

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

*Seed Catalogue 2020*  
*Open-Pollinated and Heirlooms seeds*  
*for Short-Season 2B areas*

*Online at*  
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## Welcome to a Perfect 2020!

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 variables and other ecological changes.

A few years ago we took on Mandy's Greenhouse seed collection. We are offering what grows well and produces seed reliably for this area. There are also some seeds that require a more experienced grower, and you can try those as well. All seeds will grow here, just may not produce seeds in time for fall. 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 always looking for interested growers. Contact us 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@explornet.ca). We provide training and mentorship.

We are clearing out all current packaged seed, so each package is \$2.50. New seeds are at regular \$3.50 per pack pricing and will be indicated. 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 (for the fee), cryptocurrencies, etransfers and cheques.

We operate a commercial greenhouse and offer bedding plants on a PREORDER basis only. Call us in January or February to make your order. We also sell asparagus roots, and some berry bushes as well as spruce trees for landscaping but you dig yourself. Those are \$5-\$25 each. Call for info..

**Coming in 2020 – A U-Pick Strawberry Adventure Getaway!** We will be offering these magnificent berries in 2020. Call 780-785-2622 to check in or check the website frequently!! <http://hillanddalefarm.wordpress.com>

*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 2020

### VEGETABLES

#### Asparagus – 25 seeds per pkg. - \$2.50

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 1<sup>st</sup> 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.

We have asparagus roots, 2 and 3 year old available also. Call or email for information in Jan. Or Feb of each year. Roots are \$5 each, FOB from farm store only. Not shipped.

#### Beans – Pole (Phaseolus coccineus)

20 seeds per pkg. - \$2.50, unless stated

Reintroduced. BP7. Kentucky Wonder –65-80 days. The tried and true pole bean, producing good sized green pods with great flavor. Vigorous climbers, requiring fencing for support or trellises.

BP15. Kentucky Wonder **Yellow**– 70 days. These delicious pole beans produce good sized round yellow pods with great flavor. Fence or trellis for best results.

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.

NEW!

BP12. Forelle Fleiderfarben – 90 days. Pole bean offering shorter chubby wrinkled pods of modest production. Should be planted quite early in the spring and protected from frosts. Beans are chubby roundish with exquisite coloration of black stripes and swirls on a "stone textured" dark lavender. Used fresh or for dried use. Pkt...\$3.50

BP13. Golden of Bacau Pole – 65 Days. A waxy golden Romano type variety from Bacau of Romania. 6-8" stringless pods are quite large, semi-curved, offering 4-5 large grey plump oblong seeds. Heavy producer and early. \$3.00

BP21. Herrenbohnl Pole – 72 days. Very delicate, 5-foot vines produce diminutive 2 ½-inch pods with a very sweet, tender flavor. At maturity the pods fill with almost perfectly round, pinkish-beige seeds with a faint darkening around the hilum. Surprisingly productive. Supposedly also good as a soup bean. The name means "gentleman's little bean." \$3.50 per packet

BP22. Brockton Horticultural – 80 days. Introduced in 1885 by Aaron Seed Co in the states. Pole bean, green pods, with red stripes. Good taste and production, used only as a dry bean. \$3.00

BP23. Neckar Konigin Pole – (aka Neckar Queen) 72 days. A very productive green pole bean from Germany, producing pods longer and well into the season than others. Long pods up to 12” and need extensive trellising to keep from overtaking the garden. Dry beans can be used like Cannellini beans. Limited quantities available - \$3.50 per packet.

BP25. Snowcap – 80 days. A beautiful kidney shaped bean used for dry or green bean production. Can get very tall, but not in our climate. Dry beans are beautifully colored, plants produce an abundance of 6-7” pods with great taste. Might be aka Porcelain bean. \$3.00

BP26. Vieux Flippe Pole bean – 70 days. An early manageable flat green pole bean. Plants only 5 feet high, and produce many pods. \$3.50

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 Soup Beans but smaller. Green pole beans. \$3.50

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

For eating fresh and dry bean production. 30–45 seeds per pkg. \$3.50 each unless stated.

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.

B3. Swedish Brown – 100 days(to dry beans). Hardy and plump, these beans make great additions to soups when you want it thickened. Also good for Boston brown bean recipes. Prolific and early.

B5. Black Valentine – 68 days to snap beans, 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!

B9. Limelight – 65 days to snaps, 95 to dry. Developed in Lethbridge in 1968, they have a flavor and appearance similar to lima beans if used in the green shelling stage. Disease free, ivory colored flat seed, now considered a rare variety. Low availability – 20 seeds.

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 – limited availability (10 seeds) – 100 days to dry beans. Drought tolerant fun, small kidneys. Bright pink coloring on beans. Hard to miss in the garden.

B20. Red Valentine – 50 days to green beans, 70 to dry (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.

B27. Blue Jay – 60 days to snaps, 90 days dry. Extremely rare and beautiful bean that is very productive. Beans are green and round with darker streaks sometimes, about 6-8” long and remain stringless or are good tasting dry beans. The seeds are beautiful as well, deep purple with whitish-tan markings. Low quantities.

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.

B38. Duane Baptiste Potato Bean – 60 days. An heirloom bean that is very rare. IT is a truly Canadian Bean and was grown by the Mohawk Natives for many years before the arrival of the white men. It is a bush variety, producing long green beans that later mature to white fat beans of excellent soup and stew quality. They did well in the dry conditions this year. I have only a limited offering of 10 seeds per package to anyone who wants to grow these out and continue to preserve this nearly extinct variety.

B40. Tuscahara Bread Pod– 67 days. These beans were in with Tanya’s Pink pod, but they are more green with blue streaking. Same shape, flat and long. Good taste and texture. Limited offering of 20 seeds.

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.

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.

**NEW!!**

B23. Great Northern or Cannellini – 100 days to dry. These beans are known by either name, but they are an Italian heirloom used in baked dishes. The beans are good sized, flat, rounded shape and white. Plant early indoors in short season areas and carefully transplant outside for early harvest of dry beans. Very limited availability.

B25. American Italian Dwarf Horticultural – (aka Taylor Horticultural Dwarf) 65 days. Bush green beans first listed in 1904 in MI, USA, these beans remain a great variety for short season areas. Pods are about 5” long, green, flat and thick. Limited quantities available. \$3.50

B51. Dutch Brown – 85 days. Bush beans of unknown origin, grown for their baking beans. Rich full flavor. Good production. Can be used as snap beans also.

B52. Giant Red Tarka – 80 days. A gorgeous Hungarian landrace collected in the Vasszilvagy region, Giant Red Tarka’s stout bushes are prolific. The large maroon and white piebald seeds are excellent fresh as shell beans or as hearty dry pantry staples.

B60. Calypso – 85 days to dry. Originally from the Caribbean! The chubby round black and white seeds are produced in heavy abundance in medium length pods, with averages from 4-6 seeds per. Dwarf bush habit...perfect for small gardens. Will perform well in almost any weather condition and soil. \$3.00

B63. Dedo’s Day/Night Reg. Semi-Runner – (aka ? Calypso Red) 70 days. This variety is a favorite. Originally obtained from Croatia . Plants form semi-runner vines...about 3-5 feet. Fresh pods are slightly thick, with red stripes on lite green/beige. Dry pods are easy to shell out. Most carry about 4-5 seeds. Cute chubby oval white dipped on their sides in deep burgundy...with an occasional tiny spot to match. Can be eaten fresh shelled or cooked from dry. Pkt...\$3.50

B64. Dedo’s Day/Night variant – Slight variation in color but otherwise same as B63. \$3.50

B72. Jacob’s Cattle – (aka Trout Bean) 67 Days. These large white and maroon mottled bush beans have a long history for being a staple of hearty soups. Also the standard for baking beans. An early producing variety, very suitable for green pod steaming. \$3.50

B73. Pencil Pod Black Wax – 60 days. Yellow round beans, 6-7” long. Nice variety. Great production. \$3.50

B74. Kahl - 69 days. Chubby oval/round seeds are a soft yellow/lite green with a slate gray ring around the hilum. They are twice the size of Navy whites. These plump beans cook down into a creamy soup and their taste is mild enough for salads and baking. Plants are very productive. \$3.00

B81. Maine Yellow Eye – 75 Days. A bush variety of beans, with a long history. This bean is rare. It can be eaten as a dry or shelling bean. \$3.00

B86. Painted Pony – 60-80 Days. A great dual purpose, distinctive N.A. original. Long thin pods are stringless. Great fresh for snap beans and even better for soups after drying...as they retain their pretty markings. Seeds are half light brown and half white, with the “border” between the 2 colors quite “feathered”...one into the other. Plants are very productive. \$3.50

B91. Rodcor – 67 Days. A new variety for productive, yellow stringless beans. Bush variety, great for this area. \$3.50

B95. Slender Yellow Wax – 65 Days. A great, productive yellow bush bean. Excellent flavor and crispness, for short season areas. \$3.50

B97. Sulphur Yellow – (Golden Cranberry, China Yellow) 55 Days green, 87 for dry. A well know and loved bush bean, but also a good eating bean. These brown beans bake and stew up creamy and form a great gravy.

B99. Thibodeau du Comté Beauce – 40 days to green, 60 to dry. Beans are off white with dark red mottling, beans are long and green with red/purple stripes. Productive bushy plants.

B106. Giele Waldbeantsja – (aka Frisian Yellow Forest). 80 days. A bush bean from the Netherlands, The bean is an old and somewhat forgotten variety that is slowly starting to be discovered once again. This variety of the common bean Yellow Forest beans are traditionally cooked with streaky smoked bacon, sometimes with the addition of a tablespoon of vinegar. It was also used in bean soup. \$3.00

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

*10-15 seeds per pkg. - \$2.50*

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.

**NEW!**

BF16. Kabouli Black Garbanzo – 78 days. A truly interesting growing experience! These Chickpeas end up with an abundance of 2 seeded pods which ripen to a midnight black. It makes interesting hummus! Actually chickpeas are all sorts of colors! Limited offering, 15 seeds.

BF18. Orion Chickpea – 70 days. An early maturing variety of Chickpea for the prairies, developed at the Saskatchewan research station. Does well in our area and provides a continually maturing abundance of double and triple-pods on the stems with up to 3 seeds per pod. Chickpeas are light beige.

BF19. Chestnut Chickpeas – 78 days. The well known variety of darker beige chickpeas, growing on 24” bushy plants. They mature over the season. Pull off the browning pods as they mature and dry in a very warm area quickly. 2 peas per pod.

BF21. Snowbird Faba – 69 Days. A variety of fava bean developed as a protein supplement for animal feed. Good for soups and stews, or feed.

BF23. Spring Mix – 78 days. A mix of small and medium sized fava beans and broad beans that mature quickly and cook as fast. All colors as well.

BF24. Winter Mix – 85 days. This is a mix of large broad bean types of all colors and sizes. For winter soup use.

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.

BF30. 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.

BF31. Kala Chana Chickpea – 85 days. These chickpeas are dark brown and grow in a similar habit as the rest of the varieties. Good for dry use. 2 peas per pod.

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

50 seeds per pkg. - \$2.50

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.

BT4. 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. Switzerland type introduced in Europe many years ago. Hard to come by.

BT5. Turnip Beets – 65 days. Grown for both the tops as greens and the roots which resemble a turnip. Good flavor and keep a long time. Rare.

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.

BT8. Golden Beets – 67 days. Limited quantities. Golden beets with a milder beet flavor. Can get quite large.

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. - \$2.50

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 ground 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.

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. These provide a quick harvest. Leave the tops to grow and provide nourishment for the smaller two tone purple top, white beneath roots. Flesh is white. This is an open pollinated, French variety, providing a good supply of tasty summer turnip without the wait.

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.

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.

NEW!

BC7. Superschmetz Kohlrabi – 60 days. This German variety of Kohlrabi created for lovers of Kohlrabi, as it grows huge without ever getting woody. Grows up to 12” round.

BC25. Catskill Brussel Sprouts – 68 days. Growing up to 3’ tall. Shorter version of Brussel Sprouts that yield well in our short season.

BC37. Broccoli Blend – A selection of many sprouting and small head types for stir fry and salad use fresh.

BC38. Italian Green Sprouting Broccoli – 35 days. Grows up to 3’ high, these small broccoli are for stir-fry use, can pick frequently and continually.

BC39. Asian Blend(stirfry use) – A mix of all brassica types for use in stir fry or salads. Pick whole row and enjoy. It will regrow.

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

100 seeds per pkg. approx. - \$2.50

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.

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. St. Valery - 70 days. A well-known Heirloom, similar to other Chantenay types, sweet and tapered. Good grower in all soil types. Orange.

C9. Red Core Chantenay – 60 days. Short blunt roots, useful in fresh eating. Stores well.

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.

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. Berlicummer II – 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.

## NEW!!

C24. Deep Purple – 75 Days. These carrots are deep purple inside and out. They grow up to 12” long and are pointed. Longer than nantes types.

C32. Nash’s Rhumba – 67 days. These carrots are a chantenay type of orange carrot and sweet and good storage carrots as well.

C36. Yellow Sun – 67 days. These roots bright yellow and are wide at the shoulder, short and tapered. They are originally from F1 seeds, so should grow fairly true to type. From Mandy’s Seed collection.

C37. Yellowstone – 67 Days. Roots offer a crisp sweet flavor and a bright butter yellow color. Grows approximately 8” long...great for heavy clay soils. They achieved 12 inches in our soil two years ago. Shoulders are more wide and core is greenish, compared to others.

## Celery – see Herbs

**Corn (Zea mays) Sweet varieties – Average 75 seeds per pkg., less with limited or rare varieties. \$2.50**

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.

CN3. Simonet – 80 days. This variety grown and developed by Mr. Simonet of Edmonton. Good producer.

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

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 corns, but for those who value that this is a natural selection process to produce a truer taste. 30-45 kernels per package.

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 licensed 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.

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.

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.

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’).

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..

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.

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

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. \$3.50

## NEW!

CN17. Country Gentleman – 90 days. Introduced in 1890 by S.D. Woodruff & Sons. Delicious, milky, small, densely packed, tender white kernels on 14” ears. This corn is termed a “Shoe Peg” variety...running in random patterns, rather than rows. A 1904 seed catalog states “superior in quality to any other”. Can be quite tall so might need to start indoors or harvest with a stepladder.

CN25. Stowell’s Evergreen – 90-100 Days. Originally bred by Nathaniel Stowell (Newman) of Burlington, NJ, who was born May 16, 1793 of Mass. Stowell, a farmer, developed and refined this sweet white corn strain from a cross of “Menomony Soft Corn” and “Northern Sugar Corn”. Cobs are 8” to 9” long with 16 to 20 rows of kernels. Cobs can be 1 to 2 per stalk. Holds sweetness well. One of the best sweet corns out there, it holds sweetness for a long time.

CN29. Seneca Chief – 79 days. 5.5 to 6 ft. tall, bearing from one to two cobs. Robust cobs had slimmer cores than other sweet corn varieties, with 14 to 16 rows, in 10-12” lengths. Taste is not too sweet, with good “corn” flavor. Kernels are pale yellow and quite tender.

CN27. Whipples White – 80 days, approx. Pre- 1919. Said to be recorded in the “Corns of New York History”. I love this variety’s name! Another white corn variety very well known for its tender



sweet kernels. For the most part, stalks ranged from 4 to 6 ft. having 2 cobs per. Bearing a massive 12 to 14 rows and only reaching 5 – 6” long. Chubby!

## Popcorns and Grinding Corn types

Pkg. \$2.50, 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 Popcorn – 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.

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.

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.

NEW! ALL NEW VARIETIES \$3.50 each.

CP5. Glass Gem – 109 days. A gorgeous mixture of all colored kernels that ripen in a translucent mix of gems. That is the only way to describe it. Here it is hard to ripen, but we have it available for those who have more days than we do!

CP15. Hopi Blue Flour – 70-100 days. An ancient variety that was a staple of the Hopi Indians of Arizona. Beautiful dark blue kernels grind into a light blue flour. Cobs will grow to 8” long and plant stalks reach only five feet. \$3.00

CP21. Earth Tones Dent - 100 days. An open pollinated Dent corn variety! Gorgeous pastel blends of gold, mauve, orange, pink, brown, green, blue and every shade in between. Cobs can reach 9” and kernels are not shiny. Plants can grow from 7 to 9 feet tall. Primarily used as a flour corn, for its delicious taste. Can also be cracked and used as bird feed or for supplementing small farm animal winter feed. Or simply dry it for a gorgeous household display. 20 seeds \$3.00

CP24. Japanese Hulless Popcorn – 75 Days. (aka Australian Hulless, aka Dwarf Baby Rice) Plant stalks reach 5 to 6 feet, with each stalk offering 2 or 3 cobs. The cobs are short and thick, 4” in length and 2” wide. Its kernels are translucent white, arranged irregularly on the cob, unusually tender, sweet and pure white when popped. 15 seeds, \$3.50

CP28. Pink Beauty – 100 days. This variety was grown in 2005 in Southern Ontario by Wayne Kuntz (Seeds of Diversity member...) he may have obtained the original seed from “Sands Hill Preservation Center” in Iowa. 5-6’ Tall, graceful plants that produce kernels of a fine deep pink. Not the same as pink popcorn. \$3.00

CP29. M’s Popcorn – 85 days. Plants will grow to 6 ft+ and produce several cobs per stalk. Kernels are great for mixed colored popcorn. \$3.00

CP30. Field of Dreams Ornamental (aka Japanese Striped) - 75-80 days. From Japan in the 1890’s. Was originally grown at our GH as “Looney’s Popcorn”. A breath-taking beautiful foliage plant! It sports leaves in a variegation of green, white, rose and yellow stripes! Kernels are truly a surprise, ending as deep burgundy/red. Air and wind is so necessary for this variety. Must be grown in a dry sunny area to develop the finest of colors. Tassels are also burgundy. Plants grow only to 5 ft. Tall. 5-10 seeds only.

CP40. M’s Calico Mini Popcorn - 100 days. Stalks grow to 5-6 ft. Cobs are cute, only 3” long approx. and very slim...more than “Dakota Black Popcorn”. The kernels when dried are a beautiful mixture of various hues, yet popping out to white. A late season producer. \$3.50

## 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 or start indoors 2-3 weeks before last frost date.

CU15. 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.

CU19. Russian Pickling – 65 Days. A great producer of smaller pickling cucumbers (2-4” best). Put in a spot where moisture is constant or dependable and mulch well and it will go crazy and yield many fruits for use.

CU25. Kaiser Alexander – 55 days. A variety from Russia, or the eastern block countries. We have a limited seed available. 15 seeds per packet. Call or email ahead to ensure availability.



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.

NEW!

CU16. Morden Early - 65 days. Introduced by the Morden research Station in Morden, MB in 1956. One of the earliest varieties for pickling available. Blunt shaped fruits are medium green on one end fading to white with green stripes and tiny white spines. Plants produce abundantly on short vines. Perfect for small gardens and short northern seasons. \$3.00

CU22. Lemon - 60 days. Originated introduced 1894, from Australia. A most unique heirloom...bearing short, oval, light yellow (later aging to deep yellow/gold) fruits with tiny black spines. Flesh is always white, crisp and mild. The diameters range from 2" to 4" with some gentle sectional curve lines. Crunchy, meaty with tender edible burpless skin. Skin is not bitter. These are shallow-rooted plants, so need moisture (warm) attention or at least some mulching to conserve water. Vines are shorter than most other varieties in length. One of the heaviest producers!

**Pkt...\$3.00**

CU30. Double Yield - 60 days . A heirloom from 1924. An extremely prolific producing pickling cucumber. Heavy yields offer 5-6" long semi-bumpy dark green fruits. Others say uniform & smooth. Unknown at this time if it is spineless. Pkt...\$3.00

CU31. Homemade Pickles - 55-60 days . Bushy plants are great for a small garden. Good disease resistance. Harvest from 1.5" to 6" for baby or regular pickles. Pick fruits regularly to keep the vines productive. Solid interior. \$3.00

CU37. Poona Kheera - 53 days. Wonderful heirloom from Poona, India. Unusual skin! Harvest small when skin is white or wait till it matures to a russet brown. Flesh will be crisp and sweet at either stage. Stays fresh on the inside for a long time after being picked when refrigerated. Looks like a big chubby Russet potato! Huge production. \$2.50

CU39. Sushyk - 60 days . According to H. H. Seeds, a number of people seemed to have a hand in the actual preservation of this interesting variety. Quote "...dev. by the late Klem Sushyk of Porcupine Plains, Saskatchewan in the 1950's. Tanya obtained these seeds from Stan Zubrowski (of Saskatchewan as well...), who obtained them from his neighbor Eva Deforest. She is said to have been growing them every year." Early, good producers for the short season gardener. The fruits are excellent for pickling (or slicers) of that desired form and quite productive. Pkt...\$3.00

## Eggplants

\$2.50 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, hot and wind free location is best!

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.

**NEW!!** E13. Ukrainian Beauty – 78 Days. Limited quantities. Very large eggplants with larger than store sized fruits of an intense dark purple with lighter striping. More like a small basketball than the typical oblong shape. Good producer if in a sheltered hot location.

## Garlic

Due to crop failure in 2019 there is no garlic available. Try Boundary Garlic online from the BC Kootenays.

## Flowers – see end of Catalogue

## Grains

\$2.50 per packet. Packet size for all wheat, oats and barley of approx. 28 gms.

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*) – 80 days. 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.

G14. Brown Flax (*Linum spp.*) - 80 days. Dark brown seeds with a high mucilage component. Great nutrition as above. Not quite as high in Omega-3's as golden flax, but as with all flax, excellent source of fiber.

G16. Non-GMO Canola – 80 days. Round seeds can be used for oil production or the young plants can be used as a green for eating steamed or raw. From natural varieties.

G51. Hullless Barley – 80 days. 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.

G55. Malting Barley – 70 days. 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.

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.

NEW! G15. Buckwheat – 80 days. Buckwheat is a useful ground cover and green manure crop for organic growing. It is also consumed as an edible seed once the hull is removed or ground for a nutritious flour. In our climate it is more difficult to get this variety to seed, but it is a beautiful flowered plant, providing nectar for the bee community as well. \$3.50 per packet

HB50. Alfalfa – NON GMO. For use as a forage crop or green manure. \$3.50

G59. Purple Barley – 75 days. A hullless variety that has dark purple kernels. Interesting and useful in any way barley can be used. \$3.50

G81. Hemp for Fibre or seed use – 80 days. This hemp is grown for fibre or for use as a seed. Seeds are born on tall stalks and can be hand harvested in the fall by stripping the stalk. Need to be hulled before eating. Stalks can also be used as an insulation material for building construction in all forms. \$3.50 per packet.

G76. Khapli Spelt - Fan shaped large heads, harder to thresh by hand. Good sized kernels and used largely for pastas where a softer wheat is required. \$3.50

### **Gourds – see in Squash, Pepo**

### **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.

HB11. Thai Basil – Limited Quantities. This variety is beautiful to look at and can be grown just for its distinctive colors in the garden! A licorice flavored basil for use in Asian dishes, the base of the plant is green, but the new growth is purple. Very showy.

HB14. Lavender, Munstead – 25 seeds. Limited quantities. Smelly and showy flowers in that old familiar scent.

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.

HB18. Chamomile – German – 50 days. This variety is used extensively in herbal concoctions and teas. Prolific self-seeder.

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.

HB26. Parsley – Dark Green Italian. 60 days from transplants. This parsley has large multi-lobed leaves. Same parsley flavor. Can be grown indoors.

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.

ON11. Garlic Chives – 60 days from seeds, perennial thereafter. As with chives, these plants are perennial once started. The leaves are flatter and thicker, with true garlic flavor. Can be added to salads or stir fries. Limited seed for 2017.

HB27. Thyme, English – 60 days from transplant. These need to be started indoors early spring for planting out later in the spring.

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

HB32. Sweet Marjoram – 60 days from transplant. Grown for its fine sweet flavor in tomato sauces and stews.

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.

HB36. Parsley – Darki. This parsley has very dark green Italian leafed with large, multi-branched leaves. Will overwinter in milder years with cover.

HB37. Coriander – see Cilantro

HB38. Mammoth leaf Basil –. Very limited quantities (20 seeds). This is one of the largest basil you will ever find. Enormous rippled leaves, the size of large spinach 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.

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.

Cel1. 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.

NEW!!

HB3. Reintroduced, Basil, Greek – 50 days from transplants. This basil grows as a small round bush, great for pots. Lovely light green variety bearing smaller leaves. Slightly sweet and spicy.

HB4. Basil, Italian Large Leaf – 30 days from transplant. (aka Sweet Green) Another very popular var. Leaves are slightly longer than Genovese but with the same great quality and form.

HB5. Basil, Lime – 45 days from transpl.

HB10. Basil, Red Rubin – 40 days from transpl. An improved version of Basil Dark Opal, as nearly all of its leaves remain deep purple bronze, with no splattering of other colors. Excellent flavored basil.

HB20. Chervil - Chervil is sometimes called French parsley or garden parsley. It grows best from seed, as the seedlings are fragile for transplanting. Leaves and stems are commonly used in French cuisine with a mild flavor between anise and parsley.

HB21. Thyme, German – 40 days from transplants.

HB25. Savory, midget – 50 days. A smaller version of summer Savory, used in bean dishes and meats. Good flavor, less sprawling.

HB35. Caraway – 60 days from seed. Caraway is a biennial herb native to Europe and Western Asia. Caraway roots and seeds are edible. Often licorice flavored seeds are used in sauerkrauts, breads, soups, sauces, and pickles.

HB40. Basil, Di Genova – 30 days from transplants. This variety has a more intense basil flavor and is excellent for pestos and where the true strong taste of basil comes through loud and clear. Easy to grow. Pinch often for a full plant.

HB51. Rhodiola seed – 78 days. These roots are becoming more widely known in Canada but have been prized in Europe and Japan for their all around healing properties. It is an adaptogen and therefore, helps healing in the body where it is needed most. Can make your own tinctures easily and beneficially.

HB53. Thyme, Creeping – 50 days from transplants. A ground cover that smells great every time you walk on it. Best between stepping stones or rocks in a path so that it gets the added protection in the winter. Harder to overwinter here. Comes well from seed, but grows very slowly.

HB54. Savory, Winter – 60 days from seed. perennial cousin to Summer Savory. Leaves are thicker & shinier. Flavor is very pungent & biting. Grows into a small shrub.

HB55. Basil, Holy or Tulsi – 40 days from transplants. Plants can get big (24-30") if potted and brought indoors over winter, but other than that they are small in an unprotected garden. Produces lovely purple flowers with an incredibly rich fragrance. Use in teas and herbal concoctions.

HB60. Comfrey – 60 days from roots. Also called blackwort, Comfrey is a perennial with a deep root system, often overtaking the herb garden. Comfrey can grow up to five feet tall and spreads a few feet, as well. Comfrey is rich in Calcium and Vitamin C used medicinally for healing. This is Russian Bocking #14 type and does not spread by self-seeding, but will spread out via the roots, which go very deep. Find a spot for it and let it thrive. The leaves are also very good in the compost pile, adding nutrients and speeding decomposition. Roots \$10 each, shipped in spring, shipping \$14.

HB61. Horseradish – 40 days from root plantings. I love small horseradish leaves thrown into my spring salad. It adds spice and flavor, as well as nutrition. The roots of course, will always be where they are planted, as you will not be able to kill it, so let it battle it out with the quackgrass or comfrey!! Roots \$10 per clump, shipping \$14, ships in spring.

HB62. Tarragon, Russian – 50 days from seed. A “tougher” version of the above, when nothing else can be grown. Bushy 3ft. tall strong, branchy robust plants. Flowers are numerous...greenish yellow. Able to withstand dryish hot conditions. Seeds out readily. Started by seeds.

HB63. Mint, chocolate – ONLY BY CUTTINGS or PLANTS from the Greenhouse. Chocolate mint is a great addition to the herb garden and one of my favorites for tea or adding to condiments. IT is a rich dark chocolate flavor and I am offering it via cuttings from the mother plants. Email for details. \$5 per 4” pot.

Also available from the greenhouse in the spring. Spearmint, Mojito Mint, Apple Mint, Peppermint, Ginger Mint and Orange Mint. We will start herbs for those who wish to pick up with their tomatoes, cucumbers, peppers, corn or other plants this spring.

### **Jerusalem Artichokes**

Ship in spring (April) 5-6 tubers per bag for \$7.00. Shipping is \$14.95 for up to 3 bags. Can be combined with onion sets, or potatoes or garlic (7 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.

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.  
ALL JA's ARE SHIPPED IN SPRING.

### **Kale – See also Salad Greens**

\$2.50 per packet

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.

KA8. Westlandse – 68 days. A dwarf kale, coming from Holland. An older style kale with lighter green curly leaves and white stem coloring. Mild and delicious.

### Leeks

\$2.50 per packet

LK9. King Richard – 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.**

LN2. Red or Crimson Lentils - 70 days to dry lentils. Limited offering. I had good success growing these lentils. Although small they are abundant, and easily shelled inside a sack or paper bag and pounding lightly on them prior to winnowing. Tasty and easy to grow in all conditions.

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

NEW!

LN5. Black Beluga – 68 days. Smaller bushes produce an abundance of small black colored lentils in similar size to red lentils. Very productive.

### Lettuce (*Lactuca sativa*)

50 seeds per pkg. - \$2.50

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.

L13. Red Blend – 60 days. A blend of Yugoslavian Red Butterhead and other red tinged lettuces for the salad bowl. Nice mix.

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

NEW!

L14. Australian Yellow Leaf - 50 days. An Australian heirloom with very tender (buttery) texture. Unique neon chartreuse color. Similar to "Slowbolt", but different in color and of a larger size. Slow to bolt. Loose leaf.

L15. Black Hawk – 50 days. Deep red, roundish leaf lettuce. Great addition to the salad bowl and looks awesome in the garden.

L18. Cracoviensis - (aka Red Celtuce) Was given this name pre-1885 because it was used for its tender lite pink "bolting stems"! Offered by none other than the Vilmorin Seed Co. This variety has long wavy and twisted green leaves, with purple frosting. Leaves stay buttery for long periods and plants are extremely cold hardy.

L21. Endive – see Salad Greens

L23. Freckles - 55 days. A gorgeous, red spotted romaine. Bright green leaves with red spots that look like festive confetti in a salad bowl. Also makes a dashing, full-sized head. Spots darken from red to maroon, as it ages (mature).

L24. Grandpa Admire's – 60 days. This variety has plenty of bronze blotches on lovely emerald green leaves. This large headed, loose leafed variety; its past steeped in a Civil War. George Admire was a Civil War veteran born in 1822. In 1977, his granddaughter Cloe Lowrey gave these wonderful seeds to the S.S.E.

L25. Italienisher Oakleaf – 55 days. Very large 16" – 18" greenish heads! It offers up the most unusual leaf form ever...a cross between an oak leaf AND a baseball bat! To top things off, it remains sweet and crisp long after most others have hit the dust of summer's heat wrath.

L26. Marvel of 4 Seasons - This time-tested heirloom variety is a true wonder! Like almost no other lettuce, this variety can be planted most of the year. It does not bolt fast in the heat, so it lets us keep indulging in its delicious salad greens on even the hottest days. It yields a delicate, medium-sized head with reddish leaves and a bright-green crunchy heart.

L28. Outredgeous – 50 days. Big beautiful heads. Long deep shiny red leaves that bear green veins. Good flavor.

L35. Rosso di Trento - Orig. from Italy. A broad savoyed cutting variety, edged in burnt burgundy. A loose headed lettuce with outstanding flavor and soft texture. Great one to sow later for a longer harvesting season, as slow to bolt.

L36. Rouge d'Hiver – 55 to 65 days. (aka Red Winter) A beautiful French heirloom lettuce variety. Color variations range from greenish bronze pink to a darker red on light green. A romaine variety

that will tolerate heat (but really dislikes it...) if kept watered and mulched. Leaf form is generally flat with gently serrated edges. Enjoy growing it for its eye-appeal.

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

\$2.50 unless otherwise stated. ALL DATES FROM TRANSPLANT – add 30 days from seed.

M3. Far North - 65 days. One of the earliest maturing melons. Originally developed for the Prairie market where early is highly prized. Fruits are little soft ball sizes (about 1 lb.) round with orange flesh. Flavor is best in a hot house or under grow covers. Has a canteloupe look but smoother skinned.

M4. Crenshaw – 80 days. From store seed originally. It does well in the Prairie climate, producing smooth orange fruits with light flesh. Sweet and flavorful. Up to 3 lbs.

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

M10. 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.

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.

M23. 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.

M25. 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 aka Halona – 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.

M35. Banana - 80-100 days. Was listed in print in some of the first original seed catalogs of N.A.! Actually, a long banana-shaped fruit tapered at both ends. Usually measures 16" to 24" long and about 4" wide. Semi-smooth, yellow/green skin with salmon/pink flesh. It has a sweet, spicy flavor.

M39. Swan – 70 days. An offering from Seeds of Change. It grew 4-5 lb. Melons of medium yellow skin with lighter stripes. They were light yellow fleshed and fairly sweet.

M50. Delicious #51 – 70 days. Bred at Cornell University. A popular home garden variety that is also quite early. Fruits can finish at 4 to 5 lb. weights. The flesh is gorgeous to look at AND eat...being a deep orange and pleasantly fruity sweet.

M55. Petite Gris de Rennes - Developed by Bishop of Rennes, nearly 400 hundred years ago in France. Grey-green rind covers this small round melon of about 2-3 lbs. The great flesh is super thick, orange, dense and flavorfully sweet (perfumed). Its seed cavity is very small. Reports say that it adapts well to cool climates.

### **Mustard Greens – see Salad Greens**

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

50 seeds - \$2.50, new offerings \$3.50. We do not offer sets as Alberta Growers will have bigger onions by far with better keeping qualities from growing onions from seed. Start indoors in bulk trays in March, set out in garden or transplant into 6" pots prior to garden planting for larger sets. All dates are from transplants.

ON1. Kelsae – 90 Days. Limited offering of these good flavored onions. Not the best storage onion, but productive. Start early indoors for fall harvest. Leave in ground over winter for seed production the next year.

ON2. Home Run – 90 days. A variety of onions open-pollinated in the garden and producing good sized round roots that keep or can be used for fresh use as bunching onions.

ON6. Multiplier Onion – 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.

ON11. Garlic Chives – 60 days from seeds, perennial thereafter. As with chives, these plants are perennial once started. The leaves are flatter and thicker, with true garlic flavor. Can be added to salads or stir fries.

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. Limited quantities.

ON 15. Jaune Paille de Vertus – Also known as Brown Spanish. Introduced in 1885, this onion is hard to find, but easy to grow. 110 days from seed. Start indoors as for Prince onions. Good keeper, yellow skin, white flesh, long day type. Known for its keeping qualities, squat round shape.

ON16. Yellow Globe – 120 days. Long day type. Start indoors as above. Very large onions, with milder flavor and good keeping traits. Yellow skin, white flesh.

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

NEW!

ON25. Dutch – 85 days. Grown from seed these onions develop small bulbs the first year and overwinter to grow bigger the following season.

ON26. Eating – 100 days. A natural cross of keeping varieties. Can be eaten fresh if given lots of water throughout the season as that tends to make them mild. White flesh and yellow skins.

ON32. New York Early – 110 Days. An early keeping onion, medium sized white roots with light brown skins. Start indoors for best results.

ON33. Sweet Spanish – 120 days. Start indoors early in March, set out in the garden to produce large sweet white onions. As with all sweet varieties, they do not keep well.

ON34. Red of Florence - Another Italian heirloom. Deliciously sweet and mild. Oblong shaped and bright red. According to those who (might) know, perhaps a cross between an onion and shallots? Great planted in early spring. Long Day. Rare

### **Pea (*Pisum sativum* var. *Sativum*) -Shelling, Snap and Dry types**

50 seeds per pkg. unless stated - \$3.50

PE1. Bill Jump – 80 days. The pods are small but peas are good eaten fresh or for dry shelling and soup use in the fall. Peas are small and round with good flavor. Allow for trellising to keep off the ground and harvest dry peas by laying on a tarp in the fall and stomping to release the peas. **Reintroduced**

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.

PE17. Mammoth Melting Pod – 70 days. Large vines produce huge pods used as a stir-fry pea or for fresh eating comparable to Sugar Snap. Great flavor and sugar holding abilities. Open-pollinated variety. 20 seeds.

PE20. Bolero – 65 days. A variety grown for it's long pods filled with sweet peas. A medium sized climber, and prolific.

PE22. 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 - 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 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.

PE31. Russian Sugar – 69 days for fresh peas. I began to wonder if this pea was the same as Golden Sweet Edible Pod, as the seeds are almost identical. But indeed it is a different plant, producing copious amounts of green sugar snap peas from double purple colored flowers. Very sweet in all stages, it can be shelled or eaten whole. Left to seed it produces round grey seeds with black flecks. IT is just so colorful at all phases and tasty too. 25 seeds.

PE36. Straight Arrow type – 75 days. Good producer of long podded, sweet peas. Good sugar holding capability. Enjoy fresh or blanched for the winter. Shelling type.

PE37. Sugar Snap - 68 days. People who like a sugar snap variety will enjoy this productive vine. Limited quantities 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.

PE41. Penner Family Russian Sugar Snap – 65 days. As it says, an excellent sugar snap pea, used fresh or for stir frying or blanching for frozen use. Eat the whole pod. Good producer, tall climber. 20 seeds, limited offering. **Reintroduced**

PE42. Risser Sugar Snap – 65 days. I found this one in my quest for good sugar snap varieties. It is an excellent producer on the prairies of good sized sugar snap pods that stay tender all season. Save seed from one plant in the row. 20 seeds per package. **Reintroduced**

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. 20-30 seeds **Reintroduced**

PE44. Rheinische Zucker Erbse – A rare German sugar pea with bright green delicious pods. It grew to 5.5 feet, and the pods are productive in all weather, all season. A great choice. About 35 seeds per package. **Reintroduced**

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 Crazy 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.

**NEW! ALL PACKETS HERE AFTER \$3.50 in new sections.**

PE10. Oregon Giant - 76 days. Produces unusually large, broad pods of good length with many peas inside. Very sweet and good. Snowpea type for fresh eating or stir fry use. Limited quantities 20 seeds.

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

PE.21 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. **Reintroduced**

PE27. Top Pod – 67 days. A great shelling pea, with large 5" pods with 6-7 peas or more of good flavor. For the fresh eating or freezing market.

PE34. Blauwschokkers – 80-85 days. aka Blue Podded or Bla Orta. A type of very productive field pea variety from Holland. Seeds are characterized by buff, gray or speckled seed coats & pigmented red/purple blossoms, the chemicals which convey the color, also have "anti-freeze" properties, so such peas are typically very hardy & quick to emerge in cold soils. A winter staple in Europe for centuries, known as soup peas or "pease porridge". Spectacular plants, pretty enough for the flower bed. Vigorous 5'-6' tall. Soak dry seeds overnight before cooking. A late producer but it will not disappoint! From Mandy's Collection.

PE51. Edna's Russian – 67 days. Obtained from Edna Peters in 2010, she having grown it from 2005. She shares that it was brought from Russia, via the Penner Family in 1926! They have a most unusual type pod shell (when dry) are airy, papery thin, and smooth...yet hold the seed inside together well. There are many seeds per pod, usually about 9. Tri-colored flowers of the prettiest deep purple/violet, light pink & cream. An excellent high producer. Pods are juicy, about 4" long and 1" wide and very tasty for a fresh snap pod, with no strings. A favorite! Limited quantities.

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. **Reintroduced**

PE56. Goldersbe – 69 days. Some say this might be the 17th century "Danig Pea" spoken of in Fearing Burr's book "Field and Garden Vegetables of America (1865) Definitely a soup pea extraordinaire...as seed is golden & perfectly round. Strong climber of 3 to 4 feet, bearing pods in pairs. Strong healthy pods usually carry 4 to 6 peas per pod. Excellent and unusual soup pea.

PE58. King Tut Blue Flowered – 70 Days. A slow grower reaching 3 ft. Leaves are very slim/slender, neither like garden peas OR flowering peas! Had a "ferny" overall appearance to the plants. Flowers are pristine sky blue and generally smaller than most others by about 20%. Smallish 2" pods bearing 3-4 seeds each. Dark stems and dusty green seeds inside have a triangular shape! Very interesting to grow. Pkt...\$3.50

PE59. Mummy White – 69 Days. (aka "Prew's Pea") - a variety of light yellow, round peas used for soup. Some say it was removed from the Tombs of Tutankhamen and grown in England for years before being widely known. Grows very tall often 6', bearing the flowers and pods at the ends of the branches seemingly all at once. Great producer, seeds are round and firm, easy to shell. RARE! \$4.00 per packet.

PE60. Magnolia Purple Sugar - Plants reach 4ft. bearing gorgeous purple pods which are edible and sweet. Much like all the other snow peas! Rare! Pkt...\$4.00

PE62. Oregon Sugar Pod II – 68 Days. Produces a huge crop of snow peas with high percentage of two pods per cluster. As versatile as snap peas, pick snow peas flat and tender. Vigorous 28" plants bear 4 1/2" long pods. Resistant to pea virus, common wilt and powdery mildew. Superb for freezing.

PE66. King Tut "Purple Podded" – 60-70 days. Rumor says these might have their origins from Pharaoh Tutankhamen's tomb! Myth or historical promotion in the seed world??? My sources are saying that this var. came from the Zapotec peoples of Oaxaca, Mexico. Vines are robust climbers, growing from 6 to 8 feet tall! Fragrant flowers are pink & red/purple! Purple pods (easy to find...) look like huge (3" x 3/4") flat snap peas but offer a waxy lining and strings like regular garden peas! Pods have 6 to 7 seeds. The earliest of the soup varieties. Large blocky, excellent "soup" pea with a delightful, light olive brown and orange tones. Extremely heavy and long season producer.

PE 67. Serpette Guilloteaux – 67 days. An excellent yellow soup pea, producing on 6-7' vines, loaded with many pods, bearing 6-7 peas per pod. Light yellow peas are round and a good size. One package will give you quite a few peas. Produced all summer long.

PE68. Swedish Red Pea – 67 Days. This is one of the most beautiful peas you can grow. They are a soup pea, but bloom two-tone red blossoms, with medium, fat pods, which fill out with 5 peas, that turn deep red when fully dry and ripe, slightly flattened, and fairly large. Cool and fun. Imagine the color of the soup you can make with them! Rare.

PE70. Schweizer Reisen – 68 days. Excellent, heavy producer. Plants can easily grow to 7 feet! Native from Switzerland. Pods are almost identical to Oregon Sugar Pod, but flowers are completely different, a gorgeous pink/purple combination. HUGE (5" x 1") snow podded var. bearing from 6 -7 seeds per. Very early. Large seeds are also unusual, beige brown/pink/mauve & tan with lots of speckles of purple. For snow pea use fresh or cooked, or seeds for dry use.

PE71. Viktorian Purple Podded – 70 days. 5 ft. tall plants are vigorous and very productive. Pods more slender than "King Tut", starting out in dual tones of purple and green. Waxy and sweet, pods retained some of their purple shading on dark beige once dried. Seeds sat 6 to 8 deep, looking just like "King Tut's"...orange with dusty green tones. Easy to shell.

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

20 seeds per pkg. - \$2.50, new offerings \$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.

PP5. Topepo Rosso – 71 days. Small, meaty round fruits with a full zesty, sweet flavor. Good for pickling, eating fresh or roasting. Compact for container growing.

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.

PP11. Yellow bell – 70 days. Large bell-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. 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. Cutie bell/Small Stoplight mix – 70 days. A mixture of the above, red, orange and yellow mini bell peppers.

#### NEW!!

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

PP18. A's Mystery Red – A bell pepper from one of Mandy's growers, Red and sweet. I have no other information.

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.

PP26. Bullnose - Said to be grown by Thomas Jefferson (a gardening US president) at Monticello and listed by Fearing Burr, a plantsman in 1863. Fruits' appearance are a cross between a bell and a "tomato/pepper" style, offering a thicker wall and juicy sweetness. Green to red when ripe.

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.

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.

PP40. Doe Hill – 75 days. From American Appalachia? Here is another super chubby, thick walled, pimento style of pepper, of bright fall orange. Flavor is said to be sweet and fruity with crunchy texture. A long season producer on compact plants.

PP41. Mini Chocolate – 75-85 days. These are only one of a group of 3 that were given to SSE by Lucina Cress, of Ohio, a family heirloom. Lucina & her friends stuffed these wee pepper fruits with fresh cabbage, which they later pickled and canned. Then they sold the pint jars each year at their church fundraiser. Plants are short & stocky at 16", covered with 2" bell-shaped fruits that have between 2 to 3 lobes, with excellent flavor. They all start out green, then change to either red, brown (chocolate) or yellow and later turn reddish.

PP42. Midnight Dreams – 78 Days. These peppers are the darkest purple, almost black. Blocky 4 lobed fruits are described as "ebony-black" ...glowing, with thick sweet walls and mild flavor. Plants won't get too tall either.

PP43. Poblano – 80-90 days. I do not find this pepper hot, but it is not sweet either. As it dries it might be hotter, but I list it here as a sweet pepper. Large green fruits with black streaks are born on big plants.

PP44. White Cloud – 78 days. Another compact grower offering dozens of 3 to 4 lobed sweet white/cream/pale yellow bell shaped fruits. It is expected to ripen eventually to orange and then fire engine red.

PP45. White Lakes – 80 days. Don't be fooled by the name. Fruits are about 4" long, roundish with a gentle taper to the bottom. These will turn orange and arrive at a brilliant red for its final stage. Again on compact plants for smaller gardens.

PP46. Wisconsin Lakes – 80 days. Professor O.B. Combs developed these at in the 1960's at the University of Wisconsin at Madison (according to SSEX...) Fruits are not too large, offering 3 to 4 lobes with more sweet flavor when ripe red. His goal was to have a variety mature very early for northern gardens.

PP48. Hungarian Yellow Sweet Banana – 80-90 Days. Banana-shaped, waxy-yellow fruits, later changing to deeper gold and then red. Fruits mature to 6" – 8" long. Stocky plants produce heavy yields. Does better in low nitrogen soils.

PP49. Slonovo Uvo – (aka Elephant Ears) Originally a Serbian Variety from Tammy C. in Ontario. These smallish plants are simply loaded from base to top with these tapered, heavy large fruits which quickly turned orange/red overnight, early in the season. Besides being sweet, also have a slight smoky flavor. Known for their quality in making sweet paprika powder when dried and finely ground.

### Peppers – Pimento and Paprika types

15 seeds per pkg. - \$2.50, new offerings \$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.

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

Pim4. Boldog Paprika – Limited availability of these sweet, thin walled Long red paprika peppers. Slightly larger than Hungarian, rich full flavor when dried or used fresh.

### New!

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.

Pim 11. Kalman's Hungarian Tomato – (c/o SSEx...) A rare variety donated by Joe Cavanaugh who obtained it, mid 1990's from Kalman Lajvort of New Jersey. Kalman's father (lived in Hungary) grew these and his son brought them with him when he immigrated to the US. A very typical "squashed" tomato look, perfect for stuffing and pickles. Walls are thick and sweet. 24" tall plants will be heavy producers.

### Peppers – Hot and Spicy types

15-20 seeds per pkg. - \$2.50 HANDLE SEEDS WITH CARE!! New varieties, \$3.50

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!

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.

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.

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.

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 **Reintroduced**

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. **Reintroduced**

### NEW!

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.

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.

PH34. Padron (pimento) – 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.

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.

PH10. Explosive Embers - 67 days. Cute and ornamental, this plant is darkly colored, with decorative purple peppers which ripen red. Very hot. Used in Asian dishes and sauces. Limited quantities.

PH14. Torreon Hot - 84 days. An orange ripening jalapeno type, with good strong spicy flavor for hot dishes, pickling and salsa.

PH20. Ancho Gigantea - A typical Mexican variety. Used for stuffing, sauces and chile rellenos (cheese stuffed peppers, rolled in flour and fried, baked in a spicy tomato salsa) Green/black, heart shaped fruits have a distinctive rich flavor and ripen to a deep red.

PH28. Cayenne, Red Thick – Just like the typical cayenne but with obviously thicker skin for drying. Heat is actually quite mild, almost none existent.

PH29. Czech Black – (aka Czechoslovakian Black) Said to be a heritage variety. Moderate tall plants bear purple flowers, with purple striping on stems and veins in leaves. Striking! Similar to Black Hungarian. Fruits (with thicker walls) start out green, to black and eventually to dark red in late season. Heat for some, not enough to brag about (mild & slightly spicy...) but for those wanting a first time experience, these are great! Sweeter than a Jalapeno. Excellent as a mild paprika powder, when dried down.

PH33. Chipotle – 85 days. These peppers are stocky and develop heat over time. They are commonly smoked and canned in tomato sauce or dried and ground. The ones I grew were about 2-3" long, 3 lobed and thin walled. They ripen from green to red if given enough time.

PH38. Filus Blue – 90 days. Small ornamental peppers in a bright blue purple. They are hot, hot! Fruits start out as small, round/oval purple balls....holding this shade for a long time before maturing a deep red. Plants are only 18" tall, also as oval-shaped mounds. Very striking in the garden or in the flower bed.

PH41. Guajillo (gwah-HEE-yoh) – (aka Little Gourd) From Mexico. It's delicate flavor makes this a favorite esp. for coloring in all forms of food. It is a beautiful russet red, translucent, thin-walled chili, measuring from 4 to 7" long. It will dry eventually to a black color. [The seeds usually detach from the placenta when dried, allowing the "Guajillo's use as a rattle...T.W.Seeds ] Most of this family grows downwards (pendant) but "Guajillos" grow upright! (Capsicum annum) Heat scale 2-4, in a scale of 1 to 5.

PH49. Marbles – 70 Days. Ornamental plant bearing a profusion of round marble-sized fruits that turn from cream to yellow to orange to finally RED. It is not unusual for the small bushy mounds to be densely covered with all of these attractive colors at one time.

PH50. Pretty Purple - Dark purple (violet) fruits and flowers on dark purple-green leaves and especially stems! When the small conical purple fruits mature, they turn RED! And are extremely hot! Purple, orange and red fruits can be on one plant, all at once. 2 ½ ft. compact plants.

PH51. Purple Cayenne – 80 Days. So unusual for this variety to start out deep purple but that is what it does. When fully ripe will end in scarlet red.

PH56. Tri – Fetti – Was offered by the Green House, but not posted to the web. Here is a medium hot pepper that has all the makings of a show piece in your flower garden. Larger "bush" type plants offer...deep purple, green and white foliage. Large deep purple/violet flowers produce 1" x 1/2" pendulous purple conical fruits that turn red when ripe. Amazing!

PH59. Anaheim - (aka New Mexican Chili) Fruits range from 7" to 8" long by 2" wide. Flavor are moderately pungent, deep green turn deep red when ripe. Plants are quite tall and very productive. Excellent for freezing, canning and drying.

PH60. Anchos San Luis - 75-85 days. This is an old form of mildly hot (1500-4500 Scoville units) pepper that has been around for quite some time. Its shape is like an elongated heart, 3" w x 6" L. "Pods" start deep emerald green, then to red and then drying to a beautiful mahogany brown. Their flesh and skin is heavier/thicker than most hot peppers. Great in any form.

## Potatoes

We are happy to announce we have a seed potato supplier that will supply seed potatoes to all the following varieties. Shipping \$20.95 for 5 pounds. You can save some on shipping if you arrange for pick up at a Seedy Sunday event. Contact us for more information.

Following varieties are available in 2, 5 and 10 lb. Bags. For larger quantities, give us a call or email. \$7.50 for 2 lbs. \$15.00 for 5 lb. And \$25.00 for 10 lb bags.

Norlands – Common red skin, white flesh early potatoes

Russets – The typical potato used for fries. White flesh, brown netted skins

Gold Rush – Like Yukon Gold.

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

## Radish (*Raphanus sativus*)

50 seeds per pkg. - \$2.50

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.

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.

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.

NEW!

RT23. Philadelphia White Box – 34 Days. White radishes with white skins and flesh. Small, round radishes. \$3.50

## Salad Greens

100 seeds per pkg. - \$2.50 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.

SL3. Mesclun mix – 45-70 days. \$3.00 Mixture of popular lettuces and other salad greens to provide for baby salad in summer time.

SL4. Mesclun plus mix – 45-70 days. \$3.00 Mesclun mix plus spinach.

SL5. Super Salad – 45-70 days. \$3.50. 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. \$3.50 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. \$3.50 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! \$3.50

SL24. Italian Spring Salad – The Italians like it a little spicier, so this is what you will find in this garden salad mix. \$3.50 each.

NEW! \$3.50 each

SL8. Endive – 40 days. Light green mildly bitter heads.

SL10. Peppercross – 30 days. A spicy green for salads.

SL14. Watercress – 35 days. One of the oldest known greens, grows in wet areas and makes a fine salad green.

SL16. Curled Cress – 30 days. A version of watercress that is more curly. Similar taste with mild spice.

## Soybean

40 seeds per pkg. - \$2.50

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.

See also Chickpeas in bean section.

### **Spinach (*Spinacia oleracea*)**

50 seeds per pkg. - \$2.50

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 hide 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 years.

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

Also available Mandy's – New Zealand Spinach limited availability. Email ahead

### **Squash (*Cucurbita maxima*)**

10-20 seeds per pkg. - \$2.50 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 its 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 grayish-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.

SCM10. 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.

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 – 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.

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.

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.

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.

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!

NEW VARIETIES! \$3.50 each

SCM4. Burgess Buttercup - 95 days. Buttercup squashes originate in South America and were domesticated by Native Americans. Buttercup squashes are known for their sweet, nutty, dense and flaky meat. This particular variety was introduced in 1932 by Burgess Seed & Plant Co. of Bloomington, IL. The mature squash are dark green, medium sized (5 - 8” diameter, 3 - 5 lbs.), with deep orange flesh. Rind is thin yet hard and sometimes develops warts (these will not affect the quality of the squash). High yielding.

SCM9. Golden Hubbard- 105 days — This variety of Hubbard-type squash has many of the same characteristics of others but its vines produce fruits with a deep, red-orange rind and greenish-tan striping at the blossom end of the fruit. The flesh is fine grained, very dry, rich and sweet making it great for canning and freezing. Additionally, it is an excellent keeper.

SCM21. Hubbard Mix – 100 days. A mix of all the hubbard large types.

SCM28. Kuri Baby Red Hubbard – 92 Days. Kuri Red – (aka Orange Hokkaido, aka Baby Red Hubbard) Japanese squash has a tear-drop shape with modestly smooth skin and textured sweet orange flesh. Can become 4-10lbs. Great winter keeping variety. High yielder. Another fall decorator.

SCM37. Mandy’s Pink Ghost - Found 2 plants bearing this unusual “cheese” type of heavy fruits. Flesh was real thick. Skin was very smooth, bore a pale pink (ghost like) sheen over gently waves of ribs, something like the “Musque di Provence”. Just had to save it and now we will both find out next year, if it continues this genetic adventure.

SCM39. Rouge Vif D’Etampes (aka Cinderella) – 100 Days. Brilliant red-orange pumpkin from France. Produces large, flattened, heavily-ribbed fruits. Prized in France for its yellow-orange flesh, which is used in soups and pastries. Fruits are 8-10” high and 24” wide with excellent shelf life.

## Squash (*Cucurbita moschata*)

10-25 seeds per pkg. - \$2.50, new varieties \$3.50

SQ3. Long of Naples (Lunga di Napoli) – 95 days. Wow! That is all I can say. It is listed as a butternut type and indeed the flesh is deep healthy orange. However, it is also stringy like a vegetable spaghetti making it a wonderful addition for the world of squash lovers. It is an heirloom from 1863 and it is extremely rare in Canada. I am probably not the only one growing it, but it is absolutely fabulous young as a zucchini, and older as a soup, baking and vegetable spaghetti squash. It has a rich sweet flavor and can grow to 25 lbs. I will include recipes on the website. I won top prize in the giant squash contest! The skin is green with lighter green markings. It grows up to 3’ long.

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.

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.

SQ6. Fairytale pumpkin – 100 days. This is not the same pumpkin as the Rouge vif d’Etampes or the Musque 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.

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. Butternut – Waltham – 90 days. A well known soup favorite with deep orange flesh and the long shape with bulbous seed end. A little long season for this area, but it can be done by setting the female flowers early by hand.

SQ11. 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). \$3.00

NEW! \$3.50 each

SQ12. Kamo Kamo - The heirloom pumpkin of the Maori people of New Zealand; it is also known as Kumi Kumi pumpkin. New Zealanders say this is the best of all squash, for the young fruit can be boiled, fried or baked, and has a rich, nutty flavor that is quite delicious. Let the green speckled squash ripen, and it is good as a winter squash. It has become rare even in New Zealand. Very ornamental.

SQ13. Long Island Cheese Pumpkin – 110 days. (aka Cheese Pumpkin) Once, very popular in the New York and New Jersey regions and a heirloom of 1807. At one time there were many different “cheese” pumpkins grown for their pie market. The name is derived from its shape which is like an old-fashioned wheel of cheese. Strains differ in height of lobes, size and color of its skin. This one is flattened, buff in color with deep orange, THICK, fine-grained rich flesh. Fruits average 5-8 lbs and being a winter “squash” ...keeps very well.

SQ14. New England Pie Pumpkin - A “Sugar Pie” type offering thick, dry, string-less orange fleshed fruits that grow no larger than 6 lbs. They are perfectly roundish with slight ribbing and strong handles. Flavor is not too sweet. Most vines will offer from 3 to 4 fruits per. Will store longer than most other pumpkin varieties...about 4 months.

SQ15. Papaya Pear – 40-46 Days. A producer of abundant 6” by 3” pear-shaped, deep golden orange fruits. Flesh is creamy yellow. Pick fruits when skin is still “prick-able”. Plants are once again of “bush” form and extremely tolerant of adverse weather. Pick fruits young to promote more production.

## SQUASH – other

Price per pkg. \$2.50 unless otherwise stated

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.

## Squash (Cucurbita pepo)

10-25 seeds per pkg. unless otherwise stated - \$2.50

SCP4. 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.

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.

SCP5. Uncle Dave’s Dakota Dessert Squash – 80 days. One of the original Buttercup squashes, it is dry and extremely sweet for those who love buttercups. They were enormously prolific, setting lots of 1-2 lb. fruits that stored exceptionally well. **Reintroduced**

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. **Reintroduced**

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.

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 Cocozelle - 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.

NEW! \$3.50 each

SCP15. Crown of Thorns Gourd - 115 days. The vine is smaller than many gourd vines, and can be grown in a large hanging basket or container. Fruits are Roundish with a ring of little fingers about midway across the girth. Ripens to orange-yellow.

SCP17. Fordhook Acorn - 110 days. Intro. in 1890 by W. Atlee Burpee of Philadelphia. Said to be named after the Fordhook trial fairgrounds at Doylestown, Philadelphia. A very versatile squash, being used as a summer variety (boiled or fried) or left to mature more and used (baked) in winter. The beauty here...it does not get huge, reaching only 2-3 lbs, with lovely beige/tan mature skin and heavy ribbing running down its length. **Reintroduced**

SCP27. Baby Boo - (aka Chinese White) 100 days. O. P. Took me a while, but I finally found them! Miniature WHITE pumpkins that reach only 3-4" in diameter. A perfect partner for "Jack-Be-Little"! They are slightly squat...and will fit perfectly in little hands. Not only are they cute, but quite edible too.

SCP31. Potimarron – 90-100 days. 10 seeds. Very limited for 2012. This squash is one of the few summer squashes that is orange from fruit set onwards. A heritage squash whose name means pumpkin and chestnut, as the flavor resembles the latter. It keeps very well, increasing the nutrient content the longer it is in storage. Very rare. **Reintroduced**

SCP33. Honeyboat Delicata – 100 days. Selected in 1992 from a "Delicata" heirloom of 1894 (as a variant that proved to be stable) Vines grow to 12 ft...so give them lots of room and lean soil. Each squash makes about 2 servings for a small family. Fruits are elongated, yet chubby, with wide ivory and deep green stripes running lengthwise. Ivory as it ages, will turn tan color. Mild flavor with yellow/orange flesh. Beautiful and easy to grow.

SCP35. Golden Delicious – 100 Days. A gorgeous variety introduced by Gill Bros. Seed Company of Portland, Oregon in 1926. Lives up to its name! These fruits are tear-drop shaped and weight about 7-9 lb. The rind is a brilliant orange and the flesh is very smooth when baked, orange and tasty.

SCP40. Indian Summer Mix – 70 Days. A summer squash that creates a squash that resembles a long vegetable spaghetti with white green skin, and about 14" long. Stores well. Can be harvested young and used like zucchini.

SCP44. Wee Be Little – 90 days. A cute (and very beautiful) smooth-skinned, deep orange, perfectly round miniature of 8-10 oz.pumpkin! The size of a softball. Vines only reach 8-10ft. These are perfect for fall decorations and for the little ones to play with...a mini jack-o-lantern! An All American Selection winner.

SCP49. Lebanese White Bush – 67 days. A variety of white scallop squash from Lebanon. Bush habit, white/green fruits of medium size. Meant to be eaten small.

SCP50. Baby Bear - 95 days. Here is a perfect "little people's" round pumpkin, fits just right in their hands and LOOKS like the big ones!

SCP51. Green Goddess Mix – 68 days. A mix of summer squashes created for summer use and pan frying. Good types of zucchinis.

SCP53. African Squash – (aka Gem Squash) – 70 days. This is a variety of summer squash that was domesticated from two wild varieties; Cucurbita texana found in the southern and central United States and Cucurbita fraterna found in Mexico. The dark green spherical fruit, when fully ripe, is about the size of a softball. The young fruit is often harvested before it is ripe (about golf ball size or tennis ball size) due to its having a more delicate flavor and texture. The fruit needs to be fully cooked to render it palatable. It is commonly served as a vegetable in South Africa, often boiled or baked. **Reintroduced**

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

50 seeds per pkg. - \$2.50, new varieties, \$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.

CH5. Rainbow Chard – 70 days. Colorful as the rainbow.

NEW!

CH7. Orange Chard – 70 days. Bright orange stems.

CH9. Bright Lights – 70 days. Like rainbowchard.

### **Tobacco (Nicotiana tabacum)**

Each packet - \$2.50

OT17. Virginian. 70 days. Grown for its 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.

OT18. Tobacco – 72 Days. 1000 year old from Dan at Salt Spring Seeds originally. We hear the story is that the original seeds were found preserved in an urn and carbon dated to be over 1000 years old. The plant is a very old version of Nicotiana with enormous round leaves that make quite a different version of tobacco. Used for ceremonial offerings or household use. Very tall plants – up to 6’ in our area.

OT19. Shaman’s Ceremonial. 70 days. From Native American tribal elders in BC. This is only used for ceremonial purposes. Upright, yellow flowers, large elongated leaves.

OT20. Westbank First Nations – 70 Days. 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 – 70 days. For the famous blend for pipe smokers. Deep, smokey and rich flavor when aged and fermented.

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

\$2.50 per packet of 20 seeds or more. Dates are from transplants.

TM0. Cossack’s Pineapple Ground Cherry – 60-70 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 de Milpa tomatillo – 77 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.

TM3. Aunt Molly’s Pineapple Ground Cherry - 60-70 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.

### **Cherry Tomato types**

25 seeds per pkg. - \$2.50. All are indeterminate unless stated. Dates are from Transplants.

TC2. Gardener’s Delight – 75 days. Limited offering. Heirloom variety. Red cherry tomato with good sweet flavor. Very productive.

TC4. Chadwick Cherry – 67 days – later cherry type, good size and flavor, developed not to split. Bushes can be huge.

TC6. #8 Wonder – 60 days – like a sweet million only not as prolific. Prone to splitting, but the flavor makes up for it. **Reintroduced**

TC8. Isis Candy – 65 days - Loved this tomato as well. Excellent flavor, delicate pinkish red, good producer.

TC9. Fargo Yellow Pear – 65 days – Nice flavor and bright orange color. Pear shaped but wonderful additions to the salad.

TC10. Coyote – 72 days - very light yellow, almost white cherry tomatoes, very small and later but very tasty and productive. Yellow and orange tomatoes are among the tastiest of all varieties.

TC12. Black Cherry – 60 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. Determinate.

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. Determinate. **Reintroduced**

TC16. Reisenraube – 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.

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. **Reintroduced**

TC20. Yellow Banana – 69 days. Large grape-like clusters of yellow tomatoes. Larger than cherry tomatoes, and good taste. **Reintroduced**

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. **Reintroduced**

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

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 - 70 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. Plants are semi-compact. Determinate.

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

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. **Reintroduced**

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.

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.

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. \$3.00

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. Bush type. Semi-determinate.

TC100. 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.

**NEW! All new varieties are \$3.50 per packet.**

TC48. Black Vernissage – 66 days. Salad sized dark purple and green striped tomatoes similar to Bumblebee but larger. Grow quite tall and bushy.

TC49. Cuban Yellow Grapes – 70 Days. profusion of tiny oval/grape-like shaped fruits produced on small vigorous plants. Delightfully sweet and refreshing.

TC51. Morelle de Balbis – 70-100 Days. (aka Litchi tomato). Known in India in the 1500's, but originated in South America. 24"-5' tall, depending on soil and climate. Thorny bush, small, fruiting early, but if you feed it too much...you will have a wonderful show of beautiful blue flowers, but the fruits will not be able to finish. Plants able to tolerate -6C and thrive! Fruit flavor is a blend of mild sour cherries and tomatoes! Fruits are 1" deep scarlet red, chubby ovals, with a point. Heavy producers. Unusual variety, Determinate, depending where you grow it!

TC52. Halm's Gelbe (Topftomate) – 69 days. "Gelbe" means "yellow" and "Topftomate" translated means "pot tomato". May have originated from Germany. A wonderful little robust "rugosa tree" plant, growing only 8" tall. 1" fruits are super-charged with sugar and acid, making them very delicious. Skins are thick and hold well. Excellent for containers. Determinate 60-65 days

TC53. Hypertruss – Centriflor Orange – 70 days from transplants. Bred by Peace Seeds of Corvallis, Oregon. Huge sprays and clusters of small cherry tomatoes that ripen to a medium orange color, producing as many as 150 per truss in a good garden! Great sweet taste.

TC54. Hypertruss – Centriflor Red – As TC53, only ripening red.

TC55. Hypertruss – Centriflor Yellow – As TC53, ripening to a medium yellow color.

TC56. Ildi – 78 days. Of European origin. aka "Yellow Grapes". The bright yellow fruits with tiny pointy ends. Fruits are sweet, with a tart under-bite, staying perfect for long periods on the vine, will not crack or drop fruit. Huge "trusses or bunches" make up an incredible 50-100 fruits per. Plants can grow up to 8 feet. Long season producer. Indeterminate

TC57. Ivory Pear – 70 day. Very rare! Plants are very heavy producers. Small pear-shaped fruits, in translucent ivory white and pale yellow tones. Taste is unusually sweet.

TC58. Little Yellow Cherry - 65-95 days. Very sweet, little yellow cherry tomatoes, Very durable in any weather and will “pop” them out all season long. Color is darker too. Will last longer on/off the vine than many other cherry types. A favorite among gardeners. Ind.

TC59. Pink Niblets – 70 Days. Heavy producers of large (2-4 oz) oval/squarish deep pink 2 toned fruits with wonderful complex flavor. Ind.

TC60 – Red Pear – 75 days. Small deep red 1 ½” pear-shaped fruits (necks are long and slender...resembling tiny bowling pins) were popular then for making tomato figs.

TC62. Reentraube – Yellowgrape – 75-90 days. Grape Vine Yellow, Plants are very strong (5-6 ft.), offering up tons of yellow/gold 1” oval/round fruits with distinctive pointy blossom ends (or nipples). Flavor is less “tomatoey” and more sweet than its red counterpart. Ind.

TC63. Rose Quartz Multiflora – 78 days. (There is a slightly larger tomato called Rose Quartz). This version is a multi-flora/branched version of it. A deep pink cherry of aromatic fruity flavor, that produces 100's of small fruits in trussed-profusion! Ind.

TC64. Sugar Cherry – 67 days. Great tasting red cherry, with thicker skin and won't crack. It is tall and loaded with cherries.

TC66. Sweet Baby Girl – 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!

TC67. Sweet Discovery – 70 days. Mandy discovered this one in her garden in a patch of Sun Gold tomatoes. It is a red one that is very small in size but very sweet, which is unusual for ones so small. Usually they are quite acidic, but not these.

TC69. Yellow Grape - 69 days. Plants are vigorous (6 ft.+) offering copious amounts of yellow grape-like fruits of >1” all season long. Fruits are quite delicious, very juicy. Indeterminate

TC70. Yellow Plum – 68 Days. Plants are an “all season” heavy producer and can reach over 6 ft tall. Fruits are bright yellow (found in larger clusters) with thicker skin (great for storage storage) tasting like a cross between a roma and a typical cherry, but with more meaty texture. Very vigorous and healthy. Ind.

TC99. Garden (yellow) Peach - 76 days. This smaller salad tomato is fuzzy and peach colored, hence the name. Flavor is mild and fruity. Fun to grow.

TC104. Blondkopchen - 70-80 days. From France. Small golden yellow cherry, ¾”, excellent balanced sweet/acid flavor, hanging in huge trusses like grapes. Will continue bearing till frost. Fruits hold along time on the vine without cracking. Plants growing to 5+ ft. tall. Ind.

TC108. Sara Goldstar – 65 Days. Golden 1” fruits bearing blotches of red and yellow, with no star-like symbol on the bottom. Every fruit offers different patterns, slightly different shape and size. Flesh is the same color, but with greater fruity & sweet flavor. Determinate plant!

## Tomato (*Lycopersicon esculentum*) – Paste types, large and colored

25 seeds per pkg. - \$2.50. All DATES ARE FROM TRANSPLANTS

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 – 70 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 - 73 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 - 68 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.

T11. Druzba - 70 days - Bulgarian origins, disease free, easy to grow, enjoy good sized, flavorful fruits. 8-12 oz, in clusters of 3 or 4. **Reintroduced**

T12. Dufresne (#2) - 70-86 days. Spreading plant, late, developed in Quebec. Beautiful pink 3-4” fruits, good flavor and tender skins. **Reintroduced.**

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

T18. Japanese Trifele Black – 65-70 days – Originally bred in Russia, potato leaf, size of a Bartlett pear. Best black tomato for flavor, does not split often, high yielding and blemish free. **Reintroduced.**

T20. Landry's Russian – 82 days – Later and flavorful, red 2-3” rounded salad tomatoes, good yields. Good keeping qualities. **Reintroduced.**

T24. Moneymaker – 66 days. A clustering tomato producing up to 6, 2-3” tomatoes per clump. Good producer in all areas. **Reintroduced.**

T27. Nepal – 80 days – Produces long vines, late fruiting of unblemished 7-8 oz. fruit of a unique flavor. From the Himalayas. **Reintroduced.**

T30. Old Brook – 59 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. **Reintroduced.**

T31. Peron Sprayless – 77 days – Mid-season tomato from Argentina. Large 13 oz. red fruit, tart, without cracks. Produces in cool weather, pest and disease resistant.

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'. Determinate.

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

T34. Pumpkin Tomato – 82 days – Large, med. orange fruits with uneven bottoms, but make good slicers because of nice flavor. Fruits are at least 1 lb. each.

T35. Purple Calabash – 76 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.

T37. Purple Russian – 69 days – Plum shaped darker smoky red tomatoes. Sometime splitting occurs but the flavor is excellent. Early and productive. Fruits are about 2-3 oz.

T40. Rose de Berne – 77 days – Larger 4-5" blush red fruits with speckles of white. Very smooth, flavorful and sweet. Thin skinned, heavy producer.

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, Keep a long time.

T43. Saucilito – 75 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.

T46. Stupice – 40 days – this tomato had the earliest production of all the varieties I grew and produced all year long in all conditions. Evenly round, bright red 1-2" fruits, good for snacking or throwing in a salad. Zesty, full flavor. From Czechoslovakia.

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 – 84 days – Large beefsteak tomato about 8-10 oz. Red and round but slightly squashed. Good slicer.

T51. Weisnicht's Ukrainian – 78 days – One of our favorites. Originally brought by Ukrainian immigrants. Outstanding flavor, large flattened fruits are pinky red and over 8 oz. in size.

T52. Yellow Stuffer – 77 days – Slightly translucent yellow in color, these fruits are great for stuffing, as the name implies as it is hollow on the inside, the seeds few and close to the center core in an interesting jelly-brain formation. Fun and tasty.

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. Determinate.

T56. Belgian - 79 days. Very large, round tomatoes similar to a Weisnicht's Ukrainian. Excellent flavor and keeping qualities. **Reintroduced.** Semi-determinate.

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. Determinate.

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

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 - \$3.00

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 – 60-75 days. A medley of Heirloom varieties, chosen for earliness, hardiness, taste and color. All sizes. 30 seeds -

T68. Sunshine blend – 60-75 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 - \$3.00

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

T70. New Grower blend – 65-70 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.

T81. Debarao - 78-85 days. A very 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.

T82. Fierette - 75 days. Tomatoes are large, elongated with a point on the growing end. Massive clusters, large plants. Good for canning, sauce and paste, or salsa. Best tasting in many trials.

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 Paste- 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.

T87. Striped Cavern - 70 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.

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.

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.

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.

NEW!

T4. Abraham Lincoln – 77 Days. BuckBee’s seed farm in Illinois introduced this popular variety in 1933. Each cluster has as many as 9 bright red fruits, each weighing 1 to 2 lbs. Round & smooth, rather than ribbed. Very meaty with few seeds. Taste is mild, but not bland. Foliage has a bronze tinge. Ind.

T5. Aladdin’s Lamp - old fashioned flavored, mild yet very meaty Roma tomato. Shape is unique, bearing a chubby wide pear shape at its bottom end and narrowing slightly to the top stem end. Color is a brilliant true orange! Fantastic sized fruits... 8 to 14 oz. Heavy producer

T38. Amana Orange – 75-90 Days. A beautiful heirloom tomato named for the Amana Colonies in Amana, Iowa. Large glowing 1 lb. orange beefsteaks that are slightly flattened and ribbed...5” across. They bear an interesting mild sweet flavor. Ind.

T43. Apfelsin – 75 Days. Aka Apelzin the originals were obtained through (either) Andrey Baranovski, from Minsk, Belarus State in Russia or K. Geza. In my opinion, one of the brightest orange fruits I have ever seen. Heavy producer. One can expect 200 to 400 gram round beef-type fruits that are not only attractive but plentiful and extremely tasty. Plants grow to 1.5 meters tall. Ind

T49. Big YellowZebra - 75-80 Days. A very large striped tomato bearing bright green stripes running over a bright sunshine yellow base, with a very interesting flavor of tangy tomatoey taste, blended with a citrus twang! Ind.

T65. Black Icicle – 70 days. From the Ukraine. Stunning, deep purplish brown (almost black) elongated “Roma” with very defined sharp tips! Loves the heat. Has very rich flavor-sweet with earthy overtones. Very untypical for a Roma with such flavor. Best tasting in its class. Super juicy.

T78. Andy Buckflat’s - 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. Determinate

T86. Big White Pink Stripe - 70-90 days. from Geza Korbely of Hungary. Large to extra-large (10-18 oz.) pale peach to pale yellow globe slicer with a pinkish blush on the blossom/bottom end and peach/cream colored flesh. Shapes vary sometimes to the irregular. The flavor can be quite indescribable! Meaty with a fruity tropical flavor...similar to melons, but with a slightly sweeter and tangier taste. Ind. Limited quantities.

T91. Black Oxheart – 68 Days. Delicious heart-shaped fruits, deep purplish brown with rich flavor. some irregularity in shape and form. Fruits ranged from 6 to 12 oz., Ind.

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

T99. Auriga – 72 Days. aka Aurega, from Palim, France. Super vibrant orange with more carotene than any other variety! Slight ting of red in some fruit. Fruits are golf-ball sized & shaped, with a rich, excellent tart flavor offering a lot of juice. Plants do not grow too tall, but are strong. Production was the highest of the “Oranges” in garden trials. Fruits keep well after picking. Ind.

T100. Black Sea Man – 70 Days. Russian origins, huge producer on small plants, flattened, medium-sized fruits (100-200g) muddy brown with green shoulders. does not like the heat. The flavor on the other hand is bold and tasty! Determinate.

T101. Blush – 76 Days. Fruit is sweet and refreshing in a clear golden/yellow over washed by blushes and/or streaks of rose and/or red. Very small plants for such heavy production throughout the season. Gorgeous small 2 1/2” long bi-colored pointy “roma” like tomato!

T104. Brandywine, white – 75 days. Worth a try, these Pale yellow, off white fruits have classic brandywine shape. They are sweet, rich and meaty with very smooth skin., 4-8 oz in weight with fabulous flavor. Ind.

T108. Brookpac – 60 Days. Plants are prolific, yet remain quite small (<16") in height...great var. for limited spaces. Bushes have perfectly round, delicious 6-10 oz., red fruits. Determinate

T109- Bush Goliath Gold – 75-80 Days. Discovered by Mandy in Manitoba out of a Bush Goliath Red planting. Fruits are similar, on a determinate plant reaching 3' tall. The production, that year was second to none. It offered about 6 clusters of 5-6 beefsteak (semi-oval/round) fruits in each with each tomato weighing about 9 to 12 oz. In a deep gold color. Great balanced fruits of sweet and acid.

T110. Calabacito Rojo – 75 Days. Large bushy plant offering loads of red, seedy, small (3-5oz), flattened, ribbed fruits that are quite sweet and early. Does well in hot, dry summers.

T111. Canabec Supera – 55 Days. From the USDA, from the 1970's tomato breeding program in Quebec. Plants will produce fruits (and set flowers...) better in cooler weather. Fruits are pinkish-red, round and very juicy. Determinate.

T112. Canestra Cluster – 75 Days. Beefsteak type. here is another that looks just like "Ceylon", only with less ribbing...offered on a small 3 ft.plant! Each cluster contains deep red 3-5 fruits, the size of a double toonie. Flavor is modestly strong with some dryness and lots of seed. Peels easy. Ind.

T113. Canner Howle – 85 Days. (aka Kanner Hoell) Large flattened, smooth red globes with great acidic flavor and an even greater yield! Very dependable and productive. Ind.

T114. Caro Rich - A small power house of flavor and deep orange color. Named thus because it contains one of the highest levels of beta carotene of all tomato varieties...10's x normal values! Slightly flattened 6 oz. fully round fruits with sweet, mild acid and rich taste. Large bushy plants.

T115. Cheesemania – 60 days. aka Cheeseman. A wild species that looks like and tastes better the smallest "grape" tomatoes from the grocery store! Small pear/oval shaped, bright orange/red with a piercing complex acidic and sweet flavor. Huge masses of fruit, very rare, Indeterminate.

T116. Chili Verde – 80 days. Roma type. The fruits ripen to green, with touches (dabs) of gold pinkish blush. Fruits are juicy and have a "tart and tangy" gorgeous flavor. Trials this summer saw this one reaching only 30" in height. Production was modest. Ind.

T117. Chukkloma – 70 Days. A juicy Roma, Brilliant orange-yellow large oblong fruits that have excellent flavor. Like Orange Banana, bearing all season long, Indet. And good for small spaces.

T118. Cosmonot Volkov – 75 Days. Ukrainian variety named after the astronauts that were lost in 2011 in a Russian spaceship. A juicy, deep red, sweet, beefy 200 to 350 g, oval yet flattened tomato. Clusters will have from 4 to 6 fruits. Plants will grow to 4 ft. with regular leaves. Ind.

T119. Cream Sausage - elongated paste tomato! Fruits are creamy white to ivory, about 3" long x 1.25" wide, with a small nipple on its blossom end. Fabulous flavor, as with all whites. Determinate

T120. Cuostralee – 82 Days. From France. Large beefsteaks with gently ribbed shoulders. Heavy set of 2 lb. fruits that are oval, red and 5" across! Flavor is great and flesh texture is meaty and smooth. Plants produce huge vines. Yields well in all climates. Ind.

T121. Don Juan - 70-75 days. From Russia, medium in size, bearing a deep rose base with ice pink stripes running down the length of the fruit. Heavy, chubby "Roma" with very few seeds. The flesh is exceptionally dry, great for short time cooked sauces & canning. Unusual colored fruit for a "Roma"...with "rugose" type stems and leaves. Det. 30" tall.

T122. Earl of Edgecomb – 73-90 Days. From NZealand originally. Absolutely defect-free, gorgeous bright orange globes of 3" (12-16oz) that have (in each) 8 seed cavities, thick walls with meaty interiors, offering very tart, rich flavor. Heavy producer, Indeterminate.

T123. Early Annie – 60-65 Days. Smooth blemish free scarlet/red skin in a beautiful medium fruited variety, combined with super productivity and very early. Plant is tree-form beefsteak, 20" tall. Excellent for canning, slicing and salads. Determinate

T124. Early Wonder – 54 Days. Another very compact (<20") tomato variety. 6 oz. deep rose/red, perfectly round fruits produced in much abundance. Flavor is impressive for one so small with full bodied flavor like a real big red. Det.

T125. Elberta Girl – 60 Days. Plants have silvery fuzzy hair, giving it an unusual "frosty dew" appearance. Fruits are pretty too (compared to the plant) being 2 -2 ½" plum-shaped, red with mottled yellow/orange patches. The flesh is dry, for paste. Plants are 24" to 30" and sprawling. Determinate

T126. Flamenco - 69 Days. A stable cross between Silvery Fir Tree and Floridade. The first is known for feather foliage and earliness and the latter for heat, drought tolerance and disease resistance. Grows to a 4 ft. bushy plant (semi-determinate), loaded with highly flavorful (acidic/sugar balance) 2" round yet flattened red fruits.

T127. Fuzzy Red – 85 Days from Mexico. 4-5 oz, slightly flattened fruits are mildly sweet and meaty. The skin is a dusty rose/pink, covered with a silvery fine "fur" (like peaches!) Very crack free. Ind.

T128. Green Pear - 85 days. Plants grow to 6ft! A very rare version of pear- shaped fruits of 2" (or 2-3 oz.) Flavor is off the charts, a combination of fruity flavored flesh and "sweet acidic" juice. Color is a very pretty chartreuse (green/yellow), trusses loaded (30+) with tons ripe green pear like fruits.

T129. Heinz – 70 Days. Developed by the Ketchup people themselves, it produces heavy crops of beautiful bright red, crack-resistant, acidic 6 oz beefsteak fruits. A great variety for canning/processing as the fruits are smooth & globular. Determinate.

T130. Husky Gold – 60 days. Hybrid plant. American Award Winner. Bears continuously good yields of 6-8oz bright gold fruits with intense sweet/acid flavor. 20" plants are very compact and of the "rugose style", requiring no pruning what so ever or stakes!. Developed especially for patios and pots. Dwarf Det.

T131. Ikarus – 70 days. Plants are strong, (offering some increased blight protection) vigorous and high producers. Fruits are red, round, meaty with strong acidic flavor. Their sizes range from 150 to 200 grams (5-7oz). Ind.



T132. Indische Fleisch – 80 Days. A medium-large (6-12 oz) variety, slightly flattened, very dark purple/brown fruits with green shoulders. They are very “Yummy”! Susceptible to cracking and rotting (if much rain falls, later in the season...) The saving grace is the flavor which in my opinion is better than most “Brandywines”! Production is great. Indet.

T133. Kellogg’s Breakfast – 80 Days from West Virginia. A beautiful giant orange beefsteak. Thin-skinned, meaty with few seeds, sweet intense flavor. Ind.

T134. Lutescent – 65 Days (aka Livingstone Honor Bright) Introduced by Alexander Livingstone in 1897. This very odd variety starts out with very pale lime/yellow/green leaves and stems! Then it starts producing flowers, which are white not yellow. THEN the fruits arrive...pure white! THEN they change to light green! As they start to ripen, they change to pale yellow, to bright yellow, to light orange, to dark orange and then to scarlet red, when fully ripe. What is really amazing is to see all these colors on the plant at the same time, contrasted with that light lime green foliage! What a sight! The final red fruits are medium-sized (about 6-8oz) with very appealing tart flavor, for one so odd. They will start early and continue right till frost. Production was very good. They do not grow tall, staying a mere 30”. Ind.

T135. Muchmiel – 75 Days. from Spain, which means “Much Honey” in Spanish. The fruits are deep red, ranging from 100 to 180 grams (a lb. is 454 grams), slightly flattened, somewhat ribbed with yellow/green shoulders. Very productive. Good taste. Ind.

T136. Nebraska Wedding – 80-100 Days. An early “setter”, as early as June. Plants, tolerant of a wide variety of climate issues, produce 8-10oz (3”) fruits of good flavor, in brilliant orange in acceptable amounts. Shoulders are smooth and never crack. Sweeter than average with low acid levels. Produced in modest clusters. Ind.

T137. Nigeria – 78-80 Days. Bred for greatest disease resistance. Loaded with smooth round, non-cracking scarlet red small to medium sized fruits. Plants grow to 6 ft. . Indeterminate

T138. Oaxacan Jewel - 75-85 days. A lovely large neon yellow/orange/rose striking beefsteak! The flavor is sweet/acidic and fruity. Wow! Ind.

T139. Olirose de St. Dominique – 75 Days. (or pink tomato from St. Dominique). Copious clusters of rose/pink, oval/pear-shaped 6-8oz. fruits that drop when they feel they are ripe! The fruits themselves are sweet & juicy, mixed with old-fashioned flavor. They keep well, due to their thicker wall and skin. Similar to “Pink Nibbles”... but much larger and darker. Ind.

T140. Orange Prize – From Mandy’s collection, but I cannot find a description. Orange tomatoes, probably beefsteak. Worth a grow.

T141. Orange Russian #117 – 90 Days. Beautiful variety of colors on every seed grown. Photogenic oxheart shaped fruits on traditional plants. Variations of red, yellow and orange with mottling and striping quite common. Great production, meaty and few seeds.

T142. Pearson – 80-90 Days. It produces tons of large, red, globular, smooth and very solid (perfect for canning...) fruits. Ind.

T143. Pink Fuzzy Boar – 76 Days, this variety offers strange pink fruits with a light coating of peach “fuzz”. Medium in size (6 to 8oz) these gorgeous fruits offer light pink, dark pink, cream and white striping! A “heavy” weight with sweet tangy tomato flavor, thin skin too. Ind.

T144. Placero – 78 Days. Very leafy (and tall!) plants offered a production of 1” scarlet red cherry tomatoes very high beta-carotene content. Tasty was very tomato like and almost salty. Long season grower.

T145. Polish Paste – 80 days. A rare tricolored Roma type tomato. Fruits grow to 10 cm/4” long, forming a gentle bulbous (Bartlett pear-like) bottom end. Indeterminate. Beautiful

T146. Quebec #3 – 70 days. Beefsteak variety from Quebec, developed by J. O. Vandal in St. Hyacinthe in the 1960’s. medium-sized tomato with super great production, red globes, whose plants can withstand cooler weather. Thick-walled, solid, meaty, no cracks and produced abundantly. Ind.

T147. Red Belly – 90 Days. Fruits are up to 3 lb., orange/gold with rose-pink and red streaking up sides. Mild, low acid tomato on strong plants, Indeterminate.

T148. Red Calabash – 75-90 Days. an old heirloom sport from the famous “Purple Calabash”. The little beefsteak-type fruits are 3-4oz., flattened red globes, highly ribbed, ruffled, fluted and generally irregular in shape. CUTE! Plants grow to 6 feet tall.....very indeterminate!

T150. Ruffled Orange - aka Mandy’s Mystery Ruffled. Showed up in a batch of plantings of “Orange Strawberry”. Very unusual, looking like a pumped up orange infused “Bali” bearing from 7 to 11 large lobes, having a squashed appearance, in a larger 8 to 12 oz. size. Great flavor, lots of juice, but with meaty texture.. Ind.

T151. Ruffled Pink – aka Pink Ruffled, Pink Accordion Fruits are exactly as the yellow variety described below, except these “colored” ones end up a soft dusty pink when ripe. Flavor is mild and sweet. Texture is very smooth. The “ribbing” on these are far more pronounced than others in this series. Plants can get 4’ tall and spread alot. Indeterminate

T153. Ruffled Yellow – 80 days. Aka Yellow Ruffled. These gorgeous colorful fruits have 10-12 ribs with one seed cavity per each rib and the yellow gel within, has a sweet fruity with slight tartness, flavor. Fruits are semi-hollow, about 3”- 4” across (long), about 2 ½” wide and 2 ½” deep. Skin is thicker and flesh resembles a Roma. Perfect vegetable containers for stuffing, to be baked or eaten fresh. Plants do not grow too tall and fruit production is huge! Ind.

T154. Sandia Gem – 75 Days. These fruits were found in the Peruvian mountains, in an ancient (1800’s) leather pouch and sprouted. This one is medium to large-sized, red great-flavored fruits that are produced in mid-season. Ind.

T155. Santa Clara Canner – 80 Days. Beefsteak originated in Italy and was later used in the California canning industry. Plants bear huge harvests of smooth, flattened, intensely red fruits with a rich complex flavor. They just happen to have great amounts of juice AND meatiness.....making them ideal for canning AND eating off the vine. Holds in storage well. Ind.

T156. Sasha’s Altai (Pride) – 55 Days. Original heirloom obtained from Sasha Stavrov of Irkutsk, Siberia in the Siberian Altai Mountains that border China. A regular beefsteak type, that offers thin

skinned, scarlet red, 6 oz. sweet and mild fruits. Bushy plants are very cool weather tolerant, disease-resistant with lacy-looking leafed vines. Extremely productive for semi-determinate plants.

T157. Scabitha – 70 Days. Perfectly round/oblong, medium sized (5 to 7 oz.) fruits with the most unusual bright striping of orange/yellow on red, radiating from stem to blossom end. Skin has a “raised netting effect”, giving a rough feel. Very juicy and tasty. 24” tall plants, Determinate?

T158. Siberian Giant Pink - 60 Days. Large pink beefsteak tomato. Great at setting fruits in cold conditions. Heavy fruit sets on determinate plants.

T159. Soldacki – aka Soldaki. Polish heirloom from Kralow, Poland. Tall potato-leafed vines produce all season long. Fruits are pink, about 16 oz, flattened globes, with low acid, yet intensely sweet flavor. Skin is very rough and thin...susceptible to cracking. Flesh is firm and meaty. Plants produce heavily. Good canner. Ind.

T161. Starfire - 70 days, determinate — The regular leaf plants of 'Starfire' are compact and productive. The fruits are oblate shaped, weigh eight to ten ounces, and are bright-red color.

T162. Stick/Curl – 78 Days. Stems are to perform like actual sticks, growing to 3 and even 6 ft! Leaves are tight clusters of curled pom pom like green structures. Fruits range from 5 to 7 cms or 1 to 3 oz of red with yellow skin. Ind.

T163. Swiss Alpine – 67 Days. Developed prior to 1950 at Cheyenne, Wyoming. Red fleshed, mildly tart, refreshing oblate-shaped fruits average 6 to 8 oz. Plants offer outstanding yields. Ind. Early.

T165. Texas Star - 75-80 days. This variety resembles “Oaxacan Jewel”. A huge golden yellow beefsteak of 1 lb, with scarlet red streaks and stripes. Mild and sweet flavor with few seeds. Ind.

T166. Thessaloniki – 68-75 Days. obtained from Greece in 1950's. Uniform baseball-sized fruits of 3” in diameter are red, smooth, with excellent flavor and juice. Fruits keep well and are resistant to sunburn, spots and cracking. Plants produce above average yields and are disease-resistant. Ind.

T167. Tibet Appel – 75 days. from Tibet...via Holland. Red, smallish, apple-shaped fruits that prefer dry conditions to wet. Loves moderate to hot conditions. An extremely prolific bush plant producing over 11 kg each plant. Determinate

T168. Tiger/copia - a natural cross between “Green Zebra” and “Marvel Strip”. A stunningly beautiful tomato! It is hard to say if it has a red base with yellow and orange stripes (OR.....the reverse) radiating from its center; roundish large beefsteak of 1 to 1.5lbs. Taste is juicy and sweet with old fashioned flavor. Indeterminate

T169. Topaz – 78 Days. From China. Ball sized fruits of gorgeous yellow with green and white zigzag striping. Shown to have smatterings of flecks, spots and splashes as well. The fruits have an iridescent pearly glow to them. A heavy producer.

T170. Turk's Mut – 70 days. An unusual “translucent/clear skin” black/dusty rose/purple/grey fruit with green shoulders, 6 to 10 oz, ribbed or very fluted with excellent sweet and smoky flavor. Potato leafed plants are very prolific. Ind.

T171. Variagated – 70 days, aka Splash of Cream. This variety may have origins in Ireland, but has been grown extensively in England. Foliage and stems are cream with dark green. Plants are stocky and vigorous, bearing tasty round scarlet/red fruits of 3-4oz that are not too sweet. These fruits started out dark green with white stripes before they begin to ripen, several colors on plant at same time. Semi-indeterminate.

T172. Velvet Yellow – 70-75 days. A stable variation of Velvet Red, growing yellow fruits with good flavor. Only 16” tall with the typical “fuzzy” stems and leaves. Very Rare! Determinate

T173. Victor – 65 Days. Beefsteak - an AAS winner in 1941! Re-introduced by the Michigan State College and won again an All American Bronze Metal in 1942. Here is a very small “determinate” bush tomato (of 24”) that packs a punch to the tomato industry! A heavy producer of 4 to 5oz semi-globe red fruits.

T174. Weissbehaarte – 80 days. A rare old fashioned German heirloom offering long (4 m) vines. Fruits are very prolific, bearing tender white silky skin, 2 oz. in size, pale whitish yellow when ripe, roundish/plum shaped and having a mild sweet flavor. Ind.

T175. White Bush – 70 Days. 16” Dwarf potato leaf plants bearing large (1”-1 1/2”) cherry sized white fruits (with a hint of pale yellow when completely ripe) that resist cracking. Fruits are flattish/round, very sweet outstanding flavor and production. Excellent producer in pots! Determ.

T176. White Oxheart – 85 Days, From Germany. Fruits are 8-16oz (500g) of pure cream white with a pink overtone (blush). Flesh is typically solid and flavor is good. Productive healthy plants. Ind.

T177. White Tomesol – 80 Days, An amazing white variety, bursting with fragrance and naturally flavored. Best in taste tests. Fruits are creamy/white (with a gentle pink blush), weighing about 6-12 oz. each. Ind.

T178. Yasenichki Yabuchar – 78 Days. Performs real well in hot conditions. An apple shaped, apple red tomato variety, with excellent taste, offering from 3 to 4 fruits per cluster on highly productive plants, generous large to medium sized with very smooth skin. Long season producer.

T179. Yubileyny Tarasenko Red – 70 Days. From the Ukraine. This unusual variety bears scarlet red fruits of 120-160 grams that are round & “egg-shaped” with heavy fleshy pointy ends. Most clusters bear from 4 to 10 with reports of monster clusters offering up to 25! Good old fashioned flavor. Plants are very productive over long season. Will grow to 6 ft or more. Ind.

T180. Florida Petite - 45 days. Dwarfish plants reaching no more than 8” to 9” tall. Will grow in a pot that is only 6” (or even 4”) in diameter. Fruits are deep red, round, 1 ¼” with very pleasant flavor. Resistant to grey leaf spot. Determinate

T181. Micro Tom – 50-70 Days. The World's Smallest Tomato! (a midget!) Will grow to only 4” to 5” tall, bearing so much fruit that it hard to believe it without seeing for oneself! The gigantic (½” - ¾”) fruits are scarlet red, slightly oval with a pointy end. Their flavor is remarkable.....really tomatoey! Determinate.

T182. Window Box Roma – 70 Days, small robust plant. The plant grew only to 18”, producing about 3 trusses, with 5 to 6 fruits in each, with each fruit weighing in at 4 to 8oz.! Determinate.

T183. Ziegler's Fleisch – 70-80 Days. Attractive deep red, round, smooth, 10 oz slicers with excellent flavor, rating 8/10. Fruits keep well after picking. Plants are healthy & vigorous, yet staying small, <20". Ripens late, Ind.

T184. Bull's Heart Oxheart – 87 Days. A very old Russian variety. Large pink oxhearts with excellent flavor and noted as an equally great canner. Strong plants can reach 6 ft. Huge fruits of 12 oz. to 2 lbs are produced in abundance. Few seeds. Ind.

T185. German Red Strawberry – 85-90 Days. German heirloom, plants are vigorous and tall, 5 ft., with real decent yields. Fruits are strawberry shaped, averaging from 12oz to 1lb.(some have recorded between 2-3 lbs!) with meaty flesh and an excellent taste, that is on the acidic side! Ind.

T187. Russian Heart – 80 days. Deep pink/red oxheart shape with some irregularities: some with tapered bottoms, some with rounded bottoms! 12-16 oz. fruits with wonderful blend of sugar to acid flavor. Typical wispy foliage. Ind.

T188. Russian #117 (Oxheart) – 85 Days. The only known DOUBLE-hearted form of oxheart! Fruits are deep, deep dull red, huge and most times quite flat, with some ribbing, right to the tip. Excellent flavor: rich with real old-fashioned overtones. these large sized fruits are some of the heaviest for their size, as well as the driest. Plants are not large, putting their energy into creating fancy fruits and wispy foliage! Ind.

T189. Zorica's Croatian Bulls Eye – 75-90 Days. A Croatian heirloom, from Zorica Dukie. Can be huge 1lb. oxheart-shaped red fruits, meaty with few seeds and great flavor. Huge tomatoes ranging from 1 to 3 lbs...scarlet red with a mass of weight and meat. Plants are Ind. and long season producers..

T190. Franchi's Giant Pear – 80 Days. An heirloom "provided" by Franchi Sementi of Italy. Reports of 1 lb. are not uncommon, but it is uncommon to see this much vertical ribbing in a Roma type. Very beautiful and very meaty and excellent flavored tomato. Plants are robust at 6 ft. Ind.

T191. Gezhante – 72 Days. A heavily pleated, Roma-shaped fruit, 3 – 4" long, with beautiful scarlet red/orange/yellow/green coloration, 6 to 10 oz. Plants were strong and extremely productive. Fruits offered in clusters of 3 – 6 per. The flesh is drier and mild. Ind.

T192. Green Sausage – 75 Days. A stubby banana-shaped "paster" that is lime green inside and yellow/green outside (with dark green jagged stripes).Fruits (1.5" x 3") have a definite pointy tip on the blossom end. Flavor is rich, tangy and dry. Short "bushy" plants produce on 2ft. long vines. One of the healthiest and most productive Roma types. Determinate.

T193. Howard German – 80 days. Quite long with a curved pointy end, like a large plump banana pepper. Meaty, red-fleshed, with very small, long seed cavities. Large harvests and large red fruits, 5.5" long, Few seeds and great for sauce. Ind.

T194. Italian Red Pear – 80 Days. The fruits are large, scarlet red, pear-shaped with some ribbing on the top half of each fruit, giving it an indented appearance. Their thin skin make them easy for peeling, with sweet flavor. A "Roma" with many fine qualities. Ind.

T195. Jersey Giant – 75-85 Days. Long 6" pepper-shaped fruits pack a real tomato flavor punch. Flesh is very thick, rich and tastier than typical Romas. Long season producer. Skin is smooth and slips easy for canning. Will "bulk" up sauces real well. Few seeds.

T196. Jersey Giant (in) – as above with nipple end inside end of tomato.

T197. Jersey Giant (out) – as above with nipple end out.

T198. Kalman's Hungarian Pink – 80 days, originally from Italy. Healthy plants produce medium to large, oblong (oval) to heart-shaped pink, meaty fruits with fabulously rich flavor. 8-14oz, with a pointy bottom end. Roma or Oxheart, either way, a great long producer. Indeterminate.

T199. Kibit's Ukrainian – 63 Days. (18") Roma in '09. 4-5oz. scarlet red elongated fruits with "pushed in" or pointy tips on the bottom end, meaty, sweet & juicy. Determinate.

T200. Long Tom – 85 Days A long paste (1.5" x 4") tomato of 8oz, red, with a nipple on its blossom end and few seeds. Great producer, good to eat and easy to peel. Ind.

T201. Mandy's Mystery Roma – 78-90 Days. Healthy 6 ft. tall very productive plants with some of the largest Roma type fruits Mandy had ever seen. Similar to Howard German. Fruits were elongated, with gentle points, easily reaching 5 – 6" x 2 – 3" widths. Scarlet red, with some lighter striping.

T202. Red Pear Piriform – 75 Days. aka Pomadora, aka Pomodoro Red) An Old North Italian variety, size of Anjou pears (8-18oz)! The taste is excellent like a beefsteak! Fruits are red skinned, deep red fleshed, with most showing heavy ribbing. Huge producer, Ind.

T203. Roman Candle – 70 days. Semi-ferry leafed small 2 ft. Plants produce copious amounts of beautiful shiny (neon) lemon/yellow, elongated banana-shaped fruits. A paste tomato, few seeds, meaty. Plants described as a "bushy" determinate.

T204. 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.

T205. Ukrainian Pear – 94 days – Nice sweet flavored, pear shaped fruits of a deep pink red with green shoulders sometimes. Sweet and flavorful, good for slicing or canning.

T206. Wuhib – 83 Days. very classic paste tomato var. that will grow to 4 ft. with regular leaf. Fruits are scarlet red (2.5" x 3.5") 3 – 4 oz plums that are quite juicy and very tasty. Plants are also extremely productive and healthy. Ind.

T208. Banana Legs – 75 days. Roma type with ong slender fruits, 4" long by 1 1/2" wide. A real dry, meaty, mild (low in acid) and smooth fleshed fruit. Great for yellow sauces. Few seeds. Tasty. Not a large plant (as a rule) with most plants only reaching 2 ft. tall & wide. Lacy foliage. Bushy determinate.

**Others - \$2.50 per packet.**

OT16. Sorghum – Mixed. 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.

## Trees and Fruiting Shrubs - \$3.50 per packet

TR0. Red Currant – An outstanding producer of small red berries in the summer that make excellent jams and jellies, wine or can be dried as an addition to cakes and cookies. The raisin of the prairies. Growing instructions included.

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.

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.

NEW!

TR10. Pincherry – A small cherry tree that grows wild in Alberta. Fruits are born on single or double clusters, sometimes more, up to 1/4" in size, bright red and tart. Not as tart as Chochecherries, but great for jellies, or syrup for coughs. Birds love them.

TR11. Chochecherry – A smaller tree than Pincherries, with darker berries, born in larger clusters, with a taste that sucks the juice from one's mouth, hence its name. It is excellent for wild birds, and picking to turn into jellies, wine and cough medicine. Indigenous people use these to add to many foods.

TR16. Colorado Blue Spruce – From huge established Alberta Trees, with great spreading branches and proven hardiness. Tough needles, blue is very prominent, and cones have distinctive serrated bract edges.

TR17. Norway Spruce – obtained from cones of a neighbor, these spruce can grow incredibly fast here. Have a nice blue tinge but the needles are softer. Pendulant stems as it matures.

TR19. Evans Cherry – A tree form that grows up to 30 feet tall here. Can bear huge volumes of fruit in a good year, sour sweet with a nice acid balance. Awesome for pie fillings and drying.

TR20. Green Ash – This is a popular tree for landscaping as once established, it grows into a beautiful form, and is very hardy. Slow growing, it makes a solid wood for many purposes.

TR21. Huckleberry, Mandy's – A vining bush, growing from seed and producing clusters of black fruits used in preserves.

TR23. Red Elderberry – Establish well on the prairies, great for spring flowers whose clusters of white are very showy. Red clusters of berries in fall are great for birds, or can be used for jelly.

TR24. Saskatoon – From wild varieties who produce well in subsequent years. Wild berries typically cycle every 7 years. These can get tall and bear handfuls of berries in huge clusters that make easy picking.

TR25. Tartarian Maple (Japanese) – Proven hardy on the prairies with some winter protection from the winds, these maples are bushy and very showy in the spring and fall. Great for landscaping and winter interest.

TR26. White Birch – Can be started from seed with a little care in a lofty soil mix. These trees are finely leaved and beautiful additions to the landscape. They present the well known paper-like bark in their 10<sup>th</sup> year and up. Require more water than other trees in establishment.

## Annual and Perennial Flowers - \$2.50 per packet unless stated otherwise.

FL2. Calendula – Yellow and Orange favorites mix. \$3.50

FL3. Columbine – Pink 40-50 seeds. Great flower for attracting bees and butterflies. Height: 18-28". Color as the name says.. Reintroduced

FL6. Petunias – 50 seeds or more, all single flowering types which are accessible to the bees;

- f) Orchid Daddy type - medium plum purple veining on lighter colored petals
- g) Pink mix – variations on pink, light to deep rose colors
- h) Midnight Dreams – deep dark purple
- k) Electric plum – stand out purple flowers with intensity
- l) Pink and White Mix – Flowers are white, pink or a combination of both
- s) Peach Ice mix – subtle pink coloring, with lighter and darker variations

FL8. Bunny Tail Grass – 25 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.

FL9. Poppies- well known and loved, available in following colors.

- C. Double Pink – Large double pink flowers
- D. Breadseed poppy – large double pink flowers, whose seeds can be used in baking
- F. Double flowered mix – large double flowers in pink, white and purple
- G. 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.
- I. Venus – Frilly pink and white flowers, limited quantities

FL16. Ice plant – red/orange – 20 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.

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. Sunflowers, Beauty mix – 25 seeds. A tall mixture of varying shades of sunflowers with blazes of burgundy throughout. Stunning variety.

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.

FL46. Sunflower – Summertime Shine – 25 seeds. Bright yellow to deep yellow blends with some variation with red and orange.

FL48. 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.

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.

FL5. Sweet William – Pink. 20-40 seeds. Assorted colors of the perennial favorite of old country gardens. Producing clustered heads in white with pink splashes, deep pink and variations in between. You may order also dark pink with white centers, or white with dark pink centers separately. Just specify in your order. Up to 18".

FL52. Sweet William Mix – an assortment of the colors that make this a favorite homestead flower, red, pink, white and variations therein.

FL55. Sunflowers – Wedding Mix – 20 seeds. A great blend of sunflowers that have lighter yellow and even white hues, orange and traditional yellow with some dark centers. Made for bridal bouquets or tablepieces. **NEW, \$3.50**

FL57. Climbing Nasturtiums – 15 seeds. This old time favorite for the fence- sprawling kind.

FL65. 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.

NEW! \$3.50 each

FL4. Columbine – Red Hobbit – 20 seeds. Flowers are a deep red rose with lighter towards the petal edges. Nice addition to the perennial bed.

FL12. Clematis – Wild Blue – 10-20 seeds. Collected in our back 40, these grow wild in the shade of the deep bush. Will grow well in a spot under large trees out of the shade garden beneath if you

have such a thing. Need wet cold scarification, so sprinkle in place fall before and mark the spot. Do not disturb.

GLADIOLAS Corms - \$.80 each, or mixed bags 10 for \$5.00. Named color varieties are \$1 each limit of 5 per customer. Shipping is \$16.95 for up to 3 mixed bags. Email for pricing if ordering smaller quantities. **DO NOT SHIP UNTIL SPRING.**

FL22. Gladiolas – Mixed colors – One of the best cut flowers, but it needs to be dug in the fall as the corms do not survive winter in the ground. These spikes are in a combination of white, yellow, orange, red, plum with deeper tones, pink with deeper purple, green on occasion, and deep wine/black. Never know what you will get.

FL23. Gladiolas – Polar Bear – Pure white blossoms, tall spikes, \$1.00 each

FL24. Gladiolas – Plum Tart – Deep plum purple and striking, \$1.00 each.

FL28. Gladiolas – Wine & Roses – Bright medium pink flowers with white and darker pink throats.

FL36. Gladiolas – Early Flowering mix – A great mix of all of the above colors plus white, purple, deep colors and yellow. \$1.00 each.

FL39. Evening scented mix – 20 seeds. A beautiful mix of Evening Scented Stocks and Zaluzianskya, which smell up the yard from dusk to dawn. Irrisistable. Limited Quantities.

FL 41. Sunflower – Small Black Seeded – limited quantities. The kind you plant and leave in fall for the birds winter feeding delights. Yellow flowers, large heads.

FL53. Sweet Williuam, Pink and white mix – 30 seeds. Flowers are pink with white highlights.

FL58. Sweet Peas – Royal Family Mix – 45 seeds. A blend of all your favorites, and as close to blue and burgandy as you can get in sweet peas. Nicely scented.

FL59. Sweet Peas – Old Spice Mix – 45 seeds. All the old fashioned faves, burgandy, pink, white, red, blue, purple. Great deep fragrance.

FL60. Sweet Peas - Bijou Mix. 45 seeds. A dwarf sweet pea mix. Not supposed to get as tall. Still need to trellis. Shade lighter than other mixes. Still great scent.

FL67. Sunflowers – White seeded. One of Mandy's collection out of Manitoba. Grows tall. Yellow flowers, very large heads and seems to confuse the birds, as they are waiting for the seeds to turn black. Edible, but might have to protect from the birds if you want any for yourself.

FL70. Millet – Purple – 70 days. I have limited quantities of these dark colored beauties. Used in pots and flower beds for their interesting foliage and seed spikes. 7-10 seeds per packet.

FL75. Nastirtuims - Glorious Gleams. 15 seeds. Classic flowers, these trail and have variagated foliage that offsets the yellow, gold, light and deep orange flowers nicely. Edible flowers. Limited quantities.



