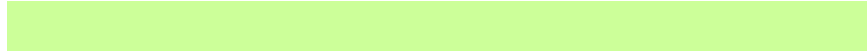


*A'Bunadh Seeds*  
*(A-boon-arh - The origin)*

*Seed Catalogue 2019*  
*Open-Pollinated and Heirlooms seeds*  
*for Short-Season 2B areas*

*Online at*  
*gardenofeden2010.wordpress.com*  
*Box 127, Cherhill, AB T0E 0J0*  
*smileyo@xplornet.ca*  
*780-785-2622*

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2019



As always I am very pleased to offer even more seeds for people who are looking for open-pollinated, short season produce for Alberta and other zone 2b areas. Seeds provide you with all your needs to begin to be self-sufficient. Our idea is to get you started so you can save your own seed and have it on hand for years and years. As the years go along and we are faced with more and more growing challenges my goal is to make these seeds more resilient to climate changes.

We are offering what we have found over the years that grows well and produces seed reliably for this area. I would encourage you to practice seed saving for yourself. Try to save one plant from each row for your own seed for the next year.

Seed saving is easier than you think, but like all things it requires time and patience and diligent record keeping. As I am only one person, I am looking for interested growers (all experience levels welcome) to be part of our Grow Out Group. This means that you will grow out one or more of the varieties we require for a 50/50 seed sharing partnership – or some suitable arrangement. Email me with your interest (smileyo@xplornet.ca). We provide training and mentorship.

Different seed types are offered beyond this page. Each package is \$3.50. Shipping rates are averaging \$12.00 for 2 day delivery, but will be less for one or two packets of seed (SEE order form). We take paypal with a fee, cryptocurrencies, etransfers and cheques.

Some seeds are limited quantity and may be substituted with a similar kind as necessary. Thanks for your interest in heritage seeds and Good Luck in your garden this year!!



## Seed Listing 2019

### VEGETABLES

#### Asparagus – 25 seeds per pkg. - \$3.00

A2. (Martha Washington) – People either love or hate asparagus. If you love it you can never get enough. These seeds will produce shoots in pots the first year, and can overwinter in pots with adequate protection, or be dug in to the garden in late fall. Dig in deeper than you would think, and as they grow, fill in the dirt around the roots gradually every year. Can be harvested at 30% the third year, and then fully on the fourth and subsequent years until the 1st of July. Do not harvest after that, as the roots need to be strengthened for the rest of the season to ensure good survival. Leave the tops also until you are sure all growth is finished for the season or they will dry out and kill the roots. Always harvest asparagus below the surface of the soil for the same reason. Low availability.

#### Beans – Pole (*Phaseolus coccineus*) and Runner

20 seeds per pkg. - \$3.50, unless stated

BP1. Blue Lake – 60 days. White seeded beans, a great choice for northern gardeners, producing lots of beans. Traditionally producing pods days earlier than other varieties. Beans are 6-7", stringless and slow to become coarse.

BP3. Steeve's Caseknife Bean – 65-70 - days (from Heritage Harvest Seeds). We are pleased to offer this heritage variety of the Steeve's family originally kept in the New Brunswick area. Limited quantities, long beans, dries well. Climbs to 8 feet.

BP7. Kentucky Wonder Yellow– 20 seeds. The tried and true pole bean, producing good sized round yellow pods with great flavor. Vigorous climbers, requiring fencing for support or trellises.

BP9. Mr. Tung's Pole beans – 60 days to snaps. These robust climbers were loaded with large flat green pods, grows well on the prairies.

BP20. O'Driscoll's Pole – 70 days to snaps. Early enough for our Alberta Climate, to produce an abundance of shorter green flat, pole beans, good flavor and stringless in the early stage. Beans are as all beans, can be used for soups and stews if kept to dry stage.

BP31. Mostoller Wild Goose Bean – 105 days to dry beans. Originally found inside the crop of a wild goose, these beans grow good pole beans for our climate and are colorful and rich tasting. They are similar in coloring to Odawa but smaller. Green pole beans.

BP102. Odawa Soup Bean – 105 days. An indigenous bean, white with red markings and good size and flavor for soup as a bean or for snaps on the tall pole bean plants. Large enough it doesn't take many in a pot to make a difference.

ALSO THESE ARE ON OFFER FROM MANDY'S GREENHOUSE COLLECTION:  
Kentucky Wonder Green, Gold of Bacau and Snowcap – limited availability of each.

### **Beans – Bush (*Phaseolus vulgaris*) average 102 days to dried beans**

For eating fresh and dry bean production. 30–45 seeds per pkg. - \$3.50 unless low quantities

B0. Annie Jackson – 60 days to snaps, 95 dry. Similar to Mohave beans in coloring when dry, these round beans are half white and half burgundy. Fun to grow, prolific producer of flat, green beans. Can also be used in baking when dry. 25 seeds.

B1. Black Turtle – 90-100 Days for dry beans. Productive small black beans on bushes, Start indoors for earlier start. Full, rich flavor, great for soups and stews.

B5. Black Valentine – 110 days to dried beans. Now making a huge comeback as a popular green bean, this little black bean is similar to black turtle only large and kidney shaped. Good producer. Make sure to save some seed!

B11. Montezuma Red – 67 days (snaps or longer for dry – about 20+ more). A wonderful red smaller version of the kidney bean, more suitable to shorter climates. Profusion of pods, and if left kidney beans used in soups, stews and chili.

B15. Pepa de Zepallo – (Aka – Tiger Eye) 85 days to dry beans. This is a great bush bean, originally from Chile and used as a dry bean like Kidneys. Easy to grow here and prolific. It has a good creamy texture for refried beans. Early and disease resistant.

B16. Pinks – (25 seeds) – 100 days to dry beans. Drought tolerant fun, small kidneys. Bright pink coloring on beans. Hard to miss in the garden.

B17. Pisarecka Zlutoluske – 50 days for snaps. One of the most productive yellow wax beans for short season areas. Hugely productive and tender, with long 6" or more pods. Highly recommended if you like yellow beans.

B20. Red Valentine – 100 days (low avail. 10 seeds). Originally from the Missouri River Indians, this bean is used young as a green bean or later saved for dried seed. Grows smaller than kidney beans here in the short season.

B24. Golden Wax – 55 days to snaps. Seed is white with brown helium and spots. Good multipurpose bean, light golden yellow and round shape.

B25. Green Orient – 60 days. From open-pollinated seed. Nice round shape, productive plants, green snap beans. 5-7' long on compact 12" vines. Good show bean! Limited availability – 20 seeds.

B31. Blue Lake Bush – 58 days to snaps. A great green bean, that has been around for a while. Known for keeping its tender texture on the vine. Well known prairie variety.

B34. Burpees Stringless – 50-65 days. Also known as Stringless Green Pod. An heirloom introduced by the Burpee seed company in 1898 as entirely stringless and productive. IT is green, round, straight and prolific. It also tastes great. About 25-30 seeds.

B35. Fortin Family wax – 55 days. This is a productive and valuable Heirloom yellow bean, bush variety and early for the prairies. It is as productive if not more so than Pisarecka Zlutoluske. Grown by the Fortin Family in Quebec for many generations. About 35 seeds.

B36. Heritage Mix – 50-60 days. A great mix of 4 or 5 different beans of all shapes, sizes and colors from known Heirlooms. This will keep you in beans all summer long! Grow out and keep the ones you like the best. Range from pencil pod greens to fat types and yellow ones. Awesome fun. 45-50 seeds each package.

B43. Coco Rubico – 72 days. Fun striped red and white tender beans for fresh eating, or leave until fall for brown and darker striped mottled fruits with the occasional purple bean thrown in. Good multipurpose bean.

B44. Agassiz Pinto – 80 days to dry beans. Grow your own pintos or you can use the fresh pods for green beans. Flat sorter pods 4" make good eating.

B47. Black Coco – 69 days. A very cool round green bean used for soup and stews, but makes a great green bean. Seeds are black and round. Beautiful seed. Rare these days.

B50. Soldat de la Beauce – 70 days to snaps. **Reintroduced.** An old strain of Soldier bean, originally from Quebec. IT can be used for fresh green bean use if picked early. Good size and reliability in short season areas.

B53. Tendergreen – 67 days. Large round green beans on good sized plants. Great bean, limited amount of seed.

B54. Royal Burgundy – 68 days. Long purple beans, that cook to bright green, round, beans. Plants are 20" tall.

B73. Pencil Pod Black Wax – 60 days. Yellow round beans, 6-7" long. Nice variety.

B75. Mommas Green – 58 days. Very early French filet type bean of unique quality and performance. Beans are slender and 4" long, loaded on the plant and tasty, never stringy. Limited quantities.

B76. Mrocumere – 90 days to dry beans. These are an old type of dry beans used in soups and stews. They provide flat green pods during the growing season that can be used when young as all dry types can be for fresh eating, although most people prefer the stringless varieties. These pods yield an abundance of dry dark purple beans for later use. Great taste.

B77. Piros Fehrer – 95 days to dry beans. These flat green beans yield a good amount of white and red speckled dry beans for soups and stews.

From Mandy's Greenhouse collection we have limited packages of the following beans. Search the web for descriptions:  
Soldier, Pigeon, Henderson Bush Lima, Golden Wax, Yellow Wax Round Pod, Blue Lake Bush, Maine Yellow Eye, Navy White, Vermont Cranberry, Lena's Bird Eye, Thibodeau du Comte Beauce. Each packet \$2.50.

### **Beans – Runner**

For eating fresh and dry bean production. 5-7 seeds per pkg. - \$3.50

BR1. Scarlet Runner beans – 7 seeds per pkg. The true type climbing bean with dark black and purple mottled beans and deep scarlet flowers. Fun to grow for the large pods and decorative flowers. Prefer warm sheltered location. Limited availability

BR12. Sadie's Horse Bean – 5 seeds per packet. VERY Limited availability. A hodge podge of the neatest beans you will ever see in all shapes and sizes, yielding tall runner beans of different flower colors and pod sizes.

### **Broad Beans, Favas (Vicia faba) and Chickpeas**

10-15 seeds per pkg. - \$3.50

BF2. Wilkeim type broad beans – 80 days. Nice big broad beans, good producer, large pods, dries well for seed saving. Leave on plant until pods are very plump and blackening.

BF4. Broad Windsor – 80 days. Large podded and seeded Broad beans. Favorite old variety. Good production for our area. Prefers hot spot in garden. Does well with frost. Low quantities.

BF10. Black Fava – 70 days. A smaller fava bean with black seeds. Sometimes used as a coffee substitute when roasted.

BF15. Coffee Bean – 70 days. Similar to Black fava with a more brown undertone, these beans are small and delicious. They make interesting conversational pieces as well. Limited offering.

BF 23. Spring Fava Mix – 70 days. A mixture of many different kind of fava beans of all color shades, meant for sowing in the spring for fall harvest. Smaller seed for use fresh or in soup mixes.

BF24. Winter Fava Mix – 75 days. Larger types of fava beans, used as green manures, or for sowing in the gardens of areas where favas can overwinter. Certainly not here in Alberta. Sow in spring for a great mix of different sizes and colors of fava beans for fresh use or in stews.

BF27. Jubilee Hyssor – 76 Days. A great broad bean with good flavor. Large sized green broad beans for Alberta Gardens.

BF28. Masterpiece Green Long Pod – 78 Days. Very fast growing, enormous pods with 6-7 large Green beans inside the pods. Great variety.

### **Beets (Beta vulgaris)**

50 seeds per pkg. - \$3.50

BT1. Detroit Dark Red – 60 days. Producing consistent, dark red beets with good size and storage capability. Flavor is robust and sweet.

BT2. Cylinder – 65 day. Long slender beets, good dark red color and flavor, stores very well. Excellent variety of beets for pickles and fresh eating, as well as juicing.

BT3. Early Wonder – 60 days. Earlier than Detroit Dark Red, a good variety for the same purpose, round and sweet. Slightly smaller in diameter overall. Good for bunched beets or beet greens. Limited availability.

BT 4. Fuer Kugel – 60 days. Smooth skin, dark purple roots, with lighter zoning. Remain tender and sweet even as they reach a very large size. Excellent keepers. Swiss type introduced in Europe many years ago. Hard to come by. Leaves are huge and make wrappers for beet rolls (with rice.)

BT7. Shiraz – 60 days. A very dark red wine colored beet, smaller in size than others, for use as beet greens or pickling. Limited quantities.

BT10. Ruby Queen – 65 days. Good producers of dark blood red beets of medium size. Good storage qualities and sweet if left deep into the fall.

BT13. Touchstone Gold – 55 days. Golden beets with vibrant orange coloring inside and mild red color on the outside. Limited quantities.

BT14. Red Ace (open) – 60 days. Round firm red roots, similar to Detroit Dark Red. Sweet and tender into maturity. Also good for early greens.

### **Broccoli, Cabbage, Rutabaga family (Brassica spp.)**

50-100 seeds per pkg. - \$3.50

GROWING TIP FOR ALL BRASSICAS – Keep cabbage moths and loopers out of your greens by growing the seeds and sets under row covers from day one. Translucent curtains work or commercially available frost covers, once you use these you will never go back. Pin to grown as you plant, close to the base of the transplants and leave in place. Water will come through, but the insects will not be able to get to the plants. Peg the ends of the rows also. Use metal pegs or even heavy rocks along the length of the cover both sides, in enough places that it never lifts from the ground. The wind will blow it and that is ok, as long as it does not lift near the base. If hail makes holes replace immediately. Lift cover to harvest only and repeg. Enjoy.

BC1. Gai Lohn – 55 days. This is a common Chinese green found in supermarkets. Like Rapini broccoli also called green sprouting, the entire top of the stock is used like mustard greens. Taste like broccoli only stronger, and great in stir fries.

BC2. Calabrese Broccoli – 55 days from transplants. An heirloom variety that produces a 5-6" central head followed by many smaller side shoots that can develop seed. Limited quantities, 25 seeds.

BC4. Laurentian Turnip/Rutabaga – 90 days. A very good keeping root vegetable, used fresh or cooked and mashed as 'turnip' in Christmas dinner preparations. A heritage favorite, this turnip is large, up to 12" across and dark purple red on top and yellow beneath, yellow flesh.

BC5. Purple Top Milan – summer turnips. 50-60 days for roots. Some people eat turnip greens in the spring and these provide a quick harvest. Leave the tops to grow and provide nourishment for the smaller two tone roots, purple top, white beneath, with white flesh roots. An open pollinated, French variety, providing a good supply of tasty summer turnip without the wait.

BC6. Snowball Cauliflower – 78 days from transplants. Well known variety producing snow white tight heads. 30 seeds per pkg.

BC8. American Purple Top – 87 Days. Rutabagas similar to the winter keeping kind. Good variety.

BC9. White Vienna Kohlrabi – 67 days. A good summer vegetable that forms a bulb of sweet dense flesh above the ground on the stem. Good with dip.

BC10. Swede Osgoode Rutabaga – 85 days. Large winter turnip roots, good storage types, slightly lighter coloring than most winter types. Mild and sweet.

BC12. Purple Vienna Kohlrabi – 67 days. A good summer vegetable that forms a purple skinned bulb of sweet dense flesh above the ground on the stem. Good with dip.

BC13. Red Rock Cabbage – 90-100 days from transplants. This excellent storage cabbage provides dark red heads that are crisp and tasty.

BC14. Collard greens – Champion. 60 days. New greens in the brassica family, gaining popularity over kale. Use similarly.

BC15. Groninger Blue Collards – 60 days. New to the eating world of foodies, collard greens are similar in taste to sprouting broccoli or baby kale. They are loaded with phytonutrients and minerals. Great in stir fries or smoothies. Freeze whole and break up over winter to add to soups, stews and shakes.

BC16. Green Cabbage – 90 days from transplants. This is a winter storage and eating cabbage, large round green heads. Must be kept overwinter in a cool, damp area for seed production the next year. Good keeper, crisp and sweet heads.

BC17. Georgian Southern collards – 70 days. Similar to other collard greens but deeper in taste. For those who know and love collard greens.

BC24. Cabbage – Early Jersey Wakefield. 60 days from transplants. This Heirloom green cabbage is tapered and tall for cabbage rolls and other uses. Keeps well.

BC27. Cabbage, green – Langedijker Winterkeeper. 120 days from transplants. An old variety from Holland, forms good sized light green firm heads for all uses. Smooth leaves.

BC28. Cabbage, red – Langedijker Late Red. 110 days from transplants. Dutch open pollinated red cabbage, with 5-6" oval round heads with good color.

BC29. Cabbage, Red Acre – 77 days from transplants. A familiar heirloom in prairie gardens, forms smaller sized red firm heads of cabbage for storage.

BC31. Pak Choi – 78 days. The favorite vegetable in many Asian dishes, pak choi is actually easy to grow as it loves cooler weather, so throw it in early.

BC32. Purple Top White Globe – 50 days. A summer turnip similar to the Milan, with a light purple top and white base. Crisp roots for fresh summer eating or use the greens for steaming. Not bitter if planted super early.

BC33. Champion Purple Top Best of All – 80 days. Rutabagas that are legendary as being the best, as they state in the name! They are deep purple on top and creamy peach flesh. Sweet and delicious. They keep a long time.

BC35. Fortin Family Rutabaga – 85 days. Lighter colored than either the American Purple top or Laurentian but rivaling the size of a cabbage, these rutabagas are a winner. These are an heirloom saved in the Fortin Family of Quebec for generations.

BC36. Wilhelmsburger – 85 days. A rutabaga heirloom from Germany. Wilhelmsburger is very large, with a green shoulder and creamy peach skin beneath. Flesh is light golden color and sweet.

Mandy's varieties are Kalilos Red Purple cabbage and Premium Flat Dutch cabbage. We also have some packages of Vates Collards if anyone is interested.

### **Carrots (*Daucus carota* var. *sativa*)**

100 seeds per pkg. approx. - \$3.50

C1. Sweet mix – 65-70 days. These seeds provide a mixture of long, large, sweet and flavorful roots that always keep well into April for me. Over-winter roots in the ground for seed the next year.

C2. Danvers #2 – 65 days. Long tapered carrots that do well in all soil types, sweet and reliable. Good keepers.

C3. Vita Treat type – 70 days. This is a hybrid carrot, but the seed produces very long carrots with higher vitamin content than regular type. Good for storage, fresh eating and juicing.

C4. Long John – 70 days. Great carrots for storage and hard soil types. A Danvers type, producing 7-8 inch roots, or longer. Good sweetness.

C5. Scarlet Nantes – 70 days. Good tapered roots, long 10" roots for compact soils. Sweet and juicy. Limited quantities.

C6. Long Mix – 65-75 days. Selection of the above varieties of long roots with color and taste in mind. Mixed colors.

C7. Kuroda (Japanese) – 66-70 days. Wide and long, these are sweet carrots used as fodder carrots in parts of the world, but they make a wonderful sweet storage carrot of great quality. Worth a try.

C11. Shorty Mix – Favorite mix of fingerling type early eating carrots.

C12. Spectrum Blend – 67 days. A new blend of multiple colors for flavor galore. Grow them and find a surprise every time you dig them.

C13. Snow White – 70 days. Long white roots with sweet mild flavor. Great Eye appeal.

C14. Blanche Collet de Verte – A long white carrot with great holding storage traits, keeping long into the winter and with good carrot taste. You would not know that it is a white carrot!

C15. Heirloom Orange Mix – A mixture made of all the best storage and tasting orange carrots from heirloom varieties. All sizes.

### **NEW!!**

C18. Brilliance open pollinated – 67 days. These carrots are derived from a hybrid deep orange, almost red carrot of great firm texture and keeping quality. The sweetness is very good and keeps in the carrot a long time. Try them and see.

C22. Tonda di Pardi – 60 days. The round, perfect ball carrots also known as Paris Market carrots. Great carrot flavor, nice orange color.

C26. Bolero open – 68 days. A favorite variety that is found as a hybrid carrot. We have open pollinated this variety to offer it to Canadian customers. Good storage carrot, long blunt tipped nantes type roots. As good or better than Scarlet Nantes.

C31. Nantes ½ long – 65 days. An heirloom carrot that is super sweet. Guaranteed to please.

C32. Nash's Rhumba – 67 days. Medium sized, straight deep orange carrots of good flavor and keeping quality. Sweet and juicy. Limited quantities.

C33. Berlicum 2– 67 days. These carrots are a very old heirloom. Grown in areas where the clay would likely disfigure any other varieties. Limited quantities of these 8" thicker orange roots are available this year. Tapered ends.

Also available – limited packages of Yellow Sum, and Yellow Stone carrots.

## **Celery – see Herbs**

### **Corn (*Zea mays*) Sweet varieties – Average 75 seeds per pkg., less with limited or rare varieties. \$3.50**

CN1. Kandy Korn – 75-80 days. This corn is a hybrid but produces abundant corn in long straight rows with sweet flavor and slow conversion to starch. Old corn can be canned or used in bean and corn salsa – my family's favorite. This is an open-pollinated version.

CN2. Seneca Arrowhead – 80 days. Older version of the popular sweet corn. Good flavor, produces nice cobs in longer season or if plants are started indoors and put out after last frost. We have had good luck with this variety.

CN5. Butter and Sugar type – 90 days. Bit longer season required for this bicolor sweet corn. Can produce cobs if started early indoors. Separate from other varieties to produce pure seed (500').

CN7. Golden Bantam – 70-80 days. Original variety from 1902, it was one of the first yellow cobs for the table. Good full flavor, use quickly for sweet corn. Good short season variety. Smaller cobs.

CN8. Pickaninny – 85 days. Similar to Golden Bantam and others, the stalks produce 2 or more cobs of good size and quality. Pre-1929 variety. Purplish-blue seeds. Very rare – 40 seeds per pkg..

CN12. Ashworth Rat Selected – 75 days, heirloom. The name may not sound very good. But even rats know that certain corn kernels are sweeter than others and apparently that is what John Ashworth of St. Lawrence Seeds knew and helped him develop one of the best sweet cobs around. I can attest that the mice have chosen this one as well! The 6" cobs produce sweet kernels of golden corn for fresh eating. Good for cold soil germination. 45-50 seeds.

CN14. Indian Blue Sweet Corn – 75-80 days, heirloom. I wondered if this would be the same variety as the Black Aztec, but it is not, although it's heritage probably dates back at least as far. Thought to have been obtained in Olympia WA, by Mr. Ira Hooker in the 1930's it is also called Hooker's Sweet Indian. The kernels start out white, when it is eaten fresh. As they ripen, the corn turns yellow, then pink (when it is most flavorful), the purple and finally blue. It dries black and can be ground into sweet corn flour for polenta. Wonderful and delicious. 30-40 kernels per package.

CN15. Black Aztec Sweet - 75-80 days, heirloom. Rumor has it that this corn might have been traded as early as 1860, and it is still one of the best around. The flavor is highest when in the milk stage, and can be roasted over a fire to bring out the best it has to offer. Or it can be left to ripen into the dark kernels that can also be used in any recipe calling for corn flour, or for soups. Wonderful for our area also. 35-40 seeds.

CN18. Luther Hill – 75 days, heirloom. The old standby white sweet corn. Small cobs with great corn flavor, and short plants. Good for a short season, because they mature faster. Cobs are smaller but there are 2-3 per plant. 35-45 seeds.

CN20. Painted Mountain Sweet Corn – 75-80 days, heirloom. Developed by the creator of Painted Mountain to select sweet corn plants that have the potential for a multicolored sweet corn. This is the old sweet corn taste and does not keep like GM Sweet cobs, but for those who value that this is a natural selection process to produce a truer taste. 30-45 kernels per package.

CN21. Double Standard Bi-Color - 75-80 days, heirloom. This variety produces a good bicolor sweet corn for short season areas. It will ripen even in cooler areas. Start 2 weeks early indoors, and plant out after danger of frost. Wonderful for our area. 35-45 seeds.

CN22. Who Gets Kissed Sweet – 80 days. New open pollinated sweet corn, light yellow kernels, good for longer season areas, developed by Organic Seed Alliance and licenced to be an open source seed forever. Might be worth a try for those of you in corn country. Large, long white ears, big kernels.

CN24. Delight Bicolor – 75-78 days. This is a great bicolor sweet corn heirloom. Grew great for us in 2017.

CN27. Soltera Morado – 70 days. One of the most unique sweet corn you can ever grow. It is a Peruvian heirloom. IT is dark purple, and in the younger stages is white with a purple eye. It turns the water purple when cooking, and is loaded with anthocyanidins (antiox.). Very healthy and fun. Give it a head start indoors.

CN28. Double Red Sweet – 72 days. Winning sweet corn that ripens to deep red. Good flavor and rich texture. Takes a little longer, so start early. Deep purple when dried, so can be a welcome addition to color up winter soups. Loaded with antioxidants.

CN29. Seneca Chief – 79 days. From Mandy's Greenhouse seed collection. Great variety of Yellow sweet corn from the prairies.

CN30. Orchard Baby – 69 days. Good for short season areas and those not wanting such a huge cob, orchard baby corn makes a nice sweet cob about 5" long, many to a plant and ripens early.

CN31. Peaches and Cream – 72 days. A well known sweet bicolor corn. This is an open-pollinated version, just as sweet and tasty.

CN32. Fleet type sweet corn – 70 days. One of the earliest bicolor sweet corns, we worked with this hybrid to get the same great qualities in an open-pollinated version. Limited quantities on preorder only.

### **Popcorns and Grinding Corn types**

Pkg. \$3.50, 50 seeds unless stated.

CP1. Mandan Bride – 90 days. Beautiful ornamental or flour corn from the Mandan natives in N. Dakota originally. Cobs are an amazing mix of colors, with striped kernels sometimes. Early maturing for the prairies. Reintroduced.

CP2. Fiesta type – 92 days. Like Mandan Bride, Fiesta makes a gorgeous display in the garden of multihued cob and plants. The kernels are multiple colors on one cob, ranging in shades from white to red, to dark burgundy and black. One of my favorite types. I will try some for flour and popping. Who knows what will happen? Reintroduced.

CP5. Tom Thumb Popcorn – 70 days. Super early and fun. The small plants produce only one or two 2-3" cobs on 3' plants but fill quickly and fully. The kernels are true popcorn style and almost as big as commercial varieties. Limited offering – 35 seeds.

CP8. Gaspé Flour corn – 90 days. Early enough to produce grinding corn for polenta or flour, this corn produced well and has 2-3 cobs per plant, not overly tall or bushy and

medium sized full kernels. Good pick for short season areas. Start indoors 3-4 weeks early to ensure a good crop before first frost.

CP9. Strawberry Corn – 90-100 days. A highly decorative and productive variety producing 4 foot stalks, yielding 2-4 mahogany-red 6" cobs with irregularly spaced kernels of sweet tasting corn. Most commonly recognized as one of the best popping corns. Easy to grow.

CP11. Pennsylvania Dutch Butter Flavored Popcorn - Heirloom 1885. Wow! This corn will produce even though it is 100 days or more. I started them all super early and was rewarded with kernels for popping by fall. The mice really thought they tasted like butter as well, so I had to rescue the drying crop before they got them all. Kernels are butter colored and pop up to look yellowy, and have awesome flavor – hence the name. Try it and you will be thrilled. 50 seeds.

CP12. Dakota Black Popcorn – Heirloom, pre- 1890's. One of the original land race varieties, these kernels are deep red, ripening to almost black, and although they were sorely neglected in their isolation plot, they ripened and produced a limited amount of seed so if you want some it is special order by email. Let me know.

CP13. Red Indian Flour – From an ornamental blend. 80-90 days. These seeds will produce a decent crop of red corn kernels that make excellent flour tortillas. I am going to include a recipe on the website on how to make these from scratch. You will get a variation in color in your crop but most will be red. 40 seeds.

CP14. Ornamental Native flour/popcorn mix – 80-90 days. An exciting exotic mix of colored cobs and foliage, all of which can be used to grind into flour or popped for kernels of excellent flavor and texture. Also add them to soup, after you have used them for fall decorations that is!! 40 seeds.

CP17. Seneca Blue Bear Dance Flint – 90 days. Well it is sure an interesting corn. The cobs sprout many colored kernels on the plants and the seeds dry to a good plump stage. Can be used in soups and stew in the winter whole or ground into flour for your own tortillas or chips. Can't beat the taste.

CP19. White Tortilla corn – 90 days. From a cross between Seneca and Gaspé flint. So two good corns breed another. Grows like Gaspé, with white kernels and the odd yellow one in the mix. Makes perfect tortillas. Good flavor.



## Cucumber (*Cucumis sativus*)

20 or more seeds per pkg. - \$3.50. DTM are from transplants. Plant when the ground is fully warmed and they will sprout in no time.

CU2. Poinsett 76 – 65 days. An heirloom slicer, 7-9 inches long, with a good flavor.

CU11. Straight 8 – 65 days. The well-known standby of many prairie gardens, producing straight thick slicing cukes that can also be used in pickles.

CU16. Leanne's Pioneer Pickling – 60 -65 days. Excellent pickling cucumber, producing many cukes on the vines. Good variety, med. spreading, light green pickling cucumbers. 20 seeds per packet.

CU23. Marketmore 76 – 63 days. An heirloom smaller slicer or for pickling when young, for use in the fresh market. Slight ribbing. Good flavor.

CU33. Early Mincu – 60 days. An early smooth skinned, cucumber that can be used for pickling or slicing.

CU25. Kaiser Alexander – 55 days. A variety from Russia, or the eastern block countries. Did well in 2015, but we have a limited number of seed available. 15 seeds per packet. Call or email ahead.

CU28. Ephraim Hall – 70 days. A long white cucumber good for slicing when older or young as pickling cucumbers, this one is burpless naturally and never has a tough skin or bitter flavor. A winner for anyone who loves cucumber flavor without the bitterness.

CU31. Bushy – 65 days. Heirloom pickling cucumber for the prairies. Fast and abundant. Limited quantities.

CU34. Sumter – 65 days. An heirloom that does well in the prairies also, but can also be used as a slicer later, although they are a bit fat. Great flavor.

Mandy's varieties available through us: Lemon, Homemade Pickles, National Pickling, Morden Early, Ernest Family White, Poona Kheera, Parade, Russian Pickling and White Wonder.

## Eggplants

\$3.50 each packet - 15 seeds per packet. Can be started indoors for transplanting out after frost has passed. **Time is from transplants**, roughly. But they can be grown in Alberta outdoors in sheltered hot locations!

E1. Kashmiri Brinjal – 80 days. These lavender fruits were 4" long, oval shaped and prolific. They did well despite a poor start weather-wise and much competition. From Kashmir, North India. 15 seeds.

E2. Japanese White Egg – 65 days. An early maturing variety of white eggplants that turn yellow in the blazing sun. They are oval shaped and about the size to fit in your palm. Productive and good for our climate. They like lots of heat, so put them near the house out of the wind. 15 seeds.

E3. Apple Green – 70 days. One of my favorites. These cute round to oval 3" fruits are lime green and perfect for stirfries or curries. They are dense and delicious. Start indoors as per all Solanum family members. 15 seeds.

E6. Early Black Egg – 68 days. Small perfectly shaped Black shiny eggplants up to 3" long (here in Alberta). Great taste and easy to grow.

E7. Black Pear – 69 days. Slightly larger than the Early Black Egg with great flavor and texture.

E9. Black Enorma – 78 days from transplants. Enormous long shiny dark black fruits that keep coming and coming. Do well in a sheltered spot with plenty of moisture.

E12. Black Pear – Limited quantities. Medium sized eggplants with store quality and sized fruits of an intense dark purple. Good producer if in a sheltered hot location.

Mandy selection - Ichiban

## Garlic

Due to limited stock, the following garlic is available until the fall of 2019. Email in August for more information on upcoming varieties. In order to supply everyone asking for some, we have a limit of 3 heads of each variety. They are \$4 each.

Russian Red

Music

Luchka

Persian Star

Purple skin early

## Grains

\$3.50 per packet. Packet size for all wheat, oats and barley of approx. 28 gms. \$5.00 for 50 gms. Larger quantities limited by availability and demand. Call or email ahead.

G11. Amaranth – 85 days. 100 seeds per pkg.. This small seed grain was used by the Aztecs. It is rich in protein, vitamins and fiber and produces a mucilaginous liquid with great healing properties. Cook like rice in a 1:1 ratio with water for about 30 minutes.

G12. Calibre type oats – 80-90 days. A good stout oat variety for us and livestock feed and grinding or rolling. Not hullless, but can be hulled and winnowed after rolling. I have yet to find a truly satisfying hullless oat variety. Plus the hulls keep the fine oils in the grains from going rancid early.

G13. Golden Flax ( *Linum usitatissimum*) - 100 or more seeds. Good variety to grow on a short season. These seeds are very high in Omega-3 fatty acids, tasty raw or cooked. The seeds are not as mucilaginous as brown flax.

G50. Ethiopian Barley - extra early variety of two row barley. Light heads, good yields. A heritage hullless variety..

G51. Hullless Barley - originally obtained from Salt Spring Seeds, we have grown this barley up to quantities now sustainable and available to the public. Threshes out of the husk with a little work.

G52. Sheba Barley - good production variety also used for ornamental purposes because of it's beautiful long golden awns. Hullless also.

G53. Sangatsuga Barley - golden brown seeds, hullless, good producing variety. Shorter variety, we have found.

G55. Malting Barley – 90 days, 100 seeds per pkg. about. What else would you use it for? Malting barley is obviously better suited to beer brewing than other uses, but it can be eaten cooked like any grain or ground for barley flour and used like wheat.

BUCKWHEAT – see Herbs.

## Wheat Varieties (*Triticum spp.*) - 107 days

Price: \$3.50 per 25 gm, \$5 for 50 gm, depending on availability.

G70. Durum - *T. durum* our first crop of Durum wheat survived the grasshoppers and the drought. A suitable variety for grinding, sprouting and pasta uses.

G72. Roblin - This is a flour wheat, a hard winter wheat. Large, long red kernels, keep well and good taste. No longer available on the market, this is a good variety for the prairies.

G73. Kamut (also called Polish Wheat) *T. polonicum* Huge kernels, typically twice the size of regular wheats. 29% more protein, and 27% more lipids, higher in vits and minerals. Beautiful twisting heads. Takes a slightly longer growing season than regular wheats. 120 days.

## HERBS

All pkgs. are \$3.50

HB0. Cilantro (aka Coriander) – 40 days. 50 seeds. The fresh leaves of this plant are common in spring salads as they add a distinctive, lemony crisp flavor and are a major ingredient in all Mexican and Indian dishes. It is a readily self-seeding annual that requires numerous plantings to ensure fresh leaves throughout the growing season. Seeds can easily be saved by collecting from mature plants.

HB1. Dill – 55 days common, (at least 100 seeds per pkg.). As with Coriander, dill will readily self seed. A good idea to let it do so in one patch, as early dill is less prone to aphid infection than that planted to be ready when the cucumbers are!! Good flavor as dried greens also.

HB2. Sweet Basil – (*Ocimum basilicum*) – 30 seeds. This variety of basil produces medium sized leaves, useful for sauces, drying or other culinary uses. Good potency of flavor, grows well in most conditions. Start early inside in sterilized soil mix and water from the bottom.

HB3. Greek Basil – Limited quantities – 20 seeds. This is a compact, perfect shaped basil with small leaves. Designed for greek dishes and potted plants for the windowsill. Strong basil flavor, delicate and fun looking plant. Perfect globe shape.

HB4. Mammoth Basil – Very limited quantities ( 20 seeds). This is one of the largest basils you will ever find. Enormous rippled leaves, the size of large spinach leaves. Great, aromatic basil flavor.

HB13. Alberta Milkweed (aka Indian Black Hemp) – Growing wild in the prairies, this herb is a common site and is used as a butterfly plant in the same way as the larger podded Milkweed, but do not confuse the two.

HB15. Creeping Thyme – Low groundcover plant with the same great flavor of thyme. Generally does not survive our winters. But try it next to the house with lots of winter protection.

HB16. Queen Anne's Lace – 20 seeds per pkg. Used in traditional medicines and sometimes found in wildflower mixes. Umbel of small, scented white flowers.

HB17. Shepherd's Purse – 50 seeds per pkg. Considered a weed species, it can be eaten as a nutritious salad green.

HB18. Chamomile – German – over 100 seeds. This variety is used extensively in herbal concoctions and teas. Prolific self-seeder.

HB19. Parsley – Green Curled Moss (Mandy's). 100 days. Start indoors for best plants, slow to start but worth the wait. Bushy thick leaves like standard parsley. 20 seeds per pkg.

HB 20. Chervil – A quick grower, aka French parsley, this herb is used in salads, soups and anywhere you would use parsley.

HB21. German Thyme – This herb has larger leaves than regular English Thyme, with a stronger flavor.

HB 22. Buckwheat – used as a green manure to work into the soil prior to or after garden crops. Can also be eaten as a pot herb. About 80 seeds.

HB 23. Catnip – A perennial favorite of felines and also can be used in herbal teas.

HB 24. Korean Mint – A good annual for teas, fresh bouquets or an interesting addition to the garden. It grows about 16-18" tall, spreading to about 8" and produces mint like stalks with purple foliage and blooms towards the tops of the plant. Striking. It has a licorice type taste.

HB25. Borage – The standby for many medicinal concoctions. Leaves can be used young in salads for a cucumber fresh taste in the spring. Seeds are used for an oil loaded with omegas.

ON10. Chives – 50 days from seed. Perennial after that. The common garden green onions, used fresh or dried. Purple flowers produce next years seed stock.

HB27. Thyme, English – 60 days. These need to be started indoors early spring for planting out later in the spring. Harvest leaves sparingly as they are small and the plant grows slowly. Can be potted for indoor use all winter.

HB28. Greek Oregano – Classic oregano for flavorings in soups and sauces.

HB29. Savory – summer. A must with bean dishes, and meats. Grown and saved here in Alberta.

HB30. Stevia – the sweet taste of green herb used by Diabetics and those who want to enjoy life without sugar.

HB33. Spearmint – This is the only perennial mint that readily survives in Alberta. It does spread so find a spot for it where you can allow it to multiply. Use in teas and sauces.

HB34. Evening Primrose – 80 – 90 days. 50 seeds per pkg. This plant is grown for the flowers; when eaten raw they provide essential omega fats required by the brain and nervous system. Great in salads. The seeds can also be ground for oil.

HB37. Anise/Hyssop – A wonderful perennial in the herb garden. Anise Hyssop is a licorice flavored herb that has many uses in teas and concoctions to cooking.

HB38. Di Genova Basil –. Very limited quantities ( 20 seeds). This is one of the strongest basil you will ever find. Very nice sized leaves. Great, aromatic basil flavor.

HB39. Genovese Basil – 50 days from Transplants. Start indoors in Mid March, and transplant outdoors after last frost. Good sized leaves with strong basil flavor.

HB43. Strawberry Blight – 50 days. Not really a herb, but this plant is showy in the garden, and the red berries taste mildly like strawberries. Can be used medicinally or as a pot herb.

HB47. Lemon Balm – 45 days from transplants or 80 days from seed. Large leaved and bushy, Lemon Balm is a great addition to the herb garden and makes a fine fresh summer tea. Leaves can also be dried for use in the winter.

HB48. Parsley – Hamburg Rooted. 70 days from transplants. Start indoors like all parsley. This is the one grown for the large white roots with fresh parsley taste. Use in all European dishes and stews.

Cell1. Red Venture – 70 days from transplants. As with Parsley, celery seeds can take a month to germinate so start indoors early in Feb. This celery makes thin red stalks and strong celery flavored leaves. The entire plant can be used and it does not take much to get a good flavoring in dishes. Dries well also.

Cel 2. Golden celery – this variety makes nice thick stems that blanch if covered to make the market like celery we are used to. Make sure to water well.

Cel 4. Leaf Celery – 60 days from transplant. These plants look similar to Red Venture, but with dark green leaves, used for drying and winter use.

Other herbs available – Russian Tarragon, Stinging Nettle.

### **Jerusalem Artichokes**

Ship in spring (April) 5-6 tubers per bag for \$5.00. Shipping is \$12.95 for up to 3 bags. Can be combined with onion sets, or potatoes or garlic (5 heads = 1 bag).

JA1. Beaver Valley Purple – long good sized smooth tubers with a purple skin and thick white flesh, excellent producer, great flavor. Makes lots of tubers per year.

JA2. Carmen Heirloom – Small white, fairly smooth tubers, that cluster close to the stem, does not spread as readily, not as many produced, so separate every year to a new spot for best production.

JA3. Stampede – Good mass production variety, not knobby for the first couple of years planting, so make sure you spread them to a new spot every couple of years. Good producer of large white crisp roots.

JA4. Clearwater – The largest of the white round type of smooth tubers. From Main naturally, and grower selection for larger tubers by Will Bonsall's Scatterseed collection. Produces lots.

JA5. Passamasquoddy Potatoes – I find this one most productive, with large, squat purple skinned roots with great flavor and crispness. Can be lumpy but I don't peel them anyway, so they are fresh roasted or boiled and eaten whole. Easy to clean.

JA6. Skorospelka – From a soviet breeding program for compact yields and smooth tubers, these slightly pinky yellow tubers are good producers, coming up all at once with the stalk. Good sized and wonderful roasted. Early flowering.

### **Kale – See also Salad Greens**

\$3.50 per packet – roughly 50 seeds

KA1. Nero di Toscana (aka Dinosaur, Lacinato) – 60 days for baby kale. Great for kale chips and wraps, these plants produce long, dark green leaves with few lobes, long and slender compared to regular frilly leaved kale types.

KA2. Red Russian – 65 days. Large deep blue multilobed leaves with dark purple or red stems, this kale is a site in the garden. One plant produces many lbs of leaves in a season.

KA5. Dwarf Westland – 68 days. A dwarf kale, coming from Holland. An older style kale with lighter green curly leaves and white stem coloring. Mild and delicious.

KA9. Kaleidoscope mix – 70 days. A colorful blend of kales that have frilly and colorful margins. Can be grown amongst bedding plants like flowering Kale types. 20 seeds.

KA12. Kale Mix – 69 days. A mixture of all the above types.

### **Leeks**

\$3.50 per packet – 40 seeds

LK7. Autumn Giant – 80 days. Leave in the garden until the first hard frost. These leeks can get very big.

### **Lentils**

40 seeds per pkg. unless otherwise stated- \$3.50

LN1. Ethiopian – 70 Days to dry lentils. These lentils are larger than what you may be used to at about 3/8" across. They are light greeny-brown and tasty. They grow readily in the North and shell easily. The whole plant can be pulled and dried by hanging upside down. Limited quantities – **15 seeds.**

LN3. Green – old time favorite. 70 days. These are the ones you are familiar with, packed with nutrition and fiber. Try them!

### **Lettuce (*Lactuca sativa*)**

50 seeds per pkg. - \$3.50

L1. Ruby Red – 45-50 days. This variety is slow to bolt, tasty and productive with a slight red tinge. Nice addition to fresh spring salads with horseradish greens, arugula and early onions.

L2. Romaine – 40 days. Nice compact, upright heads of sweet crisp flavor. Start in trays and set out after last frost or direct seed.

L5. Grande Rapids – 50 days. (1898) A very wavy leafed loosehead type, can be very large plants, good for cold frames for early lettuce or growing indoors for year-round greens, if you have the space. Grow similar to other lettuces. Protect from heat or it will bolt and be bitter.

L7. Great Lakes – 75 days. Head lettuce bred for Canadian Growing conditions. Good variety for Alberta also.

L9. Lollo Rossa – 60 days. A leaf type lettuce, green with an abundance of red on the margins of these curly and frilled leaves.

L10. Oakleaf – 60 days. A deep lobed green leaf lettuce to add texture and flavor to your salads. Introduced in 1771 by the French company Vilmorin.

L11. Red Deer Tongue – 57 days, This is a long leaf type, deep red with a good flavor.

L12. Merlot – 53 days. Deep red, fuller flavor, some consider bitter, but if you like radicchio you will appreciate it. Beautiful head of lettuce in the garden.

L17. Salad Bowl – 55 days. All sizes, shapes and colors of lettuce for your enjoyment.

Also Available from Mandy's seed here: Sylvette Arugula, Strawberry Cabbage, Australian Yellow Leaf, Black Hawk, Ears of the Devil, Cracoviensis, Italienischer Oakleaf, Grandpa's Admirers, Marvel of 4 Seasons, Lollo Rossa Dark, Midnight Ruffles, Outredgeous, Prizehead, Red Leprachaun, Red Eared Butterheart, Red Velvet, Red Rumple Waved, Rosso di Trento, Rouge D'Hiver, Florellenschuss, Endive, Freckles, Sanguine Ameliore, Slowbolt, Tom Thumb. See Salad Mixes for various other selections.

## **Muskmelons & Cantelope (Cucumis melo)**

20 seeds per pkg. - \$3.50 unless otherwise stated.

M5. Honey Rock – 65 days. A muskmelon with a harder rind and golden orange flesh. Good for our Northern climates.

M16. C52 Casaba – 87 days. Originally from store seed, I was surprised and delighted when the variety came true and produced fruit. Flesh is light yellow, rind darker with vertical ridges. Grew to about 3 lbs. in a very dry year. Keeper for sure!

M13. Minnesota Midget – 67 days. Introduced by Farmer Seed Company in '48, developed at the U. of Minnesota. Made for short seasons, producing on short 3' vines, fruits are 3-4" here, with sweet golden flesh. Productive. Limited availability.

M19. Cershownski – 90 days. Grown by the Rempel family of Halbstadt Manitoba, this variety can be traced back to the Southern Ukraine as far back as 1874. It may be a strain of the extremely rare Cob Melon. Center is filled with a cob like structure of seeds, so melons are cut lengthwise and twisted apart. Flesh is light green to cream, mildly sweet, 8-9" long and 5-6" in diameter. Good on the prairies. \$4.00 per pkg..

M22. Collective Farm Woman – 82 days. Originally an old Ukrainian variety, it ripens even in Moscow. Med. Sized, yellow/white flesh, sweet, fragrant and crunchy!. One of our favorites, rare.

M24. Charantais – 75-90 days. Popular French heirloom known for its exceptional flavor. Grapefruit sized, with salmon flesh and light creamy exterior. Heavy fragrance and rich taste. Limited quantities.

M32. Super Sweet cantaloupe/Halona type – 69 days from Transplant. Early and productive, we are happy to offer this cantaloupe for Alberta Gardens. Fruits are ready when the stem turns orange at the top of the fruits and begins to separate from the very aromatic and sweet gems. Deep orange fruity flesh. A winner.

M33. Korean Sweet Dumpling – 70 days from transplants. This is a sweet fleshed melon that fits in your palm. Light orange flesh and rind when ripe.

Mandy10. Crane Melon – 80 days. This melon has been grown and maintained by the same family for almost 90 years. Developed in 1920 by Oliver Crane in California as a cross of popular varieties at the time. Noted for outstanding, sweet, juicy, aromatic flesh, pear shaped. Flesh is light orange, can weigh up to 7 lbs. Not a shipping variety. Very low quantities.

M35. Banana- 90 days. If you can start these indoors super early and we get a hot, humid summer or you have a hot frame to grow them in, they are worth the effort. They have a smooth yellow skin and deep, rich salmon flesh of sweet rich flavor. Grow up to 2' long!

M42. Orange Glo – Watermelon. 78 days. Start this one indoors early and provide it lots of heat and water. Produces orange fleshed sweet tasting watermelons that can grow to 5 lbs. New this year.

Mandy50. Delicious 51- 70 days. An old heirloom standby cantaloupe that is sweet and good for the prairies. Nice size if watered regularly and grown in a sheltered, hot location. Try under a frost cover all season long.

Mandy52. Petite Gris de Rennes – 85 days. A French Heirloom weighing up to 2 lbs., with a green ribbed outer skin and rich orange flavorful and scented sweet flesh. Well adapted to cool climates, it is a Charantais type.

## **Onion (*Allium cepa*)**

50 seeds unless stated - \$3.50

ON6. Multiplier Onion (Potato onions) – 70 days. Seed from the common multiplying onion types. Now you can grow them from seed or keep for future use. See also sets.

ON10. Chives – 50 days from seed. Perennial after that. The common garden green onions, used fresh or dried. Purple flowers produce next years seed stock.

ON12. Welsh Perennial Bunching Onions – 55 days. Once started these onions continue in the garden plot, producing like bunching onions and forever seeding for the next years growth. Good sized onions, tall, thin, small white base.

ON13. Evergreen Bunching Onions – 50 days. Producing continuous bunching onions that grow in rows or clumps. Overwinter readily on the prairies so you have them always.

ON14. Prince – 110 days from seed. Start in Early February in flats and plant out in the garden anytime the ground is completely thawed and they have been hardened off (Mid May in Alberta). This is a yellow storage onion, medium size, full mild flavor.

ON17. Yellow of Parma – 110 days. Medium sized, yellow skinned, white flesh keeping onion, hard to find Italian type. Round roots. Good flavor.

ON22. Red Wethersfield – 100 days. A medium red keeping onion. Mid sized for all uses.

## **Parsnip (*Pastinaca sativa*)**

40-50 seeds - \$3.50

RP1. Hollow Crown – 115 days. Old favorite makes enormous parsnips that drill down even into the clay pack. Sow in the fall for early spring start. Self seeds second year. Roots can be left in the ground over winter and dug intermittently or left to seed. Do not dig until well past fall, but before winter hard freeze or deep snow.

RP2. Arrow type – 110 days. From commercial source. Seeds produce fine shaped, long roots, smaller than Hollow Crown but store well and taste good.

RP4. Harris Model – 90 days. Good sized, homestead variety known for great sized white roots that like all parsnip can be left in the ground over winter. Sweet and tasty in the spring.

RP5. Albion – 100 days. A new variety that seed can be saved from to continue to grow these shorter and whiter parsnips of good flavor.

HB48. Hamburg Rooted Parsley – 90 days. Similar to a parsnip than a parsley, these are grown for the root, which obviously tastes similarly.

Also available – Short Thick, Andover and Kral parsnip varieties.

## **Pea (*Pisum sativum var. sativum*)**

40-50 seeds per pkg. most shelling types, 20+ seeds for sugar pod types unless stated - \$3.50

PE7. Green Arrow type – 75 days. Good producer of long podded, sweet peas. Good sugar holding capability. Enjoy fresh or blanched for the winter. Shelling type.

PE14. Alaska – 65-70 days. Developed for cooler spring fruit set and shorter growing seasons. Good pod length and great taste. Medium high climbers (4-5'). Sold out this year.

PE15. Laxton's Progress (#9) – 68 days. A popular variety for home gardeners. Open-pollinated. Good producers of long, straight pods with 8-9 peas inside. Good disease resistance.

PE16. Olympia – 68 days. Early producer, medium tall, long pods with lots of peas. Sweet flavor and good for markets or freezing, or just eating fresh. Limited quantities.

PE17. Mammoth Melting Pod – 70 days. Large vines produce huge pods used as a stir-fry pea. Great flavor and sugar holding abilities. Open-pollinated variety. 20-25 seeds.

PE19. Cascadia – 67 days. A flat delicious snap pea that has good disease resistance in wet conditions. Climber or unstaked they tumble in the garden. Limited quantities 25 seeds.

PE22. Golden Sweet Edible Pod – 60-70 days. A rare and disappearing Heirloom yellow snap pea that is useful small in stirfries or eaten whole off the plant. The flowers are two tone purple and the entire plant is beautiful. Seeds are also useful for soups. Rare, and limited offering, 25 seeds per package.

PE23. Mr. Big – 60 days. Very large fat pods with big sweet tasting seeds. 6-7 peas per pod. Trellises up about 4-5'. Good variety producing all season. Limited seed - 25 seeds per pkg.

PE24. Desireé– 64 days. A snow pea variety with stunning dark purple flowers and pods, used for soups and stews. Not good to eat fresh, but add great flavor to dishes. Delightfully colorful on short dwarf vines (2-3' tall). Limited – 20 seeds per pkg.

PE 26. Sutton's Harbinger – 60 days. From 1901 and earlier in England. This exceptional eating fresh pea is loaded with pods on 4-5' vines. Vigorous and productive. Good flavor and holding capacity.

PE 27. Top Pod – 65 days. Known for its disease resistance and productivity throughout the heat of the summer, pods often hold 9 sweet peas. Good climbers for tall trellises. Good pick for short season gardens.

PE 28. Dry Green Round Pea – 78 days to dry peas. Great soup pea producing lots of pods with many dried round green peas in each, hence the name. Just a few plants produces many peas for your winter soups. Great flavor. Not for fresh eating.

PE 30. King Tut – 78 days for dry peas. Supposedly from the tomb of King Tut, but also known to exist as a staple in Equador and surrounding regions, this variety of dry pea is used for soups and stews. The plant produces beautiful purple flowers and pods, which darken to brown, holding up to 6 dry flat, squarish peas inside of light tan/green. Exciting novelty to try. 25 seeds.

PE37. Sugar Snap - 68 days. People who like a sugar snap variety will enjoy this productive vine. 25 seeds per pkg.

PE40. Lancaster Lad – 67 days. A purple podded abundant producer of soup peas of a similar shape to King Tut, but much earlier to dry pods. Used for porridges and soups.

PE43. Amish Snap – 60-70 days. This pea is an heirloom from Lancaster County PA, USA. It can grow quite tall. It is similar to Risser, and as productive and tasty. 25-30 seeds

PE45. Knight – 60 days. This is an excellent shelling pea, producing many pods with 6 peas each. Great productive variety, sweet taste.

PE46. Corne de Belier – 67 days. This is an edible podded sugar pea. Like sugar snap, fat sweet pods. An early Canadian Heirloom.

PE47. Lamborn – 67 Days. I finally found a name for what I called Kids Krazy peas. This variety is an heirloom grown for the tendrils that are eaten in stirfries and other Asian dishes. 20 seeds per packet. Give them a try. Interesting garden conversation piece.

PE53. Dwarf Grey Sugar - 67 days. Grown for pea sprouts in trays in many microgreen operations, this pea makes sweet shoots, grows to produce 4' plants with sweet pods and purple flowers, also the peas dry to be grey with purple speckles and can be used in soups and stews. Wonderful variety.

Also available Mummy White and King Tut's Blue Flowered.

### **Peppers (Capsicum annuum) – Sweet types**

20 seeds per pkg. - \$3.50

PP1. Redstart type – 65-75 days. Producer of red bell peppers, good size and color. For fresh eating. Sweet. Mild.

PP4. Red Storehouse – 68 days. Slender, long red peppers, good to grow for fresh eating. Excellent sweet flavor.

PP8. Friggitelto Sweet – 70 days. Another Italian heirloom from Dan at Salt Spring Seeds. One of our favorite multipurpose peppers. Long tapered red fruits, very sweet and prolific.

PP9. Orange King – 70 days. Huge orange peppers, sweet taste. Abundant.

PP10. Orange bell – As above, good sized fruits that ripen orange and sweet.

PP11. Yellow bell – 70 days. Largebell-shaped yellow fruits that are juicy and sweet.

PP12. Red bell – 70 days. Produces an abundance of large red bell peppers that start out green. Good flavor.

PP13. Tri-Color Big bell mix – 70 days. A mixture of all colors of the bell peppers that can be grown in Alberta. Start indoors in March for best results.

PP17. Stoplight/Cutie bell mix – 70 days. A mixture of the above, red, orange and yellow mini bell peppers.

PP19. Mixed Sweet peppers – A mixture of sizes, colors and tastes. Quite a variety.

PP20. Antohi Frying – from Romania. 78 days. These plants produce 4-6” long tapered thick walled sweet peppers that begin yellow and ripen to red. They are an heirloom brought back from Romania by Jan Antohi who defected to the US. They are sautéed in hot oil to bring out their sweet full flavor. 20 seeds. A rare offering.

PP21. Italian Sweet – 70 days. The appearance of a large chili and the taste of a sweet pepper, the Italian Sweet is a rare find. Up to 8” long, thick walled and ripening to a deep red. Sure to please. 20 seeds.

PP22. Healthy – 70 days. A thicker walled 5-6” slicing pepper with good quality and storage qualities. Did well in drought conditions and produces sweet red peppers. Limited quantities of this seed.

PP23. Doux des Landes – 70 days. A French pepper resembling a chili pepper but with no heat. Sweet and succulent. Very abundant and fruitful.

PP24. Orange Mix – 70 days. As it says, a mixture of all the great orange bell types, large.

PP25. Rainbow King mix – 70 days av. A mix of many shades of large bell peppers of all the heirloom varieties so you can try the ones you love.

PP27. Jupiter – 70 days. Big, bold green peppers that ripen to red over time. Thick walled and sweet juicy.

PP28. Etuida – 75 days. Stocky and thick fleshed bell pepper ripening to a beautiful orange color. Abundant and sweet, holding their crispness a long time even on the countertop. Wonderful pepper.

PP29. Gourmet – 75 days. A big bold sweet pepper with thick walls and a juicy, crunchy flesh. They ripen to Golden Yellow. Well worth growing as the peppers just keep coming.

PP31. Large Cherry Sweet – 68 days. Don’t know about large, but they can get to the 2” round size, turning red on ripening, very sweet and thick walled, abundant on the plant. These peppers are a winner.

PP33. Yankee Bell Mix – 78 days. A large green pepper known in the states for its size and flavor. Thick walls, good keeper.

PP 34. Red Belgium – 78 days. A sweet red bell, smaller type, slightly tapered with intense sweetness and crisp thicker flesh. A great addition to our gardens.

PP35. Stocky Red Roaster – 75 days. The result of a back breeding program from Hybrid sweet peppers, this pepper is a culinary winner. Sought after by many a chef. This one is thicker walled, sweet, about 6” long and 2” wide or so and very sweet and rich tasting. Good producer.

PP36. Yellow Mix – 78 Days. Large Yellow bell types from the heirloom listings are sure to please those sweet pepper lovers. Yellow peppers can be just as sweet as red and quicker to ripen in many cases. Get all the colors of the rainbow in your diet.

PP37. Chocolate Beauty – 78 days. After 2 years of trying these peppers pulled it off in a big way, creating abundant plants loaded with thick walled green peppers which ripened to a deep dark chocolate color with intensely rich flavor. Worth the wait. Will do well with a hot sheltered location.

PP38. Chocolate Cake – 79 days. First try lucky. Good year for peppers and this one is slightly smaller than the above, but with the same deep flavor. Not quite as dark chocolate as Chocolate Beauty but just as abundant.

### **Peppers – Pimento and Paprika types**

15 seeds per pkg. - \$3.50

Pim0. Apple Sweet Pimento – 90 days. Very nice looking heart shaped pimentos of good size, thick skin and rib, excellent sweet taste. Good for drying and keeps deep red color.

Pim1. Feher Ozon – 68 days. Originally from Hungary, said to be one of the best pimento peppers of all. Turning from light, yellowy green to dark orange when ripe. 3” wide, 4-5” long. Very sweet.

Pim2. Tangerine Pimento – 69 days. Reintroduced. Thick and crunchy flesh, deep orange when ripe on rounder, squat fruit. Very sweet and tasty, compact plants. Excellent.

Pim4. Hungarian Paprika – 50-60 days. The red fruits are 6-7” long, fleshy and sweet that dry easily for fresh paprika you make yourself. Wonderful flavor.

Pim5. Boldog Paprika – 60 days. Nice long, red fruits, thicker flesh than Hungarian, but sweet and flavorful. European heirloom. Limited quantities.

Pim6. Sheepnose Pimento – 69 days. Stocky and thick, this sweet red pepper is one of my favorites. The peppers are shaped like a sheeps nose obviously, nice and firm with weight to them when ripe. Limited quantities.



Pim8. Leutschauer – 72 days. A Hungarian Paprika with a different shape than the above, and a bit of heat as it matures. A sweet smaller (2-3" long) red pepper, that is very good and very productive. Did well for us last year. Good flavor.

Pim9. Paradiscom – 72 days. A stocky and ribbed squat sweet pimento ripening to deep yellow/orange. Sweet and juicy.

### Peppers – Hot and Spicy types

15-20 seeds per pkg. - \$3.50, HANDLE SEEDS WITH CARE!! Time to maturity is from TRANSPLANTS.

PH0. Bulgarian Carrot – 91 days. This is an incredibly hot pepper, but enjoyable. It is prolific, for longer growing areas. Fruits are green, carrot shaped, ripening to orange when ready. Can be used green and still be hot. Seeds are dangerous!

PH1. Hot Portugal - 65 days. A long, slim shaped pepper, longer and bigger than Cayenne. Fiery hot.

PH2. Hungarian Hot Wax – 65 days. This pepper ripens to red if left long enough. We use it at the green stage as well. Larger around and fleshier than Hot Portugal, but not as lengthy. Medium hot flavor.

PH3. Early Jalapeño type – 82 days. Almost needs no introduction. Jalapeños are famous for their fine medium hot taste. This is an early type.

PH4. Long Slim Cayenne – 83 days. Try these wonderful peppers. They are hot and spicy and of course can be ground very carefully when dry for your own cayenne seasoning or eaten fresh in stir fries.

PH6. Cyklon Hot – 81 days. From Poland, fruits are long, tapered and red when ripe. Quite hot, but flavorful and dry well. Very productive. Endangered variety.

PH7. Matchbox Chili – 67 days. Open-pollinated version of the Super Chile Pepper. It is early enough that anyone can grow it. Fruits are smaller, up to 2", tapered, ripening to red, with a good hot flavor. Ornamental when strung. Can be used as a potted variety.

PH11. Black Hungarian – 87 days. A black jalapeno type pepper with very hot taste. Late season variety, start indoors in Feb/March.

PH12. Cherry bomb – 80 days. Round small red peppers but very hot flavor. Great for salsa or hot pickling.

PH13. Flame – 80 days. A long cayenne type pepper with medium hot taste. Useful where cayenne is required.

MP2. Mixed hot – 70 days average. A mixture of favorite hot varieties, enough of each to try and enjoy.

MP3. Mixed hot and sweet – 70 days average. Mixture of favorite hot plus sweet varieties for all around uses, cooking, salsa, etc..  
See also salsa and stir fry mixes.

PH15 Golden Cayenne – 80 days. A golden version of the red favorite. Makes a beautiful plant in the fall with all the golden peppers on the plant. Heat similar to a red cayenne. \$3.00 per package

PH19. Bolivian Rainbow peppers – 69 day. Great multicolored peppers with a mild hot flavor. The peppers themselves are beautiful, about 3", medium thick walls that are sweet with a mild heat. They ripen in stages, so are multihued and dry beautifully. Very abundant also.

PH21. Espelette – 80 days. French heirloom pepper, originated in Central and South America, was first used medicinally and then culinary use popularized it for the preservation of meat. IT can be seen hanging in bunches drying outside in many European regions in the fall. Only mildly hot with good robust flavor.

PH22. Aji Limo – aka Lemon Drop. 85-90 days. An extra hot and tangy pepper, with citrus hints in among the intense heat. A well rounded hot pepper, so abundant I harvested a small box from just one plant. They are extremely good drying peppers and made a killer hot sauce. Tolerant of cold weather, these Andean peppers date back to about 400 BC, making it the oldest pepper I have.

PH23. Ampus Polish Pepper – 75 days. A productive, good sized red lobed pepper with slight heat, but they get hotter with age. Keep them in storage in the fridge for a short time or on the counter top and feel the heat increase daily. Nice flavor, good yields.

PH31. Cherry LG Red Hot – 75 days. These are small but they pack a punch. Similar in size and shape to Cherry Sweets in the sweet category, but look out, they are hot. Plant produces many 1" round peppers that ripen to red when ready. For pickling, hot sauces and many other uses.

PH32. NuMex Chili – 79 days. AKA Joe Parker Chili. Very productive, medium hot, 7-8" long substantial chili peppers for the serious culinary genius. Great addition to the garden. Green at the start, ripening to red.

PH 34. Padron – 82 days. Hard to say where to put this pepper, as it's growing habits depends upon whether it is mild or hot. So we put it here for you to decide. They are smallish, 2-3" slightly tapered, with a lime green finish for us. I thought they just weren't doing well, but that is how they grow. Known in Spain as a great frying pepper.

PH36. Purple Jalapeno – 80 days. The size and shape of a jalapeno but ripening more black like the Hungarian Black. Similar heat, nice color.

PH37. Purple Serrano – 78 days. Serrano peppers are one of my favorites in the mid-hot range. Short but packing a punch. They look similar to a jalapeno but with a rich deep purple coloring, with some red when ripe.

PH39. Ring of Fire – 75 days. A long tapered chili pepper of exceptional quality and productivity. Great pepper for us to grow. Dries well for later use. See also long Tabasco.

PH40 Super Shepherd – 78 days. Very productive, large tapered hot peppers with a kick. I am glad to have produced these in abundance for my hot sauces this year. A winner for those who like to brew their own hot sauces. These start off green as most do, ripening to an orangey red.

PH41 Thai Red Dragon – 80 days. These 2-3" long tapered red peppers pack a punch well known in Thai cuisine. Hot and intense, just the thing for hot pot shrimp dishes.

PH42. Thai Chili – 80 days. These might be the same as red dragon above or they might be a variant. They are slightly longer and just as much heat.

PH43. Long Tabasco – 70 days. These are an exceptional chili pepper that I made Tabasco sauce from but they are clearly not the Tabasco peppers they were labeled to be. Still they are super abundant and I had so many off just a few plants and they kept coming. Ripening to a bold red color, smooth and slightly curved. One of my favorites.

Mandy's hots available – Filus Blue, Thai Dragon, Trifetti, Purple Serrano, Ancho San Luis, Ancho Gigantea, Ancho Poblano, Anaheim, Cayenne chili, Cayenne red thick, Pretty Purple, Purple Cayenne, Marbles, Joe's Cayenne, Hungarian Hot Yellow, Guajello, Explosive Embers and Chez Black.

## Potatoes

We are selling eating potatoes only – what you do with them is up to you. Each bag \$5. Shipping \$14.95 for 1-2 bags, which you can save on if you arrange for pick up at a Seedy Sunday event. Contact us for more information.

Tat4. Warba (1933) – mottled white skin with deeper pink eyes, moist white flesh, fairly early, all use. A German potato with great flavor.

Tat5. Sangre – Mid season medium sized, dark red skin, slightly elongated, white flesh, baking, boiling, uses

Tat6. Sante – mid season, white skinned, dry fleshed firm potato. Medium yields, good all purpose baker.

Tat7. Danish – from the world traveler. A white skinned, medium sized, white flesh tuber which is slightly dry. Good producers, great flavor.

Tat8. Irish Cobbler – since the late 1870's this has been around in recorded history. This somewhat flattish yellow skinned, yellow moist fleshed potato is a standby in any potato salad recipe. Good yields, taste and good storage qualities. Somewhat prone to scab.

Tat9. Ukrainian – A white skin, white to yellow fleshed moist potato, slightly flat, but more rounded than Irish Cobbler. Good storage, baking and other uses. Great for pyroghy use.

Tat10. Carola – a midseason, German yellow fleshed, white skinned type with good moist flesh of excellent taste. Limited quantities.

Tat14. Shepody – Mid-season, white skin and flesh, large sized oblong tubers of great quality and keeping ability. Some disease resistance. Good yields.

Tat15. Pink Fir Apple (Pink Finger) – early high yields of fingerling potatoes, pink skin and creamy yellow flesh. Grown for over 100 years.

Tat16. Caribe – early excellent yields of purple skinned, oblong, medium to large sized white fleshed tubers, store excellent, multi-use and medium moist tasty flesh.

Tat17. Yellow Finger – mid-season to late, abundant yields of finger shaped and sized tubers, some growing large, skin is yellow as is the moist, almost waxy flesh that is absolutely the best for oven roasted Italian potatoes. They never need peeling and are tasty and sweet.

Tat18. Fianna – From the world traveler. It was bred in Denmark. This smooth oval tuber is white skinned and dry white fleshed, with medium size and medium yields. Grown to be a French fry potato since it does not absorb a lot of fat.

Tat 19. Timo – From the world traveler during his visit to Finland. Timo is also known as Hankkijan Timo or Tuomas. It is a well loved favorite there. Released in 1975. It is early and produces well. It has white skin and slightly yellow moist flesh, and that is why it tastes great.

Tat20. Ada's White - From the seasoned traveler, this is another find from a local grower who has had it in her family forever. Ada's white is oblonged, mid-season, and white skinned, almost brown, like a baker. The flesh is white and light.

Tat 21. India white – Mid-season, oblong, medium sized, multi-use potatoes. White thin skin and moist white flesh.

Tat 22. Nooksack – An Aboriginal landrace variety of brown skinned white fleshed medium moist baker. Moister than a russet. Good yields of medium to large tubers.

Tat 23. Toolas – From the world traveler. It is a small to medium sized fairly round white thin skinned potato with white moist to waxy flesh. Medium yields.

Tat 24. Green Mountain – a late season potato but worth growing for the huge yields of large, oblong tubers of excellent disease resistance and storage qualities. Makes great fries.

Tat26. Luke’s Bush Cobbler – a bush variant of Irish cobbler for smaller garden spaces. Good yields, similar characteristics otherwise to Irish Cobbler.

Tat27. Red Thumb – deep red skin, white fleshed tubers of medium size, definitely fat thumb shaped and mid-season. Medium yields.

Tat28. Chieftain – early red skin white flesh, great yielding potato one of the better keepers for an early potato. Standby for early boiled eating and new potato taste.

Tat29. Bintje – 1910. A late white skinned, white fleshed, medium dry baking, boiling potato with exceptional keeping qualities and good disease resistance.

Tat30. Red Pontiac – A mid-season, deep red skinned, white moist fleshed tuber, good storage and yields.

Tat31. All Red – medium to late maturing. These potatoes are as the name implies, a cheery red color inside and out. Keeps during cooking so you can make wonderful mashed potatoes for Valentine’s day without the need for poisoning food color!

Tat 33. Oma’s Saskatchewan White – obtained in 2009 from a decendent of a German Immigrant who brought these white skinned, smooth tubers from the old country. They are mid-season, white fleshed and fairly moist with good storage abilities.

Tat 35. Egyptian White – obtained from a seasoned traveler who loves collecting rare varieties. This white skin, white flesh tuber is abundant and mid-season. It keeps well. Tubers are slightly oblong and good for all uses.

Tat 36. Red Gold – Mid-season, medium red skin and golden flesh, moist and good yields and flavor.

Tat 37. Wendy’s Purple – from the seasoned traveler, these potatoes are a variety grown by his neighbor Wendy for many years. They are purple skinned, oblong and white fleshed, with good disease resistance and performance in all soil types. Medium sized and medium moist.

Tat 38. Chaleur – Early producer, white skin and flesh. Potatoes are round to oval, comparable to a Yukon gold. It was developed for French fry use.

Tat 39. All Purple – also called All Blue. This one is inside and out a purple/blue which can be hard to find in moist soil. The tubers are quite large, and make a great mix for potato salads. More antioxidants exist in potatoes with deep flesh colors. So eat your vitamins.

Tat40. Early Ohio – Introduced in 1871. It is an early season white skinned potato with white flesh. Slightly on the dry side. Yields are good and they keep well.

Tat 42. Caribou – rare white and red mixed colored skins and creamy flesh. Rare market potato developed in the Caribou valley of BC. in the mid 50’s.

Tat 43. Raymond’s Russian – Similar to Warba with the coloring of Caribou, but with deep eyes. Cool variety, great taste.

Tat 44. Bliss Triumph – Red skin, white flesh. Originally from Europe, and can be found with many different apparent skin colors, this one is red skinned. Rare.

Tat 45. Peruvian Purple –landrace variety. Long finger like tubers, smaller like the size of Yellow finger, only purple, almost black inside and out. Limited quantities.

Tat 46. French fingerling – red skinned, medium sized fingerlings with yellow/white flesh.

Tat 47. La Ratte Fingerling – Discovered in the Swiss Alps by French Farmer Jean Pierre Clot, the La Ratte fingerling has a rich and chest-nutty flavor and has long been favored by fine chefs. Wonderfully smooth and creamy when pureed yet maintains a firm texture when cooked. Mid to late season variety.

Tat 48. Yellow Banana – (Russian Banana) these potatoes have creamy and moist flesh, are finger like, but larger, and yellow all around. Good taste and fairly productive in the garden.

Tat 49. Alta Blush early – Developed by an Alberta Potato breeder, the pinkish blushed skin and white flesh, early potato. But it stands out in flavor, keeping ability and the creamy flesh that mashed tastes like you added butter and cream without doing so.

Tat 50. Myatt’s Ash Leaf – A British heirloom that is hard to find. These white skinned and white fleshed potatoes are oblong, and smooth, but prone to scab. Very moist and tasty, with unusual foliage, hence the name.

Tat 51. Belle de Fontenay – A French white skinned almost large fingerling type, with white flesh for the potato salad market. Holds its shape well under cooking. Origin around 1885.

Tat 52. Siberian –Med to large fingerlings with deeper eyes, white skin, yellow flesh, moist. A white landrace version similar to Peruvian Purple but with deeper eyes which makes it the coolest shape. May be Ozette or Haida landrace variety called Indian Tlingit. I originally called this Syrian, but I made a mistake and misread the bag...

Tat 53. Inca Gold – sometimes called Mayan Gold, but a landrace variety from the Andean mountains, prized for being light and fluffy white flesh, and long white skinned tubers. Not the greatest yield.

Tat. 54. Croatan – Rare spud, introduced in 1975. Medium to large round white skinned, light yellow flesh, medium dry.

Tat 55. Maroon fingerling – deeper purple/pink flesh and white skin fingerling

Tat. 56. Piroshka – white skin, and fluffy white flesh for perogies.

Tat. 57 Elmer’s Blue – like Peruvian Purple but slightly larger and smoother with white mixed into the purple flesh, later maturing.

Tat. 58 Netted Gem – Great heirloom, a similar potato to Russett Burbank, but larger, and tends to get some knobs in some years. Reliable and well known in gardens since 1902, possibly earlier. It is a mid season, brown netted skinned, dry fleshed firm potato. Medium yields, good all purpose baker.

Tat. 60 Russian Blue – I believe that this is a different potato than the All Purple or All Blue, as it is a slightly different shape, but definitely grows larger, with darker more persistent purple coloring inside even when cooked.

Tat 63. La Crotte D’Ours – A Canadian classic thought to have been brought to Canada with Scottish immigrants in the early 1800’s. Also known as Cow Horn or thought to be the same potato. It has a purple skin, and white flesh on the dry side. Fairly low yielding. Limited offering.

Tat 64. AmaRosa fingerling – Unique and different, this is a red skinned, pink fleshed fingerling that is firm and delicious. First year growing this one, but good production. Limited offering this year. These are newly bred and not heirloom.

New: Nikola (low glycemic), La Bella, Rose Marie

## **Radish (Raphanus sativus)**

50 seeds per pkg. - \$3.50

RT5. Cherry Belle – 26 days. Limited offering. Typical red skinned white fleshed radish of good holding capacity and flavor. Water in dry years to keep flavor of roots mild.

RT6. Champion – 27 days. Limited offering. Similar coloring red/white to Cherry Belle. Same shape and good taste.

RT8. Black Spanish – 30 days. Slightly elongated dark purple roots that are almost black. Produces in abundance. Heritage variety from Spain. Note that in this area they are grown for the flower pods also called rat-tails that are used in salads and stir fries.

RT9. White Italian – 27 days. Reoffered. A long white mild radish for fresh eating. Roots to 3" long.

RT10. China Rose Winter – 40 days. A white winter storage radish. Grows to 6" long. Sow in fall in coastal areas, or if you are on the prairies you can sew very early spring in a cool spot or late summer for late fall harvest.

RT12. Sparkler White tip – 28 days. Red with white root ends. Good bicolor, about 2" long.

RT19. French Breakfast. – 25 days. The classic breakfast radish of the French. They are elongated, red with a white tip. Crunchy and juicy.

RT20. Daikon – 67 days. The original long white root that is used in salads, kimchi and other Asian dishes since time immemorial. Used also as a deep tiller of soil and for rat tail use (the immature pods are eaten whole in salads). Productive and great tasting. Used in Restoration Agriculture fields to bring minerals from deep underground to top dwelling plants. 50 seeds, or bulk packs upon request.

RT16. Easter Egg Mix – 26 days. A nice mix of all the fun kinds in every color imaginable. Enjoy them all.

RT17. Hailstone – 25 days. As the name says, but these are golf-ball sized and white. Stay fresh for a long time.

Mandy's has one packet of Chinese Green Gobo Radish. Act fast!

## **Salad Greens**

100 seeds per pkg. - \$3.50 unless stated.

SL0. Tatsoi – 50 days. A Chinese green used fresh in salads, for stir fries or steaming like spinach. The leaves grow out from the base like bok choy, only low to the ground and all green. Tasty with a bit of spice.

SL1. Salad mix – 50-70 days. Arugula, Tatsoi and Kale – a mix of all three for use in full summer, early, mid and late. Arugula is a spicy salad green, a favorite addition in springtime. Enjoy all three.

SL2. Mitsuba – 45 days. A slightly spicy green, popular in mesclun mixes, small foliage and more refined lobes than Arugula.

SL3. Mesclun mix – 45-70 days. \$4.00 Mixture of popular lettuces and other salad greens to provide for baby salad in summer time.

SL4. Mesclun plus mix – 45-70 days. \$4.00 Mesclun mix plus spinach.

SL5. Super Salad – 45-70 days. \$4.50. A super mix of everything in the salad bowl, brassica greens, beet leaf, onions, radish, lettuce and more! A surprise in your bowl.

SL6. Mesclun Master Mix – 45 -60 days. \$4.50 A well rounded mix of leafy greens and other favorites.

SL8. Ho Mi Z Mustard – 45 days. A mustard with a sharp taste for those that like this green. Limited quantities.

SL9. Arugula – 40 days. As requested I am now offering this tasty green by itself.

BC1. Gai Lohn – 65 days. This is a common Chinese green found in supermarkets. Like Rapini broccoli also called green sprouting, the entire top of the stock is used like mustard greens. Taste like broccoli only stronger, and great in stir fries.

SL18. Spice of Life Mix – This is a mixture of lettuce, salad greens, Asian vegetables and kales. Sure to please, and slightly spicy. \$4.50 each.

SL23. Everything mix – As the name implies, a mix of all the lettuces, kale, spinach, radishes, beet greens, mustards, and arugula. Might be a few other things thrown in there. Enjoy! \$4.50

SL24. Italian Spring Salad – The Italians like it a little spicier, so this is what you will find in this garden salad mix. \$4.50 each.

## **Soybean**

40 seeds per pkg. - \$3.50

SOY1. Green Envy – 75 days. A good producer of beans for any use. Seeds are vibrant green, round and tasty. Limited amounts.

SOY2. Grand Forks – 82 days here. From growers in the Southern BC, these beans are good producers of slightly larger pods, when dry the seeds are two-tone brown.

SOY3. Sayamusume – 85 days. The largest of the soybeans, these are light beige or green and round like ordinary soybeans. They take longer to produce, but are about as abundant as the others offering larger pods and seeds.

See also Chickpeas in Bean section.

## **Spinach (Spinacia oleracea)**

50 seeds per pkg. - \$3.50

Sp2. Amsterdam Prickly seeded – 45-50 days. This is an interesting spinach variety that produces an abundance of seed which have a decided sharp end. Thresh with gloves to ensure your hand remains intact. The plants have huge green succulent leaves with traditional rich spinach flavor. 50 seeds.

Sp3. Giant Noble – 50 days. A great open-pollinated variety introduced in 1926. This heirloom can get two feet across and the leaves are very large, making easy picking and preserving. 50 seeds.

Sp4. Giant Winter – 50 days. An Italian Heirloom grown for leaves throughout the winter months where climates will support this. If you have a greenhouse this might work, otherwise sow in late fall when the snow about to fall and you will enjoy early spring

spinach leaves the size of your hand. Well worth the effort. It can be grown throughout the summer as well like any other spinach. 50 seeds.

Sp5. King of Denmark – a huge leaved plant, with an abundant supply of tender leaves all spring. Produced well in the drought of 2015.

Sp6. Monstreux de Viroflay - 45 days. Huge, huge, and big leaves. Holds well in the heat, and a good producer.

Mandy's – New Zealand Spinach limited availability

## **Squash (Cucurbita maxima)**

10-20 seeds per pkg. - \$3.50 unless stated.

SCM1. Small Sugar – 100 Days. A perfect size pumpkin for drawing faces on at Halloween, these small pumpkins average about 3 lbs. and are perfect spheres. Cute and good eating too. The seeds can be used like pumpkin seeds, as can all types. Delicious!

SCM2. Jarrahdale pumpkin – 90 days. An interesting open-pollinated variety from Australia, they are like the Cinderella pumpkin only they remain greyish green. Deeply lobed, fun for decorations or eating. About 10-15 lbs. Good short season alternative to butternut.

SCM3. Pink Banana – 100 days. Wow, was I surprised at how prolific these squash were, and as I was uncertain if they would grow big here, I had to try and of course I put in 2 plants! Needless to say I had a good crop of these squash, which have a pinkish tinge to their orange skins and sweet, rich firm flesh. Grew to about 10 lbs. each. Similar to Spaghetti squash in texture.

SCM4. Guatemalan Blue Banana – 90-95 days. Fun to grow and manageable size in the fall at 5-7 lbs. each, these squash make great eating and have smaller edible seeds. Excellent in soup or baked with butter. Limited 12 seeds. Like butternut squash in it's texture.

SCM5. Red Warty Thing (Victor) - 100+ days. Introduced in 1897. If you start these early enough you will have good luck making at least one or two of these beauties. Don't be put off if there are no warts as they will develop the longer they are stored, and they store well. They can be eaten like a hubbard, similar in texture and taste, but are great for decorating purposes as well. 20 seeds.

SCM6. Queensland Blue - 100 Days. This is a smaller squash to the Jarrahdale pumpkin, similar in that it is lobed and greyish-green (making it blue) but is turban shaped. It is

great for eating and stores very well. The flesh is yellow-orange and dryer like a buttercup squash. They grow to about 4 lbs.. If you are a fan of Butternut you will love this.

SCM7. Triamble - 100 days. Also known as Shamrock or Tristar, this unique three lobed squash is fun to try. I got a couple off of mine and they are weird looking squash for pies or side-dishes. Stores very well. Rare – 10 seeds.

SCM12. Maxima Mix – av. 79 days. This is a blend of 3 or 4 different types, all great for soup, individually labeled so you can mark them. Planted together, they will cross and make some interesting combinations. Separate for purity. \$4.00

SCM13. Jack o'Lantern Medley – Some fun mixes of 3 different types of pumpkins for Halloween. Different sizes, shapes and textures. Try them all. \$4.00

SCM14. Australian Butter - 90 days. Fun, peachy-orange turban shaped fruits, each vine sets about 2 each, so if you let the runners go, you will have more than enough. They are about 6 lbs. and the flesh is firm and moist. Excellent flavor.

SCM15. Peanut – 96 days. These look very similar to Australian Butter when growing, but they have a pointed blossom end instead of flat and end up with little bumps on them sometimes. They have a similar flesh and productive vines.

SCM16. Lumina type/Valencia – 98 days. Rare and limited seeds 12 per pkg. A beautiful lobed white skinned pumpkin, very nice eating and for pies. Firm flesh, deeply orange when ripe. The skin remains light colored, taking on more of an orange tinge when ripe. Good size and flavor. Fun for decorating as well. Flesh similar to butternut.

SCM17. Kabocha – 78 days. They appear to be similar to the Potimarron Squash, so they should be excellent for soup. I love the flavor of the deep orange flesh, and the skin is orange with lighter stripes. About 2-4 lbs. Good keeper.

SCM18. Lower Salmon River – Rare heirloom (endangered). 85 days. For Pacific NorthWest and the Prairies, but it is native and loves the West Coast. Light golden yellowy pink, pale skin, golden flesh, firm and excellent for baking and winter eating. Makes an excellent soup. I call this our Alberta Butternut, because it will produce well in our short seasons. The fruits are about 7-8 lbs, stout and with a slight cupped base. Very ornamental as well. Very rare in Alberta.

SCM32. Brodé Galeux d'Eysines (Galeux d'Eysines) – 97 days. A most exceptional and beautiful squash pumpkin type, that is also tasty for soup and pies. It is a rare French Heirloom(1883) called Embroidered with warts from Eysines (an area in the Bordeaux region of France). It is also called the Peanut pumpkin in some references, but I have grown Peanut and it does not develop the warts as quickly as this variety. So I am

maintaining it is different. Lovely deep orange , sugary firm flesh, it is still keeping in storage. Wonderful for fall decorations for the kids also. 10 seeds.

#### NEW!!

SCM19. Giant Pumpkin mix – 90 days. Start these indoors and watch them grow. We have 2 sizes – 65+ and 90+ lbs. Please specify what you want to grow. These will get bigger but without help, will achieve these sizes. Great for the kids.

SCM22. Cheyenne Bush – 90 days. I was a bit surprised by this plant, as I expected a bush habit and therefore smaller fruits, but the squash from this variety resemble a Yellow version of the Howden pumpkin, weighing 10 lb or more, tall faced, green turning yellow, then golden, flesh is mild and moist, somewhat stringy like a spaghetti squash and having good taste. An interesting type to grow and try.

SCM23. Sayda – 70 days. Unusual bush squash from our friends in Quebec. Open pollinated, white skinned, squash for summer eating, or winter soups. Light moist flesh with a bit of stringiness to it, for baking or soups. Makes a good meal with spaghetti sauce. Large squash are about 10 lbs, but summer squash are manageable for a meal. Good producer.

SCM33. Turk's Turban – 85 days. A very colorful and well known squash, this one is a great keeper and good for winter soups, baking and the like. Firm orange-yellow flesh with a multicolor striped skin and cap on the base. Fun and delicious! 10 seeds.

SCM34. Winter Mix – 80 days. A mixture of 4 kinds of winter keepers, all good for baking, soup and curries. Store great, and you will be able to tell them apart as they are labeled. \$4.50

SCM35. Baby Hubbard Mix – 78 days. For those that cannot handle a full sized Hubbard squash, these are smaller with all the flavor. 5-8 lbs. Keep great with all the great baking and soup flavor you expect. 10 seeds.

SCM36. Helen's Italian/Blue Hokkaido squash – 90 days. Wonderful blue skinned, smooth fruits about 4 lb. each, deep orange firm flesh, great for soup or baking. Sweet flavor. Can even use for dips fresh!

From Mandy's collection – Uchiki Kuri/Baby Red Hubbard, BabyBoo, Baby Bear, Wee Be Little.

## **Squash (*Cucurbita moschata*)**

25 seeds per pkg. - \$3.50

SQ2. Blue Hubbard – 95-100 days. Traceable as far back as 1859. They again produced 35-45 lb. fruits which I used in soup and fabulous Christmas dinner. The fruit is blue-ish as it grows, ripening to a pale orange beneath the skin once it ripens in storage. Long keeper, firm, sweet, moist flesh. Not as dry as regular hubbards. If you like butternut squash, but cannot grow it, this is a great one.

SQ4. Musque de Provance – 95-100 days. These are a Cinderella type pumpkin that ripens to a dark brown/green. Deeply lobed and beautifully shaped. They end up about 5-10 lbs. each. It may not look like much, but it would make a great carriage! Actually they are the sweetest, richest tasting of all squash and a natural for fresh eating or soups/baking. Rare and treasured French heirloom.

SQ6. Fairytale pumpkin – 100 days. This is not the same pumpkin as the Rouge vif d'Etampes or the Musqee de Provence. It is a nice bright orange, squat and up to 10 lbs. Mine was 20" across, with a mostly hollow center, tasty in pie and soup. It is slightly lobed, not deeply like the others. Not many seeds inside. 10 seeds per package.

SQ5. Cindy Souper – 75 days. A natural farm cross that is excellent for either pumpkins for decorating, eating as pie, or baking and soup. Firm golden flesh, each fruit is slightly flattish with ribs in either lighter orange or green mottles. It is a cross between the heirloom Rouge Vif d'Etampes and Sweet Momma Buttercup. About 5-8 lbs. Excellent keeper. Some have almost a nipped base, some have a turban squash type base. Fun to grow and very, very sweet tasting.

SQ7. Japanese Black Futsu – 95 days. A 5-8 lb. Flattish black skinned Japanese squash, rare here in the Prairies. Does well in rich soil with long vines, producing a few fruits here in the cool weather, would do well in a hot year. Fruits are flattened, with a turban type bottom, with a firm medium orange flesh tasting of hazelnuts. Makes a fine baking or soup squash. Good producer most years. 10 seeds.

SQ8. Early Butternut remix – 80 days. This is a perfect butternut for Alberta. Early, but a bit smaller, still the best flavor and produces at least some fruits that are ripe by fall. It does not produce many seeds so only 5 per packet, but that is lots!!

SQM1 – Squash Mix – Edible summer and winter squash, each individually marked, in one package, all shapes, sizes, colors and tastes. Sure to please, you decide which are your favorites. All seeds are edible. 5 of each variety (summer and winter varieties). \$4.00

From Mandy's collection – Papaya Pear, Long Island Cheese Pumpkin, New England Cheese Pumpkin

## **Squash (*Cucurbita pepo*)**

25 seeds per pkg. unless otherwise stated - \$3.50

SCP0. Connecticut Field – 110 days. These pumpkins are good for pie and also carving. Pumpkins can be eaten like squash, providing good nutritional value and fiber. The fruits can reach up to 25 lbs. but in Northern Climates with an indoor start you will probably have the largest ones at 10 lbs. They are slightly flattened out of round, but still with good shape for carving. The seeds make good eating as well. The flesh is dry and sweet.

SCP1. Winter Luxury Pie Pumpkin – 95 days (will ripen indoors). Apparently this heirloom was introduced by Johnson and Stokes in 1893. It will grow to about 4-6 lbs. and is the best pie pumpkin available. White netting interior is easy to remove and they are sweet and good. Round type. Rare – 12 seeds.

SCP2. Lady Godiva – 100 days. A naked seeded variety grown for the seeds, the flesh can also be eaten. They grow to about 20 lbs. and yield a few handfuls of dark green naked pumpkin seeds for fresh eating and of course growing your own next year. They are beautifully dark green with darker stripes that eventually ripen to orange with greenish stripes, but they remain green here until well after picking. Store for up to 3 months.

SCP3. Long Pie pumpkin – 80 days. These are not round pie pumpkins, but are apparently very sought after as they make fantastic pies. It is also called St. George, as offered in Burpee's catalogue in 1888. Productive and will germinate in poor soils. Looks like a zucchini but has a tell-tale orange spot where it rests on the ground. Long storage on these ones. Limited seeds – 12 per pkg.

SCP6. Big Max type – 109 days. Huge potential pumpkins, like Dill's only more manageable. Grows between 30 and 50 lbs. or bigger. Depends on you! Good for pies, seed lovers and pumpkin addicts.

SCP7. Jolly Roger pumpkin – 89 days. Round and jolly, medium sized pumpkins just the perfect size for pie or carving. Start out green speckled and turn orange. Delightfully easy to grow. 10 seeds.

SCP10. Howden pumpkin – 115 days. Tall faces make for great carving pumpkins on this variety. Beautiful storage capabilities as well and early enough if started indoors. One plant provides up to 7 of these pumpkins every year. Good for pie but not the best pie pumpkin

SCP11. Yellow cup gourd – 95 days. Averaging ½ lb. each, these cute gourds can be used for decoration, but I wanted to make drinking cups out of them and so that is what I did. They are small, pear shaped with bumps on the yellow skin. Interesting and fun.

SCP12. Green birdhouse gourd – 95 days. 5 seeds per pkg. Limited offering. Similar to the above yellow gourds, only large, oblong and with fewer bumps. The skin is striped green. They can be used for larger birdhouses or drinking cups or bowls.

SCP13. Mixed Gourd – average 95 days. A mixture of gourds to make a colorful basket at Thanksgiving. Start indoors early for best results. 20 seeds

SCP14. Table Queen Acorn type – 90 days. Limited offering – 10 seeds. A typical acorn squash with nice yellow flesh. Firm and tasty. They grow well with other squashes. Best cut in half and baked with butter and salt and pepper. Excellent source of vitamins and minerals.

SCP16. Thelma Sanders Sweet Potato Squash ( Acorn type) – 90 days. This prolific slow spreading bush squash produces abundant orange-yellow long acorn type squash with a unique sweet flavor. Long season type but worth the growing time. Limited – 10 seeds.

SCP19. Ambassador Zucchini – 50 days. Limited offering – 10 seeds. As above but lighter green color, maturing sooner in the summer. Plant is compact and high yielding over entire summer.

SCP26. Jack Be Little type – 95 days. Mini pumpkins with red skins and decorative lobes. Limited offering. 12-15 seeds.

SCP28. Mandan Squash – 85 days. Originally from Heritage Harvest Seeds, this is what she believes to be the original Mandan Squash from the Mandan Native tribe of the Midwest states. The fruits are flattish, yellow with green stripes, up to 1 lb. in size, for fresh summer eating. Very ornamental later, can be used in fall decorative displays. Extremely rare. 10 seeds per pkg..

SCP30. Spaghetti Squash – 90 days. Limited availability - 10 seeds. Used commonly for it's shredding quality when cooked, resembling spaghetti and used in the same way. Good producer. But if you like this also try Pink Banana Squash.

SQM1. Squash Mix – Edible summer and winter squash, each individually marked, in one package, all shapes, sizes, colors and tastes. Sure to please, you decide which are your favorites. All seeds are edible. 5 of each variety (summer and winter varieties).\$4.00

SCP40. Early Yellow Crookneck – 55 days. Bushy plants produce a flow of long golden colored bumpy zucchini all summer long. 10 seeds per pack.

SCP41. Long Bush Cocolzelle - 55 days. An heirloom open-pollinated dark green/black skinned zucchini with traditional flavor. Prolific. Grow up to 3' long if left. Use early as fresh zucchini or leave longer and bake with rice and herb stuffing. 10 seeds per packet.

SCP42. Grey zucchini – 55 days, this is a more squat type, pale green skinned zucchini, excellent for smaller spaces, as it keeps it's bush format. Great plant. 10-15 seeds.

SCP43. Clairmore zucchini – 58 days. Excellent bush variety producing less fruits, which is easier to keep up with! Squat almost spotted green fruits, growing to good size but not overbearing. Great summer flavor. 10-15 seeds.

SCP45. Bush Delicata-90 days. Also known as Bohemian squash or Sweet Potato squash because they are so sweet and delicious. Well worth growing. Try also the Honey Boat delicata offered by Mandy's that we bought. 10 seeds.

SCP48 – Sweet Dumpling Squash – 69 days. You will not be sorry growing this sweet summer eating squash. They also keep a long time into winter, producing many very delicious sweet yellow and green striped, deeply lobed .5 lb squash. Small enough to enjoy with any meal and no need for sweetening. Delightful and abundant bush squash. 10 seeds.

SCP57. Warty cup gourd- 86 days. Great little cup gourd. I have used dried for a great drinking cup before. Dry quickly and it will be easy to hollow out and use as a cup. Warts make a great addition. Decorative for Halloween if you do not want a utensil.

Mandy's offerings – Honeyboat Delicata, Fordhook Acorn, Lebanese White Bush, and Crown of Thorns Gourd.

## SQUASH – other

SQL1 – Lagenaria spp. Cucuzza Squash – or Baseball Bat Gourd – 100 days. Used in Italian and Asian cuisine, I got this seed from a man in Edmonton who regularly brings seeds back to life from obscure parts of the planet and has good luck. This might be one for more experienced growers, but worth the challenge. Growing up to 4' long, these thin gourds are peeled and used in all kinds of cooking. 5 seeds per package. Limited quantities.

SQL2. Speckled Swan Gourd – It is famous. 110 days. Long maturity time, but somewhere, someone will be willing to try this baby and make it grow. Great gourd and beautiful plant. 5 seeds.



### **Swiss Chard (*Beta vulgaris* – Cicla Group)**

50 seeds per pkg. - \$3.50

CH2. Fordhook Giant – 70 days. These seeds were saved from large plants with lighter ribs, good quality and tenderness. Flavor is best after a frost, if you can keep the deer away, or when young.

CH 5. Rainbow Chard – 70 days. Colorful as the rainbow.

### **Tobacco – See others.**

### **Tomatillo (*Physalis ixocarpa*)**

\$3.50 per packet of 20 seeds or more. Dates are from transplants.

TM0. Cossack's Pineapple Ground Cherry – 40-50 days. This abundant spreading tomatillo produced amazing 1" husked, yellow, pineapple flavored ground cherry fruits, that were wonderful. All season producer. The fruits fall to the ground when ripe, so it will self-seed. Squirrels love them. Low quantities.

TM1. Purple tomatillo – 87 days. Requires a longer, hotter season to be a reliable producer, but it does do that. The medium sized husked fruits are good, purple and wonderful to look at. Larger than Cossack's.

TM2. Tomatillo Verde – 78 days. These plants can grow incredibly large. They love rain and heat and produce large husked tomatillos for salsa verde and fresh relish dishes. They also store well for fresh use until Christmas. Very heavy producer

We also have Aunt Molly's and Purple de Milpa.

### **Tomato (*Lycopersicon esculentum*)**

25 seeds per pkg. - \$3.50. Dates are from Transplants. Start indoors in March.

T0. Tomato Large Assort. For Canning – 60-70 days. Most likely these are from beefsteak tomatoes that I saved from canning tomatoes. I didn't have the variety when I bought them. Good large sized tomatoes that also are great for sandwiches.

T1. Beefsteak Blend– 73 days. My favorite mix of tomatoes for multipurpose and multi-climate. All large canning types, sure to please. Also for salsa.

T2. Beefsteak – 75 days. Known for large, perfectly smooth beefy fruits. Average size 10-12 oz. but can be larger by far. Good flavor, staking required. For canning or slicing.

T3. Red Brandywine – 75 days. These seeds produce a lighter red fruit with tremendous flavor. A good slicing and multi-purpose tomato. Do well in all gardening areas.

T6. Silvery Fir Tree – 80 days. Very ornamental with small, fir tree type leaves similar to carrots. Good for small areas and patios. Produces medium orangey red tomatoes early in the season. Good flavor and cold tolerance, as well as disease resistance. Hails from Russia originally. Determinate type.

T7. Amish Paste - 83 days. - heirloom variety, good shape and size. Limited quantities. See mixes for more offerings.

T8. Aunt Ruby's German Green - 76 days - survived the hail and frost to produce seed. The tomatoes ripen with just a tinge of red on the green fruits. Good tangy flavor and large size. Good slicer.

T9. Black from Tula - 66 days - Ukraine origins, tomatoes are 10-12 oz, med. sized, nice shape and flavor, black shoulders and streaking on the flesh. Dark in overall color with green seed coats on interior.

T10. Double Rich - 72 days, known to be high in both betacarotene and vitamin C, this tomato is a nice bright red, round and med. sized 14 oz. fruits.

T14. Fireball - 87 days. Later, making med. sized 12 oz. dark orange fruits of good round shape.

T15. Ailsa Craig – 45 days. Very dependable heirloom tomato. Did well in the drought, producing med. sized red tomatoes with good flavor on compact plants. Originally of Scottish origin. A winner for sure.

T21. Longkeeper Yellow – 80 days – Usually earlier, this year, due to the weather it was hard to get fruit set. Dependable well-known tomato, bred for storage. Keeps 'til Christmas usually.

T23. Manitoba – 50 days – Early and prolific, bred for the prairies. Good standby variety producing med. sized fruits for a variety of purposes.

T25. Mortgage Lifter – 66 days. Larger beefsteak tomato, good flavor and hardiness. Fruits are red and as large as 1 lb. each. Few seeds, disease resistant.

T27. Nepal – 85 days – Produces long vines, late fruiting of unblemished 7-8 oz. fruit of a unique flavor. From the Himalayas. **Reintroduced.**

T29. Prairie Fire – 49 days – Bred for the prairies to set fruit when cool or questionable conditions. These plants are compact, producing meaty 3-5 oz. fruits, close to the vine.

T30. Old Brook – 49 day – An early full-sized tomato. Fruit are rose-red, up to 1 lb., juicy and delicious. Higher in acidity, resistant to blossom end rot. Good canning tomato.

T32. Persimmon – 85 days – Lovely deep orange, softer fruits up to 1 lb. in size. Late season, resistant to cracking. Delicious sweet fruity flavor. Plants spread 3-5'.

T33. Principe Bourgese – 80 days – Plants are compact and bushy, bearing large crop of 1 oz. fruit, good for drying or sauces.

T35. Purple Calabash – 66 days – Called the ugliest tomato in the world, this plum colored, deeply ribbed fruit is flat and well, ugly. But the flavor can't be beat. Good for fresh eating and just keeping around for entertainment. Extremely drought tolerant.

T36. Purple Cherokee – 47 days – From the Cherokee Natives. Nice smoky black red fruit, flattened and larger with green shoulders sometimes but good for slicing. Nice flavor, low acid.

T37. Purple Russian – 45 days – Plum shaped darker smoky red tomatoes. Sometime splitting occurs but the flavor is excellent. Early and productive. Fruits are about 2-3 oz.

T38. Roma – 58 days – Needs little introduction. Most popular and fruitful paste tomato. Meaty 3 oz. fruits.

T39. Andrea's Black Russian – 70 days. A variety brought back from Russia when my cousin visited there in 2010. Similar to Black Krim, dark coloring with green and red striping, great flavor.

T40. Rose de Berne – 87 days – Larger 4-5" bluish red fruits with speckles of white. Very smooth, flavorful and sweet. Thin skinned, heavy producer.

T41. Salt Spring Sunrise – 45 days – developed on Salt Spring Island by the James Seed Company. Thrives in coastal or hot dry summers. Fruit is red, slightly flattened, about 2-3" across. Produces lots on med. sized bushes.

T42. San Marzano Paste – 75 days – One of the most productive paste tomatoes I have grown. Fruits are long oblongs with pointy ends, red and meaty, but if you like a drier eating fruit they are good for that also. Keep a long time.

T43. Saucilito – 55 days – Larger and more Roma shaped, Saucilito is a paste tomato. Fruits are about 2-3 oz. each and rounded on the ends.

T44. Sicilian Saucer – 76 days – bred for large fruit production, the smallest about 1 lb. slightly flattened, beefsteak type.

T48. Taxi – 66 days – Bright yellow and almost translucent. The fruit is 3" or more, round, evenly colored and good tomato flavor. Blemish free and easy to grow.

T50. Vision of the World – 94 days – Large beefsteak tomato about 8-10 oz. Red and round but slightly squashed. Good slicer.

T51. Weisnicht's Ukrainian – 88 days – One of our favorites. Originally brought by Ukrainian immigrants. Outstanding flavor, large flattened fruits are pinky red and over 8 oz. in size. A winner for us.

T53. Yellow Tangerine – 92 days – Science has isolated new varieties of lycopene and carotenes in different colored tomatoes, hence perhaps the unique taste of these varieties. This one is a winner for taste and grows medium sized, rounded tomatoes with a slight citrus taste.

T56. Belgian – 79 days. Very large, round tomatoes similar to a Weisnicht's Ukrainian. Excellent flavor and keeping qualities.

T57. Prairie Pride – 70 days. Compact plants, good container sized, bushy and squat, producing a good number of medium sized, very round fruits of good quality and flavor.

T58. Oxheart Giant – 80 days. Very large, slightly oval fruits, usually 6-7 oz. in size. Good for canning, slicing or sauces. Heritage variety.

T60. Gardener's pride – 70-80 days. A variety that produces orange red fruits, of good slicing size.

T63. All orange blend – A mix of the best tasting tomatoes in the class. 30 seeds - \$4.00

T64. Big Red Mix – 70-88 days. All the largest, choicest tomato varieties in a mix. All red. 30 seeds -

T66H. Heritage mix – 70-86 days. A mixture of some of the most delicious Heritage varieties – that taste as a tomato should. All shapes, sizes, colors, medium to large varieties. 30 seeds

T67. Heirloom big and small – 60-70 days. A medley of Heirloom varieties, chosen for earliness, hardiness, taste and color. All sizes. 30 seeds -

T68. Sunshine blend – 60-70 days. A mix of our favorite yellow and orange varieties, with some different colored reds mixed in for a sunset windfall of tomatoes all season long. 30 seeds - \$4.00

T69. Saucy mix – 60-75 days. Mix of the best paste and sauce tomatoes. 30 seeds - \$4.00

T70. New Grower blend – 55-70 days. If you are new to tomato farming, these are the best varieties, the most forgiving of mistakes with high yields. All packets come with Sure to Succeed Instructions and suggestions. 30 seeds - \$4.00

T71. Jitomate Bulito – 90 days. Very late for this region. This is an old Zapotec natives variety from S. American states. Tomatoes are elongated paste types with a pointy end. Good variety.

T72. Black Brandywine - 72 days. I am not sure if I would call this a Brandywine or not. But that is what the package said. I would say it is a salad tomato. It is about 2-3 oz. with soft flesh, definitely on the black side, but must be eaten right away as it is not a good keeper. Fair production, it is good for having for eating right off the vine.

T73. Wentzell – 78 days. A great big, flattish, red slicer of good skin and flesh quality for slicing, sauces, salsa and fresh eating. Fruits are about 8 oz. sometimes bigger. Very nice tomato.

T74. Cole – 67 days. Cole has been grown and selected for at least 40 years by a Mennonite family in Saskatchewan, and is a reliable one for the prairies. The short, compact plants seem to be more fruit than foliage. A very good producer of tasty small-medium sized red fruit.

T75. Colossus -78 days. One of the largest tomatoes you can grow. They overwhelm the plant with red, and there are so many huge fruits that it is hard to see the plant. At least a lb. in most cases. Large red slicer.

T76. Polish Love Apple – 76 Days. A heart shaped 5-8 oz. red slicer or for use in tomato sauces or salsa. This tomato has a pointy end and fun shape. Good flavor as well.

T77. Regular Leaf Brandywine – 78 days. This tomato is just like the Brandywine we know and love, but the leaves are regular and not potato type like Brandywine. Thus the name. Good sized red fruits (9-10 oz), with firm tasty flesh.

T78. Andy Buckflats – 69-74 days. This one I have had for a few years and keep forgetting to write it up in the catalogue. It is a good sized, (5-7 oz) slicer, round and red, born in clusters of 5-6 on the vines. Developed by Andy Buckflats.

T79. Momma Leone's – 78 days. These paste tomatoes are enormous and firm as well. Great for sauces, paste and salsa. Winner. Many on the clusters, many clusters on the plants.

T80. Caspian Pink - 67 days. A well known Pink tomato, about 4-6 oz. fair sized for slicing, canning, fresh eating. Like a larger Brandywine, smooth and tasty.

T81. Debarao - 78-85 days. A late paste tomato. Large oblong paste tomatoes, rounded blossom end and full meaty texture. Not that many on a plant but the size is very good.

T83. Moon Glow - 78 days. Later type orange medium to large sized slicers or fresh eating tomato. I love orange tomatoes for flavor. What can I say? They make the most beautiful addition to salads and stews.

T84. Pink Brandywine - 70-75 days. Larger sized tomatoes, about 5-6 oz., smooth and shaped like typical Brandywines, possibly a bit smoother and not reaching a deep color like typical red tomatoes. They were very tasty and productive.

T85. Portugal - 67-70 days. Obtained from seed from Portugal from a fellow who travelled there. These tomatoes are large paste types that are very smooth and beautiful. Used for salsa or sauce as well.

T86. Red Beauty - 65-70 days. These tomatoes are typical of what you would find in the store, long keepers, beautiful round, flawless perfection on the skin. Tough skinned, so they do not easily bruise, flesh is firmer like a store tomato and they grow in large clusters on the vine. They ripen in sequence for continual fresh picking. Limited offering 10 seeds.

T87. Striped Cavern - 65 days. There were fun to grow as well. They are a stuffing tomato, not quite as large as the yellow stuffer, but a bit more productive. They have 2 hollow cavities, where the seeds cluster around in a brain-like mass which are easily removed. The flesh ripens from light yellow to a deeper orange with darker stripes. Beautiful tomato and good taste.

T88. Striped German - 78 days. These tomatoes are a bit smaller and the stripes are not as noticeable as I thought they would be. They are good slicers for salads or fresh eating, but are a bit later for longer season growers. Large sprawling plants.

T89. Vintage Wine - 80 days. One of my new favorites. These are the most interesting colored tomatoes you will ever see. They have a Brandywine type shape, can reach up to

a pound each in some cases, with deep green striping on wine colored tomatoes. Very good flavor but you have to catch them early as they are not that great a keeper on wet years.

T90. Tasmanian Chocolate – 80 days. Good sized fruits, flattish and dark brown with good smoky flavor.

T91. Mountain Princess – 70 days. Clusters of 6-8 fruits, 2-3" and firm keeper for fresh eating or salads. Blemish free and tasty.

T92. Berkeley Tie-Dye – 76 days. Large fruits with medium lobes. Multicolor variations of red, green, orange streaking. Great flavor.

T93. Black Zebra – 79 days. 2-3" fruits on smaller plants, remaining dark red with green streaks. Firm and flavorful.

T94. Green Zebra – 79 days. Similar to black zebra, but remaining more green with yellow or orange stripes.

T95. Azoychka – 75 days. Large yellow fruits, with soft melt in your mouth flesh of a mild flavor. For those who like a sweet acid-free fruit. Beefsteak type.

T96. Mennonite Orange – 78 days. If you like orange tomatoes you are going to be blown away by this one. Flavorful and huge, these are a favorite. 10 seeds.

T97. Bear Claw – 80 days. Later in the season, but produces medium sized, multi-lobed fruits of a light to medium red color. Good flavor and fun to grow.

T98. Pineapple – 80 days. A lot of fun to grow. The color is worth the wait. Flavor is sweet and fruity, and it has orange, yellow and red stripes.

T99. Garden Peach – 76 days. This smaller salad tomato is fuzzy and peach colored, hence the name. Flavor is mild and fruity. Fun to grow.

T100. Bali – 75 days. This tomato is almost a cherry type, except it is deeply lobed, many on the sprawling plant and the flavor is to die for. It is just amazing. Like a mini-Bear Claw.

T101. Anick's Grandpere Rouge – 70 days. A semi-bush compact producer of perfectly round, medium sized canning or keeping tomatoes. Great shape and texture is meaty. This seed comes from seed savers in the Peace Region of Alberta.

T102. Sub Arctic – 70 days. Good variety for cold regions. Bred to set fruit in cool temperatures. Mature fruits are 2-4 oz. red, round and firm. Limited seed.

T103. Lemon Boy type – 70 days. Yellow slicing tomatoes that are mild and sweet.

T104. Banana Legs – 68 days. These are cute elongated yellow, medium sized mild and less acidic tomatoes. Up to 4 oz, 5" long.

T105. Orange Roma – 75 days. A 3-4" long, tapered orange paste tomato that is awesome as a base for tomato or hot sauces when a change is what you are after. So beautiful on the plant with deep tomato flavor.

T107. Polefast – 69 days. A good sized round red slicer that you can grow early for the ones who want to be the first on the block with ripe tomatoes. Fruits are 6-7 oz. and firm and juicy.

T108. Teton de Venice – 78 days. Love these tomatoes. They are like a giant Heart shape, so unique they are hard to describe. Growing 8-10 oz., these plants produce red tomatoes with a green shoulder and lots on the plant. They produced many throughout the summer, with firm thick flesh of exceptional quality.

T109. Siberian – 75 days. A winner for the prairies. These plants set fruit even when the summers are cool. Siberian is a large beefsteak with bright red coloring and thick, juicy flesh. The skins are firm, allowing them to keep for a long time.

T110. Starfire – 67 days. Well known heirloom, Starfire produce 6-8 oz. red slicer tomatoes with a star like pattern in lighter red at the blossom end. Round and juicy. Many on the plant. Good for the prairies also.

T111. Rosella Purple Dwarf – 69 days. These are dwarf plants, as the name suggests, so they are suitable for patio use where you want a bigger slicer with great taste. Fruits ripen to about 6 oz., with a deeper red almost purple color. Flavor is deep and delicious.

### **Cherry Tomato types**

25 seeds per pkg. - \$3.50

TC2. Gardener's Delight – 65 days. Limited offering. Heirloom variety. Red cherry tomato with good sweet flavor. Very productive

TC3. Black Plum – 65 days – Early and dark skinned, plum shaped tomatoes with slightly smokey flavor. Cute in the salad bowl or tasty for fresh eating.

TC5. Sweet Chelsae – 62 days – very amazing tomato flavor, sweet, tart and delicious. Larger than most cherry tomatoes, but I like them in the salad anyway.

TC6. #8 Wonder – 50 days – like a sweet million only not as prolific. Prone to splitting, but the flavor makes up for it.

TC7. Anna Aasa – 45-50 days - Cherry tomatoes that are delicious and prolific, small plants, but amazing for our drought year. One of our favorites.

TC8. Isis Candy – 60 days - Loved this tomato as well. Excellent flavor, delicate pinkish red, good producer.

TC9. Fargo Yellow Pear – 45 days – Nice flavor and bright orange color. Pear shaped but wonderful additions to the salad.

TC10. Coyote – 82 days - very light yellow, almost white cherry tomatoes, very small and late.

TC12. Black Cherry – 50 days – One of my favorites, this cherry is dark, smoky and almost blue in coloring, nice smoky flavor, rich and wonderful. Produces an abundance in good years.

TC13. Camp Joy – 60-70 days – These tomatoes might not be considered cherry tomatoes as the larger ones can reach 1 ½ to 2” in diameter. But they make a nice treat just to eat right in the garden, good flavor.

TC15. Baxter’s Bush – 49 days – as the name implies it is good for container growing, the plants do well in dry years as well. Tomatoes are larger, red cherry types, more dense than other varieties.

TC16. Reistraube – 73 days. Means giant bunch of grapes in German. And it produces clusters of smaller grape shaped, pointy end tomatoes. Good for eating off the vine or salads.

TC17. Sweet 100’s – 55 days. Good producers of the favorite flavored cherry tomatoes so many growers cherish.

TC18. Super Sweet 100 – 60 days. The original tomato is a hybrid, but the seeds produce plants with similar qualities and good sized sprays of cherry tomatoes with good flavor.

TC20. Yellow banana – 68 days. A later variety of cherry tomato that is elongated and yellow-orange. Great flavor.

TC21. Small tomato medley – 50-60 days. A mixture of all kinds of small tomatoes, good to eat off the bush. 30 seeds for \$4.00. All sizes, shapes, colors and tastes, guaranteed to please.

TC22. Yellow Currant – 65 days. Delightful yellow skin and flesh that make an interesting addition of color to the salad bowl. Intense flavor. Like the name says, they are quite small.

TC23. Sweetie - 60 days. Good sized clusters on tall sprawling plants. These tomatoes are very good producers with a taste that says it all.

TC24. Xina - 70 days. Smaller plum shaped tomatoes. Obtained from a fellow that travels overseas to North Eastern Russian states. Good for fresh eating.

TC25. OSU Blue - 78-90 days. Larger than a typical cherry variety, more a small tomato. One I had to try, given my penchant for different colored tomatoes! There were very blue all the way through the season, making it an interesting addition to the tomato patch, and when they ripen they retain the tinged shoulders that almost look black then. As an eating tomato they have a sharp taste. Try them!

TC26. Nova - 70 days. Makes large clusters of grape tomatoes, quite a bit bigger than store varieties and used the same way or as a paste tomato.

TC27. Marmande - 60 days. A 2-3 oz. meaty salad tomato that is very early. Had good flavor in our trials.

TC28. Belle Star - 67 days. A good tomato for fresh eating, cutting into salad or using in sauces. It is a bit firmer, about 3 oz. each and clusters on compact plants are large. Good producer.

TC29. Quebec 2473 - 65 days or so. Massive clusters of pointy, slightly larger than grape sized tomatoes with good flavor. Very productive last year. Plants are semi-compact.

TC30. Early Latah – 45 days. This tomato rivals Stupice for earliness and production. Good flavor, slightly elongated like a grape tomato.

TC31. Tiny Tim type – 45 days. This is the classic bush type cherry, loaded with mouthwatering cherry tomatoes of good texture and flavor.

TC32. Purple Bumble Bee - 57 days. This is a tiger striped green on red/purple tomatoes that are larger than your average cherry with a zesty kick. I love them, firm texture.

TC33. Cheery Cherry - 55 days. Great bunches of tasty round red cherry tomatoes, great flavor snap.

TC34. Red Currant – 65 days – very prolific producer of small ½ inch or smaller cherry tomatoes of intensely good flavor. Vines can take over if not pruned to one or two climbing vines.

TC35. Mountain Candy – 65 days. A small snack sized version of Mountain Princess. Good and sweet red cherry type.

TC36. Humboldtii – 68 days. This yellow sweet cherry is one of the hugest productive tomatoes I carry. Amazing spreads of clusters the size of your head! Sweet and wonderful.

TC38. Orange Grape – 70 days. Grape tomatoes born in good sized clusters on the plant. Not too tall for a cherry tomato and lots of clusters per plant. Good flavor, orange grape tomatoes.

TC40. Green Grape – 70 days. Green cherry tomatoes with a slight green stripe, 1 oz. each. Grapes are born in clusters, but are not like a grape tomato shape, more round. Winning taste combination of sweet and tart. My fave.

TC41. Sweet Baby Jane – 67 days. Tall plants bear giant clusters of red sweet cherry tomatoes that will soon fill your house and keep you in cherry tomatoes all summer!

TC42. SRC (Small Red Cherry) – 65 days. A cross between Sweetie and Sweet Baby Jane. Wonderful clusters of sharp, sweet red cherry tomatoes that keep on producing all summer.

TC43. Red Velvet – 68 days. Heirloom of unique characters. Plants leaves are covered in small fine hairs that make the plant appear to be slightly grey and fuzzy. Fruits are 1-2 oz and deep red and sweet. Quite a show piece.

TC44. Rainbow Cherry mix – 70 days. A mix of a color blend of all my favorite types of summer cherry tomatoes, in all colors, chosen for abundance and taste. \$4.00

TC45. Dr. Evans cherry – 69 days. Created by Dr. Evans of Devon area and fame, this cherry is larger, sweet and juicy. Good producer of 2-3 oz. cherry salad tomatoes, red and wonderful.

TC46. Sweet Millions – open pollinated version. 70 days. This well known sweet red cluster cherry produces more than you can possibly want, so share around the neighborhood. Sweet and tangy at the same time.

TC47. Juliet – 68 days. Grape cherry, red tomato with impressive clusters born on tall plants.

TC48. Grape Mix - 70 days. A mix of all the best grape cherry tomatoes for your garden. Keep seed from the ones you like for a dedicated supply. Delicious and productive blend.

TC49. Whippersnapper – 65 days. This little bush cherry is perfect for backyard garden pots. Produces good size clusters of 2 oz. red, pointed end cherry tomatoes with good flavor. Great for small spaces.

TC50. Golden Pear – 67 days. Similar to Fargo Yellow Pear in size but deeper orange color and full of flavor. Good sized clusters of golden orange fruits all summer.

TC51. Orange Pear - 69 days. Great grape tomatoes, with a bulbous end like a pear, golden orange color and great flavor as all orange tomatoes have.

### **Tobacco and Others - That don't fit**

\$3.50 per packet.

OT16. Sorghum – Broom Corn. 105 days for broom stalks. 50+ seeds. This variety grows tall like corn with multicolored seed heads forming late in the season. Green stalks can be cut and used to make straw brooms. Fun to grow for a change.

OT17. Tobacco – Virginian. 100 + seeds. Grown for it's long slender leaves, this tall plant has an abundance of seeds in the Nicotiana type flower head, of which family it is a member. Plants grow at least 5 feet tall. Leaves are harvested from the base up when they turn yellow.

OT20. Westbank First Nations – For smoking and gatherings, trading and gifts. This tobacco is a narrower plant, upright 24-36", elongated green leaves. More white flowers.

OT21. Burley tobacco – for the famous blend for pipe smokers. Deep, smokey and rich flavor when aged and fermented.

For Edible oil seeds see Sunflowers in Flower section and flax and canola in the grains section.

OT22. Jasmine Scented – 60 days. More grown for the lovely trumpet flowers than the actual leaves, although you could use it certainly for tobacco. The flowers are white, up to 4" long and scented in the evening with a wondrous Jasmine fragrance. I love this one!!

## **Trees and Fruiting Shrubs – So you can grow your own landscaping!**

\$3.50 per packet – quantities vary from 25-40seeds.

TR2. Tamarack – a variety of Larch that is known to drop it's leaves in the fall, growing in wet areas and yielding an extremely hard and rot-resistant wood. Can be used as firewood, ornamental or other uses such as fencing, building and the like. Easily grown from seed in soil with a sandy medium in the beginning.

TR3. White Spruce – a conifer common to the Alberta prairies and woodlands, and growing tall and relatively large for here. Common uses as firewood and building needs. Can be pruned for ornamental uses and shelterbelts.

TR4. Black Spruce – A lowland variety of the white spruce, known for it's compact growing habit, dense wood structure, and resistance to rot. It was said that a larger black spruce could be used to make shakes for roofs. Jack Pine was also useful for this. See below.

TR5. Scotch Pine – or Scotch pine, is one of the ornamental pines brought to Alberta by settlers and that likes to grow here. An uncommon trait is the long, graceful needles, common to pines, but especially long in this variety.

TR6. Lodgepole pine – used by Native Peoples across the land to construct their winter lodgings, these trees when found in stands grow straight and tall. Excellent ornamentals as well, and easy to grow on any soil.

TR7. Jack Pine – A variant of the Lodgepole pines, these pines are not as straight, but have great character, loving sandy soils where they are readily found throughout the province. Used for shake manufacturing as they are resistant to rot and large enough to accommodate this use readily.

TR8. Ponderosa Pine – these tall giants usually inhabit warmer climes, common to the interior of BC, in places like the Okanagan Valley where they are immense, daunting giants. We have the fortune of having an Alberta Source where these trees were lovingly established by a master gardener. Special seeding instructions included.

TR9. White Pine – limited quantities. These seeds are again native to warmer areas of BC, but can be established here and found occasionally in Alberta.

TR12. Fast-growing spruce (likely Norway) – obtained from cones of a neighbor, these spruce can grow incredibly fast here. Have a nice blue tinge but not blue spruce as the needles are softer.

TR10. Pincherry – harvested sustainably from wild Alberta groves nearby. These tree/shrubs produce a small sour cherry that can be used like red currants or chokecherries. Limited Quantities.

TR11. Chokecherry – harvested sustainably from wild Alberta groves nearby. These tree/shrubs produce a small sour cherry that can be used like red currants or pincherries. They pack a very sharp taste that drains the moisture from your mouth, hence the name. But they are fantastic for wine or jelly. Limited quantities.

TR13. Wild Strawberries - SOLD OUT.

TR14. Red Raspberry - yes you can grow from seed. Requires a cold hardening period while damp. Will yield in 2 years.

TR15. Landscape pines – Most likely scotch or a variation on them, they grow very round and appealing and block the wind most effectively. All pines thrive in full sun conditions.

TR16. Colorado Blue Spruce – One of the most well knows Spruces for landscape and shelterbelt uses. Beautiful deep blue color, large golden cones. Grow in starter trays with a layer of sand over top to prevent damping off, which they do very readily!!

TR17. Norway Spruce – large and dominant in the landscape, these trees are very rare in Alberta but can be found in some of the older shelterbelts in protected locations. They grow with a pendulant habit, their long branches draping down and then growing upward at the tips. The cones are huge and the source of wonderful crafting materials for Christmas baskets and the like. Great trees.

TR18. Nanking Cherry – 3 years to fruit production from seeds. These are my favorite sweet cherries because they are easy to grow from seed, abundantly producing small ½ inch sized sweet cherries that you can juice, turn into wine, jelly, jam or what have you. If you don't get to them all the birds will clean up the rest. Loaded on the second year wood consistently every year and survive just fine here without any help. 25 seeds.

TR19. Evans Cherry – 5-7 years before fruit production. Try these sour cherries, which were discovered by Dr. Evans in Devon, Alberta. Well known sour cherries for pie, juice, jelly and other uses. Absolute treasures for the prairies. Everyone should have one. Or 6.

TR20. Red Elderberry – Use medicinally or for jelly or juice, these bushes are great for the wildlife also, feeding many birds on their migratory paths. We can use them too!!

TR24. Mountain Ash – Grow for the waxwings in your back yard. These trees are loaded with beautiful fragrant white flowers in the spring, the bark is an attractive smooth rust

color, and the leaves change colors beautifully in the fall. The ripe red berry clusters are a favorite for migratory birds so get to them for jelly before they do. Mild flavor. Not edible unless cooked because they are dry.

### **Annual and Perennial Flowers - \$3.50 per packet.**

FL5. Sweet William – 20-40 seeds. Dark Pink and White. Assorted colors of the perennial favorite of old country gardens. Producing clustered heads in white with pink splashes, and variations therein. Up to 18”

FL51. Sweet William – Red Summer Heat. Perennial favorite with a deep red color. Up to 18”.

FL52. Sweet William – 20-30 seeds Deep pink color. Up to 18”.

FL6. Petunias – 50 seeds or more

- a) Midnight Dreams type – deep purple, almost black.
- b) Iced Salmon – salmon pink and slightly lighter shades.
- c) Blue Frosted mix – purples with light edges.
- d) Butter cream – yellowy white
- e) White/Pink mix – some white, some pink, some mixed both
- g) Plum blush – vibrant plum colors in deep shades
- h) Pink mix – mix of all shades of pink.
- i) Orchid daddy type – medium purple.
- j) Peach Ice mix– light peach color and variations with white frost.
- k) Electric plum – bold plum that is at once deep pink and blue.  
Hard to describe. Very showy.
- m) Tidal Wave silver – light purple almost silver, trailing wave type
- q) Midnight frost - dark purple with white frilly edges
- r) Frosty mix - mixture of purple and pink centers with white frilly edges.

FL8. Bunny Tail Grass – 45 seeds per pkg. This fun grass is covered with fluffy, soft bunny tail seed heads that turn from green to light tan. Good for containers or the back of the flower bed. They are drought tolerant and ornamental for flower arrangements. 8-12” high.

FL16. Ice plant – red/orange – 25 seeds per pkg. Limited offering. This succulent is one of my favorite plants, easy to grow and producing captivating flowers and foliage. Low spreading ground cover or pot plant.

FL 33. Snapdragons – red/yellow stripe – 50 seeds. As others, 12-18” tall. Showy and different.

FL 34. Snapdragons – Red Riot – Bright red flowers on tall spikes. 2’ average height.

FL 35. Snapdragons – Dark Red Wine - These flowers are a mix of deep purply red. Plants are 2’ high.

FL37. Snapdragons - Sorbet Mix – mix of creamy pinks, with orange to yellow fringe. Nice for borders.

FL40. Sunflowers – Edible seeded – 25 seeds. Tall plants (over 3’) with medium to large sized heads, grey striped seeds. Flowers are yellow and showy, typical of edible seeded varieties.

FL42. Sunflower - Beauty mix – 25 seeds. A tall mixture of varying shades of sunflowers with blazes of burgundy throughout. Stunning variety.

FL43. Sunflower - Dark Red mix – 25 seeds. 5-6’ tall, dark green foliage with some striped with dark purple, flowers in shades of red, burgundy, deep brown and lighter variations with yellow.

FL44. Sunflower - Amazing blend – 25 seeds. 5-6’ tall, deep green foliage, producing heads 4-6” across. Shades vary from bright yellow to yellow with red inside or on the outside of the petals, or striped along each petal. Never know what you will get until they open.

FL 46. Sunflower – Summertime Shine – 25 seeds. Bright yellow to deep yellow blends with some variation with red and orange.

FL 47. Sunflower – Edible - Short Stuff – 70 days. A shorter version of an edible seeded sunflower, traditional medium sized heads produce many edible oil seeds that can be enjoyed in the winter or set out for the birds. Your choice. 25 seeds per package.

FL48. Sunflower – Deep Red. 25 seeds. 5-6 feet tall, dark green foliage, dark red flowers in almost burgundy tones. Stunning.

FL49. Sunflower – Yellow Fields – 25 seeds. 5’ tall, medium green leaves, and medium sized sunny yellow heads with slight variations of orange and red hints.



FL50. Sunflowers – Rainbow Blend – 25 seeds. 5-6”, stunning blend of red, pink, burgundy, orange and yellow variations all mixed up in one flower sometimes. Very interesting and showy.

FL53. Sunflowers – Wedding Mix – 25 seeds. 5-6’, great mix for wedding bouquets, this mix is lighter colors in shades of cream to deep yellow.

FL45. Love-Lies-Bleeding – Amaranth – 48 days. Beautiful drooping pink and red flower sprays that contain tiny light yellow, round edible seeds. Cook like quinoa or regular amaranth for a tasty treat or just enjoy the beauty of the plants. Leaves and stems of this plant also contain active red and purple pigments. Grow about 2.5 feet tall.

FL55. Poppy – Old Farmstead double red delight. Grown on an abandoned homestead in Northern Alberta, this is a rescue poppy, beautiful vibrant hot pink/red. Try it.

#### OTHER POPPIES

FL56. A Shirley Mix – mixed single colors

B Ladybird – red and black dotted centers

C Double Pink – Frilly Pink

D Double Pink - Shelley Pompom

E. Large Pink Breadseed poppy

F. Venus mix – Large pink, white frill

FL 65. Hollyhock mix – Old fashioned single flowered blend of pink, white and fuschia flowers, growing up to 10’ tall. Make a wonderful hedge. Need some wind support.

FL66. Pink Yarrow – like the wild variety, only with lovely pink flowers, cheery in the flowerbed. These grow about 18” tall. In a mass of pink. Perennial favorite.

FL67. Calendula – Yellow and Orange favorites mix.

Queen Anne’s Lace, see herbs.

Mandy offering – Jacob’s Tears, White Seeded Sunflower, Small black seeded sunflower, and Shasta Daisy.

