentally not organic.

In addition to contributing varietal resilience, our own interaction with the soil feeds the soul. In the age of Nature Deficit Disorder, working outside with tractor, tiller, fork, and spade can be immensely satisfying. Gardening is proven to help with overall health and well-being, and the relatively new field of Horticultural Therapy is putting those studies to good use. My hunch is, hydroponic gardening doesn't quite offer the same gratification as digging hands into soil. It certainly doesn't provide the same connection with the earth.

Let's keep the fork and spade in organic.

In Solidarity,
Sarah Kleeger



Târgu Mureș

C. annuum. Medium Hot. 70 days.

 A Transylvanian hot paprika pepper from Târgu Mureș, Romania. We found this variety to be unbelievably productive and early to ripen. However the best part is its flavor which is medium hot and very rich. Good for pepper flakes and excellent for flavoring sausage and stews. After seeding we dried some in our dehydrator and it filled the house with a delicious aroma that many other peppers seem to lack. Serrano shape and size but with thin walls good for drying. We are very excited to offer this pepper. Original seed received from the Seed Savers Heritage Farm collection and we thank them for preserving it. Aka, Tg. Mures.

Packet ≈ 30 seeds, \$3.80
1 g ≈ 100 seeds, \$6.80

5 g, \$23.80
1/2 oz, \$35.00

most productive Hungarian sweet pepper we have grown. Another gem originally sourced from a Hungarian seed packet.

Packet ≈ 30 seeds, \$3.80
1 g ≈ 100 seeds, \$6.80

5 g, \$23.80
1/2 oz, \$35.00

Etuida

80 days.

 **NEW for 2018!** Vivid orange bell pepper, produces loads of blocky, thick-walled fruit early and throughout the season. Almost candy sweet when fully ripe and the underripe fruit are also sweeter than most. The winner of our outdoor 2016 sweet pepper trials. Bell peppers can be a challenge to grow outdoors here, but Etuida is a champ with a high percentage of well-formed fruit, good leaf coverage, and very little blossom end rot or lodging. Highly recommended. A commercial open pollinated variety developed in Poland.

Packet ≈ 30 seeds, \$3.80
1 g ≈ 100 seeds, \$6.80

Gypsy Queens

70 days.

  **Adaptive Seeds Original.** Wonderful, early sweet red pepper that is our latest effort at dehybridizing "a popular hybrid." Elongated, tapered bell-shape similar to Hungarian sweet peppers. Starts out as a lime green color. Fruit have good flavor when green or ripe. Now in its F5 and surprisingly uniform, we have narrowed it down to two fruit types, a blunt tip and a pointy tip. Both taste excellent and are very productive. We hope to continue to improve the selection in future years, although it is pretty far along in the process already. Gypsy Queens has repeatedly performed well in on-farm variety trials in the Pacific Northwest. A superb short season market pepper that is a delight to grow.

Packet ≈ 30 seeds, \$3.80
1 g ≈ 100 seeds, \$6.80

5 g, \$23.80
1/2 oz, \$35.00

PEPPERS, SWEET

Capsicum annuum

GROWING & SEED SAVING BASICS

Sow indoors in flats with good potting soil as early as February, but no later than April. Keep warm and well-watered. Transplant seedlings into 4" pots when they have their first two true leaves. Transplant out into the garden after danger of frost has past, typically late May in western Oregon. To save seed, wait until fruit is fully ripe. Remove seeds from fruit and dry in an airy location. Isolate from other pepper varieties of the same species by at least 500 feet.

Bácskai Fehér

75 days.

 Richly flavored Hungarian sweet pepper for fresh eating. Attractive, large conical fruit with a curled tip. Pale yellow fruit ripen to bright orange then red. These colors make Bácskai Fehér a great addition to a market display, as they offer color variation in the booth (and on the plate) even when under-ripe. Very high yielding – hands down the

PUMPKIN

Cucurbita sp.

GROWING & SEED SAVING BASICS

Sow indoors in 2-4" pots with good potting soil May to mid-June. Transplant into the garden 1-2 weeks after sprouting to 2-3' centers and 6' wide rows. May also be direct sown when soil is warm. Young squash plants are sensitive and benefit from row cover to protect them from insects and frost. To save seed, scoop out seeds when you eat the fruit. Rinse off and dry. Isolate from other squash of the same species by at least ½ mile.

GIANT PUMPKINS:

Sow indoors in 1 gallon pots with good potting soil April-May. Transplant into the garden 2-3 weeks after sprouting to 20' centers. Young plants are sensitive and benefit from row cover to protect them from insects and frost. Giant pumpkins are not for culinary use. To save seed, scoop out seeds when you harvest the fruit. Rinse off and dry. Isolate from other squash of the same species by at least ½ mile.

Dill's Atlantic Giant

C. maxima. 105 days.

 Giant pumpkins are super fun to grow if only because you can't help but smile at such silly fruit. This strain of Dill's Atlantic Giant comes from the Pacific Giant Vegetable Growers, the club that hosts the Giant Pumpkin Weigh-off in Gervais, Oregon. In 2014, Sarah came in 27th place out of 35 pumpkins with a 416 lb fruit (and met her goal of avoiding the distinction of "biggest loser"). The current world record (2016) is 2,624.6 lbs, besting the previous record by 300 lbs! The Heavy Hitters have lots of tricks up their sleeves, but we grew our giant pumpkins just like we grew the rest of our winter squash – except we spaced 20' between plants instead of 2½'. Giant pumpkins are great because The Great Pumpkin Commonwealth is the largest grassroots plant breeding effort in the world, with thousands of members in dozens of countries all focused on one thing – improving genetics for bigger pumpkins. That's right, thousands of people think plant breeding for giantism is cool. Here at Adaptive Seeds, at least one of us is in agreement.

Packet ≈ 10 seeds, \$3.50

1 oz ≈ 50 seeds, \$12.50

Montana Jack

C. pepo. 75 days.

 This jack-o-lantern was orange in mid-August from an early June transplanting! We never would have thought it possible without seeing it with our own eyes. Many jacks are late to mature; this one is so early you can forget planting it until July and probably still have good results. Fruit average 8-10 lbs, and we had a few up to 20 lbs. Good variation in size and shape, with the majority being more round than tall. Average 4 fruit per plant. Bred by the one and only John Navazio to be an early ripening pumpkin for areas with a short growing season, it also has very good flavor for a carving-type pumpkin. This variety is a perfect example of how excellent open pollinated varieties can be when given the proper attention. We don't need no stinkin' hybrids!

6 g ≈ 25 seeds, \$3.50

18 g, \$8.50

2 oz, \$16.00

8 oz, \$48.00

Pie Pumpkin Party

C. pepo. 80-90 days.

 **Adaptive Seeds Original.** We searched high and low for open pollinated pie pumpkins and were amazed at how few varieties we could get our hands on. After months of scouring the internet and the Seed Savers Exchange, we wound up with 11 varieties, including several heirlooms that came with no description or info beyond the name. We grew them all together, letting them cross freely, and this is the result. We're hoping to develop a new variety or two out of this mix, but in the meantime are happy to offer the Pie Pumpkin Party. Typical pie pumpkin color and shape, fruit vary in size from 2-7 lbs. Some have slight netting on the skin like Winter Luxury. Each variety passed a taste test before contributing seeds to the mix. There were some definite flavor and texture variations, but all make good pies; Early Sweet Sugar Pie even won the annual Caughlin Pumpkin Pie Contest. Parents include Big Red California Sugar, Hondo Small Sugar Pumpkin, New England Sugar Pie, Paarman Sugar Pumpkin, Winter Luxury,

Early Sweet Sugar Pie, and more, along with Cinnamon Girl PMR F1. This is a collaborative breeding project with Keegan Coughlin of Taproot Growers and we're excited to see where it goes! *Seed produced by Taproot Growers in Springfield, Oregon.*

4 g ≈ 25 seeds, \$3.80

12 g, \$7.50

2 oz, \$20.00

8 oz, \$60.00

RADISH

Raphanus sativus

GROWING & SEED SAVING BASICS

Direct sow ¼" deep, March through September in rows that are 1' apart. Germination in 5-7 days. Thin to 1" by eating young plants. For mild flavor and to avoid pithiness in bunching radishes, eat before they reach 2" across. Collect seeds from 20+ plants in the second year when seeds have dried down, usually in July. Cut seed heads, place on tarp, dry a few more days, then dance to free seed. Collect seeds and winnow to clean. Isolate from other *Raphanus sativus* by 1 mile.

Blauer Winter

60-80 days.

 Storage radish with bright violet skin and white flesh. Mild radish flavor is good raw, cooked, or pickled. Uncommon in the US but a favorite winter staple in Germany. Keeps well in the root cellar or in the field all winter here in Oregon, as long as the mice don't find them. Sow in mid-summer for harvest fall through winter. Elongated, conical roots average 3" wide and 6-8" long, but can become much larger if sown early and left unharvested. Great for kimchi. Seed collected by The Seed Ambassadors Project from the Swiss biodynamic seed company, Sativa Rheinau. Aka, Hild's Blauer Herbst und Winter.

2 g ≈ 170 seeds, \$3.50

Okhura Winter Queen Daikon

40-55 days.

 Classic stump-rooted daikon style radish with mild flavor. White, cylindrical roots can grow to 5 lbs and 16" long but are best when harvested smaller. Excellent pickled, shredded on salad, or added to soups or stir-fry. Outstanding storage crop, in the field or root cellar. Many daikon varieties hold a lot of their root above ground; Okhura Winter Queen keeps the above-ground portion small, contributing to increased winter hardiness. In addition to being a tasty and nutritious vegetable, daikons are also frequently grown as a forage and fodder crop, and as a cover crop to break through soil hard pan. Best for any use when fall-planted. We thank Peace Seeds for introducing us to this variety.

2 g ≈ 100 seeds, \$3.50

Pink Beauty

27 days.

 All you could ever want in a bunching radish. Round to slightly oval, crisp roots are bright pink and not too spicy. We are not normally impressed with bunching radishes, but these are just darn good. An excellent market farm variety, praised as being better than many hybrids and we agree. Tops are strong for bunching, roots resist cracking. Best when succession planted in spring and fall, as radishes get spicier and have more pest pressures in the heat. *Seed produced by Chickadee Farm in Talent, Oregon.*

2 g ≈ 225 seeds, \$3.50



ROOTS, MISCELLANEOUS

GROWING & SEED SAVING BASICS

Direct sow April through June in rows that are 12" apart. Thin to 3-6" in row. Harvest in autumn for large roots; flavor usually improves after frost. These roots are all great choices for winter gardens in our area. Seeds are produced in the second year and are ready when dry. We recommend saving seed from at least 20 plants for all of the miscellaneous roots below. Seed harvest varies from pinching off individual flower heads for scorzonera and salsify, to cutting down plants for parsley. We do not recommend seed saving for burdock, as it quickly becomes weedy, the burrs (which were the inspiration for velcro) stick to everything, and also have little hairs that irritate the skin.

Burdock, Okinawa Long

Arctium lappa.

A variety originating in Okinawa, an island of southern Japan. The people of Okinawa are known for their long lives and health, which burdock may play a part. Often cooked in soups or pickled, it is known for its healing properties and high vitamin content. Beautiful flowers. The burdock root's ability to penetrate heavy clay subsoil can help improve drainage, but be careful – once burdock is in your garden, it is difficult to get it all out. Given to The Seed Ambassadors Project in 2006 by the proprietors of Urtegartneriet, a small Danish biodynamic seed company.

3 g ≈ 350 seeds, \$3.50

1 oz, \$12.50

9 g, \$6.50

1/4 lb, \$25.00

Parsley Root, Hilmar

Petroselinum crispum.

Pure white, 8" half-long shaped root vegetable with a mild parsley flavor. Roots are broad at shoulders, tapering to a point. Very aromatic and great in soups or roasted in the oven. Hilmar really shines as a winter vegetable when it sweetens up after a frost. Plus it's very cold hardy – it was one of the crops that overwintered outside during our record cold snap of December 2013 (lows of 5°F!). Leaves can also be eaten. Of the several varieties of parsley root we have tried, Hilmar is hands down the most vigorous – important for a root vegetable that, like

parsnips, is relatively slow to start. Big strong tops make for good weed competitiveness, easy harvest and are nice for bunching. Sow in early June for harvest in October through February.

1/2 g ≈ 500 seeds, \$3.80

1/2 oz, \$18.00

2 g, \$6.80

2 oz, \$60.00

Salsify, Fiore Blu

Tragopogon porrifolius.

Yet another delicious root crop common in Europe but rarely grown here in the US. Hopefully we can change that as salsify has much to offer! Roots grow to the size and shape of emperor type carrots but with a cream colored skin. Flavor is said to resemble oysters, and salsify is sometimes known as "oyster plant." We find this variety to have a good mild flavor, making it very versatile in the kitchen. Young roots can be eaten raw and grated in salads. Full-sized roots are best cooked. Flowering shoots can be eaten like asparagus, and flowers can be eaten whole or used as garnish. Unharvested roots bloom with vibrant purple flowers in the second year, and have been planted for showy flowers alone. Known to be used medicinally for liver and gall bladder support. Produces best when direct sown April-May. Hardy to zone 5, this variety contributed to the diversity of our winter CSA and we highly recommend it for the winter garden. Self-seeds freely if allowed to flower, which for us, isn't a bad thing.

2 1/2 g ≈ 150 seeds, \$3.80

1 oz, \$12.50

7 g, \$6.50

Scorzonera, Hoffman's Schwarze Pfahl

Scorzonera hispanica.

This root vegetable has black skin and mild-flavored white flesh. Leaves provide reliable winter greens, and bright yellow flowers in second year are edible. That's right: three vegetables in one! Not only is this a standby and delicious winter food, but it is a true perennial perfect for the permaculture garden. We found it to be an important addition to our winter CSA alongside the burdock and salsify. Young leaves are delicious in salad and older leaves are great lightly cooked. The leaves and roots both have a nutty lettuce-like flavor. One of

the few vegetables that can go through 5°F without flinching and is reputed to survive -10°F! Hoffman's Schwarze Pfahl is known for good size, shape, consistency and flavor. From German seed company, Bingenheimer Saatgut. Aka, Black Salsify.

2 1/2 g ≈ 150 seeds, \$3.50

1 oz, \$12.50

7 g, \$6.50

SPINACH

Spinacia oleracea

GROWING & SEED SAVING BASICS

Best when direct sown, early spring or late summer/early fall, 2-3 seeds per inch in 12" rows. May also be sown indoors in pots for transplant 3-4 weeks after sprouting to 6" centers. Great choice for winter gardens in our area, providing food in the hunger gap time of year. Collect seeds from at least 30 plants, making sure at least 5 are male. Cut seed heads when seeds are dry, thresh by hand or by dancing. Winnow to clean. Isolate from other flowering spinach by 1 mile.

Abundant Bloomsdale

45 days.



 **NEW for 2018!** Glossy, thick, heavily savoyed, succulent leaves can get quite large while still maintaining a good, sweet flavor. Very dark green leaves have an upright growth habit for ease of harvest either as baby leaf or when mature. Cool-weather tolerant but also resists bolting in the heat. Abundant Bloomsdale is the result of a breeding project with the classic Bloomsdale spinach crossed to a disease resistant variety called Evergreen. The resulting cross was then heavily re-selected by market farmer seed stewards in collaboration with the Organic Seed Alliance and John Navazio. A portion of the proceeds of this variety will go to further support the Organic Seed Alliance's breeding program. *Seed produced at The Organic Farm School on Whidbey Island, Washington.*

2 1/2 g ≈ 200 seeds, \$3.50

1 oz, \$10.00

1/2 oz, \$6.50

Giant Winter

50 days.



The most reliable, proven spinach for winter production. Leaves can actually get giant, the size of chard leaves. Sweet flavored leaves are dark-green, slightly triangular and smooth. Perfect for salad mix when baby size and perfect for bunching when full grown. Not particularly great for summer production, but this variety has proven to be a winter staple for us. Can be harvested from under feet of snow and tolerates the Pacific Northwest's cold rainy winters. Aka, Gigante d'Inverno.

2 1/2 g ≈ 200 seeds, \$3.50

1 oz, \$10.00

1/2 oz, \$6.50

Steadfast

50 days.



The best spinach we have found for late spring / early summer sowings. While not as early as other varieties, it resists bolting later than other varieties, providing a longer harvest window. Smooth, triangular, succulent dark green leaves have a pleasant, mild flavor that is great raw or cooked. Cold-tolerant, too! Highly recommended by Steve Solomon. Thanks to Turtle Tree Seeds for turning us on to this one.

2 1/2 g ≈ 200 seeds, \$3.50

1 oz, \$10.00

1/2 oz, \$6.50

Verdill

45 days.



Giant winter type, suitable for spring, autumn and overwinter cultivation, but not summer. Verdill has a particularly aromatic flavor and is best suited as a raw salad leaf. We were very impressed with this variety's winter-hardiness. The plants stood in the freezing mud all winter, were at times covered with up to one foot of snow, and were not bothered by slugs. Original seed from German biodynamic seed company Bingenheimer Saatgut. *Seed produced by Pitchfork & Crow in Lebanon, Oregon.*

2 1/2 g ≈ 200 seeds, \$3.50

1 oz, \$10.00

1/2 oz, \$6.50

1/4 lb, \$22.00

SQUASH, SUMMER

GROWING & SEED SAVING BASICS

Sow indoors in 2-4" pots with good potting soil May to mid-June. Transplant into the garden 1-2 weeks after sprouting to 2-3' centers and 3' wide rows. May also be direct sown when soil is warm. Young plants are sensitive and benefit from row cover to protect from frost and insects. To save seed, let fruit mature on plant until they're giant in autumn. Harvest fruit and scoop out seeds. Rinse off and dry. Isolate from other squash of the same species by at least ½ mile.

EDIBLE GOURD:

Sow indoors in 2-4" pots May to mid-June. Transplant into the garden 1-2 weeks after sprouting to 2-3' centers and 3' wide rows. May also be direct sown when soil is warm. Young plants are sensitive and benefit from row cover to protect from frost and insects. Rampant vines trellis well. May require hand-pollination to set fruit. To save seed, let fruit mature on plant until they're giant in autumn. Harvest fruit, cure, then scoop out seeds. Rinse off and dry. Isolate from other gourds of the same species by at least ½ mile.

Cucuzzi Gourd

Lagenaria siceraria. Light Green. 65-75 days.

 The original zucchini grown for thousands of years in Europe, these pale green gourds are best eaten before they reach 12" long. With their white flesh and very mild flavor they are versatile in the kitchen and can be used in any dish that calls for summer squash. The leaves and tendrils, known as *tenerumi*, are also eaten in Sicily. Fully mature fruit ripens to a woody rind that can be cured and used to make dipper gourds or creative Halloween costumes (octopus? elephant?). In our standard squash growing conditions, mature fruit topped out at about 4' long, but this is the same species used in "long gourd" competitions – the current world record is almost 12.5' long! Rampant, fuzzy vines produce beautiful white flowers that are pollinated at night by moths – in the absence of the right pollinators, hand pollination may be necessary. Would be a good candidate to climb up a shade trellis. The 1950s song "My Cucuzza" by Louis Prima is an awesome tribute to this garden specialty that may just

inspire you to add it to your garden. Please take a moment to find it on YouTube – we promise that you won't be sorry!

4 g ≈ 20 seeds, \$3.50

2 oz, \$20.00

12 g, \$7.50

Genovese Zucchini

Cucurbita pepo. Light Green. 55 days.

 A lovely variety of zucchini from Italy. Fruit is light green with no ribbing and tends to bulb out a bit on the end. As with most Italian varieties, there is some variation in fruit appearance but the flavor is consistently delicious. We especially love the fact that the flavor and texture remain tender and delicious well beyond the "baby" stage, so you can miss picking for a few days and still have tasty zukes for the kitchen. Plants have a fairly large, open bush habit which makes for easy picking. Possibly the most productive summer squash we offer. Skin is fairly thin (no need to peel!) and can blemish easily. *Seed produced by Avoca in Corvallis, Oregon.*

5 g ≈ 25 seeds, \$3.50

2 oz, \$20.00

15 g, \$6.50

4 oz, \$30.00

Mutabile Zucchini

Cucurbita pepo. Dark Green. 50 days.

 A zucchini destined to be a favorite of home gardeners and small market farmers alike! Everything we need in a zucchini and hopefully everything you need too. Early fruiting, rich green color, sturdy bush plants, consistent high yield over time, and powdery mildew resistant. We used to be fans of the ultra dark-green hybrids coming out of the big seed corporations because good open pollinated zukes were hard to find. Lucky for us there have been some great varieties recently made available. The real benefit of Mutabile is that it yields consistently each week, staying productive for the whole season, where the hybrids go big and then fade out mid-season. Plants have an open canopy with few spines. Powdery mildew resistance helps keep production and fruit quality high late into the season. We discovered this variety in Switzerland at Sativa Rheinau, a biodynamic seed company and our heads were again turned to Mutabile by Turtle

Tree Seed in New York. We send out a big thank you to them both and we hope to help this variety become even more well known.

5 g ≈ 25 seeds, \$3.50
15 g, \$6.50

2 oz, \$20.00
4 oz, \$30.00

Patisson Golden Marbre Scallop MF

Cucurbita pepo. Golden-Yellow. 60 days.

 Bright golden-yellow patty pan squash with a delightful nutty flavor. Young fruit are nice and tender, larger fruit are firm and crunchy. Large bushy plants are quite productive. Unlike hybrid summer squash, the fruit still tastes great when picked “over-mature.” Perhaps the most amazing thing about this summer squash is its ability to store off the plant. We had a few fruit on our counter for over a month and they still cooked up perfectly delicious (we did have to scoop out a few seeds, though). Could this be a storage type summer squash? Or is it a dual purpose summer and winter squash? Would be good to sow in spring with the winter squash and again mid-summer for a fall crop. A rare heritage French variety that makes us want to trial many more French varieties.

3 g ≈ 30 seeds, \$3.50
9 g, \$6.50

2 oz, \$20.00

Rheinau Gold Zucchini MF

Cucurbita pepo. Golden-Yellow. 55 days.

 A terrific yellow zucchini – delicate texture with a light flavor. Thin skin contributes to good eating quality with no need to peel. Smaller plants have an open growth habit and are productive over a long season. The fruit do not grow as large as green zucchini – if you miss a few days of harvest you won’t be greeted with a leg-sized fruit, but rather several forearm sized fruit. Occasional green-fruited plants. This seed comes to us via Meadowlark Hearth and was previously selected by Swiss seed company Sativa Rheinau, in biodynamic conditions, with an eye for both agronomic traits and eating quality – we are big fans of everything they release.

3 g ≈ 25 seeds, \$3.50
9 g, \$6.50

2 oz, \$20.00

San Pasquale Zucchini MF

Cucurbita pepo. Dark Green, Light Green Stripes. 55 days.

 A richly flavored and productive zucchini from Southern Italy beating those watery zucchini hybrids hands down. Similar to Zucchini Striato di Napoli. Fruit is dark green with light green stripes and slight ridges. Produces a lot of male flowers which are great for stuffing or frying and the female flowers hold well enough to pick small fruit with flowers attached. Good candidate for the garden as we observed that San Pasquale is productive but not overwhelmingly productive, so you get a ton of squash to eat and share but not so many that you have to secretly leave them on your neighbor’s doorsteps. Yield is consistent all season long. Original seed sourced from the Italian seed producer Emanuele Larosa Sementi and we have selected it for uniformity.

4 g ≈ 30 seeds, \$3.50
12 g, \$6.50

2 oz, \$20.00
4 oz, \$30.00

SQUASH, WINTER

Cucurbita sp.

GROWING & SEED SAVING BASICS

Sow indoors in 2–4” pots with good potting soil May to mid-June. Transplant into the garden 1–2 weeks after sprouting to 2–3’ centers and 6 ft wide rows. May also be direct sown when soil is warm. Young plants are sensitive and benefit from row cover to protect from frost and insects. To save seed, scoop out seeds when you eat the fruit. Rinse off and dry. Isolate from other squash of the same species by at least ½ mile.

Blue Kuri MF

C. maxima. 90 days.

 Japanese Kabocha type, blue-grey squash with a flattened globe shape. Sweet with the characteristic dry flesh of a Kabocha or Hokkaido. If stored for a few months, it will become a little more moist. Great rich flavor, different than Sweet Meat,

which is the same species and has a similar color and shape. Smaller fruit (2-3 lbs) are good size for market sales and as a meal for two. They keep very well, much longer than Buttercups and other Kabochas. Our seed was originally sourced from Wim Brus, a seed grower for Bingenheimer Saatgut in Germany. He has spent many years selecting it for quality on his farm in the mountains outside Bologna, Italy.

5 g ≈ 23 seeds, \$3.80

2 oz, \$20.00

15 g, \$7.80

Black Futsu

C. moschata. 100 days.

 **NEW for 2018!** We decided to grow Black Futsu because it's so pretty and it quickly became our favorite winter squash in the kitchen this season. Squat pumpkin-shaped, bumpy, deeply ribbed fruit start out dark green and mature to a deep tawny orange with a captivating greyish blush. Fruit average 2½ lbs, making them a great size to cook up for a meal. We love to slice them along the ribs, roast in the oven at high heat with a little salt and olive oil, and keep them in the fridge as a snack. Skin is thin and adds a delicious texture to squash "oven fries." Fruit that are harvested underripe with some exterior green color will continue to ripen in storage. Our friend, chef Tim Wastell, slices Black Futsu very thin and adds them raw to salads. It is delicious prepared this way especially paired with chicory and pecorino cheese. Not a long storing type. Originally from Japan. Aka, Black Futsu.

3 g ≈ 35 seeds, \$3.80

2 oz, \$27.80

9 g, \$7.80

Butternut Early Remix

C. moschata. 90 days.

  **Adaptive Seeds Original.** As market growers, we knew that winter squash storability and flavor improve with ripeness, so we were always on the lookout for an early butternut variety that matured well here in Oregon. Some hybrids come close, but most OPs require a longer growing season than we can provide. In 2005, we started growing every early butternut variety we could find, including Nutterbutter, Hunter F1, Butterbush, Early Butternut F1, Butterfly

F1, and more. We allowed them to cross freely and have been selecting for early ripening and 2-4 lb fruit with a classic butternut shape, although there is the occasional 6+ lb fruit depending on growing conditions. Because there were so many parents in this genepool, expect some variation, all within a classic butternut theme. Why should every butternut be identical anyway?

3 g ≈ 30 seeds, \$3.80

2 oz, \$27.80

9 g, \$7.80

Butternut, Sonca Orange

C. moschata. 100 days.

 Similar in size and shape to the standard butternuts but without the buff colored skin. Instead, Sonca Orange Butternut has orange skin occasionally marbled with green, and exceptionally dark orange flesh. This variety's beauty is on the inside – it is by far sweeter and smoother than any other butternut we have ever eaten. Our experience is corroborated by Jo's son, Cole, who thinks it is utterly delicious, and by a Polish message board, "Sonca fully mature is just the sweetest and most delicious." (Thanks, Google Translate!) Also good raw. A commercial Hungarian variety, Sonca is short for Soncatök, which translates to 'ham pumpkin' in Hungarian. It came to us via Lieven David, who has been growing it for nearly 20 years in Belgium.

4 g ≈ 30 seeds, \$3.80

2 oz, \$20.00

12 g, \$7.80

Canada Crookneck

C. moschata. 90 days.

 Another great butternut-type squash that easily matures seed in our climate! Canada Crookneck is a bottle shaped "neck squash" that the present-day butternut was selected from. Very productive and holds well in storage when properly cured. Average size is 3 ½ lbs, though we had quite a few reach 6 lbs. Not all necks are curved. Unique shape takes a bit of getting used to but after testing it in the kitchen, we've come to prefer it. The bulbous end is easily cut into two perfectly sized bowls that are a fun and delicious way to serve stuffed. Size and shape of the neck make it easy to peel (skin does soften enough once cooked to skip this step), quarter

lengthwise, and slice into bite-sized chunks. Said to resist squash vine borers. First offered commercially in 1834 and it's said to have originated with the Iroquois Nations. Canada Crookneck is included in the Slow Food Ark of Taste. *Seed produced by Moondog's Farm in Mabel, Oregon.*

4 g ≈ 30 seeds, \$3.80 2 oz, \$20.00
12 g, \$7.80 4 oz, \$30.00

Delicata, Candystick Dessert

C. pepo. 90 days.

  We cannot get enough of this squash. We could eat it nearly every day all winter. A large Honey Boat type with extremely thick flesh and delicious rich flavor. Most delicata have a honey sweet flavor or even a maple flavor, Candystick has a richer date-like flavor that is truly addictive. Fruit is tan skinned with green stripes, which we find much more attractive than the more common yellow-skinned delicata varieties. Produces both short loaf shapes and long boat shapes. The fruit shape variability is desirable in this instance for genetic diversity and contributes to some added vigor. They keep very well and retain their sweetness better than other squash well into storage. Candystick was selected for a small seed cavity – more food per squash – so it is not as good for stuffing as Honey Boat. Bred by Carol Deppe of Corvallis, Oregon, author of *Breed Your Own Vegetable Varieties* and *The Resilient Gardener* (see p 137). She has created the ultimate dessert squash.

3 g ≈ 40 seeds, \$3.80 4 oz, \$38.00
9 g, \$6.80 8 oz, \$52.00
1 oz, \$12.80

Delicata, Honey Boat

C. pepo. 90 days.

 **Back for 2018!** Very sweet and reliable winter squash. Sister variety to Sugar Loaf which is shorter and fatter. Honey Boat is long like a true delicata but with a copper skin instead of the typical yellow. Larger seed cavity makes this squash ideal for stuffing and making delicata "boats." Certainly among the sweetest winter squash we have ever grown. We have found it to hold its sweetness longer

into winter storage than regular delicata. Bred by Dr. James Baggett at Oregon State University. *Seed supplied by Alan Adesse in Junction City, Oregon.*

2 g ≈ 35 seeds, \$3.80 1 oz, \$12.80
7 g, \$6.80

Discus Buttercup

C. maxima. 90 days.

 Early, compact, and vigorous bush-type winter squash that produces a dense and sweet-fleshed fruit with undertones of honey and freshly baked bread. Perfect for folks with limited space, such as in a community garden or urban lot, that want to grow winter squash but don't want to grow exclusively winter squash. Works well in companion planting situations: it plays nicely with others. Dark green skin turns a bit orange as it after-ripens. Small seed cavity. Bred by Dr. Neil Holland at North Dakota State University.

4 g ≈ 25 seeds, \$3.80 2 oz, \$20.00
12 g, \$7.50

Doran Round

C. moschata. 100 days.

 Small round butternut from the Netherlands. Unique compared to other butternut types as it looks more like a buckskin-colored, squat pie pumpkin than a butternut. Very delicious sweet flavor develops more in storage and the flesh is a deep orange color. Some fruits are very round while others have slight ribbing. When properly stored (room temperature and dry) they can keep for over a year. Given to us originally by Lieven David, a plant breeder and seed saver we met during our first Seed Ambassadors Trip to Europe in 2007. Days to maturity is fairly late for the PNW at around 100 days, but the 2-4 lb fruit can be picked earlier and cured inside with great results.

3 g ≈ 30 seeds, \$3.80 1 oz, \$12.80
9 g, \$7.80 4 oz, \$38.00

Gill's Golden Pippin

C. pepo. 85 days.

 Small, orange, acorn-type fruit are an ideal size for single-serving winter squash. This variety shuns the stereotype of acorn squash being bland. Five times more flavorful than most acorn squash, but about half the size. We think it even beats some

delicatas for flavor. We were impressed with the fruit set per plant – sometimes more than 10 fruit, making this variety ideal for those who love winter squash, but don't love to eat it every day of the week. Some larger fruits are big enough for stuffing. We found Gill's Golden Pippin was best simply cut in half and served roasted as a side dish (though usually one person would eat two halves). Its bright color and deep lobes are very attractive and make for good decoration as well. This variety was developed in the mid 20th century by the Gill Brother's Seed Company of Portland, Oregon.

3 g ≈ 35 seeds, \$3.80

4 oz, \$38.00

9 g, \$6.80

8 oz, \$60.00

1 oz, \$12.80

Little Gem Red Kuri

C. maxima. 80 days.

 Cute, small Red Kuri type fruit are a good size for the kitchen and for market. Plants produce numerous fruit that weigh 3-7 lbs each. Stores well and has dense, finely-textured flesh. This variety is even good raw, sliced in salads or diced as a snack. It is crunchy and sweet like a carrot, but not as watery, and the nuttiness is almost addictive – much like eating carrots and chestnuts. We love its sweet flavor diced and sautéed with some garlic and soy sauce. Good uniformity and bright color. This variety does well even in challenging conditions. We think Little Gem is the perfect size for a kuri squash and its high yield makes it a great choice for market farms.

6 g ≈ 20 seeds, \$3.80

2 oz, \$19.50

18 g, \$7.50

8 oz, \$52.00

Lower Salmon River

C. maxima. 90 days.

 Lower Salmon River Squash is on the short list of heritage Pacific Northwest winter squash varieties. Grown in and around Idaho's Lower Salmon River, possibly for generations, it is uniquely adapted to our bioregion. Plants seem to love it here and are pretty high yielding. Deep orange sweet flesh is flakier and drier than Sweet Meat. Delicious for pies and soup or even served sliced as a side dish with butter. The salmon pink colored

skin is very thick with light mottling. Almost woody rind helps the fruit store for up to one year under ideal conditions and discourages mouse and deer nibbling. Hard rind can be susceptible to cracking if over-watered late in the season – harvest before the fall rains begin. Fruit are generally 3-10 lbs, with an occasional jumbo 15 pounder. Some fruit have a buttercup shape (more turban like) and others have a kabocha shape (less turban like). We select for both in our stock seed, liking both shapes and the slight thematic variability is part of its integrity. During squash tasting events held in December 2014 by the Culinary Breeding Network, Lower Salmon River was a big flavor winner: "The texture was on point in each cooking method [raw, steamed, roasted].... will perform well in a variety of processes including a quick and mild pickle, sweet and sour, simple preparations such as roasted, skin on slices or cubed and cooked with hearty herbs and spices. Great squash for home and restaurant alike." Wow! Original seed sourced from Nicki Maxwell, a friend of The Seed Ambassadors Project who has worked to preserve Pacific Northwest heritage varieties through the Eugene chapter of Slow Food and the Ark of Taste project.

8 g ≈ 20 seeds, \$3.80

4 oz, \$28.00

24 g, \$7.80

Piacentina

C. maxima. 105 days.

 Incredibly dense, striking grey-blue winter squash ranging 10-20 lbs. Vigorous vines grow to 30 ft. A bit on the late side, flesh is orange when ripe. Drier flesh is the perfect consistency for adding to baked goods, raviolis, gnocchi, or any recipe that calls for a thick, less watery puree – it especially shines as the base for a wintery wonderful pasta sauce. Rich nutty flavor has a moderate sweetness perfect for everything savory—a nice respite from extremely sweet squash that can be overpowering and inappropriate for many uses. Stores very well, making it a great option later in the hungry winter season. We find it to be a really tasty winter squash, and it's so beautiful one might even consider growing it just for its

its ornamental value. Everyone says, "Wow!" when they see it. Originating in the province of Piacenza where they celebrate its prestige with *La festa della Zucca*, a festival that is competitively replicated all over the region. Our strain appears to be distinctly different from the similar Berrettina squash of the Lombardy region, as it is larger and does not show the large turban bump that the Berrettina predominately sports. Aka, Zucca Beretta Piacentina. *Seed produced by Avoca in Corvallis, Oregon.*

8 g ≈ 20 seeds, \$3.80
24 g, \$7.80

4 oz, \$28.00
8 oz, \$40.00

Potimarron

C. maxima. 85 days.

 A medium sized, 3-4 lb, red kuri type squash. Fruit is pear shaped, with orange-red skin and bright orange flesh. We find the flavor to be excellent and rich. Not as sweet as Blue Kuri, however it is possibly more useful in soups and savory dishes. The flesh is so orange it makes a near "safety orange" pumpkin pie! According to *The Seeds of Kokopelli*, Potimarron squash is said to have been, "introduced to France from Japan in the 1970s by the master of the macrobiotic food system, Mr. Oshawa." The name is from the French words for "chestnut pumpkin," as the flavor is said to be reminiscent of chestnuts. In Japanese, the word kuri can refer to chestnuts or to this squash. Aka, Courge Châtaigne. *Seed produced by Taproot Growers in Springfield, Oregon.*

4 g ≈ 30 seeds, \$3.80
17 g, \$7.80

Sweet Meat - Oregon Homestead

C. maxima. 100 days.

  Beautiful blue squash on huge, vigorous vines. Three to four fruit per plant weigh 10-20 lbs each and store through May. Selected for vigor, large seeds for good cool soil emergence, a small seed cavity, and premium flavor by Carol Deppe in Corvallis, Oregon. She spent years and produced several tons of squash to reselect for these characteristics. Since the release of Carol's book, *The Resilient Gardener* (see p

137), which highlights this selection of Sweet Meat, this is one of our top-selling varieties. (Thanks, Carol!)

8 g ≈ 20 seeds, \$3.80
24 g, \$8.80

2 oz, \$18.80

TOMATILLO & GROUND CHERRY

Physalis sp.

GROWING & SEED SAVING BASICS

Sow indoors in flats, March through early May. Keep warm and well-watered. Transplant seedlings into 4" pots when they have their first two true leaves. Transplant into the garden after danger of frost has past. Always have more than one tomatillo plant, as they are usually self-sterile. Will self-seed. Collect seeds from ripe fruit (with splitting wrappers). In a container with some water, smash with hands or food processor. Seeds will sink; add water to decant pulp until seeds are clean. Strain and dry in an airy location.

Ground Cherry, Otto's Brush Creek

Physalis pubescens.

 This is one of our favorite things to snack on while walking through the garden. Little, golden husked fruits look like tiny tomatillos but have a deliciously fruity tropical flavor. Some compare them to peaches, others to pineapple. We have been told that you can make a delicious preserve out of them. We simply wait for them to fall off the plant when we're sure they are ripe and eat them. Ground cherries have a long history in the garden and we found this strain growing semi-wild in our backyard, one of many interesting things that came along with the property when we moved here in 2009 (a list that also includes our beloved cat Meowstein, a 1930s dump truck in the creek, an opossum hide in the barn, and some *awesome* wallpaper in the kitchen). We suspect it's been here for decades, as the

farm's previous owner, Otto Shockey, was an avid gardener. Every year a few plants pop up and take care of themselves. If you like a little wild character in your garden, these are perfect to have self-perpetuating along side the borage, arugula, burdock, scorzonera, and mustard.

Packet ≈ 50 seeds, \$3.50 2 g, \$18.00
1/2 g ≈ 700 seeds, \$6.25

Tomatillo, Cisineros

Physalis philadelphica. 75 days.



A large, green tomatillo, similar to Plaza Latina Giant Green, but a little earlier to mature and not quite as big. Fruit are 2½" wide and a great choice for market farmers and gardeners. Under-ripe fruit are apple-green and a nice tart addition to salsas, but we also like the sweetness that comes with yellow-green ripe fruit. Sprawling plants benefit from a trellis, but will crawl around on the ground happily. Always have more than one tomatillo plant in your garden, as they are usually self-sterile.

Packet ≈ 50 seeds, \$3.50 2 g, \$18.00
1/2 g ≈ 200 seeds, \$6.25

Tomatillo, Plaza Latina Giant Green

Physalis philadelphica. 80 days.



Tomatillos are often called *tomates verdes*. This special giant Mexican strain produces 3-4" wide, green fruit on super tall plants that benefit from support. Seed originally saved from imported Mexican fruit purchased at the Plaza Latina Market in Eugene, Oregon, in 2005. Much higher culinary value than the smaller yellowish varieties. We like to think of them as the Brandywine of tomatillos. Always have more than one tomatillo plant in your garden, as they are usually self-sterile.

Packet ≈ 50 seeds, \$3.50 2 g, \$18.00
1/2 g ≈ 200 seeds, \$6.25

Tomatillo, Purple Keepers Modern Landrace

Physalis philadelphica. 70 days.



 **Adaptive Seeds Original.** This is our effort to breed a medium-sized purple tomatillo that stores for a very long time off the vine. Shades range from a slight purple blush on green, to deep purple all

through the fruit. Purple tomatillos have a more complex flavor than green ones. They are reputed to keep well already and we are trying to improve on this. A landrace is a variety that has been purposely maintained as a diverse gene pool to help it be more adaptive to harsh conditions. We like this old form of plant breeding, so we are using it to create a modern landrace. Always have more than one tomatillo plant in your garden, as they are usually self-sterile.

Packet ≈ 50 seeds, \$3.50
1/2 g ≈ 200 seeds, \$6.25

TOMATO, CHERRY & GRAPE

Solanum lycopersicum

GROWING & SEED SAVING BASICS

Sow indoors in flats with good potting soil as early as February, but no later than April. Keep warm and well-watered. Transplant seedlings into 4" pots when they have their first two true leaves. Transplant into the garden after danger of frost has past, typically late May in western Oregon. Collect seeds from ripe fruit by squeezing into a jar and add 25% more water. Wait a few days for mold to form. When seeds sink and gel-sac is gone, decant and rinse to clean. Dry in an airy location.

Auld Sod

Red. 55 days. Det.



Small, bushy plants produce plum-shaped, red fruits that are firm walled but juicy with some tang. Large, early and heavy yields with some blight resistance. A great choice for dried tomatoes or anything plum or grape tomatoes are used for, such as pasta sauce or salad. Irish heirloom that grows well outdoors there and here in Oregon. Our original seed source was the Irish Seed Savers Association.

Packet ≈ 30 seeds, \$3.50 2 g, \$12.50
1/2 g ≈ 150-250 seeds, \$6.50

Galina's Cherry

Yellow. 60 days. Indet. Potato leaf.

 Bright yellow cherry with unique, perfectly balanced sweet and tart flavor that we never get tired of. Yields early and heavily all season long. Does well in cool weather conditions and in the heat. Keeps very well off the vine. When picked ripe, this tomato kept for 2 months piled in a tray in our living room and still tasted good (don't ask, we don't know why). It is a better keeper than Longkeeper! Andrew's favorite cherry by far. Introduced to the US from Siberia by Bill McDorman of Seeds Trust in 1991. We sourced it in Wales when visiting Ben Gabel and Kate McEvoy of Real Seeds in 2007, who highly recommend it. Aka, Galina.

Packet \approx 30 seeds, \$3.50 2 g, \$12.50
1/2 g \approx 150-250 seeds, \$6.50

Gardener's Sweetheart

Red. 65 days. Indet.

 This adorable little tomato has a lot to offer. Cute, heart-shaped fruit are large for a cherry and have a really good firm texture and a lovely sweetness to match. This variety quickly became a favorite field snack tomato. Vigorous plants produce long trusses of split-resistant fruit. Bred by Will Bonsall in Maine from a cross between a cherry and a paste, and released in 2014. Thanks to Fruition Seeds for turning us on to this one.

Packet \approx 30 seeds, \$3.50 2 g, \$12.50
1/2 g \approx 150-250 seeds, \$6.50

Gobstopper

Yellow/Green. 60 days. Indet.

 Strong vines grow very tall. Early yellow cherry with green flesh that is slightly visible through the skin. Fruity and sweet, de-hybridized Sungold with a unique outcome. Less fruity than Sungold and with different flavor characteristics that everyone seems to like. Andrew has started to prefer this one to the ubiquitous hybrid, as he can delightfully eat many more of them without getting an overloaded tomato-belly. Other improvements are that the fruit is split resistant and keep very well before and after harvest. Along with Galina's Cherry this is one of our favorites. Thrives in climates such as

western Oregon and Ireland. Bred by Madeline McKeever of Brown Envelope Seeds, Ireland, and she was our original seed source. Introduced to the US by the Seed Ambassadors Project in 2008.
Packet \approx 30 seeds, \$3.50 2 g, \$12.50
1/2 g \approx 150-250 seeds, \$6.50

Harvest Luck

Red. 50-60 days. Indet.

 *Ernteglück* in German. Bright red, round classic cherry tomato. Long, forked tresses with up to 30 fruit. One of our favorites with perfectly balanced sweet flavor. It is easy to eat pint after pint of Harvest Luck, and they are great tossed into a salad. A standby variety for our farmers market sales. Given to The Seed Ambassadors Project by seed steward Gerhard Bohl in Germany.

Packet \approx 30 seeds, \$3.50 2 g, \$12.50
1/2 g \approx 150-250 seeds, \$6.50

Humboldtii Wild Pink

Pink. 60-70 days. Indet.

 **Back for 2018!** This tall wild cherry tomato produces large quantities of small fruits with pink skin and tart flavor. A little bit acidic for some, but many people prefer it at our tomato taste-offs. A unique flavor in a world of super sweet cherry tomatoes. A friend told us that this type of tomato is found cultivated in parts of Central America and sometimes growing wild. Our original seed was received from collector Gerhard Bohl when we visited him in Germany in 2007.

Packet \approx 30 seeds, \$3.50 2 g, \$12.50
1/2 g \approx 150-250 seeds, \$6.50

FREE
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Tomatoes At-A-Glance: Cherry/Grape & Currant

Variety	Color	Days	Growth	Icons	Fruit Size	Packet Options
Auld Sod	Red	55	Det.		Large	Sm; 1/2 g; 2 g
Black Cherry	Purple	70	Indet.		Medium	Sm; 1/2 g; 2 g
Columbianum Wildform	Red	65-70	Indet.		Small	Sm; 1/2 g; 2 g
Dancing With Smurfs	Purple Red	65-70	Indet.		Medium	Sm; 1/2 g; 2 g
Dark Orange Muscat	Orange	65-75	Indet.		Medium	Sm; 1/2 g; 2 g
Estonian Yellow Cherry	Yellow	65-70	Indet.		Small	Sm; 1/2 g; 2 g
Galina's Cherry	Yellow	60	Indet.		Medium	Sm; 1/2 g; 2 g
Gardener's Sweetheart	Red	65	Indet.		Large	Sm; 1/2 g; 2 g
Gobstopper	Yellow/Green	60	Indet.		Medium	Sm; 1/2 g; 2 g
Harvest Luck	Red	50-60	Indet.		Medium	Sm; 1/2 g; 2 g
Humboldtii Wild Pink	Pink	60-70	Indet.		Medium	Sm; 1/2 g; 2 g
Komohana	Red	60	Det.		Small	Sm; 1/2 g; 2 g
Pink Bumble Bee	Pink Striped	70	Indet.		Medium	Sm; 1/2 g; 2 g
Polen Yellow Pear	Yellow	60	Indet.		Medium	Sm; 1/2 g; 2 g
Purple Bumble Bee	Purple Striped	70	Indet.		Medium	Sm; 1/2 g; 2 g
Red Centiflor	Red	70	Semi-det.		Medium	Sm; 1/2 g; 2 g
Santiam Sunrise	Orange	70	Indet.		Medium	Sm; 1/2 g; 2 g
Sunshine Cherry	Yellow	60	Indet.		Medium	Sm; 1/2 g; 2 g
Sweetie	Red	65	Indet.		Medium	Sm; 1/2 g; 2 g
Teardrop Red Grape	Red	65	Indet.		Small	Sm; 1/2 g; 2 g
Wheatley's Frost Resistant	Pink	60	Indet.		Large	Sm; 1/2 g; 2 g
Currant						
Golden Currant	Yellow	70	Indet.		Extra-small	Sm; 1/2 g; 2 g
Orange Currant	Orange	65-70	Indet.		Extra-small	Sm; 1/2 g; 2 g
Sweet Cheriette	Red	35	Indet. Dwarf		Extra-small	Sm; 1/2 g

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 : Did you know that we grow just about everything in this catalog :
 : ourselves? Including every single one of the 99 tomato varieties :
 : you see here. (That's right...99!) :
 : And if we didn't grow it, we say who did right in the variety description. :
 : See our full list of small grower collaborators on page 8. *Farmer Direct!* :

plants can grow to 8-10'. Suspected to be a parent of the hybrid Sungold, but we have not confirmed this. If you plant a few of these plants you will have currants coming out of your ears—in a good way. You will be sprinkling them into every salad, yum!

Packet ≈ 30 seeds, \$3.50

2 g, \$12.50

1/2 g ≈ 150-250 seeds, \$6.50

Orange Currant

Orange. 65-70 days. Indet.

 Produces immense quantities of miniature (¼ – ½") tomatoes similar to other currant types but with good orange color and split resistance. Skin is thick, but flavor is excellent, fruity and sweet. They delightfully pop when you eat them. Tiny fruit holds quality for a long time both on and off the plant. Very productive, tall, non-shattering vines. Variety given to The Seed Ambassadors Project by Gerhard Bohl, a tomato seed collector in Germany.

Packet ≈ 30 seeds, \$3.50

2 g, \$12.50

1/2 g ≈ 150-250 seeds, \$6.50

Sweet Cherriette

Red. 35 days. Indet. Dwarf.

 Probably an interspecific cross of *S. esculentum* and *S. pimpinellifolium*. A delightful discovery for us from an old packet of Peters Seed and Research seed given to us by our friends at Bountiful Gardens. The first tomato of the season for us in 2013, by two whole weeks! Beautifully branched, small vines make it great for container culture or hanging baskets. Flavor is reminiscent of a red currant type, and more tart than one would expect with a name like Sweet Cherriette. Fruit are small for a cherry but larger than true currants. We're calling it an indeterminate dwarf, as it pumps out several flushes of fruit over the course of the season. I know it's redundant, but so true I have to say it again: Sweet Cherriette is a delightful variety.

Packet ≈ 30 seeds, \$3.50

1/2 g ≈ 150-250 seeds, \$6.50

TOMATO, EARLY RED

Solanum lycopersicum

These are red slicing tomato varieties with early maturity, usually 45-65 days. This means they can be grown in very short season areas and as an early succession to main season varieties if you have a longer growing season. Many of the varieties in this class are indeterminate (Indet.) and will continue to ripen fruit all summer long, they just start early. Others are more determinate (Det.) in habit and yield one or two big flushes of fruit. This is convenient for those who want to plant a rotation of salad or other short season crops after the main crop tomatoes are finished in the fall. The determinate types need less trellising or caging and many are good for container gardening.

GROWING & SEED SAVING BASICS

Sow indoors in flats with good potting soil as early as February, but no later than April. Keep warm and well-watered. Transplant seedlings into 4" pots when they have their first two true leaves. Transplant into the garden after danger of frost has past, typically late May in western Oregon. Collect seeds from ripe fruit by squeezing into a jar and add 25% more water. Wait a few days for mold to form. When seeds sink and gel-sac is gone, decant and rinse to clean. Dry in an airy location.

Aurora

60 days. Det.

 This was one of our standby farm varieties for producing early red slicers. Known for its rich classic tomato flavor. Medium sized 3 oz red fruit have a slightly flattened globe shape. Excellent fresh market slicing tomato, also good for cooking. Small bushy plants provide large early yields. Named after the Aurora Borealis in Siberia where it originates and it grows well in cool outdoor conditions. Given to The Seed Ambassadors Project by the Irish Seed Savers Association and highly recommended to us by Kate McEvoy and Ben Gabel of The Real Seed Catalogue in Wales.

Packet ≈ 30 seeds, \$3.50

2 g, \$12.50

1/2 g ≈ 150-250 seeds, \$6.50

Cyril's Choice

50-60 days. Det.

 An early dwarf tomato that is also very productive for such small vines. Plants produce several flushes of dark red fruit, yielding later into the season than other determinate types. Fruit are little 2-3 bite saladettes with good sweet flavor. At 2' they are good for container gardening, a little taller than Gundula. Our friend Tera of Morning Sun Nursery said they were the cutest tomato plants she had ever seen and she used them for container sales. Rugose, regular-leaved foliage give Cyril's Choice a special style. An English family heirloom, kept alive by D. Rankilor whose brother, Cyril, grew it on his allotment before he died. Given to The Seed Ambassadors Project in 2007 by the Heritage Seed Library in England.

Packet ≈ 30 seeds, \$3.50 2 g, \$12.50
1/2 g ≈ 150-250 seeds, \$6.50

Early Willamette

55-60 days. Det.

 A great extra early red tomato with good yields on short determinate bushes. Fruit set in clusters with 3 good concentrated flushes, all with good flavor and appearance. We plant this variety as an early rotation because of its manageable size and concentrated yield. It seems to love Oregon weather. Bred by Dr. Alan Kapuler of Peace Seeds, from a cross made by his daughter Kusra, of Willamette and Skorospelka.

Packet ≈ 30 seeds, \$3.50 2 g, \$12.50
1/2 g ≈ 150-250 seeds, \$6.50

Fireworks

55-60 days. Det.

 One of the largest extra early tomatoes. Big, red, juicy 3-6 oz globes on short manageable bushes. Good as an early production tomato due to its high percentage of perfect marketable fruit. Similar to Starfire (listed in 'Main Season Red Tomato') but earlier and a little smaller. Bred by Tim Peters of Peters Seed and Research in Riddle, Oregon.

Packet ≈ 30 seeds, \$3.50 2 g, \$12.50
1/2 g ≈ 150-250 seeds, \$6.50

Forest Fire

45-50 days. Det.

 Extra early tomato with attractive 2-3" red fruit on dwarf bushy plants. Firm and split resistant. The highest quality ultra-early tomato we have grown. The three amigos here are: Forest Fire, Fireworks, and Starfire. They run the gamut from earlier and smaller to later and larger. This is the perfect low maintenance first wave of the long tomato season. Bred by Tim Peters of Peters Seed and Research in Oregon.

Packet ≈ 30 seeds, \$3.50 2 g, \$12.50
1/2 g ≈ 150-250 seeds, \$6.50

Gill's All Purpose

60-70 days. Semi-det.

 Good yields of 3" round, 4-5 oz, red fruit with firm texture that are delicious for fresh eating but also good for processing into juice or paste, or canning whole. Gill's All Purpose makes a good outdoor market farm tomato, grows to 4' tall and is easy to trellis. As a semi-determinate, it will keep ripening fruit through the end of the season but will not outgrow a Florida weave. Disease resistant plants help keep yields high and dependable. We believe it is an Oregon heirloom worthy of name recognition by customers at market, like Brandywine or Cherokee Purple. Another treasure from the Gill Brothers Seed Company of Portland, Oregon, released in 1947.

Packet ≈ 30 seeds, \$3.50 2 g, \$12.50
1/2 g ≈ 150-250 seeds, \$6.50

Gundula

55-60 days. Det.

 Dwarf bushes, rugose regular-leaved plants produce medium-sized meaty red fruit early in the season and prolifically. It always surprises us how many nice orange-red fruit come from such a small stout plant. Very good for container gardening, as plants only get to 12-20" tall at maturity. Perfect for a pot on the porch. Given to The Seed Ambassadors Project by Gerhard Bohl in Germany in 2007.

Packet ≈ 30 seeds, \$3.50 2 g, \$12.50
1/2 g ≈ 150-250 seeds, \$6.50

Harzfeuer

55-60 days. Indet.

 2-4 oz round, slightly oblate, bright red fruits held in clusters. The best trait of this tomato is the aroma when the fruit are ripe. They smell different than other tomatoes, adding a delightful note to the already great well-balanced flavor. Very juicy for fresh eating. Name means "resin fire" in German; however, this refers to the mountainous and forested region of Harz that divides western and eastern Germany. Apparently this is the heirloom predecessor of a common German hybrid variety that was thought to have been lost for many years. Ulla Grall of Bio-Saatgut received it from an elderly woman in former East Germany. A complicated history, at the very least it was a favorite in East German *dacha* gardens before reunification. Maybe this strain should be renamed Harzfeuer Heirloom. Ulla Grall gave this to The Seed Ambassadors Project on our 2006-2007 trip through Northern Europe.

Packet ≈ 30 seeds, \$3.50 2 g, \$12.50
1/2 g ≈ 150-250 seeds, \$6.50

Kotlas

60 days. Indet. Potato Leaf.

 Early potato-leaf variety produces small 1½" red globes that are similar to Stupice but reported to be better tasting. We think they both taste great and want to know what you think. Produces well in cool weather and keeps going late into the season. Compact for an indeterminate, only needs trellising to 4'. Said to have some blight resistance.

Packet ≈ 30 seeds, \$3.50 2 g, \$12.50
1/2 g ≈ 150-250 seeds, \$6.50

Marmande

60-65 days. Indet.

 Bush plants produce 4-6 oz flat, lightly ribbed, red fruits in clusters. Good firmness in addition to excellent flavor, two attributes that make this a perfect variety for small market farms. Good cooked and sliced fresh. Very dependable yields outdoors and even in cool summer areas. Traditional variety from the south of France, and a favorite of commercial growers there in the 1940-50s. Still very popular in French and English

gardens. Possibly developed by Vilmorin Seed Co in 1897, though its heritage is shadowy as there are many strains and re-selections. We sourced this from the 2007 Seedy Sunday Seed Swap in Brighton, England. Verticillium and Fusarium wilt resistant.

Packet ≈ 30 seeds, \$3.50 2 g, \$12.50
1/2 g ≈ 150-250 seeds, \$6.50

Moscow

60 days. Indet.

 Plants produce slightly flattened 2½" globes. Flavor is a good balance of acidic and sweet when the fruit is at its peak, which is when they're just under ripe. Not super juicy, but has good texture that is good for processing or fresh eating. A reliable early season tomato that yields boxes of fruit from just a few plants. Despite the name, this tomato originally comes from Siberia and made its way to us via Seeds Trust.

Packet ≈ 30 seeds, \$3.50 2 g, \$12.50
1/2 g ≈ 150-250 seeds, \$6.50

Oldendorf Red

65 days. Indet.

 Another excellent European tomato with a strange name. Oldendorf Red is medium-early with plants that grow tall and are loaded with perfect round, brilliant red fruits that are 3-4 oz. The firm, flavorful fruit keep well once picked, so they are an excellent salad tomato choice for market farmers. Very productive outdoors. Held better quality late into the season than the other 64 varieties we grew in 2011. This tomato is the result of a breeding project supported by Kultursaat, a German foundation dedicated to developing biodynamic seed varieties. Bred specifically for trellised greenhouse production in Oldendorf, Germany, by Ulrike Behrendt. Sourced originally from the German biodynamic seed company, Bingenheimer Saatgut, in 2006 during our first Seed Ambassadors trip. Aka, Oldenrot (German for 'Old Red').

Packet ≈ 30 seeds, \$3.50 2 g, \$12.50
1/2 g ≈ 150-250 seeds, \$6.50

Santiam

60 days. Det.

 Short bushes. Can set fruit without pollination (parthenocarpic), which means earlier and some seedless fruits. 2-3" globes with good flavor. A little smaller and earlier than Siletz, but still a good size weighing 3-5 oz. Our favorite early tomato variety from Oregon State University, and the second of the three rivers releases of early determinate tomatoes along with Siletz and Willamette. Bred by Dr. Jim Baggett and released in 1984 along with Oregon Spring. Verticillium and Fusarium wilt resistant.

Packet ≈ 30 seeds, \$3.50 2 g, \$12.50
1/2 g ≈ 150-250 seeds, \$6.50

Serrewonder

60 days. Indet.

 Produces medium-sized red globes held in large clusters. Rich, excellent flavor, keeps well on and off the vine. Meaty enough for cooking and tender enough for fresh eating. Another one of our favorites, this smaller salad tomato is still the favorite type in Northern Europe. Serrewonder is a Belgian heirloom from at least 1925. Listed in the 1929 Hollandse Zaadhandel catalog of Mechelen, Belgium. Possibly named after the Serre River, a tributary of the Oise River in France. Given to The Seed Ambassadors Project by Belle Epoque, a seed company in Belgium. Aka, Miracle of Serre.

Packet ≈ 30 seeds, \$3.50 2 g, \$12.50
1/2 g ≈ 150-250 seeds, \$6.50

Siletz

65 days. Det.

 Superb, early production variety that is ideal for the Pacific Northwest. Heavy yields of big, juicy red slicers up to 10 oz are easy to achieve even in less than optimum growing conditions. Developed to be an improved Oregon Spring – it is indeed bigger, earlier and has better flavor. Siletz is parthenocarpic, meaning it can set fruit without pollination, which contributes to its ability to set fruit in cooler temperatures and yield many seedless fruit. Popular on organic vegetable farms in our area for outdoor

production. Bred by Dr. Jim Baggett of Oregon State University and released in 1994. Verticillium and Fusarium wilt resistant.
Packet ≈ 30 seeds, \$3.50 2 g, \$12.50
1/2 g ≈ 150-250 seeds, \$6.50

Spring King

60-70 days. Det.

 Dual purpose processing and slicing type. Very nice variety for its dark red color, good flavor and blemish free fruit. When harvested, calyx stays with the plant, not the fruit. Produces large red globes that are slightly oblate. Dark green healthy looking plants provide good leaf cover so there is less sun scalding. Yields well late into the season – could just as easily have been called, "Spring Through Fall King." Bred by Tim Peters of Peters Seed and Research in Riddle, Oregon.

Packet ≈ 30 seeds, \$3.50 2 g, \$12.50
1/2 g ≈ 150-250 seeds, \$6.50

Stupice

55 Days. Indet. Potato leaf.

 Flavor is rich and aromatic with that summer tomato taste that is missing in other early varieties. Shrubby plants are short yet viney and continue to yield clusters of 2" red fruits throughout the season. A very special Czech variety introduced to the Seed Savers Exchange Yearbook in the late 1970s and it has been a standby workhorse variety in the Pacific Northwest ever since. We try to specialize in rarities and Stupice is definitely not a rarity any more. However, it is so good, so tasty and so early that it is our yardstick to measure all other early tomatoes. Seriously, if you have never grown it we recommend trying it at least once. We have been growing it in our gardens since 2004. Said to be pronounced "stup-eech" or "stu-peeckka." Originally introduced to the US from the former Czechoslovakia by Milan Sodomka.

Packet ≈ 30 seeds, \$3.50 2 g, \$12.50
1/2 g ≈ 150-250 seeds, \$6.50

Uralskiy Ranniy

50 days. Det.



Unique, super early dwarf plants are very well-suited for container culture. Red, 2-4 oz, mini-beefsteak shaped fruit with juicy good flavor. This was our earliest tomato in 2010. Uralskiy Ranniy is extremely easy to grow and produces high yields for such small plants. A Russian commercial variety, when translated means "Early from Ural." In 2009 it was introduced commercially to North America by the wonderful seed company, Victory Seeds in Molalla, Oregon. Originally sent from Belarus by seed collector Andrey Baranovski of Minsk.

Packet ≈ 30 seeds, \$3.50

2 g, \$12.50

1/2 g ≈ 150-250 seeds, \$6.50

can reach up to 1 lb. Best flavor when slightly under ripe. Tall floppy vines are productive for an heirloom. We received it originally from Tatiana Kouchnareva, the creator of the wonderful website Tatiana's TOMATObase. She received this variety from Andrey Baranovski of Minsk, Belarus.

Packet ≈ 30 seeds, \$3.50

2 g, \$12.50

1/2 g ≈ 150-250 seeds, \$6.50

Deutsche Fleiss

70 days. Indet. Potato leaf.



Translates as "German Diligence." One of our highest yielding varieties in 2009. Huge amounts of 1½-2" perfect ball-shaped fruit form in clusters of 7-8 fruit. Red and juicy with good tart tomato flavor. Good storing ability both on and off the plant. A Seed Ambassadors Project variety sourced from Gerhard Bohl, a seed collector in Germany. He said that out of the thousands of tomato varieties he's collected, Deutsche Fleiss is one of his favorites and we can see why!

Packet ≈ 30 seeds, \$3.50

2 g, \$12.50

1/2 g ≈ 150-250 seeds, \$6.50

TOMATO, MAIN SEASON RED

Solanum lycopersicum

GROWING & SEED SAVING BASICS

Sow indoors in flats with good potting soil as early as February, but no later than April. Keep warm and well-watered. Transplant seedlings into 4" pots when they have their first two true leaves. Transplant into the garden after danger of frost has past, typically late May in western Oregon. Collect seeds from ripe fruit by squeezing into a jar and add 25% more water. Wait a few days for mold to form. When seeds sink and gel-sac is gone, decant and rinse to clean. Dry in an airy location.

Astrakhanskie

70-75 days. Indet.



Big red beefsteak variety from the Astrakhan region of Russia. A big hit in our tomato patch as the appearance alone is all we could want in a beefsteak, and with the flavor to match, they are one of our go-to varieties when harvesting for the kitchen. What really surprised us was the yield and earliness. Large red fruit have a flattened oblate shape with some attractive ribbing and

can reach up to 1 lb. Best flavor when slightly under ripe. Tall floppy vines are productive for an heirloom. We received it originally from Tatiana Kouchnareva, the creator of the wonderful website Tatiana's TOMATObase. She received this variety from Andrey Baranovski of Minsk, Belarus.

Big, red oxheart fruit with tender skin. This is a giant tomato, good for fresh eating but best broiled or cooked into soup or sauce. Sometimes too much for one person to eat at once. Late but high yields. We wait every year for this one to ripen and are never disappointed because the flavor is incredibly good, shockingly sweet and rich. Did we mention this tomato is huge? Originating in Siebenburgen, the seven medieval cities established by the ethnic German Saxons in Transylvania, Romania. Siebenburgen is not synonymous with Transylvania but is part of its cultural makeup. Given to The Seed Ambassadors Project by Gerhard Bohl in Germany.

Packet ≈ 30 seeds, \$3.50

2 g, \$12.50

1/2 g ≈ 150-250 seeds, \$6.50

Tomatoes At-A-Glance: Early & Main Season Red

Variety	Season	Days	Growth	Icons	Fruit Size	Packet Options
Astrakhanskie	Main	70-75	Indet.	MF	12-16 oz	Sm; 1/2 g; 2 g
Aurora	Early	60	Det.	MF	2-4 oz	Sm; 1/2 g; 2 g
Cyril's Choice	Early	50-60	Det.	SAP	2-3 oz	Sm; 1/2 g; 2 g
Deutsche Fleiss	Main	70	Indet.	SAP	2-3 oz	Sm; 1/2 g; 2 g
Early Willamette	Early	55-60	Det.	PNW	3-7 oz	Sm; 1/2 g; 2 g
Fireworks	Early	55-60	Det.	PNW MF	3-6 oz	Sm; 1/2 g; 2 g
Forest Fire	Early	45-50	Det.	PNW	2-3 oz	Sm; 1/2 g; 2 g
Giant of Siebenburgen	Main	80-85	Indet.	SAP	12-18 oz	Sm; 1/2 g; 2 g
Gill's All Purpose	Early	65-70	Semi-det.	PNW MF	6-8 oz	Sm; 1/2 g; 2 g
Gundula	Early	55-60	Det.	SAP	2-3 oz	Sm; 1/2 g; 2 g
Harzfeuer	Early	55-60	Indet.	SAP	2-4 oz	Sm; 1/2 g; 2 g
Kotlas	Early	60	Indet.		2-3 oz	Sm; 1/2 g; 2 g
Maria Nagy Giant	Main	85	Indet.	SAP	10-16 oz	Sm; 1/2 g; 2 g
Marmande	Early	60-65	Indet.	MF	4-8 oz	Sm; 1/2 g
Martian Giant	Main	75-80	Indet.	MF	8-10 oz	Sm; 1/2 g; 2 g
Mashenka	Main	75	Indet.	MF	10-14 oz	Sm; 1/2 g; 2 g
Moscow	Early	60	Indet.	MF	3-5 oz	Sm; 1/2 g; 2 g
Oldendorf Red	Early	65	Indet.	SAP MF	3-4 oz	Sm; 1/2 g; 2 g
Perfect Rogue	Main	70-75	Indet.	PNW MF	4-6 oz	Sm; 1/2 g; 2 g
Petrillo	Main	70	Indet.	SAP	3-4 oz	Sm; 1/2 g; 2 g
Pilu KS	Main	70-75	Indet.	MF	3-4 oz	Sm; 1/2 g
Piroka	Main	75	Indet.	SAP MF	5-7 oz	Sm; 1/2 g; 2 g
Pusztakolosz	Main	80-85	Indet.	SAP	16-24 oz	Sm; 1/2 g; 2 g
Santiam	Early	60	Det.	PNW MF	3-5 oz	Sm; 1/2 g; 2 g
Sasha's Altai	Main	75	Indet.		4-6 oz	Sm; 1/2 g; 2 g
Serrewonder	Early	60	Indet.	SAP	2-5 oz	Sm; 1/2 g; 2 g
Siletz	Early	65	Det.	PNW MF	8-10 oz	Sm; 1/2 g
Spring King	Early	60-70	Det.	PNW MF	7-10 oz	Sm; 1/2 g; 2 g
Starfire	Main	70	Det.	MF	7-10 oz	Sm; 1/2 g; 2 g
Stupice	Early	55	Indet.		1-2 oz	Sm; 1/2 g; 2 g
Uralskiy Ranniy	Early	50	Det.		2-3 oz	Sm; 1/2 g; 2 g

tomato be more round?" Fruit begin ripening mid season and continue to produce well into the fall when most other tomatoes give up. Firm enough for wholesale and/or making the trip to market, and juicy enough for most uses. Flavor is a very good balance of sweet and acidic. In Northern European glasshouse culture, the tall plants are usually heavily pruned due to concerns with leaf diseases. Alternatively, we plant Pilu KS outdoors, using a Florida weave trellis and minimal pruning with good results. Plants thrive in our cool, wet springs and fall weather. Proven resistant to Cladosporium (tomato leaf mold) and Fusarium. A standby rock star of a tomato that is great for main season outdoor production in Oregon. Bred in Germany by Richard Specht and released by Kultursaat, an organization that helps fund and register plant breeding projects inside the European Union.

Packet ≈ 30 seeds, \$3.50
1/2 g ≈ 150-250 seeds, \$6.50

Piroka

75 days. Indet.

 **Back for 2018!** A very delicious main season fresh slicing tomato. The medium-large, bright red globes are 5-7 oz and very productive. Selected for greenhouse production but also performs well outside. Great as a salad tomato or sliced on sandwiches. This is one we want to grow every year, the flavor and texture just can't be beat. Bred by Dr. Hartmut Spiess in Germany with the support of Kultursaat, a foundation dedicated to developing biodynamic seed varieties. We sourced our original seed from the German biodynamic seed company, Bingenheimer Saatgut, in 2006 during our first Seed Ambassadors trip.

Packet ≈ 30 seeds, \$3.50
1/2 g ≈ 150-250 seeds, \$6.50

Pusztakolosz

80-85 days. Indet.

 Large 5-6" wide, 16-24 oz beefsteak fruit. Plants are very vigorous in the heat and have very leafy, thick growth. Originally from Cluj, a city in Transylvania. Many Hungarians live in Romania and the name Kolosz is the Hungarian name for Cluj. Pusztta means prairie. Good thing Andrew looked that up because Sarah thought the name just meant "Pretty Colossal." We saw this type grown by subsistence farmers in Transylvania. Many old timers told us they wish they still grew it because modern hybrids have taken their place in markets, and they don't taste good. Given to The Seed Ambassadors Project by Gerhard Bohl, a seed collector in Germany.

Packet ≈ 30 seeds, \$3.50
1/2 g ≈ 150-250 seeds, \$6.50

Sasha's Altai

75 days. Indet.

 Another great tomato from Siberia. Perfect main season red for fresh eating. We are starting to specialize in Russian and Siberian tomatoes for a good reason—they're awesome. Sasha's Altai comes with a very special seed-explorer-romantic story. It was originally brought to the US from Irkutsk by seedsman Bill McDorman as part of one of the first and most important introductions of tomato diversity from the former Soviet Union. He received it from a very generous gardener named Sasha, who said it was the best tomato in Siberia. Sasha walked 35 kilometers (21.75 miles) each way to his home in the mountains and back just to give the seed to Bill. Famous now for its flavor, it was chosen by Organic Garden Magazine as one of the 10 best early tomatoes in the world.

Packet ≈ 30 seeds, \$3.50
1/2 g ≈ 150-250 seeds, \$6.50

Starfire

70 days. Det.

 With its big yields of 7-10 oz, plump red slicers, Starfire is a really good production tomato for the Willamette Valley. It would probably perform very well throughout the Pacific Northwest, if not the entire northern US. Flavor is very good and nicely juicy. The vigorous bushy plants have a

concentrated fruit set that we find very reliable. Starfire is a great name for this fiery red star of a tomato. Developed at the Morden Experimental Farm in Manitoba, Canada in 1963. Our original source is from Victory Seeds who received it from USDA GRIN.

Packet ≈ 30 seeds, \$3.50

2 g, \$12.50

1/2 g ≈ 150-250 seeds, \$6.50

TOMATO, PASTE & PLUM

Solanum lycopersicum

GROWING & SEED SAVING BASICS

Sow indoors in flats with good potting soil as early as February, but no later than April. Keep warm and well-watered. Transplant seedlings into 4" pots when they have their first two true leaves. Transplant into the garden after danger of frost has past, typically late May in western Oregon. Collect seeds from ripe fruit by squeezing into a jar and add 25% more water. Wait a few days for mold to form. When seeds sink and gel-sac is gone, decant and rinse to clean. Dry in an airy location.

Baylor Paste

Red. 75 days. Indet.

 Out-produced all other pastes in our greenhouse in 2009. Blemish free, elongated egg-shaped fruit. Seemingly hundreds of 2-3" meaty fruit. When the rest in the greenhouse had succumbed to mold late in the season, the Baylor Paste was still rockin'! Also produced well outside, but not as much fruit. No blossom end rot as is common with other pastes.

Packet ≈ 30 seeds, \$3.50

2 g, \$12.50

1/2 g ≈ 150-250 seeds, \$6.50

Belmonte Pear

Red. 75 days. Indet.

 Andrew has been looking for a productive early Italian giant pear tomato for years and none of the standards seem to make it here in Oregon. That was until

we tried Belmonte Pear. It is the classic red Italian Piriform (pear shaped) tomato found in Italy. Highly regarded for sauces and roasting, these beautiful fruit are strangely captivating and irresistible. Many of the more famous "pears" such as Cuneo have been a little too late and susceptible to blossom end rot. However, Belmonte Pear is perfect. We sourced our original seed from a wonderful small seed business called The Sample Seed Shop and they say they received it from a friend who sourced it from an Italian seed company. According to their research, it originates from an oxheart/Marmande cross, which may explain some of its earliness and forgiving nature. There is a pink oxheart Italian tomato out there with the same name, however it is a different variety.

Packet ≈ 30 seeds, \$3.50

2 g, \$12.50

1/2 g ≈ 150-250 seeds, \$6.50

De Berao Braun

Maroon/Brown. 65-70 days. Indet.

 **Back for 2018!** Plum-shaped fruit are a wonderful maroon-brown color with a little green on the shoulders. Fat, 2½ oz fruit are good for sauce. Big vigorous plants provide extremely high yields. A Russian variety named after the hats Russian cavalry once wore. Given to The Seed Ambassadors Project by seed saver Gerhard Bohl in Germany. Aka, De Berao Black.

Packet ≈ 30 seeds, \$3.50

2 g, \$12.50

1/2 g ≈ 150-250 seeds, \$6.50

Egg from Phuket

White/Pink. 60-65 days. Indet.

 Early producer of loads of small, white-pink, 1 oz egg-shaped fruit on rampant vines. Flavor is good for a Thai tomato, and is a little tart. Most Thai tomatoes are meant for cooking in stir-fry, curry, or Thai salad and therefore selected much differently than Western tomatoes. Will hold shape when cut in half and stir fried. A very unique tomato. Collected in Thailand by Ulla Grall, proprietor of Bio-Saatgut seed company in Germany.

Packet ≈ 30 seeds, \$3.50

2 g, \$12.50

1/2 g ≈ 150-250 seeds, \$6.50

Fakel

Red. 70-75 days. Det.

 Deep red, 2 1/2" slightly elongated, round, 2-3 oz fruit with exceptional sweet flavor on vigorous plants. Juicy and thick-walled, these paste-type fruit are good for processing and also fresh eating. Fruit detaches without calyx and is extremely prolific, even in cool conditions. Russian variety, first brought from Moscow to Oregon by Kate Gessert, who was a leader of horticultural tours in the former Soviet Union and author of *The Beautiful Food Garden*. It then found its way to the Heritage Seed Library in England and we brought it back to Oregon.

Packet ≈ 30 seeds, \$3.50 2 g, \$12.50
1/2 g ≈ 150-250 seeds, \$6.50

Graham's Good Keeper

Red. 65 days. Indet.

 An excellent variety for eating fresh, cooking, or in sauces. Fat, oval, 3" fruit are firm, meaty, slightly juicy but not at all watery. Most varieties that are "keeper" types come on late but this one is on the earlier side, which is nice. Fruit are beautiful, resist cracking, and store well on the counter. Reported to be a very old variety, but no information on its history is currently available. It is offered by one Canadian seed company but currently not otherwise commercially available in the US.

Packet ≈ 30 seeds, \$3.50 2 g, \$12.50
1/2 g ≈ 150-250 seeds, \$6.50

Grappoli d'Inverno

Red. 60-70 days. Semi-det.

 Not for fresh eating. Small bushes ripen plum-sized fruit early and keep very well once picked. Unimpressive when eaten fresh, the flavor transforms into deliciousness once dried. It's also good roasted. A selection of a type of tomato with strains grown in many regions of Italy for winter storage. Fruit is tied in ristras, hung in a cool place and store well for months. We saw this done in Italy and have successfully done it ourselves, making for the perfect homemade pizza topping all winter long. Grappoli d'Inverno translates from Italian as "bunches of winter."

Packet ≈ 30 seeds, \$3.50 2 g, \$12.50
1/2 g ≈ 150-250 seeds, \$6.50

Iraqi Heart

Pink. 80 days. Indet.

 Pink fruit are shaped like an oxheart or Amish paste. Very meaty with a rich flavor. Great for cooking and slicing. Yields heavy fairly late in the season and likes the heat. Possibly brought to England by a military officer after World War II. Received as *Irakische Herzformige* from Gerhard Bohl, a seed collector in Germany.

Packet ≈ 30 seeds, \$3.50 2 g, \$12.50
1/2 g ≈ 150-250 seeds, \$6.50

Jory

Red. 60 days. Indet.

 This tomato had us at *Hello!* Vigorous vines produce a truly multi-use tomato. Oxheart shaped but much earlier than any other oxheart we have grown. When irrigated well it is juicy, sweet and delicious, and very high yielding. Produces extremely well late into the season, especially for such an early variety. Jory was grown throughout the Willamette Valley for canning in the 1920s, which means it was most likely dry-farmed. The canned tomatoes of United Growers Inc. were proudly labeled with the Jory name at least into the 1950s. This is another variety that comes to us from seed magnet Jeannie Berg of Your Hometown Harvests and Queener Farm – it seems the "old timers" love to give her heritage commercial varieties and we love getting them from her.

Packet ≈ 30 seeds, \$3.50 2 g, \$12.50
1/2 g ≈ 150-250 seeds, \$6.50

Lämpchen

Yellow. 70 days. Indet.

 High yielding, thick-walled yellow paste type that is also good eaten fresh. Similar to de Berao types. Seems to be fairly disease resistant and does not suffer from blossom end rot. Holds quality exceptionally late into the season and is perfect for making yellow tomato soup. One of many varieties given to The Seed Ambassadors Project in 2007 by Gerhard Bohl, a seed collector in Germany.

Packet ≈ 30 seeds, \$3.50 2 g, \$12.50
1/2 g ≈ 150-250 seeds, \$6.50

Tomatoes At-A-Glance: Paste & Plum

Variety	Color	Days	Growth	Icons	Fruit Size	Packet Options
Baylor Paste	Red	75	Indet.		3-4 oz	Sm; 1/2 g; 2 g
Belmonte Pear	Red	75	Indet.		6-10 oz	Sm; 1/2 g; 2 g
De Berao Braun	Maroon/Brown	65-70	Indet.		2-3 oz	Sm; 1/2 g; 2 g
Egg from Phuket	White/Pink	60-65	Indet.		1 oz	Sm; 1/2 g; 2 g
Fakel	Red	70-75	Det.		2-3 oz	Sm; 1/2 g; 2 g
Graham's Good Keeper	Red	65	Indet.		4-6 oz	Sm; 1/2 g; 2 g
Grappoli d'Inverno	Red	60-70	Semi-det.		1-2 oz	Sm; 1/2 g; 2 g
Iraqi Heart	Pink	80	Indet.		8-10 oz	Sm; 1/2 g; 2 g
Jory	Red	60	Indet.		8-12 oz	Sm; 1/2 g; 2 g
Lämpchen	Yellow	70	Indet.		2-4 oz	Sm; 1/2 g; 2 g
Maria Nagy Heart	Red	80	Indet.		8-12 oz	Sm; 1/2 g; 2 g
Napoli Roma	Red	70	Det.		2-3 oz	Sm; 1/2 g; 2 g
Principe Borghese	Red	70	Semi-det.		1-2 oz	Sm; 1/2 g; 2 g
Quadro	Red	70	Indet.		2-4 oz	Sm; 1/2 g; 2 g
Saucey	Red	70	Det.		2-3 oz	Sm; 1/2 g; 2 g
Siberian Orange	Orange	80	Indet.		4-8 oz	Sm; 1/2 g; 2 g
Tonnelet	Red w/ Yellow Stripes	75	Indet.		2-3 oz	Sm; 1/2 g; 2 g

Maria Nagy Heart

Red. 80 days. Indet.



A Transylvanian tomato with exceptionally rich and sweet flavor. Late but productive. Large, meaty, pear shaped fruit are good for eating raw or for sauce. Incredible when roasted with basil, salt and olive oil. Comparable to Giant of Siebenbergen, but more pear shaped than oxheart shaped. Received from seed steward Maria Nagy in Turda, Romania, during our Seed Ambassadors trip to Transylvania. She gestured that the fruit is the size of her two fists together – or maybe she was waving her two fists in the air to show us that this tomato is a champion. A traditional heritage type becoming rare even in its historical home. Aka, Maria Nagy Pear.

Packet ≈ 30 seeds, \$3.50
1/2 g ≈ 150-250 seeds, \$6.50

2 g, \$12.50

Napoli Roma

Red. 70 days. Det.



Back for 2018! A commercial production tomato, bred for early maturity and concentrated yields. Medium plants grow to 4' tall and produce large quantities of 2-3 oz meaty Roma-shaped red fruit that come to a point. Good for processing into sauce or for canning whole once peeled. Flavor is very good for a Roma, perfect to eat raw in salsas and salads. With their great yield and flavor, this is one of our best sauce tomatoes. For us they are resistant to cracking, blossom end rot, and Fusarium wilt. Aka, Napoli Paste, Napoli VF.

Packet ≈ 30 seeds, \$3.50
1/2 g ≈ 150-250 seeds, \$6.50

2 g, \$12.50

TOMATO, ORANGE & YELLOW

Solanum lycopersicum

GROWING & SEED SAVING BASICS

Sow indoors in flats with good potting soil as early as February, but no later than April. Keep warm and well-watered. Transplant seedlings into 4" pots when they have their first two true leaves. Transplant into the garden after danger of frost has past, typically late May in western Oregon. Collect seeds from ripe fruit by squeezing into a jar and add 25% more water. Wait a few days for mold to form. When seeds sink and gel-sac is gone, decant and rinse to clean. Dry in an airy location.

Amber

55-60 days. Det.

 This was one of our earliest and tastiest tomatoes in 2010, which was for many gardeners in our area, "the year of late, bland tomatoes." Very compact and early plants. 1-3 oz, yellow-gold globes are plentiful and early, yielding for quite a while despite being determinate. One of the only yellow tomatoes we grew for market and CSA. Dwarf enough for container culture. Russian origin.

Packet ≈ 30 seeds, \$3.50 2 g, \$12.50
1/2 g ≈ 150-250 seeds, \$6.50

Azoychka

65-70 days. Indet.

 Not super rare, but Azoychka easily won 'Tomato of the Year' in our 2013 grow-outs. Earlier than most other beefsteak types, this gorgeous 3-5" round oblate, 6-12 oz, yellow beefsteak came on strong in a season where many other tomatoes struggled to ripen their first fruit. In addition to its earliness and productivity, its impressive flavor is much more delicious than other yellow tomatoes, with a slightly acidic and fruity tang. Though indeterminate, production does taper off later in the season when other beefsteaks come on. A non-commercial Russian variety bred by Valentina Petrovna Kruglova. Brought to North America by Kent Whealey of the Seed Savers Exchange in the early 1990's. Aka, Zolotoy Borago.

Packet ≈ 30 seeds, \$3.50 2 g, \$12.50
1/2 g ≈ 150-250 seeds, \$6.50

Golden Bison

60 days. Det.

 Bushes grow fairly tall but manageable. We like this kind of old school determinate. Medium-sized, 2-4 oz globes are golden-yellow with occasional orange blush on the bottom and green blush on the top. Great flavor and high yielding. Perfect variety for the Pacific Northwest. We have recently experienced a slew of tasty American and Canadian prairie tomato varieties and this is one of them. Bred in North Dakota by A. F. Yeager, and released in 1932.

Packet ≈ 30 seeds, \$3.50 2 g, \$12.50
1/2 g ≈ 150-250 seeds, \$6.50

Native Sun

50-65 days. Det.

 Possibly the largest super early yellow tomato we have. Flavorful 3-4 oz lemon yellow fruit. As early as the sub-arctic tomatoes with much more flavor and better size. Multiple concentrated yields on healthy bushes. Crack resistant and blemish free. Oregon-bred by Tim Peters of Peters Seed and Research.

Packet ≈ 30 seeds, \$3.50 2 g, \$12.50
1/2 g ≈ 150-250 seeds, \$6.50

Orange King

65 days. Det.

 One of the best producers of early 4-6 oz, meaty orange globes. Blemish free and durable fruit form on bushes that are easy to cage. A really excellent variety for market and it has great sweet fruity flavor. There are a few varieties with this name but this one was bred by Tim Peters of Peters Seed and Research in Oregon.

Packet ≈ 30 seeds, \$3.50 2 g, \$12.50
1/2 g ≈ 150-250 seeds, \$6.50

Orange You Glad

65 days. Det.

  **Adaptive Seeds Original.** For your gardening fun, here is a new "child" we have released into the world. Orange You Glad we dehybridized Orange Blossom so you can save seed from it too? In 2012, we named New Mama Super Sweet Corn for all the new mamas in our world. In 2013 we continued the thought with, "Orange You Glad it's easier

Pruden's Purple

72 days. Indet. Potato Leaf.

 This is one of the more common tomato varieties that we felt compelled to add to our catalog because it's just so excellent. Beautiful, giant, pink fruit that no tomato lover could possibly resist. Earlier to mature and more productive than the classic Brandywine, Pruden's Purple still has that sweet heirloom flavor even with our often cool summers. Silky texture is great for fresh eating, whether on sandwiches or just sliced with a little salt. Yum! Fruit can grow to over 1 lb, have excellent flavor and texture, and resist cracking. A remarkably easy to grow variety for its size. Resistant to many foliar diseases and even reputed to have some field resistance to the dreaded tomato blight. Not bad for an old-fashioned tomato.

Packet ≈ 30 seeds, \$3.50 2 g, \$12.50
1/2 g ≈ 150-250 seeds, \$6.50

Rosabec

60-70 days. Det.

 Awesome early pink slicer tomato from Quebec. Being from another short season climate, it is perfect for the Pacific Northwest. 6-8 oz, pink globe fruit, excellent flavor and yields. Blemish free and good firmness make it great for market. The tall, determinate bushes are easily caged or staked with a Florida weave trellis. Bred by Roger Doucet in 1975 at the Station Provinciale de Recherches Agricole in St. Hyacinthe, Quebec, Canada.

Packet ≈ 30 seeds, \$3.50 2 g, \$12.50
1/2 g ≈ 150-250 seeds, \$6.50

Sarah Purple

65-70 days. Indet.

 Early, very round, 8 oz pink fruit. Excellent, juicy, and flavorful. Thin skin is blemish free and tender. It is very delicious picked ripe from the vine. A little like Rose de Berne, the vibrant pink fruit are captivating to look at. With limited history available, we think it is an old-fashioned heritage variety from Germany. Given to the Seed Ambassadors Project in 2007 by Gerhard Bohl, a seed steward in Germany.

Packet ≈ 30 seeds, \$3.50 2 g, \$12.50
1/2 g ≈ 150-250 seeds, \$6.50

Siberian Giant Pink

80 days. Indet.

 Truly giant, pink beefsteaks form on tall, floppy vines. Deliciously juicy and meaty. Usually Siberian tomatoes are on the early side but this special tomato is an exception. We thought it would be too late for us here in the Northwest but it was just fine. Like many main season tomatoes, the yield is huge but more concentrated in the late season. It fills the role that Brandywine often would, but we like it better in every way; it was our Tomato of the Year in 2016. Sourced originally from Tatiana Kouchnareva, the creator of the wonderful fact-filled website, Tatiana's TOMATObase. Tatiana originally received this variety from Tamara Yaschenko, a tomato collector from Siberia. Known in Russian as *Sibirskiy Velikan Rozovyi*.

Packet ≈ 30 seeds, \$3.50 2 g, \$12.50
1/2 g ≈ 150-250 seeds, \$6.50

Tiffen Mennonite

80 days. Indet. Potato Leaf.

 This is one of the tomatoes we have chosen to replace Brandywine. We have found it to be a bit earlier to mature and much heavier yielding. The thing that really makes it a winner is that it sweetens up better in our climate. Big, pink, 16 oz beefsteak fruits are somewhat variable in shape, many with a rather ribbed appearance and some with a more flattened globe shape. If you like big, richly sweet heirlooms, this one is for you. Has even won a few tomato taste-offs here in Oregon (we are not making this part up)! Heirloom variety from the Mennonites of Wisconsin. First introduced to Seed Savers Exchange in 1985 by Thane H. Earle of Whitewater, Wisconsin.

Packet ≈ 30 seeds, \$3.50 2 g, \$12.50
1/2 g ≈ 150-250 seeds, \$6.50

Tomatoes At-A-Glance: Orange/Yellow, Pink & Other Colors

Variety	Color	Days	Growth	Icons	Fruit Size	Packet Options
Amber	Yellow	55-60	Det.	SAP	1-3 oz	Sm; 1/2 g; 2 g
Azoychka	Yellow	65-70	Indet.	MF	6-12 oz	Sm; 1/2 g; 2 g
Darby Red and Yellow	Red w/ Yellow Stripes	60	Indet.	SAP	2-4 oz	Sm; 1/2 g; 2 g
Fantome du Laos	White	80	Indet.		6-8 oz	Sm; 1/2 g; 2 g
Golden Bison	Golden-Yellow	60	Det.	MF	2-4 oz	Sm; 1/2 g; 2 g
Gregory's Altai	Pink	70	Indet.	MF	8-16 oz	Sm; 1/2 g; 2 g
Grüne von Helarios	Green	75-80	Indet.	SAP	4-7 oz	Sm; 1/2 g; 2 g
Katja	Pink	60	Indet.	SAP MF	8-16 oz	Sm; 1/2 g; 2 g
Lila Sari	Purple/Brown	75-80	Indet.	MF	4-7 oz	Sm; 1/2 g; 2 g
Lime Green Salad	Green	60-70	Det.	PNW	2-4 oz	Sm; 1/2 g; 2 g
Mavritanskite	Maroon/Brown	75-80	Indet.	SAP	6-14 oz	Sm; 1/2 g; 2 g
Native Sun	Yellow	50-65	Det.	PNW MF	3-4 oz	Sm; 1/2 g; 2 g
Orange King	Orange	65	Det.	PNW MF	4-6 oz	Sm; 1/2 g; 2 g
Orange You Glad	Orange	65	Det.	PNW MF	4-8 oz	Sm; 1/2 g; 2 g
Paul Robeson	Maroon/Brown	75-80	Indet.	MF	6-12 oz	Sm; 1/2 g; 2 g
Pigletwillie's French Black	Maroon/Brown	75	Indet.		2-3 oz	Sm; 1/2 g
Pruden's Purple	Pink	72	Indet.	MF	10-16 oz	Sm; 1/2 g; 2 g
Rosabec	Pink	60-70	Det.	MF	6-8 oz	Sm; 1/2 g; 2 g
Sarah Black	Purple/Brown	75-80	Indet.		8-12 oz	Sm; 1/2 g; 2 g
Sarah Purple	Pink	65-70	Indet.	SAP	4-8 oz	Sm; 1/2 g
Scotland Yellow	Yellow	70	Indet.		2-3 oz	Sm; 1/2 g; 2 g
Siberian Giant Pink	Pink	80	Indet.		12-16 oz	Sm; 1/2 g; 2 g
Sokolades	Purple/Brown	70-80	Indet.	SAP	6-12 oz	Sm; 1/2 g; 2 g
Sungella	Orange	60-70	Indet.	MF	1-2 oz	Sm; 1/2 g; 2 g
Tiffen Mennonite	Pink	80	Indet.	MF	12-16 oz	Sm; 1/2 g; 2 g
Vintage Wine	Pink w/ Yellow Stripes	80	Indet.	PNW MF	5-12 oz	Sm; 1/2 g; 2 g
White Tomesol	White	80	Indet.		4-8 oz	Sm; 1/2 g; 2 g



Want to grow a Tomato Rainbow in the garden this year? We do too, which is why we have the Tomato Rainbow Connection seed collection. Six packets of tomatoes covering all the colors of the rainbow. Check it out on page 136.

TOMATO, OTHER COLORS

Solanum lycopersicum

GROWING & SEED SAVING BASICS

Sow indoors in flats with good potting soil as early as February, but no later than April. Keep warm and well-watered. Transplant seedlings into 4" pots when they have their first two true leaves. Transplant into the garden after danger of frost has past, typically late May in western Oregon. Collect seeds from ripe fruit by squeezing into a jar and add 25% more water. Wait a few days for mold to form. When seeds sink and gel-sac is gone, decant and rinse to clean. Dry in an airy location.

Darby Red and Yellow

Red with Yellow Stripes. 60 days. Indet.

 Fairly early medium-sized, red fruit with yellow tiger stripes. Excellent flavor, vigorous growth and high yields. One of the best of the striped tomatoes, it won our tomato tasting in 2008. Brings perfectly beautiful striped colors to the tomato table at farmers market and is a colorful addition when selling mixed tomato quarts. Developed in the 1960s by Dr. Lewis Darby of the Glasshouse Crops Research Institute in Littlehampton, England. Given to The Seed Ambassadors Project by Lila Towle, fellow Seed Ambassador and member of Frosamerne, the Danish seed saving group.

Packet ≈ 30 seeds, \$3.50 2 g, \$12.50
1/2 g ≈ 150-250 seeds, \$6.50

Fantome du Laos

White. 80 days. Indet.

 **Back for 2018!** 3-4" lobed, 6-8 oz tomatoes ripen to a very pale cream color. Flavor is very mild with a subtle sweetness. Reported to have good keeping qualities and higher than average yields. We have found it to yield well but late. A good variety to add to rainbow tomato dishes. 'White' tomato varieties are generally lower in acidity so if that's a problem for your digestion but you still want to grow a fresh tomato, this is the variety for you. According to Tatiana's TOMATObase, this variety is from Laos, "where there's a tale saying that when ghosts are afoot, it will glow in the dark." This rings true to us as we know there are many

ghost stories in Southeast Asia, where the spirit world is taken very seriously, particularly in hill tribe communities. If you think your garden is haunted, this tomato may help you discover the truth!

Packet ≈ 30 seeds, \$3.50 2 g, \$12.50
1/2 g ≈ 150-250 seeds, \$6.50

Grüne von Helarios

Green. 75-80 days. Indet.

 Good yield of 4-6 oz, green-yellow, flat ruffled fruit with good, sweet aromatic flavor. There is a pinkish form and possibly other strains, this one is truly green. From Arche Noah, the Austrian seed saving organization, via the now infamous tomato seed steward, Gerhard Bohl in Germany.

Packet ≈ 30 seeds, \$3.50 2 g, \$12.50
1/2 g ≈ 150-250 seeds, \$6.50

Lila Sari

Purple/Brown. 75-80 days. Indet.

 Productive, medium-large slicer with dark purple-brown chocolate color. Much better than Cherokee Purple, which is similar. Tastes great with a rich flavor that develops even in cool summers. Yields heavy and late into the season. One of our favorites for flavor and appearance, and one of the purple varieties we grew for market.

Packet ≈ 30 seeds, \$3.50 2 g, \$12.50
1/2 g ≈ 150-250 seeds, \$6.50

Lime Green Salad

Green. 60-70 days. Det.

 Fascinating little dwarf tomato plants are covered in saladette fruits that are green-yellow when ripe. Great for container culture. Excellent flavor is pleasantly tart. Perfect for salsa. Developed by Tom Wagner in Washington. According to Tatiana Kouchnareva of Tatiana's TOMATObase, it was "Introduced by Tim Peters in the 1980s. Tom named it Green Elf. Tim Peters, who received seed from Tom Wagner and listed it in his Peters' Seed Research (PSR) back in the 1980s, hadn't realized that Tom already had a name for it." Given to The Seed Ambassadors Project in 2007 by Lieven David in Belgium. It's been everywhere!

Packet ≈ 30 seeds, \$3.50 2 g, \$12.50
1/2 g ≈ 150-250 seeds, \$6.50

classic variety, Cherokee Purple, but we like it much better. Given to The Seed Ambassadors Project by the Irish Seed Savers Association.

Packet ≈ 30 seeds, \$3.50

2 g, \$12.50

1/2 g ≈ 150-250 seeds, \$6.50

Vintage Wine

Pink with Yellow Stripes. 80 days. Indet. Potato leaf.

 Pink skin with yellow tiger stripes.

 Voluptuous, slightly lobed, 6-10 oz flattened globe-shaped fruit. Good sweet crisp flavor and very productive. Thick enough skin for market farmers, yet tender enough for eaters. Very eye-catching and popular at markets. Holds quality well off the vine, better than other heirloom types. Originally one of the breeding lines of Tom Wagner's Brandy Stripe. It was then renamed and introduced to the seed trade in 1998 by K. Sahin, a seed company in the Netherlands.

Packet ≈ 30 seeds, \$3.50

2 g, \$12.50

1/2 g ≈ 150-250 seeds, \$6.50

White Tomesol

White. 80 days. Indet.

 White to light yellow fruit are flavorful for a white tomato – very tangy and sweet. Slightly flattened fruit can reach 8 oz, but we had many in the 3 oz range. Produced better than most other heirlooms late into the season. We have found it to be more forgiving of difficult growing conditions than other white tomato varieties. If you have struggled with white beefsteaks in the past, give this one a try.

Packet ≈ 30 seeds, \$3.50

2 g, \$12.50

1/2 g ≈ 150-250 seeds, \$6.50



Wondering what this symbol means? Learn more about the Open Source Seed Initiative on page 8.

TURNIP & RUTABAGAS

Brassica sp.

GROWING & SEED SAVING BASICS

TURNIPS:

Direct sow March through August in rows that are 1' apart. When seedlings are 3" tall, thin to 3" spacing. Don't forget to eat the greens! Collect seeds from 20+ plants in the second year when seeds have dried down, usually in July. Cut seed heads, place on tarp, dry a few more days, then dance to free seed. Winnow to clean. Isolate from other *Brassica rapa* by 1 mile.

RUTABAGAS:

Direct sow May through early August in rows that are 1' apart. When seedlings are 3" tall, thin to 8" spacing. Greens are edible, though not as delicious as kale. In our area, rutabagas can grow through the winter without protection (unless mice find them). Collect seeds from 20+ plants in the second year when seeds have dried down. Cut seed heads, place on tarp, dry a few more days, then dance to free seed. Winnow to clean. Isolate from other *Brassica napus* by 1/2 mile.

Rutabaga,

Major Dunne

B. napus.

 Nice, purple top rutabaga with smooth, uniform shape and yellow skin. One of the most attractive rutabagas we have grown. They can get very large and retain excellent texture and flavor, with the bulbous roots just at or above the soil surface. This trait makes it a very nematode resistant variety. A once standard commercial variety in Northern Ireland, however said to be from Scotland originally. Introduced in 1959, now dropped from the European seed trade. Probably named in honor of an early flying machine pioneer before WWI, Major John William Dunne. May also be known as Doon Major. Given to the Seed Ambassadors Project by the Irish Seed Savers.

1 g ≈ 250 seeds, \$3.50

1 oz, \$17.50

3 g, \$6.50

1/4 lb, \$48.00

Rutabaga, Nadmorska

B. napus.

 Large, green-topped variety with golden flesh. Uniform, large, round, vigorous and early maturing with very little neck. It has

a slightly more mustardy flavor than the purple top rutabagas, which we like quite a bit. Definitely a winter garden staple for us. We discovered this variety in a garden store in Lithuania during our 2006 Seed Ambassadors Project trip. *Seed produced by Alan Adesse in Junction City, Oregon.*

1 g ≈ 250 seeds, \$3.50 1 oz, \$17.50
3 g, \$6.50

Turnip, Aprovecho Hardy

B. rapa.

  **Adaptive Seeds Original.** This is our attempt at a hardy and delicious turnip bred specifically for Oregon winters. Salvaged from the less than 5% of the surviving turnips from a population of Dr. Alan Kapuler's Six Root Grex Turnip. The rest of the population died after a hard 8°F frost at Aprovecho Research Center in Cottage Grove, Oregon. The diversity of root types has been reduced but the result is strong hardy turnips with a much higher percentage of quality round roots. The colors vary from white to purple or green-topped roots. Our favorites in the population are the bright white ones with combined purple and green colors.

1 g ≈ 250 seeds, \$3.50 1/2 oz, \$12.00
3 g, \$6.50 1 oz, \$20.00

Turnip, Wonnegold

B. rapa. 75 days.

 Beautiful creamy golden colored turnips. Flesh is the same color as the outside. Slightly flattened globes have mild radish-like flavor and are very winter hardy. Best sown early spring or fall. A very old heritage variety best used in sauerkrauts, stews and roasting. Seed originally from an Austrian Biodynamic CSA and seed farm called Ochsenherz (Oxheart). We picked up this seed at an Organic Seed Alliance conference seed swap in 2012 and knew we had a packet of gold in our hands. Name translates as "gold bliss" from German.

1 g ≈ 250 seeds, \$3.50 1/2 oz, \$12.00
3 g, \$6.50

WATERMELON

Citrullus lanatus

GROWING & SEED SAVING BASICS

Sow indoors in 2-4" pots with good potting soil in May. Transplant into the garden 1-2 weeks after sprouting to 2-3' centers and 6' wide rows. May also be direct sown when soil is warm. Young plants are sensitive and benefit from row cover to protect them from insects and frost. To save seed, scoop out seeds when you eat the fruit. Rinse off and dry. For seed purity, isolate from other watermelon varieties by at least 1/2 mile.

Bozeman

70-80 days.

 Light-green skinned watermelon with some speckles. Oblong, slightly pear-shaped fruit are large (10-30 lbs) for such an early melon. Good flavor with few seeds and pink-red flesh. Fruit keep for a month or two. Ripens well in our cool Oregon summers with similar maturity to other early watermelons like Blacktail Mountain and Early Moonbeam. It is hard to grow good watermelons west of the Cascades in the Pacific Northwest, so it is great to have another variety that likes it here. The result of a breeding project initiated by Ken Fisher of Fisher's Seed in Belgrade, Montana. According to his daughter Judy, Bozeman is a sister line selected by her uncle while the variety Far North was selected by her father. Thanks to Kendall Cikanek for the historical intel.

2 g ≈ 35 seeds, \$3.50 1 oz, \$18.50
6 g, \$6.50 4 oz, \$48.00

Early Moonbeam

75 days.

 Delicious, sweet, yellow-fleshed watermelon. 3-8 lb fruit have an attractive, light-green skin with dark-green tiger stripes, which makes them easy to tell apart from the red melons. An early maturing melon that is cool weather tolerant, always seems to ripen in our short growing season, and is always sweet – probably the sweetest watermelon we offer. This excellence is probably because the variety was bred by Dr. Alan Kapuler of Peace Seeds here in Oregon. Dehybridized from Yellow Doll F1, a favorite

of organic farmers in the Pacific Northwest. Highly recommended by us for farms and gardens everywhere, we can't say enough.

2 g ≈ 35 seeds, \$3.50

1 oz, \$18.50

6 g, \$6.50

4 oz, \$48.00

Japanese Cream

82 days.

 **NEW for 2018!** 6-10 lb fruit are a lighter yellow almost white color, larger, and a little later to mature than Early Moonbeam. When Japanese Cream ripens it has a unique creamy texture – our harvest crew could not get enough of it! Refreshing with a delicate sweetness that is not overly sugary. Thin rind so you can eat almost all of it, but not ideal for storage or traveling far to market. Aka, Japanese Cream Fleshed Suika.

2 g ≈ 35 seeds, \$3.50

1 oz, \$18.50

6 g, \$6.50

Katanya

75 days.

 Round, "ice box" type fruit reach 10-15 lbs, and average 10" in diameter. Dark green, nearly black rind. Fruit have a pinkish red, sweet flesh that is quite tasty. Watermelon aficionados know that Russian watermelons are something special. This Russian heirloom is early and vines are quite vigorous, producing a lot of fruit until frost. Comparable to Blacktail Mountain but with larger fruit. We thank Terroir Seed for introducing us to this gem of a melon. Originally from a woman named Katanya who lives in northern Illinois.

2 g ≈ 35 seeds, \$3.50

1 oz, \$18.50

6 g, \$6.50

4 oz, \$48.00

Nancy

90 days.

 The quintessential watermelon – classic flavor and so sweet! Green striped, oval fruit with pink flesh and white seeds grow to 25 lbs. Thin rind means you can eat almost all the way to the skin, however it also means that it does not store super long or travel well. Said to have excellent drought and disease resistance, it grew well for us in challenging conditions with no trouble. An heirloom from the 1880s, when Nancy Tate discovered this

variety growing in a cotton field in Georgia. Has had a few stints of commercial availability but is not currently available elsewhere.

Our original seed was given to us by melon enthusiast, Jeremiah Johnson of Lebanon, Oregon.

2 g ≈ 35 seeds, \$3.50

6 g, \$6.50

Small Shining Light

75-85 days.

 Dark green rind, light red flesh. Another Russian heirloom variety that is good for northern gardens, Small Shining Light is said to store well once picked. Round fruit weigh up to 15 lbs, though most are closer to 8 lbs. We think the name comes from the bright yellow ground spot on the fruit, which looks a lot like the light of a flashlight in a dark night. Some of the fruit will ripen early so stay on top of harvest. This variety was introduced to the US by the Seed Savers Exchange in 1991. *Seed produced by Sunset Lane Farm in Brownsville, Oregon.*

2 g ≈ 35 seeds, \$3.50

1 oz, \$18.50

6 g, \$6.50

4 oz, \$48.00

Winter King and Queen

90-100 days.

 A unique and rare winter keeper melon. With light-green skin and pink-red flesh, these melons have a good sweetness and excellent flavor. Some refer to this type of melon as a Christmas melon because it will often store once picked well into December. We have definitely eaten them for Thanksgiving and beyond. Late maturing for the Northwest but this is no problem if you pick them with the winter squash before frost in October. According to Washington State University trials, it is high yielding in quantity of fruit and total marketable weight. They also reported it to be crack resistant with an average weight of 9 lbs per melon. Winter King and Queen is the variety preferred by Mennonites in the Midwest for traditional watermelon pickles (both sliced vinegar pickles and brined whole fruit), as it is most similar to the type of melon early immigrants would have used. The vinegar pickle using Winter King and Queen is now listed on the

Slow Food Ark of Taste. Once sold by R.H. Shumway's, and Nichols Garden Nursery but no longer. We have been saving this seed since 2003 and are excited to have reintroduced it!

2 g ≈ 35 seeds, \$3.50
6 g, \$6.50

1 oz, \$18.50
4 oz, \$48.00

HERBS

GROWING & SEED SAVING BASICS

Herbs have variable needs, thrive in different growing conditions, and have different requirements for seed saving. Basic growing and seed saving information can be found on the back of seed packets.

Angelica

Angelica archangelica. 208-365 days. Biennial in zones 4-9.

 **NEW for 2018!** Angelica is one of those plants that seems ancient and archetypal. Plants are reminiscent of cow parsnip with similar large white flowered umbels. Big, lobed leaves atop long hollow stems have a perfumed, sweet scent and flavor. Medicinal, ornamental and edible, it is a plant that has been associated with humans for a long time. The giant flowers are full of nectaries that attract many beneficial insects such as honey bees predatory wasps, hover flies and lady bugs. In the early summer, the flowering stalks were a favorite perch for Lazuli Buntings. Flowers can be used fresh or dried, giving a bold accent to bouquets. The stalks can be peeled and candied for a delicious treat. A true biennial that may take a few years to flower if not sown early in the spring. May self seed. Herbally, Angelica is known to be energizing, warming and stimulating. Traditionally used for colds and respiratory issues. The roots are used to flavor gin and the seeds are used to flavor liqueurs such as Chartreuse, many bitters, and even Vermouth. Angelica is a truly useful and beautiful plant.

1/2 g ≈ 90 seeds, \$3.50

Basil, Italian Mountain Sweet

Ocimum basilicum.

 A strain of Italian sweet basil that is more cool weather tolerant than other basil. From the mountains of Northern Italy via the seed company Seeds Trust, formally located in Montana. They report that it grows better than other basil in Montana and we find it to be a great producer outdoors in Oregon as well. The sweet, rich flavor is similar to other Genovese types of basil and it is perfect for pesto and Caprese salad. Slow to bolt but not too slow to make seed. Prolific flowers that the bees go crazy over.

Packet ≈ 140 seeds, \$3.50

1/4 oz, \$12.50

1 g ≈ 540 seeds, \$6.50

1 oz, \$20.00

Basil, Sacred/Tulsi

Ocimum tenuiflorum.

 Tulsi is one of the best herbs to grow for tea. It smells like heaven in a teacup and also in the garden when you walk by; when it's flowering, all of the little pollinators think so, too. The flavor is a little more fruity than cloves, makes it seem slightly sweeter as well. Sacred basil has been used for centuries in Ayurvedic medicine as an adaptogen and for helping to alleviate stress. Other strains of Tulsi are more commonly grown in tropical areas, however this temperate strain is more cool-weather tolerant than sweet basil and many other varieties of sacred basil. It produces lots of healing and delicious aromatics such as eugenol and the antioxidant rosmarinic acid. This strain comes to us from Wild Garden Seeds, who has been growing it since 1983, and it can be traced back to the Abundant Life Seeds Foundation, sometimes being called the 'Abundant Life' strain. Aka, Tulasi, Kapoor Tulsi, Temperate Tulsi.

Packet ≈ 200 seeds, \$3.50

2 g, \$12.50

1/2 g ≈ 750 seeds, \$6.50

Basil, Thai Lemon

Ocimum citriodorum.

 This refreshing, citrus basil is a different species than its cousins Sweet Basil and Holy Basil, and is essential in certain South and Southeast Asian dishes. Thai Lemon Basil is also delicious with seafood, or as a more complex flavorful alternative to sweet basil in other dishes. It is best when added towards the end of cooking. Leaves are smaller and more pinnate, but otherwise it grows similarly to other basil types. We received our seed from villagers at Ban Noong Ta Klong in the Issan region of Thailand, while on a Seed Ambassadors Project trip in 2009. Aka, Hoary Basil, Hairy Basil, and Lemon Basil.

Packet \approx 170 seeds, \$3.50 1/4 oz, \$12.50
1 g \approx 510 seeds, \$6.50 1 oz, \$20.00

Borage

Borago officinalis.

 Borage is a traditional European herb that has been in use for centuries medicinally and/or for flavoring soups and drinks. Little blue flowers are perfect when added to salad, bringing a sweet floral note. Leaves have an earthy cucumber taste, considered moist and cooling. We make an alcohol extract out of the leaves and flowering tops that is nice to occasionally sip for adrenal support. Some historical descriptions of borage remark on its ability to comfort the heart, dispel melancholy and give courage. Borage is self seeding in the garden so choose a permanent spot for it. Worth having around just for its beauty. It is also attractive to bees and other pollinators.

3 g \approx 140 seeds, \$3.80

Catnip

Nepeta cataria. Perennial in zones 3-9.

 Catnip is a member of the mint family and is especially suited for gardeners whose household includes members of the cat family. Our cats love catnip and can often be found laying in the shade of the catnip patch on summer afternoons, but cats aren't the only reason to grow catnip. Drought tolerant and deer resistant, it may also repel aphids, ants, flea beetles, and squash bugs, even as it attracts many types of beneficial insects. A strong infusion of catnip leaves has

been said to repel fleas from carpets and pets. Leaves may be used as a culinary herb and may also be used medicinally for humans for relaxation and as a sleep aid. Catnip has a history of being used in treating digestive disorders, reducing fevers, and a whole slew of other ailments. Plants reach 5' in their second year. Germination can be slow and unpredictable.

Packet \approx 150 seeds, \$3.25 3g, \$12.00
1/2 g \approx 800 seeds, \$6.00 1 oz, \$20.00

Chamomile, Bodegold

Matricaria recutita.

 Bodegold is an improved German variety of chamomile with higher essential oil content, high yields, large flowers, and more uniform habit. The truly special trait of this variety is its delicious, sweet aroma that is significantly sweeter than other chamomile varieties. White petaled flowers have fragrant yellow centers. Chamomile is commonly used as a calming herbal tea and is said to stimulate the immune system. Flowers are ready to pick and dry anytime, even after the petals have fallen off. Very attractive to pollinators. This is one of our favorite tea herbs. It should be in every garden. The compact plants grow 1-2' and seeds are best direct sown, scattered on the soil surface. Strangely, chamomile seems to grow better in poor quality soil.

Packet \approx 500 seeds, \$3.80
Large Packet \approx 2,000 seeds, \$6.80

Chamomile, Zloty Lan

Matricaria recutita.

 A unique Polish tetraploid variety. Tetraploid plants naturally have more chromosomes in the cell and this usually results in larger, more vigorous plants. Zloty Lan Chamomile is certainly bigger and higher yielding with a strong, tall growth habit. We find it has a wonderful aroma that is somewhat less sweet than Bodegold. The dried flowers steeped in hot water for less than a few minutes make a soothing and calming tea perfect for bedtime, and for relaxing the mind and body. When steeped longer than a few minutes however it seems to be stimulating and enlivening. Chamomile is an easy tea herb to grow at home and is

one of the key herbs used in Biodynamic compost preparations. Bred in Poland for commercial production and high essential oil content. The high essential oil levels are reported to be between 0.8-1.5% of which 4-12% is bisabolol and 15-20% chamazulene. The compounds in chamomile have been extensively studied for their health effects, many of which are anti-inflammatory and anti-cancerous.

Packet ≈ 500 seeds, \$3.80

Large Packet ≈ 2,000 seeds, \$6.80

Chervil, Great Green

Anthriscus cerefolium. 30-60 days. Biennial in zones 3-9.

 **NEW for 2018!** Chervil reminds us of fennel but different somehow with lots of sweet, subtle flavor. A carrot relative, its leaves are similar and almost fern-like. We grow it in full sun, but it thrives in part shade and under fruit trees. This strain loves to self perpetuate when left to set seed, outcompeting the weeds – even grass! Chervil is a useful and unailing winter herb that deserves to be more commonly grown. This vigorous strain has been selected for many years by Wild Garden Seeds in Philomath, Oregon, for robust plants with a good, deep chervil flavor, and easily survive winter.

1/2 g ≈ 250 seeds, \$3.80

Chives, Polyvit

Allium schoenoprasum. Perennial in zones 3-10.

 **NEW for 2018!** Produces bunches of dark green, pungent, onion flavored leaves that are very versatile in the kitchen. Plants grow to about 12" tall. Very hardy plants withstand neglect, can grow in sun to part shade, and are great for containers. In midsummer, plants produce pretty, little, light purple, globe-shaped flowers that are also edible, are pretty enough to grow as an ornamental, and provide a good nectar source for beneficial insects. Chives deserve a place in every perennial herb garden. Not only are they good in salads, sauces, and many other dishes, but you can substitute them for onions in a pinch. This is an improved variety, known for uniform, robust growth.

Packet ≈ 230 seeds, \$3.80

Cilantro, Rak Tamachat

Coriandrum sativum.

 Named for the Rak Tamachat Permaculture and Natural Building Education Center in Thailand, where we saved the seeds for this variety out of their kitchen garden when we visited in March of 2014. Since all we saw were the plants that had already gone to seed, we were surprised and delighted by what we discovered when we planted it out for trial purposes. Leaves are giant when compared to every other cilantro we have grown – they can be up to 2" across! Flavor is a little more mellow than other cilantro, so you can eat it by the handful without getting overwhelmed. It is almost cilantro as a vegetable. We instantly fell in love with this variety, and hope you do too.

3 g ≈ 270 seeds, \$3.50

1/4 lb, \$20.00

1 oz, \$10.00

1 lb, \$50.00

Cilantro, Standby

Coriandrum sativum.

 A must-have in the herb garden! Its bright flavor freshens up any meal and is essential in many cuisines worldwide – especially Latin American, Middle Eastern, Southeast and South Asian. Very hardy and slow bolting. Excellent for sowing in the late fall for winter leaf harvest or early yield of seeds the following year. Seeds have an excellent strong, lime-like flavor. Bred by Tim Peters of Peters Seed and Research, in Riddle, Oregon.

3 g ≈ 200 seeds, \$3.50

1/4 lb, \$20.00

1 oz, \$10.00

1 lb, \$50.00

FREE
Shipping on all US
orders over \$50

Clary Sage

Salvia sclera. Biennial in zones 5-9.

 An ancient herb used in Europe for centuries. Great aromatic plant to have nearby. We love to walk by blooming Clary Sage and just smell it. It always seems to clear and brighten our day. In aroma therapy, Clary Sage is said to help with anxiety and stress due to its warming sedative qualities. Flowers are very attractive to bumble bees. Soak the seeds in water to make a mucilaginous eye bath, that is known to clear the eyes and clean out any irritants. Flowering tops have been used to flavor vermouth and other liqueurs. Leaves are edible. Descriptions of its medicinal use trace back to Greece in 4th century BCE. **Cannot ship to Washington State.**

1/2 g ≈ 100 seeds, \$3.25 1 oz, \$20.00
3 g, \$7.00

Coriander, Kanchanaburi

Coriandrum sativum.

 This coriander/cilantro has large seed with a fresh, aromatic flavor. Selected for seed production, the plants are shorter and earlier to flower than cilantro leaf type varieties. Although it is not the primary use, this coriander has tasty, aromatic leaves and roots that are useful in Thai cooking. Kanchanaburi coriander is a Thai variety from the town of the same name. It is a beautiful place in western central Thailand where the River Kwai runs through. We sourced our stock seed originally from Will Bonsall's Scatterseed Collection, which is a priceless seed preservation project based in Maine. Aka, Kachanaburu Coriander.

3 g ≈ 120 seeds, \$3.50 1/4 lb, \$20.00
1 oz, \$10.00 1 lb, \$50.00

Dill, Ambrosia

Anethum graveolens. 35 days.

 Amazingly fragrant variety of dill. Heavenly in the garden and a key ingredient to many pickle recipes. You can't have too many jars of dilly beans in the pantry. Also delicious in borscht (beet soup), and cooked with fish or potatoes. Very attractive to pollinators once flowering begins. We sourced this originally from Peace

Seeds in Corvallis, Oregon. There is a Ukrainian or Russian variety of the same name and possibly it is the same but we're unsure. Aka, Ambrojia.

1/2 g ≈ 200 seeds, \$3.80 1 oz, \$12.50
2 g, \$6.80 1/4 lb, \$25.00

Dill, Mt Adams

Anethum graveolens. 35 days.

 Dill is a must have in any garden. A great early to flower variety perfect for seed and flower production. It is also a good producer of dill leaf but not as prolific as mammoth types. Dill is a commercial crop in Washington state, where many acres are produced for distilling into essential oil, as a seed crop, and for fresh markets. We picked up this variety from a seed swap in Bingen, Washington, where a local homesteader had been saving seed from this variety for 20 years.

1/2 g ≈ 180 seeds, \$3.80 1 oz, \$12.50
2 g, \$6.80 1/4 lb, \$25.00

Elecampane, Julie's

Inula helenium. Perennial in zones 3-9.

 One of the most highly regarded herbs of the Western herbal tradition and a very important part of the Pacific Northwest apothecary. The root is used for many ailments, especially respiratory issues including bronchial infections and chronic cough. We love having it in the garden because it is easy to grow and is a tough perennial whose plants can become very large after a few years. The root is harvested in the fall of the second year. Mentioned by Pliny and named after Helen of Troy, it is said to have sprouted up from where her tears fell. Also revered as a sacred herb by the ancient Celts, who called it elfwort. An Irish study has found extracts of Elecampane to be effective against methicillin-resistant *Staphylococcus aureus* (MRSA), and to generally be highly antimicrobial. We have named this strain after our late friend Julie Mallalieu, who sadly passed away in 2012. She was a wonderful organizer of the Eugene Propagation Fair and seed swaps in the area and she gave this seed to us a few years before she passed. We miss her.

Packet ≈ 125 seeds, \$3.25

Horehound, White

Marribum vulgare. Perennial in zones 3-9.

 An attractive shrub with small, grey-green leaves that are covered in small white hairs, creating a fuzzy appearance. Tea can be made from the leaves and it is a favorite remedy for coughs (though it's quite bitter so add honey). Horehound has long been noted for its medicinal qualities in treating numerous ailments. The essential oil is said to contain potent antimicrobial, antiseptic and anti-inflammatory properties. It has also traditionally been used as a flavoring for ales, sodas, and lozenges. Naturalizes easily and may spread, though germination can be slow and erratic. Best when direct sown in early spring or early fall.

Packet \approx 130 seeds, \$3.25

1/2 g \approx 500 seeds, \$6.00

Lemon Balm, Quedlinburger Niederliegende

Melissa officinalis. Perennial in zones 4-9.

 Perennial. Living in the Northwest we have always wished we could grow citrus. You could try to grow lemons in a greenhouse or you could simply throw this seed all around your garden. A strong lemon balm tea is a great substitute for lemon juice in most recipes. Quedlinburger Niederliegende is higher in essential oil content than the common lemon balm, and yields lots of leaves. Lemon balm tea, when sweetened with honey, is used medicinally to help with stress, indigestion, and headaches. We have also used it when brewing mead (honey wine) with great success. This easy-to-grow perennial belongs in every garden. You may have noticed that we love strange names, and we're not sure why but we do. To translate/contextualize this tongue twister of a name is a delight. Quedlinburg is a town located in Germany north of the Harz mountains in Saxony-Anhalt. "Niederliegende" translates from German as procumbent, which is a botanical adjective meaning, "growing along the ground without setting forth roots." This is interesting as we've observed this variety to be more upright and stretched out than others.

Packet \approx 150 seeds, \$3.25

1/2 g \approx 800 seeds, \$6.00

4 g, \$12.00

Lovage

Levisticum officinale. Perennial in zones 3-9.

 **NEW for 2018!** With an appearance similar to its celery relative, Lovage has a lovely fragrance and a sweet flavor with almost fennel-like undertones that is also reminiscent of celery, parsley, and fennel. However, Lovage really does have a flavor all its own. All parts of this plant are edible – leaves are often used in salads, leaves and stems add flavor to soups and stews, roots provide a hearty vegetable, and the flowers and seeds are used as an herb. Hollow stalks make an excellent drinking straw, perfect for Bloody Marys. Also used medicinally, as it is very aromatic – a tea of the leaves is said to aid in digestion. Lovage has been cultivated so widely for such a long time that its native range is not known – there are naturalized populations from Western Europe through Southwestern Asia. Beneficial insects love the large umbelliferous flowers. Plants can reach 5' tall while in flower. Germination can be slow and erratic, but once established the plants take care of themselves.

1/2 g \approx 100 seeds, \$3.50

Marshmallow

Althaea officinalis. Perennial in zones 3-9.

 Common edible and medicinal herb native to Europe. Marshmallow has many medicinal uses which include treating stomach acid, aching muscles, insect bites, and dry coughs. Leaves can be eaten raw but taste better cooked, especially good for thickening soups as it is related to okra. Marshmallows of campfire and s'mores fame were once made by drying the root, grinding it into a powder, and then making the powder into a paste and roasting. Water left over from cooking any part of the plant makes a good egg-white substitute. Tea can be made from the flower or root. Grows to 4'. Naturalizes easily, but seeds benefit from some cold to germinate. One way to get good germination is to sow directly in garden soil in early spring.

1/2 g \approx 175 seeds, \$3.25

2 g, \$6.00

Mugwort

Artemisia vulgaris. Perennial in zones 3-9.

 An important part of the medicinal herb garden, as it has been used in remedies across many cultures for hundreds of years. Various preparations of mugwort have been applied to the skin to treat poison oak, rheumatism, or quicken the blood. Teas or tinctures have been known to induce lucid dreaming and are used to treat irregular menstrual periods, epilepsy, and stomach aches. In the United Kingdom, mugwort was even used as the poor man's tea substitute (it's fairly bitter though, we don't recommend this use) and has been used to flavor beer – there really are too many uses for mugwort to list them all here. Beautiful slivery grey purple leaves grow to 4' and would be suitable for a hedge. Perennial plants will spread, self-seed, and grow well even in poor soil.

Packet ≈ 235 seeds, \$3.80

Parsley, Cilician

Petroselinum crispum.

 A very special and very rare type of parsley from a medieval kingdom in what is present-day Syria and Turkey, brought to North America via Cyprus. It has a more ferny leaf type, with a more intense flavor that makes it a great addition to any dish that calls for parsley. Tolerates shade well, possibly preferring it. Some people think Cilician parsley may be a different species than the Italian flat-leaf or curly-leaf types that we are used to, or possibly even a predecessor. The region of Cilicia has a long history of struggle and has been fought over by Greeks, Armenians, Syrians, Romans, and Turks. It is a cradle of agricultural biodiversity and a place name few have heard of. We thank food writer William Woys Weaver for shedding light on this variety and piquing our interest, and to John Miller of the Old Schoolhouse Plantery in Brattleboro, Vermont, for starting us out with this great variety.

1 g ≈ 300 seeds, \$3.50

3 g, \$6.00

1/2 oz, \$12.00

1 oz, \$20.00

1/4 lb, \$40.00

Parsley,

Einfache Schnitt 3

Petroselinum crispum.

 Translates from German as "easy cut." Very flavorful and hardy. Dark green, flat leaves are upright for easy cutting and rot resistance. Looks great and healthy year-round even in the dead of winter. Several local organic growers have sung the praises of this variety and we too relied on it for the Open Oak Farm CSA all season long. Variety sourced from Bingenheimer Saatgut, the German biodynamic seed company. *Seed produced by Pitchfork & Crow in Lebanon, Oregon.*

1 g ≈ 300 seeds, \$3.50

3 g, \$6.00

1/2 oz, \$12.00

1 oz, \$20.00

1/4 lb, \$40.00

Stinging Nettle

Urtica dioica. Perennial in zones 3-10.

 **NEW for 2018!** An indispensable perennial plant native to many northern regions throughout Europe, North America, and Asia. Grows wild or cultivated in cool, shady, and damp areas in all but the coldest or hottest of environments. Loved for its nutrient-rich leaves that are used fresh as a cooked spring green, or dried for use in tea. Leaves are high in protein, Omega-3 fatty acid, and many vitamins and minerals including iron. Stinging Nettle tea has so many health benefits it is impossible to list them all here. The plant earns its name from the small hairs found on the leaves and stems that cause quite the sting so beware. The stinging sensation only lasts for a few minutes for most people but we recommend wearing gloves for harvest and avoiding touching the leaves until fully dried or cooked. Plants grow to 5' tall and spread slowly via rhizomes. An important ingredient for biodynamic compost preparations and green manure liquid extracts.

Packet ≈ 200 seeds, \$3.80

Superior Licorice Mint

Agastache rugosa. Perennial in zones 5-9.

 Very delightful, aromatic leaves with a sweet, minty licorice flavor. One of Andrew's favorite herbs for tea, second only to wild yerba buena. The beautiful blue spikes of flowers can grow to 8" long and provide excellent forage for beneficial insects. Blooms over a long period and especially well late in the season. Leaves are best harvested before flowering and are a delicious addition to salad mixes. For tea, we like them best fresh, but dried leaves are also good. It can be harvested like basil by coppicing the young stems for continuous regrowth and cutting. As a healing plant, it can be helpful for cold symptoms, As an aromatic, it can stimulate digestion, circulation, and general energy. As beneficial insect forage, Frank Morton recommends pairing Superior Licorice Mint with fennel for attracting and feeding beneficial insects, honey bees and birds bountifully in the autumn. Aka, Korean Licorice Mint. *Seed produced by Wild Garden Seeds in Philomath, Oregon.*

1/2 g ≈ 500 seeds, \$3.50

Tobacco, Massachusetts Wrapper

Nicotiana tabacum.

 As folks that haven't spent much time in New England, we were surprised to learn that Connecticut and Massachusetts have a 300 year history of producing premium tobacco for wrapping cigars. Warm summers, long day length, and high humidity provide favorable conditions for leaves that can reach 3' across and twice as long! After 18 months of processing, each of these giant leaves may become two cigars. Here in the Pacific Northwest with our cool temps and low humidity, the giant wrapper tobaccos don't grow quite as large but are still very impressive in the garden, with leaves reaching 3' long and 1½' across at the widest point. Massachusetts Wrapper Tobacco grew to 7' tall in our garden, with pretty light pink trumpet shaped flowers atop the central stalk. Early maturing. We've never experimented with curing or smoking tobacco, but these leaves fared well in our taste test of chewing dried, unfermented leaves. We don't usually

chew tobacco, and think the plants are worth growing for their ornamental qualities, unique size and shape. Also, tobacco may one day be more useful in bartering than Bitcoin! We sourced this variety from Scott Weech at a seed swap in Eugene, Oregon.

1/4 g ≈ 300 seeds, \$3.50
1 g, \$6.00

1/4 oz, \$18.00

Tobacco, San Juan Pueblo

Nicotiana rustica.

 A traditional, native New Mexico variety grown in secluded patches by San Juan Pueblo elders. Shorter plants have rounded leaves and yellow, cup-like flowers. Leaves are often collected, dried, and powdered. Some use it straight for ceremonies and others add it to moist commercial tobaccos. The *Nicotiana rustica* species is a very potent species of tobacco. The high concentration of nicotine (up to 9%) in its leaves makes it useful for creating organic pesticides. Nicotine is very toxic, be careful. *Seed produced by Pitchfork & Crow in Lebanon, Oregon.*

1/4 g ≈ 300 seeds, \$3.50
1 g, \$6.00

1/4 oz, \$18.00

Tobacco, Shirazi

Nicotiana tabacum.

 This rare, Iranian tobacco grows about 4-5' tall and produces lovely white flowers with lavender-pink blush. Said to be a good, full-flavored smoke and also good for a home-made garden insecticide, though we haven't tried either. We have been informed that Shirazi is easy to cure out here in the West and doesn't require a complicated fermentation process to taste good. Might be just what Oregon's future economy needs.

1/4 g ≈ 300 seeds, \$3.50
1 g, \$6.00

1/4 oz, \$18.00

1 oz, \$36.00

Valerian, Anthos Arterner Mix

Valeriana officinalis. Perennial in zones 4-9.



A mix of improved strains of valerian, preferred for commercial production because of their high yield of roots and high essential oil content. Valerian is a favorite herbal treatment for insomnia, and the small, pink and white flowers were once used in perfumes. Considered a powerful brain and muscle sedative, valerian can have varying effects on people, even stimulating some. Dried valerian flowers are used in a biodynamic preparation that is applied to compost, to influence the processes of phosphorous in the compost. Plants can grow to 5' tall and spread slowly via rhizomes.

Packet ≈ 100 seeds, \$3.50

1/2 g ≈ 500 seeds, \$6.50

Yarrow, Danish

Achillea millefolium. Perennial.



Sometimes our penchant for seed saving goes a little too far – such is the case with Danish Yarrow. We saved seed from a bunch of plants growing along the roadside while out exploring the ruins of a 14th century castle about 12 miles from Aarhus, Denmark, during the first days of our Seed Ambassadors Project trip in 2006. A patch of this perennial now grows in the backyard, in deep shade (though it prefers sun), where its feathery grey leaves make a nice ground cover for most of the year. Yarrow is also an important herb in biodynamics; its lacy white flowers are used to make prep 502, to stimulate potassium, silica and selenium in the soil. Slowly spreading via roots and seeds, grows well even in poor soil.

Packet ≈ 400 seeds, \$3.50

Check out our new icon for cut flowers:  Find it on all varieties (not just those listed under Flowers) that are considered suitable for fresh or dried bouquets.

FLOWERS

GROWING & SEED SAVING BASICS

Flowers have variable needs, thrive in different growing conditions, and have different requirements for seed saving. Basic growing and seed saving information can be found on the back of seed packets.

Artemisia, Sweet Annie

Artemisia annua. 120 days.



NEW for 2018! We first became acquainted with Sweet Annie when we worked at Hayhurst Valley Organic Farm and Nursery, where our boss, talented farmer Kate Wilen made beautiful garlic braids, everlasting bouquets, and wreaths. Sweet Annie, with its long, pliable branches, beautiful fragrance and delicate light green, ferny foliage provides an ideal wreath base. It doesn't have showy flowers so it's not much to look at in the garden, but we fell in love with the heavenly smell. Tall, bushy plants can reach 6' in height and be over 3' wide. Harvest for wreaths at onset of flowering. Traditionally used in Chinese medicine to treat fever, and more recently its main compound has been used in medicine for treating malaria. Will self-sow if allowed to set seed. Aka, Sweet Wormwood.

Packet ≈ 500 seeds, \$3.80

Aster, Giants of California

Callistephus chinensis. 90 days.



Intense pom-poms of double, daisy-like flowers in bright and light pink, lavender, and white, providing a different palette than other flower mixes we offer. The color is so vivid on these it looks like someone turned the pastel saturation all the way up on grandma's old TV. Flowers hold a long time both on and off the plant; long slender stems are good for cutting. Blooms to 4" across on plants that grow to 3' tall. Annual.

1/2 g ≈ 190 seeds, \$3.50

1/4 oz, \$12.50

2 g, \$6.50

Bachelor's Button, Black Ball

Centaurea cyanus.

 Super dark maroon flowers really catch your eye in the garden and in bouquets. Flowers bloom from June to August, covering plants with 2" double flowers. Plants grow to 3' tall and may need staking in the garden. Young shoots are edible, flowers can be eaten raw or cooked, florets can be used in salads, as a vegetable, or as a garnish. Flowers may be dried for flower arrangements. Will self-sow. The common Bachelor's Button is a light blue color, but we love this dark variation. Aka, Cornflower, Bachelor Buttons.

1/2 g ≈ 80 seeds, \$3.50

2 g, \$6.50

Bachelor's Button, Blue Jubilee Gem

Centaurea cyanus.

 Bachelor's Button deserve a place in every garden. They are easy-to-grow, make a nice little cut flower, and pollinators love them. Frilly blossoms reach 2" across and are a lovely periwinkle blue color, the most common bachelor's button color. The semi-dwarf plants grow to about 2' and bloom over a long period, especially if dead-headed. Naturalizes easily if you don't deadhead all of them. Won the All-American Selections silver medal in 1937 and it has been a favorite in the garden ever since. Drought tolerant and deer resistant. Annual that can handle light frost. Aka, Cornflower, Bachelor Buttons.

1/2 g ≈ 140 seeds, \$3.50

1/4 oz, \$12.50

2 g, \$6.50

Blanket Flower

Gaillardia arisata. Perennial in zones 3-10.

 Beautiful, cheery daisy-like flowers on long, sturdy stems are a great, long-lasting cut flower that bloom over a long season – even into November or December if autumn is mild. Flowers are red-orange in the center, petals have yellow tips. After each blossom is done flowering, the seed heads make beautiful little balls that look like balloons and also look nice in arrangements. Blanket Flower is a great low-maintenance

addition to any perennial flower garden. It is deer resistant, drought tolerant, and prefers full sun. Plants will grow 1-2' wide and up to 3' tall.

1/2 g ≈ 75 seeds, \$3.50

Calendula, Erfurter

Calendula officinalis. 65-70 days.

 Fully double, bright orange flowers on 18-24" plants. Erfurter is a preferred calendula variety for commercial production in the US, with larger flowers and a somewhat higher resin content than Resina. Blooms profusely, but not as prolific as Resina. Petals can also be used to make a dye, or fed to chickens to keep egg yolks extra vibrant. (No joke! In Italy there is calendula produced for this specific purpose!) We like to pick the petals off the flowering heads once they just start to dry and turn inward. Then they are easily picked and easily dried. Variety originates in Germany, where its full name is Erfurter Orangefarbigen. Aka, Orange Zinger.

2 g ≈ 150 seeds, \$3.25

6 g, \$6.25

Calendula, Resina

Calendula officinalis. 60-65 days.

 A very fine strain of calendula for medicinal use and as a self-sowing, short-lived perennial flower. Highly productive plants produce medium-sized flowers with two rows of resin-rich petals. Plants may have either soft orange or bright yellow flowers with small centers. Fairly hardy in our climate, they often overwinter to produce very early blooms in the spring and sometimes an occasional bloom in the dead of winter if given a good sheltered location. We love to sprinkle our salads with their aromatic, edible petals. The rich, soothing properties soften the skin simply from picking the flowers. Often called Pot Marigold in England.

2 g ≈ 150 seeds, \$3.25

1 oz, \$21.00

6 g, \$6.25

Columbine, William Guinness

Aquilegia vulgaris. Perennial in zones 3-8.



This old fashioned European columbine has hypnotic, bicolored purple-black and white blooms that reach 2" across. Flowers are held high above foliage and are attractive to hummingbirds and butterflies. The low growing ferny green foliage is also quite attractive. Shade tolerant and deer resistant. Harvest for bouquets or deadhead to prolong bloom. Plants grow 24-30" tall. Originating from the gardens on the Guinness Family Estate in Ireland. Aka, Magpie.

Packet ≈ 150 seeds, \$3.25

1 g ≈ 600 seeds, \$6.25

Coreopsis, Dwarf Red

Coreopsis tinctoria.



NEW for 2018! Annual coreopsis with dark red blooms. These small plants grow to about 1' in all directions and fit perfectly in tight spaces where colorful blooms are desired. We like how the plants are able to care for themselves with little help, and are very attractive to pollinators. Unlike the wild Tall Plains coreopsis, these Dwarf Reds are very fast to get the flower party started. A North American native wildflower that is also used as a dye plant. Heat loving and drought resistant. Aka, Calliopsis, Tickseed.

Packet ≈ 200 seeds, \$3.25

1/2 g ≈ 1,000 seeds, \$6.25

Coreopsis, Sterntaler

Coreopsis lanceolata. Perennial in zones 4-9.



Native to much of North America, Sterntaler coreopsis is a low maintenance addition to most gardens and natural areas. Daisy-like flowers have yellow petals with toothed edges and small red spots towards the center that bloom May through July. Compact plants produce lots of flowers that could be used as cut flowers but the stems are not as long as other coreopsis types. Attracts butterflies and is a good nectar source for beneficial insects. Prefers full sun, tolerates poor soil and drought conditions. Naturalizes easily. Aka, Lanceleaf Coreopsis.

1/2 g ≈ 200 seeds, \$3.25

2 g, \$6.50

Coreopsis, Tall Plains

Coreopsis tinctoria.



Tall Plains coreopsis is the true original of the coreopsis clan. The plants are loaded with bright yellow flowers that have dark maroon centers. Blooms reach 2" across, petals have nice jagged edges. Plants grow to 3' with ferny foliage. A great low maintenance addition to the flower garden, the sea of blooms make for excellent fill in flower bouquets, and create superb pollinator habitat over a long season. Blooms right up until frost. Thrives in disturbed areas and wet soils but is also drought tolerant, naturalizes easily and is deer resistant. What more could you want? Native to the plains of the US but has naturalized throughout most of the country. Self-seeding annual. Aka, Calliopsis, Tickseed.

Packet ≈ 200 seeds, \$3.25

1/2 g ≈ 1,000 seeds, \$6.25

1/4 oz, \$12.00

1 oz, \$24.00

Coreopsis, Tiger Mix

Coreopsis tinctoria.



Most plants grow to 30" and produce daisy-like flowers with red centers and vibrant yellow edges. There is some slight variation in bloom types, including all red and more pinnate petals. Very attractive as filler in flower bouquets, and to pollinators and other beneficial insects. Blossoms can be used to make a yellow or red dye for yarn, and a tea of the dried plant has been used to make a coffee substitute. Blooms earlier than many flowering annuals. Deadhead to prolong blooming. Tiger Coreopsis is a selection of a North American native plant. Aka, Calliopsis, Tickseed.

Packet ≈ 200 seeds, \$3.25

1/2 g ≈ 1,000 seeds, \$6.25

1/4 oz, \$12.00

1 oz, \$24.00

Flowers feed insects,
insects feed birds...
Everyone gets fed!

Cosmos,

Buddha's Hand

Cosmos sulphureus.

 Mostly semi-double, fiery orange blooms on 3-4' tall plants that flower early. We have been growing this variety ever since our days as farm apprentices in 2004 and we hope to keep it around for the long haul. Originating from a mysterious single plant with a hand written tag from an unknown source. Possibly pulled out of a dwarf bright lights mix, but we will never know for sure. We love mystery and we love this flower.

1 g ≈ 80 seeds, \$3.50

5 g, \$6.50

Cosmos, Daydream

Cosmos bipinnatus.

 A tall, productive, and attractive cosmos covered with unique blooms. Plants grew 5-6' tall for us. Daydream Cosmos flowers have a nice rosy center surrounded by pale pink. The bulls-eye pattern must make nice targets for insects with infrared vision because they are very attractive to pollinators. Stealing a few from the bees is worthwhile for pleasant cut flower displays. Blooms last indoors for more than a week if they are picked into water just as the petals are opening. Andrew says, "I think I now understand what a sunshine daydream is."

1/2 g ≈ 75 seeds, \$3.50

5 g, \$6.50

Cosmos, Rubenza

Cosmos bipinnatus.

 Rubenza Cosmos is a dynamic flower that changes color as it matures, from a deep wine maroon to a muted rose, with many shades in between. Single flowers with yellow centers appear atop ferny foliage. Upright plants grow to about 3 1/2', making Rubenza shorter than most cosmos so they do not need staking. Begins flowering early and continuously until frost, long stems make for a good cut flower. Winner of a Fleuroselect Novelty Award in Europe, but humans aren't the only ones to appreciate these lovely flowers; many types of beneficial insects

enjoy them while in bloom and birds happily munch on the seeds. This is one we would love to plant every year.

1/2 g ≈ 80 seeds, \$3.50

5 g, \$6.50

Daisy, Giant Shasta

Leucanthemum x superbum. Perennial in zones 5-9.

 Classic, 3-4" single white flowers atop 3' tall plants. This variety was bred by plant genius Luther Burbank and released in 1890. Blooms throughout the summer if deadheaded regularly. Long stems on 3-4' plants make Giant Shasta Daisy a great cut flower. If sown early in spring, this perennial will bloom in its first year. We would like to thank Restoration Seeds for introducing us to this beautiful variety.

Packet ≈ 150 seeds, \$3.25

Echinacea

Echinacea purpurea. Perennial in zones 3-10.

 **NEW for 2018!** North American native prairie wildflower with pretty purple daisy-like flowers that reach 3" across. Begins blooming in second year. Once common in the wild, but now mainly grown under cultivation with many varieties developed for ornamental purposes. This strain was sourced from a wild population that has been stewarded by Strictly Medicinal Seeds in Williams, Oregon, to maintain its wild character and therefore, reportedly more of the complex medicinal compounds. All parts of the plant have been used as an immune-stimulant. Aka, Purple Coneflower.

1/2 g ≈ 120 seeds, \$3.50

English Wallflower, Vulcan

Erysimum cheiri. Perennial in zones 6-9.

 Unique, 1 1/2" velvety, crimson flowers start to bloom early in the spring from a mid summer sowing the year before. Blooms in clusters that make a nice, sweet scented cut flower. The plants are somewhat dwarf, growing up to 2' tall, and do well in partial or full sun. They prefer soils with good drainage. We have some growing under rhododendrons and the combination is delightful. This species has a long history as an ornamental in Europe and deserves to be more popular in North

America. Thrives in our Pacific Northwest climate. In other areas English wallflowers are often grown as biennials and are hardy down to -5°F.

Packet ≈ 140 seeds, \$3.50

1 g ≈ 560 seeds, \$6.50

Evening Primrose, EP-10

Oenothera biennis. Biennial.

 Produces 2" yellow, sweetly fragrant flowers on 3-5' tall central stalks from June to September in second year. Leaves and roots are edible, with a peppery taste. Flowers are edible and sweet, may be added to salads or used as a garnish, and are attractive to pollinators. Roots, bark, and seedpods are medicinal. This strain is purported to have a higher than average content of medicinal Gamma-linolenic acid (GLA), which can be extracted from its seeds. We have noticed that it holds ripe seed pods tighter than other varieties making seed collection easier. Native to central and eastern North America. Hardy to Zone 4. Grows well in poor soil. Self-seeds/naturalizes easily and may become a permanent part of the garden if you let it go to seed.

Packet ≈ 150 seeds, \$3.25

Foxglove, Excelsior Mix

Digitalis purpurea. Biennial / Perennial in zones 4-9.

 **NEW for 2018!** Beautiful spires of bell-shaped flowers that range in color from white to pink and bloom in second year. Bigger flowers with more bold colors than the wild version of foxglove that has established itself throughout the Pacific Northwest. Blossoms earlier than many other flowers – in early June for us. Flower spires grow to 6' and are especially attractive to large bumblebees, moths, and hummingbirds. If the main stalk is cut, side shoots will form and bloom later in the season. Thrives in shade or sun. Normally a biennial that can often re-sprout as a short lived perennial. May self-sow but is not invasive. All parts of this plant are poisonous.

Packet ≈ 250 seeds, \$3.50

Large Packet ≈ 1,000 seeds, \$6.50

Love-in-a-Mist

Nigella damascena.

 **NEW for 2018!** A fun and low-maintenance addition to the annual flower garden. Light blue or white, 1 ½" flowers are held within a framework of lacy leaves and transform into bulbous seed heads that are reminiscent of balloons. Blossoms are good as a cut flower when fresh and seed heads make an even better everlasting. Be sure to plant them where you'll be happy to see them year after year, as they will self seed readily if left unharvested. Can be grown in full sun to part shade, with shade-grown plants reaching 3' tall. This cool weather annual can be sown in fall for early blooms in spring, or spring sown for summer blooms. Bloom time is short – succession sowing is recommended for continuous harvest. Related to, but not the same as the *Nigella* (aka black cumin) seed used as a culinary herb. Possibly the best collection of common names for any one flower: Aka, Ragged Lady, Devil in the Bush, Love Entangle, Jack-in-Prison.

1/2 g ≈ 175 seeds, \$3.50

1/4 oz, \$12.50

2 g, \$6.50

Mexican Sunflower

Tithonia rotundifolia.

 A great summer bloomer with bright orange flowers that attract butterflies. Thrives on neglect, turning into bushy shrubs by the end of summer. This strain lacks the dwarf nature and muted colors of the newer varieties, Torch and Aztec Sun. We prefer this variety as we, and our pollinators, are always impressed by its length of bloom. Summer plant that loves the heat and will flower until the first frost.

1 g ≈ 80 seeds, \$3.25

1/2 oz, \$10.00

3 g, \$6.00

Painted Tongue, Kew Blue

Salpiglossis sinuata. 75 days.

 Captivating, velvety dark purple trumpet-shaped flowers that bloom continuously up slender-stemmed sprays that reach 3½' tall. These delicate flowers are not suitable for bouquets, but are a show-stopper in the garden and are attractive to pollinators. Plants may need staking to prevent lodging, but we didn't have this problem. Sow this annual in early spring for flowers from June through September.

Packet ≈ 450 seeds, \$3.25

Poppy, Food

Not Lawns Remix

Papaver somniferum.

 Large single blooms vary from light purple/white, to pink, red, magenta, and dark purple. This beautiful, easy to grow poppy population is the species commonly used for medicinal purposes. Adapted to our growing region, it seems to be very hardy. Try sowing in the fall for early spring flowering. May be sown in the spring as well. Our original seed came from two accessions at different autumn Food Not Lawns seed swaps in Eugene, Oregon.

1/2 g ≈ 500 seeds, \$3.25

1/4 oz, \$12.00

2 g, \$6.00

1 oz, \$24.00

Poppy, Horton

Corn Poppy Mix

Papaver rhoeas.

 Mix of reds and pinks. Plants bloom tons of small flowers when compared to the few large blooms of *Papaver somniferum*. We found this mix in 2004 growing semi-wild in the herb garden at Horton Road Organics in Blachly, Oregon. Now I cannot imagine a farm without them. Known as a possibly intentional weed in grain fields in Europe.

1/2 g ≈ 500 seeds, \$3.25

Rose Campion

Silene coronaria. Perennial in zones 4-9.

 A very popular, easy to grow flower. Small, magenta blossoms held atop 2-3' tall, silver downy plants. We find it tolerates neglect better than most plants and will come back perennially for many years. Drought hardy and self seeding – once you get enough going it can naturalize nicely. Tolerates partial shade and can flower in the first year if sown early.

1/2 g ≈ 500 seeds, \$3.25

8 g, \$12.00

2 g, \$6.00

1 oz, \$20.00

Rudbeckia,

Rustic Colors

Rudbeckia hirta. Perennial in zones 7-9.

 Rudbeckia is usually referred to as Black-eyed Susan, but Rustic Colors is not your average Black-eyed Susan. Blooms profusely all summer long with 4" daisy-like flowers that range in color from yellow to orange, red and mahogany. Long stems contribute to it working very well as a cut flower; blooms last a long time in a vase and the diversity within this variety is as eye-catching in bouquets as it is in the garden. Plants grow to 2', do well in partial to full sun, and can tolerate both wet and dry soil conditions. Blooms from spring through autumn. A selection of a North American native species that can naturalize but is not invasive. However, it is usually grown as an annual in colder climates.

Packet ≈ 165 seeds, \$3.25

2 g, \$12.00

1/2 g ≈ 660 seeds, \$6.50

Snapdragon, Black Prince

Antirrhinum majus.

 **NEW for 2018!** We're big fans of dark flowers, and this year's addition to the collection is the dark velvety crimson Black Prince. Really gorgeous flowers bloom continually up stems that reach 2 1/2' tall. Very attractive to bumblebees. Blooms early and late into the season. May overwinter if you're lucky, and likely to self-seed. Old variety dates from around 1915. Deer resistant. All parts of this plant are poisonous.

Packet ≈ 250 seeds, \$3.50

Large Packet ≈ 1,000 seeds, \$6.50

Snapdragon, Defiant Mix

Antirrhinum majus.

 Snapdragons are one of the classic annual flowers that every gardener should experiment with. These 3' tall plants make a bright accent in the garden and also make excellent cut flowers. Flower color ranges from dark-cherry red to a peach-orange red, defiantly throwing out the occasional bright yellow plant. This mix will not settle for the authority of uniformity. We think of it as a beautiful mix of reds with the possibility of surprises. One of the coolest things about snapdragons is that the seed pods look like little upside-down skulls when seed is ripe. Blooms from July through September and is deer resistant. All parts of this plant are poisonous.

Packet ≈ 250 seeds, \$3.50

Large Packet ≈ 1,000 seeds, \$6.50

Strawflower, Monstrosium Mix

Xerochrysum bracteatum. 75-85 days.

 Strawflowers are one of the best everlasting flowers. They are easy to grow, produce loads of blossoms right up until frost, have strong stems, and are tolerant of low fertility and dry conditions. Monstrosium Mix is a lovely rainbow of colors including white, orange, yellow, and several shades of pinks and reds, but our favorites are the orangey-yellow ones that almost seem like you're looking into a flame. For best dried flower results harvest before the double, 2" blooms are fully opened. Carri Heisler of Pitchfork & Crow, who grew these seeds, says, "I love them ... and smile every time I see them." So do we, and we think you will too! Aka, *Helichrysum*. *Seed produced by Pitchfork & Crow in Lebanon, Oregon.*

Packet ≈ 200 seeds, \$3.50

5 g, \$18.00

1 g ≈ 1,000 seeds, \$6.50

Strawflower, Scarlet

Xerochrysum bracteatum. 80 days.

 **NEW for 2018!** Lovely red with a touch of gold, these everlastings are great for bouquets, wreaths, garlands, and many other creative uses. We have even been known to use them as festive packing peanuts for gifts! Blossoms grow to 2" across and occasionally form in clusters, blooming right up until frost or even later. Plants grow to 5' tall and 3' wide. For best results as an everlasting, be sure to harvest before flowers have fully opened, dry well, and store in a low-humidity environment. May self sow. Aka, *Helichrysum*.

Packet ≈ 200 seeds, \$3.50

5 g, \$18.00

1 g ≈ 1,000 seeds, \$6.50

Sunflower, Hungarian Black Seeded

Helianthus annuus.

 5-6' tall plants produce mostly single, 8-12" flowers with yellow petals. Large, black seeds are tasty as a snack and also good for sprouting because the sprouts are huge. Black seeded sunflower seeds are a popular protein-rich food in eastern Europe, and are very popular with the birds here at our farm. May also be pressed for oil if you can grow enough. This variety was collected on our first Seed Ambassadors trip from Martin Ringhoffer, who grows this Hungarian heirloom on his farm in Hungary.

3 1/2 g ≈ 45 seeds, \$3.25

2 oz, \$18.00

1/2 oz, \$6.25

1/2 lb, \$40.00

Sunflower, The Tower

Helianthus annuus.

 Flowers reach 6" wide on well-branched, 6' tall plants. Flower color varies and includes pale yellow, bright yellow, and red flowers. Very good as a cut flower since each plant produces several flower heads and stem size works well in bouquets. We were given this seed by Wim Brus, a biodynamic seed grower high in the Apennine Mountains in Italy, who named this variety for The Tower, a 15th century stone structure that is his home and leads to his farm on the hillside. Aka, *Il Tore*. *Seed produced by Moondog's Farm in Mabel, Oregon.*

1 g ≈ 35 seeds, \$3.25

1/2 oz, \$12.00

3 g, \$6.25

2 oz, \$25.00

Sunflower, Ring of Fire

Helianthus annuus. 70 days.

 Bicolored petals are yellow at the tips and switch to dark maroon at the centers. Plants grow to about 5' tall with lots of branching. The primary flower is 6-8" and plants continue to set many smaller (3-5") flowers on long stems through the end of the season, which makes this variety superb for arrangements. Ring of Fire is an All-America Selections winner.

1 g ≈ 35 seeds, \$3.25 1/2 oz, \$15.00
3 g, \$6.25 2 oz, \$30.00

Sunflower, The Serah & Sarah Mix

Helianthus annuus.

Adaptive Seeds Original. A sunflower party, this collection is an evolving mixture of sunflower colors and growth habits that we have been curating since 2005. Selected over the years from various crosses and volunteers. Many are classic yellows as well as unique reds and a few lemon yellow types. But the real gems in the mix are long petaled bicolor yellow and red types that stop us in our tracks when we find them. All are good cut flowers. This mix is our choice for naturalizing as they are particularly good at volunteering year after year. *Seed produced by Serah Mead and Gabe Woytek at Oregon Country Farm in Brownsville, Oregon.*

1 1/2 g ≈ 45 seeds, \$3.25 1/2 oz, \$12.00
4 g, \$6.25

Sweet Sultan, Imperialis

Centaurea moschata.

 Fragrant, shaggy, soft thistle-like blooms range from white to pink to lavender. Blossoms look like little 3" pom-poms. A surprising standout in the garden, highly fragrant and great for cut flowers. Plants grow 2-3' tall and are very attractive to pollinators, especially bumble bees. Perennial in zones 9-10, but very worthwhile as an annual.

1/2 g ≈ 100 seeds, \$3.25
2 g, \$6.25

Sweet William, Holborn Glory

Dianthus barbatus. Biennial / Perennial in zones 3-9.

 **NEW for 2018!** Dark pink and white candy striped flowers. Small, 1" wide single blooms appear in saucer-sized clusters atop 2' tall, sturdy stems. The flowers bloom over a long season without deadheading and are highly desired by butterflies and bumblebees. If the plants are cut back low to the ground mid-season, they can produce a second flush of flowers. Makes a good, long-lasting cut flower. This classic variety dates back to the 1920s. Deer resistant. Hardy biennial or short-lived perennial.

Packet ≈ 175 seeds, \$3.50 1/4 oz, \$18.00
1 g ≈ 875 seeds, \$6.50

Tobacco, Jasmine Scented

Nicotiana glauca. 70 days.

 Bright white trumpet-shaped flowers bloom in the evening and seem to glow at night—simply stunning in the full moon. But more significant is that it smells amazing, particularly at dusk when it attracts large moths for pollination. The scent is so strong you can smell it from 30' away – would be great to plant near the porch, under the bathroom window, or anywhere you want to enjoy the sweet perfume. It's amazing to me that we had gardened for over 10 years before we first experienced this flower. Really, it should be in every garden. Suitable for containers. Flowers are much larger than most tobacco flowers but are not good for cutting. Annual that self-seeds easily.

1/4 g ≈ 300 seeds, \$3.25 3 g, \$9.00
1 g, \$6.25

Tobacco, Purple Perfume Nicotiana

Nicotiana x sandarae. 60 days.

 Dark, deep purple, trumpet-shaped flowers with all of the intoxicating fragrance of taller nicotianas. Shorter, 2' tall plants are perfect for placement as accents in the landscape, the garden, or in containers. The flowers are loved by twilight and nocturnal insects. We discovered this cute little plant at Nichols Garden Nursery in Albany, Oregon. Nichols is a gardening

institution here in the Willamette Valley and they carry some cool, rare varieties. We are excited to offer Purple Perfume Nicotiana here as organic seed. Open pollinated selection made from the All-American Selections awarded hybrid Deep Purple.

1/4 g ≈ 300 seeds, \$3.25

3 g, \$9.00

1 g, \$6.25

Yarrow, Parker's Gold

Achillea filipendulina. Perennial in zones 3-10.

 A striking ornamental. Gold flowers make excellent cut flowers and are even better dried as everlasting. The upright growth makes for easy cutting and the flowers last all summer. What we love most about Parker's Gold is the captivating aromatic leaves that look like ferns but smell like the desert. It is one of our favorite smells from the plant world. Plants grow to 4' tall and are easy to care for, needing little fertility or water once established. Prefers a location with full sun and good drainage. Hardy down to about -40°F which means it can take a lot of cold too. Plants bloom in their second year, sometimes in their first if planted very early in the season. The species is known as fernleaf yarrow and is native to central Asia. Aka, Parker's Variety.

Packet ≈ 400 seeds, \$3.50

Zinnia, Berry Basket

Zinnia elegans.

 A gorgeous mix of berry-toned zinnias, including raspberry, strawberry (and strawberry ice cream), marionberry, and grape (concorde, merlot, and rosé). Perhaps we can pretend that grapes are berries, and that rosé is a grape variety just this once. Great as cut flowers, with long, strong stems that will last in a bouquet for 7-10 days. Flowers are fully double. Plants reach 3-4' and will bloom from July through frost, especially if picked regularly.

1/2 g ≈ 50 seeds, \$3.25

8 g, \$12.00

2 g, \$6.25

Zinnia, El Dorado

Zinnia elegans.

 **NEW for 2018!** Softly romantic shades of coral-peachy goodness. Double blossoms last for days and seem to glow in the orange light of sunset. Makes a lovely cut flower that is reminiscent of dahlias. Sturdy, hardy plants thrive even under adverse conditions in our field. Deer resistant. Zinnias are tender annuals that will bloom until frost.

1/2 g ≈ 50 seeds, \$3.25

8 g, \$12.00

2 g, \$6.25

Zinnia, Fireball

Zinnia elegans.

 Vibrant shades of oranges and reds, with the very occasional dark pink. Tall plants produce over a long season. Bloom types range from single to fully double, some looking like lions' manes. Very attractive to pollinators and provides good habitat for them as well. Long, strong stems make for a good cut flower. Deer resistant. Zinnias are tender annuals that will bloom until frost.

1/2 g ≈ 50 seeds, \$3.25

8 g, \$12.00

2 g, \$6.25

Zinnia, Super Yoga Red

Zinnia elegans.

 **NEW for 2018!** Single color flowers with some slight variation in shades of dark red. The color is reminiscent of the classic red rose; thankfully zinnias are much easier to grow! We were tempted to rename this variety something like "Red Wine Shades" or "Yoga and Wine" because of the slightly different varieties of reds it can produce. Flowers may be semi-double or fully double; both look great in bouquets. Large plants with long stems continue to bloom through first frost and beneficial insects love them for a late-season buffet. Does best when direct seeded, but can be transplanted as well. Deer resistant, tender annual.

1/2 g ≈ 50 seeds, \$3.25

8 g, \$12.00

2 g, \$6.25

GRAINS

GROWING & SEED SAVING BASICS

Grains have variable needs, thrive in different growing conditions, and have different requirements for seed saving. Basic growing and seed saving information can be found on the back of seed packets.

Barley, Föckinghauser

Hordeum vulgare.

 A 2-row, German, hulled barley that can be used for malting or animal feed. This barley was picked out of a bag of Föckinghauser Oats that we collected in Germany. Andrew was excited for the barley's sneaky way of contaminating the bag of oats because he wants to one day grow German malting barley for his own specialty malts for home brew. Malting and toasting small amounts of barley in the oven is an excellent addition to a home brew batch. It fills the house with a delicious aroma, and the rich freshness is imparted to the beer. Spring sow March through May.

1/2 oz ≈ 275 seeds, \$3.25

4 oz, \$5.50

Barley, Lawina Hulless

Hordeum vulgare.

 Short plants produce 2-rowed heads of tasty, hulless barley that thresh easily yet don't shatter. Hulless barley is a good bioregionally appropriate substitute for rice, as it produces well, is easy to process, and cooks up into a tasty, wholesome whole grain. Lawina was our golden barley variety of choice when we produced grain for market. Performs well from spring sowing. We obtained this variety from the breeder, Karl-Josef Müller, on our first Seed Ambassadors trip to Germany. *Seed produced by Myrtle Creek Farm in Myrtle Creek, Washington.*

1 oz ≈ 650 seeds, \$3.25

1 lb, \$8.00

4 oz, \$5.50

5 lbs, \$35.00

Barley, Purple Hulless Improved

Hordeum vulgare.

 Great in soups, whole grain salads, or try as a substitute for arborio in risotto. This variety is hulless, meaning that the hull falls off naturally during harvest ensuring the bran

and germ remain. This results in whole grain edible barley. We recommend lightly toasting in a dry pan until barley begins to pop or smell like toast. Then cook like brown rice. The result is a fairly firm texture when cooked with a delightful rich nutty flavor. This variety is 6 row, and is less prone to lodging than Tibetan and other Purple Hulless barleys, which it may have been selected from. Best sown in spring. *Seed produced by Lonesome Whistle Farm in Junction City, Oregon.*

1 oz ≈ 700 seeds, \$3.25

1 lb, \$8.00

4 oz, \$5.50

5 lbs, \$35.00

Camelina

Camelina sativa.

 **Back for 2018!** Camelina is an under recognized alternative grain crop with very high potential. Also known as false flax and can be used similarly for oil production. We are not the biggest fans of vegetable oils but camelina just might be the perfect healthy replacement for the scourge of canola. Grown in Europe for at least 3,000 years, where it is used for cooking and as a base for salad dressing. In Poland there is a particular kind of camelina oil that is registered with the EU as a traditional specialty. Contains up to 45% Omega-3 fatty acids. Very high yielding for us from a spring planting.

1/2 g ≈ 300 seeds, \$3.50

3 g, \$7.50

Einkorn

Triticum monococcum.

The first form of wheat to be cultivated over 10,000 years ago. Einkorn has much higher protein than modern wheat, but is much lower yielding – the name Einkorn is German for "single grain," since it has only one grain per hull. Einkorn is similar to Emmer in that it is spring sown and also can be easier to digest for those with gluten sensitivities. Though this grain is easy to grow, nutritious, and delicious, it is very difficult to thresh the grain from the hull. *Seed produced by Lonesome Whistle Farm in Junction City, Oregon.*

1 oz ≈ 700 seeds, \$3.25

1 lb, \$12.50

1/2 lb, \$8.50

Emmer

Triticum dicoccum.

An ancient grain, also known as Faro. Delicious and nutritious, this awned wheat relative has a tightly wrapped hull that is difficult to remove, needing specialized equipment (or maybe just a blender). The hulls make it especially good for brewing beer, and it is also good for use as animal feed. For some new techniques on dehulling emmer and other ancient grains, check out this webinar: extension.org/pages/71272/dehulling-ancient-grains-webinar#.VHeD8Yf8W2w. We encourage your experimentation and would love to hear any results! Seed produced by Lonesome Whistle Farm in Junction City, Oregon.

1 oz ≈ 700 seeds, \$3.25
1/2 lb, \$8.50

1 lb, \$12.50
5 lbs, \$48.50

Flax, Foster

Linum usitatissimum. 100 days.

 Pretty, dark blue flowers are followed by beautiful, golden-yellow seeds that have very high oil content. A little late to mature, but higher oil content is worth the wait. Golden flax has a delicious flavor that is milder than brown flax types. Foster Flax is named for Foster County, North Dakota. It was released in 1969 by North Dakota State University, and developed for high yields and resistance to all North American flax rust races.

2 g ≈ 300 seeds, \$3.50
1/2 oz, \$6.50

2 oz, \$12.50

Flax, Sussex

Linum usitatissimum.

 Heritage English flax/linseed from Sussex. A fairly tall flax at about 3', it would be good for fiber. Brown seeds. Noteworthy for its high alpha-linolenic acid (an Omega-3 fatty acid) content when compared to other varieties, as tested by the Irish Seed Savers Association. Eighteen varieties were tested with polyunsaturated fat percentages between 28-75%, and Sussex had the highest. Many Western diets are deficient in Omega-3 and excessive in Omega-6. Balancing this ratio could offer

many health benefits including battling depression and mood disorders. Originally sourced from The Irish Seed Savers Association.

4 g ≈ 800 seeds, \$3.50
1/2 oz, \$6.50

2 oz, \$12.50

Millet, Auksés

Setaria italica. Foxtail millet.

 Foxtail millet is the type sold for bird food. Small seeds have yellow hulls. Very easy to grow, but hulls must be removed before humans can eat it (not an easy task). Given to The Seed Ambassadors Project by The Lithuanian Ministry of Agriculture in Dotnuva, Lithuania. The breeder there had been working on millets since long before the collapse of the Soviet Union and he said the birds at the zoo prefer his varieties. Try using it as a cut flower, feeding it to chickens and ducks, or fermenting it into beer.

4 g ≈ 1,200 seeds, \$3.50
12 g, \$6.50

2 oz, \$12.00

Millet, Hells Canyon

Setaria italica. Foxtail millet.

 **Back for 2018!** This is an awesome millet. Beautiful, dense, fingery heads are a reddish brown. Purple-streaked green leaves and stalks. Tolerates cooler summers. Very productive and easy to hand harvest. Gorgeous in flower arrangements. From Don Kluever who gardens in Hells Canyon off the Snake River, via a Seed Saver's Exchange member in Idaho.

4 g ≈ 1,200 seeds, \$3.50
12 g, \$6.50

2 oz, \$12.00

Millet, Juosves

Panicum miliaceum. Proso millet.

 Good for those with gluten allergies if you can hull it. Good as bird seed if you cannot. Large seeds have red-orange hulls. Millet is very drought tolerant and is one of the easiest grains to grow. Sprays make attractive additions to bouquets. Variety given to the Seed Ambassadors Project by the Lithuanian Ministry of Agriculture, Dotnuva, Lithuania.

4 g ≈ 500 seeds, \$3.25
12 g, \$6.25

2 oz, \$12.00

Millet, Rudukes

Setaria italica. Foxtail millet.

 Small seed with red-orange hulls, easy to grow. As with our other millets, it is great for feeding chickens and ducks, or fermenting into beer. Remove hull before you eat it. Drought resistant. Variety given to us by the Lithuanian Ministry of Agriculture in Dotnuva, Lithuania.

4 g ≈ 1,200 seeds, \$3.50 2 oz, \$12.00
12 g, \$6.50

Oats, Black

Avena sativa.

 Hulled oat from an unknown biodynamic farm in England. Very ornamental, dark brown, almost black hull. Beautiful in dried flower arrangements. If left in the field too long, the sun bleaches the black to brown. Oats are tasty when hull is removed, then rolled for porridge. Most hulled varieties are used for cover crop or animal feed.

1/2 oz ≈ 500 seeds, \$3.25
4 oz, \$8.00

Oats, Föckinghauser

Avena sativa.

 A white oat with hulls bred from the old variety "Alfred" by Wolfgang Kreimer of Mühlenbachhof, Germany. Early maturing, fairly short and lodge resistant. Used as an animal feed and for hay, or as a winter-kill cover crop in cold climates. Said to grow well as a mixture with spring barley and fed in combination for sheep, goats, horses, cows, chickens, ducks, geese, and rabbits. We collected it in 2007 when visiting Ulla Grall and her seed company Bio-Saatgut in Germany.

1/2 oz ≈ 500 seeds, \$3.25 1/2 lb, \$12.00
4 oz, \$8.00

Poppy, Hungarian Blue Breadseed

Papaver somniferum.

 Blue breadseed type. The light blue seeds of this variety have a delicious nutty flavor. With stunning dark purple petals, Hungarian Blue Breadseed poppy also makes a beautiful ornamental, especially when a patch or field is flowering all together. This Hungarian heritage variety is super easy to

grow and a highly nutritious staple food. We are not the only ones who find the flowers captivating – bees, especially bumble bees, go nuts over them. The pods do not shatter like most poppies, making it very easy to hand harvest seeds. Dried pods are also very nice in floral arrangements.

1/2 g ≈ 500 seeds, \$3.25

Quinoa, Chadmo

Chenopodium quinoa. 105-115 days.

 Cream-brown seed. We grew Chadmo for the first time in 2014 and were impressed by how well it did. This variety was shared with our friend Dan Armstrong at the 2013 International Quinoa Symposium at Washington State University. Out of the 7 varieties Dan grew the following year, Chadmo stood out. Originally from the island of Chiloé off the coast of Chile, Chadmo seems more well adapted to growing at low elevations than most other varieties of quinoa which hail from high in the Andes. In trials through the University of Buenos Aires, Chadmo showed strong resistance to pre-harvest sprouting (seed dormancy in seed head), most likely an adaptation to being from a humid, temperate climate. Chiloé is also at a similar latitude (41°- 43°S) to Oregon (42°- 46°N), which may contribute to its easy success here. Hooray for coastal adaptation! Check out Dan's 2014 quinoa experiment results at: mudcitypress.com/beanandgrain20.html.

1/2 g ≈ 250 seeds, \$3.50 1/2 oz, \$12.50
2 g, \$6.50 1 oz, \$18.50

Quinoa, Dave 407

Chenopodium quinoa. 90-100 days.

 This is our favorite quinoa because of its unique history and excellent performance here on the Willamette Valley floor. Golden orange seeds. 4-5' tall plants with seed heads that turn vivid orange when ripe. High yielding when compared to other quinoa grown here in low elevations. Short season. Open seed heads resist late season damp weather. Collected in southern Chile. Named after quinoa collector and advocate David Cusack, who was murdered in Bolivia in 1984. There is anecdotal evidence that he was murdered by "business interests" that felt

threatened by the solidarity amongst quinoa-growing campesinos. Others believe he was murdered due to his activism and research surrounding the CIA's role in the overthrow of Chilean president Salvador Allende. All very mysterious.

1/2 g ≈ 250 seeds, \$3.50
2 g, \$6.50

1 oz, \$18.50
4 oz, \$30.00

Quinoa, Linares

Chenopodium quinoa. 100-110 days.

 Linares is one of the best candidates for future western Oregon quinoa production. There has been a lot of hype about quinoa production lately and few successes. Not yet anyway! Getting the right seed may be the first step. Plants are 4-5' tall. Seed head color is slightly variable, from orange to gold when mature. Originating in Chile where the day length is similar to our own. This variety is highly regarded by Kevin Murphy, grain breeder at WSU Pullman, Washington, as being one of the highest yielding varieties in their trials. Some varieties of quinoa need to be grown at elevation, Linares produces well even at sea level.

1/2 g ≈ 250 seeds, \$3.50
2 g, \$6.50
1 oz, \$18.50

4 oz, \$30.00
1 lb, \$85.00

Quinoa, Taiwanese

Chenopodium formosanum. 120-130 days.

 A native plant to Taiwan and China, it is very rare in North America. Easy to grow plants are similar to lambsquarters, with a unique pink coloration. Grain type but also eaten as a salad green or cooked similar to spinach. We mostly use the leaves as a vegetable, but the seed is high in protein just like other quinoa. Taiwanese Quinoa is a great all purpose food plant. Very heat tolerant. The real magic happens when they grow over 6' tall, producing smaller seeds than Andean quinoa on beautiful long trailing flower heads. Flower heads resemble Love Lies Bleeding Amaranth and similarly make great cut flowers. Late to mature seed but the plants can be cut and brought under cover to after-ripen. We put uncleaned seed in a pillowcase, throw it in the clothes dryer, set to no heat, and let it tumble – a great way to remove the hulls so it's ready to cook. Recently added to

the Slow Food Ark of Taste as an endangered food plant. We were gifted a sample of this seed originally by the lovely folks at Bountiful Gardens. Formerly known as the species *Chenopodium purpurascens*, may be considered *Chenopodium giganteum* by some botanists. Aka, Djulis, Purple Goosefoot, Giant Tree Spinach.

Packet ≈ 250 seeds, \$3.50
2 g ≈ 1,500 seeds, \$6.50

1/2 oz, \$12.50

Quinoa, Temuco

Chenopodium quinoa. 100-110 days.

 Orange seed heads, high yields. This variety is from Temuco in southern Chile, an area with a relatively low elevation for quinoa production (1,180' instead of 10,000'+). Open head shape is less prone to molding in seed heads than other quinoa. We have heard that it is the most popular quinoa in England, suggesting it does well in cool, damp climates.

1/2 g ≈ 250 seeds, \$3.50
2 g, \$6.50

1 oz, \$18.50

Rye, Common

Secale cereale.

Rye grain is commonly grown as an overwintering cover crop, and is also delicious milled up and cooked into rolls, crackers, and other baked-good deliciousness. Common Rye is particularly well-suited to growing here in the Pacific Northwest. Sown in September, it is a critical component to our farm's overwintering cover crop rotation. Plants are small going into winter but with sunny spring days they shoot up to 6' tall and produce tons of biomass to incorporate back into the soil. *Seed produced by Lonesome Whistle Farm in Junction City, Oregon.*

1 oz ≈ 400 seeds, \$3.00
1/2 lb, \$5.00

1 lb, \$8.00

Sorghum, Kassaby

Sorghum bicolor. 110 days.

 **NEW for 2018!** White seeded grain sorghum originating in South Sudan. Beautiful, dense seed heads are packed full of starchy food. We like the biscuit flavor of sorghum flour, using it in recipes such as cookies, flat breads and porridge. Although Kassaby is a grain type, the stalks are

wonderful to chew on and almost sweet enough to pass as sugarcane. Sorghum does not always easily mature seed at our latitude, but with an early sowing, Kassaby will make it. It makes perfect sense that sorghum is one of the worlds most important food crops, however it is peculiar that it is so under appreciated in North America. We received our stock seed from Nate Klineman of the Experimental Farm Network in New Jersey. He trialed many sorghum varieties from the USDA GRIN gene bank and found Kassaby to be one of the best for ease of growing and yielding viable seed.

5 g ≈ 180 seeds, \$3.50

Teff, A.L. White

Eragrostis tef.



An early maturing white seeded teff that performed well for us in the short cool summer of 2010 and did even better in the long, hot summer of 2015. White teff is usually too late maturing to be grown where we are, luckily this one is different. Each plant produces many beautiful wispy tillers, making this crop an attractive choice for more reasons than one. White teff is also the preferred type for *injera*, a traditional soured flat bread found in Ethiopian food.

1/2 g ≈ 500 seeds, \$3.50

1/2 oz, \$12.50

2 g, \$6.50

1 oz, \$18.00

Wheat, Maris Widgeon

Triticum aestivum. Red Winter.



Moderately tall, winter type bread wheat that has a semi-hard, golden orange grain. Even though it lacks the high protein of modern reds, it is a great variety for making bread and we consider it to also be a good all-purpose flour. Very productive for us and tall enough to organically choke out the weeds. Awnless heads bend over and shed rain well. 3-4' tall for us with low soil N. Can grow to 5' in rich garden soil. Very good grain yield. Sarah and Jo have both been baking 100% whole grain bread from Maris Widgeon weekly for several years now and find its flavor and texture exceptional when compared to hard red varieties. For the past 30 years, its straw was used in England for traditional roof thatching, as it was the only legally available

non-dwarf variety in the European Common Catalogue. Developed in 1964 by the Plant Breeding Institute of Cambridge, England.

Seed produced by Lonesome Whistle Farm in Junction City, Oregon.

1 oz ≈ 400 seeds, \$3.00

1 lb, \$8.00

1/2 lb, \$5.00

COVER CROP

GROWING & SEED SAVING BASICS

Most cover crops offered here are fall planted for soil protection over winter. Their incorporation in the spring adds organic matter and nitrogen to the soil. We mix all of these together and broadcast sow in August through October.

Crimson Clover

Trifolium incarnatum.



An excellent winter or spring cover crop known primarily for its nitrogen fixing properties and high biomass production. Large, strikingly beautiful crimson flowers appear in the late spring and are great food for bees and other pollinators. In regions where the winter stays above 0°F, Crimson Clover is sown in the late summer and overwintered as a biennial. Can grow up to 3' tall. Cover crops are a key way to build organic matter in your soil and protect from erosion. Perfect for summer under-sowing in crops like corn or squash that tend to stay in the field too late to get a traditional winter cover crop going. Hardy to zone 6. *Seed produced by Praying Mantis Farm in Canby, Oregon.*

2 oz ≈ 30,000 seeds, \$3.80

1 lb, \$16.00

Fava Beans

Listed under 'Fava Beans' on page 21.

Oats

Listed under 'Grains' on page 133.

Rye

Listed under 'Grains' on page 134.

SEED MIXES

Seed Parties For The People!

All offerings listed here are pre-mixed for your sowing convenience.

Amaranth Alliance

Listed under 'Amaranth' on page 11.

Birdfood Bonanza

 Grow a garden for your feathered friends! Mix contains millet, sunflowers, lettuce, cosmos, and mustard. We have at times joked that our efforts are for the birds. Quite literally in this case! Sow in spring for a progression of seeds your backyard birds will love. We have been known to plant catch crops of some of these as a way to keep the birds from eating our actual seed crops.

2 g ≈ 500 seeds, \$3.80

6 g, \$6.80

Lettuce / Salad Mixes

Listed under 'Specialty Greens' on page 46.

Pollinator Party

 Plant this mix at the edges of your garden to feed pollinators and invite beneficial insects of all kinds. Blooms in the mix start early with cilantro and dill and continue through frost. Several of these crops provide good bird food, too. Mix includes sunflowers, zinnias, tithonia, coreopsis, cilantro, fennel, parsley, dill.

3 g ≈ 275 seeds, \$3.80

9 g, \$6.80

.....
: Did you know that we grow just :
: about everything in this catalog :
: ourselves? And if we didn't grow :
: it, we say who did right in the :
: variety description. See our full :
: list of small grower collaborators :
: on page 8. *Farmer Direct!* :
:
:

SEED COLLECTIONS

Grow Your Own Grain

 **NEW for 2018!** Growing staple foods is easier than you might think! Many crops can be done on a garden scale, and require no special equipment other than a few tarps and buckets. Collection includes one packet each of quinoa, flint corn, dent corn, hullless barley, flax, and amaranth. Specific varieties included are subject to availability.

6 packets, \$19.50

Kimchi Garden

 We're big fans of kimchi (the Korean version of Sauerkraut) and make a few batches every year. This collection offers all of the vegetable ingredients to make this delicious lacto-fermented staple side-dish: Nozaki Early napa cabbage, Okhura Winter Queen daikon radish, Korean hot pepper, White Spear green onion, and carrots. Just add salt, ginger, garlic, and shrimp paste (if you're up for it), and go! Yum!

5 packets, \$17.30

Salsa Celebration

 Salsa is the ultimate condiment, and a true celebration of the summer garden's bounty. This collection includes all of the ingredients necessary for a tasty homegrown salsa: paste tomato, tomatillo, hot pepper, cilantro, and onion. Specific varieties included are subject to availability.

5 packets, \$17.30

The Tomato Rainbow Connection

 Includes one each of a red, orange, yellow, green, pink, and purple/black tomato. Varieties will vary and may include slicer, paste, saladette, main season and/or cherry types. Here's one way we'll find it – the lovers, the dreamers, and us! Specific varieties included are subject to availability.

6 packets, \$19.50

Temperate Thai Garden



Thai cuisine is considered to be one of the best in the world – and it's certainly Sarah and Andrew's favorite! Many of the ingredients used to create the complex flavors can be grown right here in the Pacific Northwest. We hope this collection inspires and elevates your Thai cooking experience. This collection includes Adaptive Thai hot pepper, Rak Tamachat cilantro, Thai Lemon basil, Egg From Phuket tomato, and Noong ta Klong Pea eggplant.

5 packets, \$17.55

Wonderful Winter



Ten packets of winter hardy and hearty garden vegetables, including root vegetables and leafy greens. May include but is not limited to the following – beets, chard, chicory, endive, green onion, kale, leeks, mustard, parsley, parsnip, radish, rutabaga, spinach, turnip. Specific varieties included are subject to availability.

10 packets, \$35.00

BOOKS

Around The World in 80 Plants: An Edible Perennial Vegetable Adventure For Temperate Climates

By Stephen Barstow. 1st ed, 2014. 304 pages. \$29.95

This book is such a gem. In "Around the World in 80 Plants", Barstow shows us how many (80!) perennial vegetables can be easily integrated into our gardens and diets. The book includes terrific photos and horticultural information as well as cultural and culinary notes about each of the plants profiled.

The write-ups are fantastic and are written in a very engaging style that will make you want to grow and eat most – if not all – of what is described. Many of the selections are ornamental as well as edible ("edimentals"), making it as great a reference for edible landscapes and teaching gardens as it is for permaculture homesteads. Andrew says, "This is the single most interesting book I've read in five years." Plant nerds will love this book, and people that are not yet plant nerds may just become one after leafing through these pages.

Blackberries in July: A Forager's Field Guide to Inner Peace

By Tom A. Titus. 1st ed, 2012. 12 pages. Autographed. \$12.00

We are not in the business of selling books for pleasure reading, but *Blackberries in July* is such a great read that we couldn't resist adding it to the short list of our book offerings because Sarah **loves** this book. Full of engaging imagery and rich prose, this book is so thoroughly enjoyable you will want to read it out loud so the people around you can share in the delight. Traveling through the seasons in the pages of this book is a celebration of living in a connected way with the bounty of the Pacific Northwest. This book is a must-read for anyone who finds their home in the Cascadia region, or anyone who wants to know what it's like for those of us lucky enough to call this place home.

Breed Your Own Vegetable

Varieties: The Gardener's and Farmer's Guide to Plant Breeding and Seed Saving

By Carol Deppe. 2nd edition, 2000. 348 pages. \$25.00

Possibly the most important and entertaining garden book currently in print. Reading this book will empower your seed stewardship abilities and catapult you further into a world of plant fun.

Guide to Seed Saving, Seed Stewardship and Seed Sovereignty

By The Seed Ambassadors Project. (That's us!)

4th edition only available in PDF format on the website, free download.

The New Farmer's Almanac, Volume 3: A Contemporary Compendium for Agrarians, Interventionists, and Patriots of Place

By the Greenhorns. 2017. 360 pages. \$20.00

Forget the weather predictions and advertisements for "collectible" coins - this ain't your typical almanac. Volume 3, with 360 pages of original agrarian content, essays, cartoons, imagery and historical snippets, harnesses the wisdom of over 120 contributors from the Greenhorns community of new farmers and ranchers. This volume explores the theme of *The Commons*, drawing from folklore, mathematical projections, empirical, emotional, and geographical observations of theory and praxis.

The Organic Seed Grower: A Farmer's Guide to Vegetable Seed Production

By John Navazio. 1st edition, 2012. 388 pages. \$49.95

This gorgeous textbook style book has everything you need to know about producing high quality seed crops for most vegetables using organic methods. Information includes isolation distance, population size, genetic maintenance, and tips and tricks of the trade to ensure high quality seed. Additional chapters offer overviews of seed biology, seedborne diseases, and stockseed basics. Beautiful photos illustrate seed selection, harvest, and processing techniques. This book is a must have for anyone who is interested in growing high quality seeds on any scale. Worth every penny!

The Resilient Gardener: Food Production and Self-Reliance in Uncertain Times

By Carol Deppe. 1st edition, 2010. 384 pages. \$29.95

This truly is a gardening book like no other. Written in an engaging style, it has loads of information on how to successfully grow potatoes, corn, beans, squash, and eggs – even with constraints ranging from a bad back, to changing weather, to lack of accessible fertility or water inputs, and more. The technical info is rounded out with recipes, anecdotes, photos, and resources. Highly recommended for everyone wanting to expand their gardening abilities beyond the basics and focus on the food crops that can provide real nourishment year-round.

The Seed Garden: The Art and Practice of Seed Saving

Edited by Lee Buttala and Shanyn Siegel, written by Jared Zystro and Micaela Colley. 1st ed, 2015. 390 pages with 350 color photographs. \$29.95

The Seed Garden is a wonderful book that is the result of a joint project between the Organic Seed Alliance and the Seed Savers Exchange, two leading organizations in the topic of seed saving and seed stewardship. *The Seed Garden* gives step-by-step instructions on saving seed for over 75 crop types and provides a solid starting point for any seed saving venture. It also includes an

extended amount of seed saving fundamentals, including information on plant biology, seed borne diseases, germination testing parameters, storage and maintenance and more. Altogether, it is a valuable addition to the library of novice and experienced seed savers alike. Beautiful and approachable on all levels, we couldn't recommend this book more highly. Winner of the American Horticultural Society's 2016 book award, whose award committee describes *The Seed Garden* as "The only book people will need to grow plants and save their seed;" it provides "critical information packaged in an attractive way;" and is "an indispensable, brilliantly written, and beautifully illustrated resource." Well said!

Seed to Seed: Seed Saving and Growing Techniques for Vegetable Gardeners

By Suzanne Ashworth. 2nd edition, 2002. 228 pages. \$24.95

This is *the* seed saving reference book. It describes specific techniques for saving the seeds of 160 different vegetables. Details include botanical classification; flower structure and means of pollination; required population size and isolation distance; techniques for caging or hand-pollination; and also the proper methods for harvesting, drying, cleaning, and storing the seeds. We reference this book regularly. Absolutely essential for anyone with interest in saving seeds.

The Transition Document: Toward a Biologically Resilient Agriculture

By Harry MacCormack. 4th edition, 2009. 200 pages. \$29.95

This is the most comprehensive book we have found about the big picture issues of organic agriculture. It contains in-depth scientific and experiential information about soils and soil biology, chemicals, field practices, compost and compost tea, and the end goal – healthful food from healthy soils for healthy people. Written in an accessible style by one of the original leaders of the organic movement and a founder of Oregon Tilth, *The Transition Document* is a must-read for anyone interested in organic agriculture.

What is up with so-called Public Plant Breeding?

In previous Rye Rambles, I have called out the bad behavior of corporate seed companies patenting seed and breeding hybrids with new techniques that make it nearly impossible to save seeds. This year I have been thinking about my friends in the public plant breeding sector, university plant breeders that have a long history of doing good work and fighting the good fight for the public. In recent years their situation has changed and become less public plant breeding and more privatized. I get super excited when they release a new variety into the public domain. However, the reason I get excited is because it is now a rare event and these public plant breeders must fight and sacrifice for this privilege. University administrators have increasingly required the use of utility patents and Plant Variety Protection (PVP) for new releases, and/or they impose royalties and Material Transfer Agreements (MTAs). All of these tactics restrict their use. Here are a few related questions stuck in my craw.

- Why are the so-called “public” plant breeders releasing most of their breeding work and varieties privately, as patented or protected?
- Why are so-called “private” independent plant breeders releasing their varieties to the public domain?
- Should university plant breeders be called public breeders if and only if they release all their varieties to the public domain?
- Should we be called public plant breeders and they be called the private plant breeders?

When in doubt it is always good to define our terms. Let's get this party started.

What does it mean to be public? The term comes from Latin meaning “the people as a whole.” The word when applied to public plant breeding means that the work is paid for, at least partly, with public tax dollars and the result is accessible to, or the ownership is shared by, all members of the public. This is the same idea behind public radio stations and watershed councils. Conversely, the term private means “not the people as a whole.” Simple right? Unfortunately it quickly gets complicated from here and humans like to oversimplify complicated things. I believe this is where many of our problems arise.

Who should pay for what? Who owns it? Who is entitled to what? Who deserves it? These questions are not easily answered and may not have answers. Mostly it seems like people just make up answers to these questions that suit their self-interest.

University administrators will let you know that just because they get public funding doesn't mean they have to release their products publicly. But to me this sounds like a cartel stealing a natural/cultural resource owned by “the people as a whole” and making it an asset for a private few. The real problem is that they and their corporate cousins are essentially privatizing the future, by preventing us and our descendants from having the same resources they had. With each patent they are creating little monopolies everywhere. They euphemistically call what they are doing plant breeder rights, but these so-called plant breeder rights are more like a form of institutionalized piracy.

Lately there have been two ping-pong ball like ideas bouncing around in my head that call into question the whole facade of the artificial ownership of seed. These ideas are contrary to the current legal status quo but they seem more true to reality.

THE RYE RAMBLE

- True intellectual private property does exist, but it only exists privately in one's mind for as long as it stays private. Once ideas become public they are no longer private property. Your ideas are yours up until the point you share them.
- When ideas interact with pre-existing things and manifest as new physical things, like new varieties of seeds, they are no longer ideas. They are physical things in public. Physical things cannot be intellectual property, because only private ideas can be intellectual property.

I don't know where these ideas take us in the end but it might be somewhere radical. One of the places it takes me is to the Open Source Seed Initiative (OSSI). In the next few years I am going to have the privilege of working more closely with OSSI. One of my goals is to bring more independent and homestead plant breeders into the OSSI fold. I hope we grow the movement. I know there are a lot of quiet plant breeders out there that would love to share their germplasm and stories. Maybe even some stifled university (public?) plant breeders that want to dive deeper into public domain plant breeding will join us.

The Open Source Seed Initiative is not a movement, it is an exorcist.

I can only hope that ideas like these and projects like the OSSI will result in an exodus out of the current situation. Some people want to reform the current system but I have little hope that this will work. Helping to build a new voluntary system based on sharing and collaboration would be much more fun anyway. Sometimes it is best to let the old house rot and fall down. Reform movements tend to get a few things done and then either fizzle or reduce in complexity over time. Our true goal is to increase complexity over time. As Wendell Berry writes,

People in movements too readily learn to deny the rights and privileges they demand for themselves. They often become too specialized, as if finally they cannot help taking refuge in the pinhole vision of the institutional intellectuals. They almost always fail to be radical enough, dealing finally with effects rather than causes. Or they deal with single issues or single solutions, as if to assure themselves that they will not be radical enough.

I am excited for the future of independent plant breeding, as we shine new light on the huge amount of sharing and collaboration that has always been present in plant breeding. OSSI is only a tool of a grassroots phenomenon and it isn't a movement in itself but an exorcist removing the demon of genetic piracy everywhere it goes. It is up to us to do the plant breeding and then share, share, share. OSSI encourages complexity by forbidding monopoly and it is up to all of us seed stewards to produce that complexity.

We shall democratize, diversify and decentralize. Otherwise resilience will disappear, innovation will slow down and the seed economy will become stiff and fragile. We shall leave the monopolist dinosaurs of the past to fossilize into history.

One way we could describe the task ahead is by saying that we need to enlarge the consciousness and the conscience of the economy.... This is revolutionary, of course, if you have a taste for revolution, but it is also common sense.

- Wendell Berry, In Distrust of Movements (1999).



Andrew Still; November 2017







Maria Nagy's Transylvanian Yellow Onion



Rubenza Cosmos



Red Core Chantenay Carrot



Green in Snow Mustard



Variegata di Chioggia Radicchio



Chioggia

Lutz Green Leaf



**Marvel of Piedmont
Bush Snap Bean**



Tall Plains Coreopsis



**Blue Jubilee Gem
Bachelor's Button**



Mt Adams Dill



Tonnelet Tomato



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