

“We can only **preserve**  
**heirloom seeds** through  
active stewardship. If we  
don't use them, if we don't  
allow them to grow again(save seeds),  
they become lost.”

- DIANE OTT WHEALY,  
Co-Founder of Seed Savers Exchange

Created by Denise O'Reilly, Nov 2021

## *A'Bunadh Seeds*

*(A-boon-ahr - The origin)*

*Catalogue*  
*2022*

*Open-Pollinated*  
*and Heirlooms*



*seeds*

*for Short-Season 2B areas*

*Online at*  
*abunadhseeds.com*

*Box 127, Cherhill, AB T0E 0J0*

*abunadhseeds@gmail.com*

*780-785-2622*

As the years go on, we continue to present 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 challenges, my goal is to make these seeds more resilient.

We offer what grows well and produces seed reliably for this area. I would encourage you to practice seed saving for yourself. Try to save one plant from each row for your own seed for the next year.

Seed saving is easier than you think, but like all things it requires time and patience and diligent record keeping. There are online resources for this through our site at [Abunadhseeds.com](http://Abunadhseeds.com) and at [seeds.ca](http://seeds.ca) from Seeds of Diversity. We are on Telegram @GrowandLearn where you can find our online training and mentorship videos as well as old time homesteading, food storage and other growing tips.

Different seed types are offered beyond this page. We keep our seeds in a premium storage facility on farm at optimal temperatures. Our seeds will be viable for years to come. Older seeds are rotated out at discount prices, but are still guaranteed at greater than 60% viability. Shipping rates vary based on the number of packages and their thickness. (SEE order form). We take paypal with 5% added for the fee, and we accept cryptocurrencies, etransfers and cheques.

Seeds contained in each package vary by variety and sometimes as well if they are extremely rare. Our goal is to share with the most people so you can **grow and save your own seed**. Thanks for your interest in heritage seeds.

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

## Seed Listing 2022

### VEGETABLES

#### Asparagus – 25 seeds per pkg. - \$3.50

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 1st of July. Do not harvest after that, as the roots need to be strengthened for the rest of the season to ensure good survival. Leave the tops also until you are sure all growth is finished for the season or they will dry out and kill the roots. Always harvest asparagus below the surface of the soil for the same reason. Low availability.

#### Beans – Pole (Phaseolus coccineus)

15-20 seeds per pkg. - \$3.50

BP3. Steeve's Caseknife Bean – 70 days. We are pleased to offer this heritage variety of the Steeve's family originally kept in the New Brunswick area. Long green beans, good for snaps or dried. It dries well. Climbs to 8 feet in good conditions.

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." Very easy to save seed from this one.

BP23. Neckarkönigin – \$4.00. 70 days. aka Neckar Queen, from the Germany. Green round pole beans with an excellent flavor. Super long at 10 inches! It is a medium early climbing bean variety with a very good yield, green, straight pods that often hang in racemes of 6 pieces. The green beans are round, fleshy and stringless and taste best cooked fresh. 'Neckarkönigin' is also suitable for higher altitudes and unfavourable locations

BP33. Bosnian Pole - 68 days. Shorter pole for our season. Very tasty green pods can still be eaten when pods begin to swell with beans. Limited seed available. 15 seeds.

BP101. Uganda Bantu mix – 68 days to green, 87 days to dry beans. From Africa, An unusual mix of jade and pink pole bean seeds that produce an abundance of beans for dry use. Climbing to 7'. The flowers are a mix of colors as well.

BP120. Roja de Seda, Red Silk Bean – 80 days. A unique red long bean climber, with unique foliage. Very limited quantities.

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

For eating fresh and dry bean production. 30-45 seeds per pkg., unless rare or stated as less. \$3.50 each

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. Limited amount of seed.

B6. Dragon Tongue – 70 days. Wonderful green and red streaked flattish beans of superior quality and taste. Wonderful addition to the garden and the dinner plate. Pick early for best quality and produces continually. Can also be used for dry beans if left.

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. Have eaten these as green beans and they are delicious also.

B22. Soldier – 95 days to dry. Limited availability. Known since the days of early settling in the US, these beans are good producers of long green pods for fresh eating or keeping as a shell bean in the dry state. Beans are kidney shaped, buff with brown markings around the helium.

B23. Canellini/Great Northern – 95 days to dry. The favorite Italian white flat beans with a creamy texture and common in all types of soup and bean dishes. The plants produce abundantly in most seasons.

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 to snaps, 80 days to dry. 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. Semi Runner plants.

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

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

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. 25 seeds.

B78. Lina Sisco’s Bird Egg – 80-85 days for dry beans. Lina Sisco was a long time member and contributor to the US based Seed Savers Exchange, and she says her mother brought these beans to Missouri with them in the 1880’s. They are lovely round colorful beans in shades of light brown and pink, producing an abundance of seeds. We are happy to offer it to all you seed savers!! 25 seeds.

B84. Oja de Cabre – 87 days to dry beans. A beauty of a bean, also called Goat’s Eye. Brown with darker brown swirls. Day light sensitive, good for longer season areas or the greenhouse. Worth a trial. 25 seeds.

B87. Papa de Rola – 90 days to dry beans. Also called Dove’s Breast. These beans are a semi runner bean. Some support makes for more abundant production. Nice colored beans produced in the pods. These Portuguese beans are very plump and delightful in soup and stews. 20-25 seeds.

B90. Provider - 50 days. Introduced in 1965. Its name says it all! “No-Holds-Bar” to weather, come rain, come shine. Tolerates cool soils and is resistant to many bean ills. This beautiful deep multi-toned slender violet/purple bean seed has a rich “beany” flavor when dry. Also snaps easily when fresh green. 6” pods are all very even in length. Easy to grow when all else fails.

B96. Magpie – aka Superlative. 65 days for snaps, 90 to dry. Introduced in 1909. You can guess the coloring of these bean seeds. Magpie produces prolific green snap beans on a bush plant, or if left, beans for soups and dry use. Very colorful and fun. Limited seed. 20 per pack. Save some for next year.

B101. Solwezi (Zambia) Tiger’s Eye – 85 days to dry beans. These bush beans produce seeds similar to Mrocumiere but a little smaller and a little earlier. We only have a few to spare so you can save your own. 15 seeds.

B106. Early Warwick – 68 days to snaps. An early green snap or dry seed bean. Colors similar to King of the Early or the Prince but smaller. Great flavor. 25 seeds.

B107. Belarusian Green -68 days. As with Belarusian Black, only the seeds are green instead. Good green beans or baking beans. Limited offering.

B109. Belarusian Black – 68 days. These came to me via Mandy’s collection and as I could not find any information online, I grew them out to see what they were like. They are productive green beans for our climate. The pods are long and round, tasty when young. Good producer. Seed is black. Limited offering. 25 seeds.

B128. Campo di Fiori – 68 days. Great determinate variety of Romano beans. Productive in all weather. Pick all at once for forgetful gardeners. 25 seeds

B131. Tongue of Fire – 68 days. Snap beans are flat with distinctive coloring like Dragon Tongue, but with yellow and purple instead of red and green. Would make a wonderful combination in any bean mix. 25 seeds

### **New**

B80. Macuzalito Bush -70 days. Local farmers residing in the higher elevations of the Honduras mountains wanted a bean that would finish on time in their region. After a 4 year breeding program, this bean was the result and was released in 2004. In our region the plants produce all at once, and early for a dry bean, can be used fresh also, with up to 10 seeds per pod. Great producer.

B129. Famille Boucher – 89 days. From the Boucher family of Quebec, this is a dry bush bean of enormous size and deliciousness. Productive for the prairies as well. Beans are light green and long and flat, producing 1/2 inch beans, 5-6 per pod. Very good.

## Beans – Runner (*Phaseolus coccineus*)

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

BR1. Scarlet Runner beans – 68 days. The true type climbing bean with dark black and purple mottled beans and deep scarlet flowers. Fun to grow for the large pods and decorative flowers. Prefer warm sheltered location. Limited availability.

BR5. Dwarf Scarlet Bees – 68 days. Smaller climbers for areas where space is a consideration. Only a few packages available.

BR9. Big Jim Runner – 70 days. These seeds are very big and create big plants, with typical scarlet flowers and huge pods. Tender for eating or large for seed savers. Limited packets available.

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

10-15 seeds per pkg. - \$3.50

*Loaded with vitamins, minerals and fiber, Fava or Broad beans and chickpeas are a main source of protein and taste great. Great for the colon and internal flora of your guts!!*

BF1. Bell Bean Fava – 68 days. Grows shorter plants bearing lots of pods of 4" length, with smaller beans inside that ripen to medium tan brown. Useful wherever lima or fava beans are called for.

BF9. Red Epicure – 78 days. A wonderful fava that is bright red pink fresh, curing to a deep red when dry. Makes a great addition to the plate.

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. Limited amounts available this year.

## Beets (*Beta vulgaris*)

40-50 seeds per pkg. - \$3.50

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

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

BT3. Early Wonder – 55 days. Used as early beets or greens or eat the whole thing, these beets are a winner for sure. Beet root is red.

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.

BT8. Golden Beets – 67 days. Limited quantities, 30 seeds. Golden beets with a milder beet flavor. Can get quite large. As golden beets offer less seeds than red ones, we have to package less per unit, so everyone gets some.

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

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.

BT20. Albino – 65 days. A nice round white detroit type beet, used for sugar production as they are sweet and tender. Worth a try. Same great beet flavor

BT21. Detroit White – 65 days. Ever tried White Beets? They taste great, sweeter in fact and with good beet flavor. Leaves make great greens as well.

We also have these varieties in smaller quantities: Crosby's Egyptian, Flat of Egypt, Golden Tankard, Giant Yellow Enkendorf, Lutz Winterkeeper, Shiraz.

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

50-100 seeds per pkg. - \$3.50

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

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

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

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

BC5. Purple Top Milan – summer turnips. 50-60 days for roots. Some people eat turnip greens in the spring. 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.

BC6. Snowball Cauliflower – 78 days. Available again, this is a well known favorite, white and large curds in the head. 25-30 seeds.

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

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.

BC16. Danish Ballhead Cabbage – 90 days from transplants. This is a winter storage and eating cabbage, large round green heads. Good keeper, crisp and sweet heads.

BC18. Champion Collards – 55 days. Collard greens are new and popular greens to eat as stewed or fried greens and taste like a cross between cabbage and mustard with no heat. Delicious with oil and lemon and salt and pepper.

BC20. Cabbage, Premium Flat Dutch – 90 days. This strain is the result of much care on our part to develop and maintain the good qualities that have made this one so popular." Solid flat heads are 7" to 8" deep and 10" to 14" in diameter. A late season variety but in our area does very well and always use this one as it can be harvested into the snow.

BC22. Cabbage, Golden Acre – 68 days. One of the earliest cabbages and good for small areas. They only get 5-7" heads, with good flavor. As with all cabbages, you have the best taste after a frost.

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.

BC26. Amazing Cauliflower – 69 days. Limited offering of 20 seeds. Heads develop faster and are smaller in size to the regular snowball and so a bit earlier.

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.

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.

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

BC42. Romanesca broccoli – 70 days. Limited offering of this classic light green pointed cauliflower/broccoli. Loaded with antioxidants. 20 seeds.

BC44. Golden Ball Turnip – 65 days. An early and interesting golden turnip for summer use and earlier than any other. Great taste.

#### New

BC45. Rutabaga, Joan's – 89 days. A rutabaga of the traditional kind, with large, uniform roots, bred for greater clubroot resistance, and great keeping qualities. Mild and sweet flavor.

BC46. Rutabaga, Gilfeather – 80 days. Bred in Vermont, this is a softball sized, white fleshed, mild, sweet turnip that lacks the characteristic bite of traditional turnips. Very good for year-round keeping and eating.

BC50. Helenor Rutabaga – 85 days. Dark purple, round roots with an orangish tip, with good size and storage characteristics, Helenor rutabagas have good texture and taste.

BC51. Nadmorska Rutabaga – 90 days. A beautiful Lithuanian rutabaga with greenish skin and golden flesh. Very rare and tasty. Stores well.

BC52. York Rutabaga – 90 days. These winter turnips come from the Maritimes, and are a favorite with creamy yellow flesh and purple shoulders. Fine quality, uniform and good flavored. Some clubroot resistance.

Also have Koda Red cabbage.

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

50 seeds per pkg. approx. - \$3.50

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

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

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

C14. Blanche Collet de Verte – 70 days. 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. Limited Packages left.

C24. Deep Purple – 70 days. Only a few packages available of these carrots, as the name says, deep purple color, medium length.

C31. Nantes ½ long – 65 days. An heirloom carrot that is super sweet. Guaranteed to please. Not short.

C38. 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.

C42. Dolciva – 70 days. A Nantes storage type with sweet taste and long roots. Do not do well in clay soils but are good keepers. Worth growing for the flavor.

C45. Sprint Hybrid – 65 days. This is a hybrid early carrot that is for those who want quick yields and don't care to save their own seeds.

Also have Oxheart, Tonda Di Pardi, Scarlet Nantes and Kyoto Red in limited quantities.

#### NEW

C9. Red Core Chantenay – 60 days. **Re-offering!!** Short blunt roots, growing well in dense soils, and useful in fresh eating. Stores well.

C48. Italian Sweet – 70 days. A nantes type, with great sweetness and quite early. Medium red, 7"-10" roots.

C50. Spring Sweet mix – 65 days. A medium long, orange mix of sweet spring carrots.

## Celery – see Herbs

**Corn (Zea mays) Sweet varieties – Average 45 seeds per pkg., less with limited or rare varieties. \$3.50**

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.

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.

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.

CN24. Delight Bicolor – 75-78 days. This is a great bicolor sweet corn heirloom. Grew great for us. Nice fat cobs of white and yellow kernels with great flavor.

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.

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.

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

CN40. Honey and Cream – 73 days. A similar variety to Peaches and Cream. A bi-color with good sized cobs for shorter season areas. Good flavor and productivity.

#### New

CN10. True Gold - 80-90 days. A very hard to find and excellent Heritage sweet corn. Delicious, rich, buttery flavor. Golden cobs. Good for Alberta climates. Limited availability, 40 seeds.

CN11. Alberta Centennial Gold - 80-90 days. Obtained from the Devonian Botanical Gardens in Northern Alberta at their annual seed swap originally in 2013, regrown this year to make enough to share. Nice fat, rich tasting kernels of yellow sweet corn. 40 seeds.

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

CN19. Gills Golden - 75 days, heirloom. The name may not sound very good. But even rats know that certain corn kernels are sweeter than others and apparently that is what John Ashworth of St. Lawrence Seeds knew and helped him develop one of the best sweet corns around. I can attest that the mice have chosen this one as well! The 6" cobs produce sweet kernels of golden corn for fresh eating. Good for cold soil germination. 45-50 seeds.

## Popcorns and Grinding Corn types

Pkg. \$3.50, 50 seeds unless stated.

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

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?

CP3. Robust Hybrid popcorn – 100 days. Limited offering. 40 seeds per pkg. This corn takes longer to make cobs but it is worth it. Always the last thing out of the garden, it is started indoors and set out in a hot, sunny location. Cobs are about 6-7" long, filled with rows of light yellow, bordering on white kernels that dry hard and pointed. Pops good, tastes great.

CP7. Lazer Mix Popcorn – 95 days. Good popcorn type for the prairies. Growing up to 8 feet, produces mixed colors on the same cob. Good for popping or fall decorations.

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.

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.

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.

CP24. Japanese Hulless Popcorn – 85 days. We got a harvest on these beautiful popcorns this year. White to light yellow kernels make great popping corn. Tall plants, corn grows to 5 to 6 feet and bears lots of secondary offshoots from the main roots, so one corn plant can be 4 or 5 plants, and each offshoot bears 2 to 3 cobs, 10 inches long, thin but filled with kernels. Needs an early start and hot location to fill and mature. Enjoy it for your movie times!! 45 seeds

CP33. Cascade Ruby Gold Flint/Sweet – 80 days. A beauty! Makes large slender cobs filled with either golden or red kernels for sweet corn, hominy, soups, stews, salsas or any other use. Great taste that cannot be beat. Bred by Carol Dieppe of Oregon fame for the taste. 35 seeds

CP34. Lavender Flint Corn – 80 days. An early and reliable producer of smaller but beautifully light lavender flint corn kernels of good size. Really produced even in the super wet and cold year of 2019. Well worth growing and kernels ripen to a deeper lavender color. 20 seeds.

### Cucumber (*Cucumis sativus*)

10-20 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.

CU2. Poinsette – 65 days. An heirloom slicer, 7-9 inches long, with a good flavor. Tender skin and good production.

CU6. MidEast Prolific – 65 days. An open pollinated variety that is known for producing many excellent slicing cucumbers about 7" long.

CU10 – Long Green – 65 days. Great heritage variety that produces long straight slicers. Can be grown in a greenhouse for extended harvest.

CU15. Leanne's Pioneer Pickling – 65 days. Excellent pickling cucumber, producing many cukes on the vines. Good variety, med. spreading, light green pickling cucumbers.

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.

CU22. Lemon – 60 days. Round and crisp, this cucumber looks like ripe lemons on the vine. Sweet and crunchy, limited seed – 8 per pkg.

CU25. Kaiser Alexander – 55 days. A variety from Russia, named after the Russian Emperor. Did well in 2020, but we have a limited number of seed available. Cucumbers are unique and tasty as slicers or for pickling young. 10 seeds per packet. Call or email ahead.

CU41. Burpless – 58-65 days. These are similar to Tendergreen, picked young at 6" for baby slicer, or growing long and thin, with thin skin and delicious. 8-10 seeds per package.

CU44. Spring Burpless – 55-60 days. Similar to burpless, in every way, tender and tasty. 10 seeds per package.

CU46. Suyo Long – 68 days. Long and interesting cucumbers with noticeable spines, curving shapes up to 12" long, making a great slicer. Spines wash off easily, taste is exceptional. Good producers. 12 seeds

CU47. Tasha's Pickler – 60 days. A great pickling cucumber obtained from Tasha's Greenhouse, and it yields lots of great pickling cucumbers, similar to Pioneer. 15 seeds per packet

### Eggplants

\$3.50 each packet - 15 seeds per packet. Can be started indoors for transplanting out after frost has passed. **Time is from transplants**, roughly. But they can be grown in Alberta outdoors, hot and wind free location is best! I have been growing in holes cut of the plastic mulch on the soil to suppress weeds and they love it there.

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

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

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

E6. Early Black Egg – 68 days. Small perfectly shaped Black shiny eggplants up to 3” long (here in Alberta). Great taste and easy to grow. E8. Black King – 69 days. Slightly larger than the Early Black Egg with great flavor and texture.

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

E15. Heirloom long finger – 68 days. Long black shiny skinned eggplants up to 8” long and 3” wide, these are great for northern areas. They produce well and make many fruits.

## Flowers – see end of Catalogue

### Grains

\$3.50 per packet. Packet size for all wheat, oats and barley of approx. 28 gms.

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

G86. 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. It is said Fibre hems contain higher CBD levels than others, but it is still negligible in these plants.

G90. Ivory Quinoa – 90 days. A long season will result in seed heads filled with these great edibles. Harvest by threshing when dry in a bucket.

AM1. Amaranth grain – 80 days. Grown as a food source (both greens and seeds) by South American indigenous nations since time immemorial. You can give it a try too.

AM3. MT3 Amaranth – 78 days. Developed to be earlier to produce seeds in Northern areas, this one is good at producing abundant heads with small yellow grains with some variations.

AM4. Hopi Red Dye Amaranth – 80 days. Used by the Hopi for garments and decorations. Seed heads resemble Love Lies Bleeding (which is also edible, see flower section).

AM8. Molten Fire – 78 days. Super fun growing this amaranth this year. The foliage on all amaranth is edible but you will want to wait for the seeds on this one. Early and prolific, it produces purple seeds which are dark in color and exciting to grow.

## HERBS -All pkgs. are \$3.50

HB0. Cilantro (aka Coriander) – 40 days. 30 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 50 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*) – 20 seeds. This variety of basil produces medium sized leaves, useful for sauces, drying or other culinary uses. Good potency of flavor, grows well in most conditions. Start early inside in sterilized soil mix and water from the bottom.

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

HB10. Red Rubin basil – 60 days from transplant. This is a very dark purple almost black basil that is exceptional for color and antioxidants and makes an interesting salad addition, or for fresh use in the kitchen.

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.

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

HB14. Lavender, Munstead/English – 15 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.

HB23. Catnip – A perennial favorite of felines and also can be used in herbal teas.

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.

HB21. Thyme, German – 40 days from transplants. Larger leaves and plants with more intense Thyme flavor. Limited offering.

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



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.

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. 20-30 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.

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.

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

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

HB38. Mammoth leaf Basil – Very limited quantities (20 seeds). This is one of the largest basil varieties 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.

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

HB47. Lemon Balm – 45 days from transplants or 80 days from seed. Large leaved and bushy, Lemon Balm is a great addition to the herb garden and makes a fine fresh summer tea. Leaves can also be dried for use in the winter. 15 seeds.

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.

HB57. Spicy Globe Basil – 65 days from transplant. Grows in a nice compact plant with smaller leaves, but plenty of flavor. Great in the flowerbed or borders.

HB50. Holy (tulsi) basil – Small plants with a powerful punch of aroma and flavor. Excellent cleansing tea or for smudges. Limited availability.

HB58. Purple Sacred Basil – bright purple leaves, with a unique flavor known to the sacred basil varieties. Good for tea, ceremony or culinary use.

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.

## Jerusalem Artichokes

Available until Jan.1, 2022. Order and keep in your fridge or in dirt frozen in a mild location in the garage and set out in spring.

Beaver Valley purple – long thick roots with a purple skin

Skorospelka – which stubby large roots with white skin.

1 lb. Bags for \$14, and \$18.95 postage for up to 5 bags.

## Kale – See also Salad Greens \$3.50 per packet

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

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.

KA14. Red Volants – 68 days. Frilly dark purple, almost black kale, with a great taste. Smaller compact plants.

KA15. Black Magic – 68 days. A darker colored Dinosaur type, with long, slightly serrated leaves.

## Leeks

\$3.50 per packet

I have limited packages of Bleu de Solaise.

## Lettuce (*Lactuca sativa*)

40 seeds per pkg. - \$3.50

**(Note: All lettuce will bolt in the heat. The trick is this: DO NOT grow in raised beds. Mulch beside the roots to keep the ground cool, water well so it never dries out. Plant super early (April 15) to enjoy, or in Fall after Aug. 28. Late (May 15) planted lettuce will bolt no matter what it is!) Did you know the bitter flavor in lettuce is vital to our digestion?**

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 (Parris Cos) – 50 days. Nice compact, upright heads of sweet crisp flavor. Start in trays and set out after last frost or direct seed.

L4. Green Leaf – 40 days. Green leafy salad type. For mixed greens.

L5. Grand Rapids – 50 days. (1898) A very wavy leafed loose head 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.

L6. Iceberg – 80 days. One of the only open-pollinated head lettuce types (1894 introduction). Well known for its crispness. Grow in cool areas of the garden to keep sweet.

L7. Great Lakes – 60 days. A head lettuce of superb quality, green and delightful.

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

L13. Amish Deer Tongue – 50 days. A loose head type. The triangular-shaped, long pointy green leaves are flushed with crimson red and white veins.

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.

L17. Salad Bowl – 55 days. A green loose leaf head lettuce for your enjoyment.

L20. Ears of the Devil – 55 days. An Oak leaf type lettuce of superior quality. Red tips and green at the base, lovely and tasty.

L21. Endive – see Salad Greens

L24. Grandpa Admires’ - 60 days. It will be a large, looseleaf head (butterhead) type with red streaked green leaves. Bred by a civil war vet in 1822 and given to the world by his great-granddaughter in 1977. I have only 2 packages of this.

L29. Prizehead – 55 days. An 1889 Heirloom. Another loose head type offering gorgeously curled, twisted green outer leaves, tinged in purple/bronze. While inner leaves and heart remain lime green. Flavor is crisp, sweet and texture is soft and tender. Slow to bolt, but will do so if planted too late in the spring.

L31. Red Leprechaun – 60 days. A beautiful upright, paddle-leaf shaped romaine with smooth edges. Shiny dark purple leaves are covered with large bumps. Distinct thin pinkish center rib. Good flavor with a slight bite (tangy). Nice crisp and clean heads.

L37. Sanguine Ameliore – 60 days. A French heirloom from 1906, once called Strawberry Cabbage lettuce due to the coloring – deep red/brown mottling spots on emerald leaves. Leaves are wide, smooth-edged and tender with excellent taste quality.

L38. Slo-bolt – 45-48 days. Introduced in 1946, this is a large, light green, thick leafed, semi-frilled variety that has been known to produce all season long, despite the onset of hot weather. Never gets bitter. A “Grand Rapids” type. Only a few packages available.

L45. Red Salad Bowl – 50 days. A looseleaf, head type that is tipped with red on the leaves.

L47. A’s Red Mix – 55 days. A lovely mixture of red lettuce types, loose leaf of all types.

L50. Red Romaine – 55 days. A delightful colorful, good tasting romaine. Holds well in the heat.

L51. Ruby lettuce – 55 days. A nice left lettuce with red and green coloring. Slow to bolt.

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

\$3.50 unless otherwise stated. ALL DATES FROM TRANSPLANT – add 30 days from seed. 10 seeds per pack unless stated.

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 – 69 days. One of the old varieties of Canteloupe, bred to be sweet and a little larger than Far North. As with all melons they need plenty of heat and water, with hand pollination of early fruits for best results.

M16. C52 Casaba – 71 days. Originally from store seed, I was surprised and delighted when the variety came true and produced fruit. Flesh is light yellow, rind darker with vertical ridges. Grew to about 3 lbs. in a very dry year. Keeper for sure!

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

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

M41. Kazakh melon – 70 days. An early and tasty melon from India originally. Softball sized fruits have a thin skin, sweet crunchy flesh that is excellent.

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

M44. Montenegro Man – 78 days. The trick for watermelons is using black plastic as a ground cover for them, cut a whole in the plastic, make sure the soil is very moist to start with or water under the plastic as required. Plant into the whole and watch as these plants go crazy. They never do well in cold soil, but heavy soil is ok as long as they have good temperatures. We are still enjoying these tasty watermelons, with dark black skin, light pink flesh and black seeds. They produced well and this year were the size of your head or a little smaller. Even the smaller ones were sweet. Leave on the vine for as long as possible and wait 2 months to harvest seeds. Kept really well at room temperature. 10 seeds.

M46. Early Hanover – 70 days. Tried this one several years ago and it did well in our short season. It is a deeply ribbed, medium sized melon, with green flesh on the outer skin and golden orange towards the middle. Loves heat and gets quite sweet under the right conditions.

## Mustard Greens – see Salad Greens

### Onion (*Allium cepa*)

40-50 seeds - \$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 Jan-March, set out in garden or transplant into 6" pots prior to garden planting for larger sets. All dates are from transplants.

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

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

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.

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

ON25. Dutch Onion – 65 days. Good for growing on a continual basis. Lift in the fall or mulch well to leave in the garden for the winter. 30-40 seeds

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.

ON35. Ailsa Craig - 90 days. Introduced in 1887. This sweet eating heirloom has been around for a long time. Bulbs are large and white with straw-colored skin wrappers. Not a storage onion. 30-40 seeds.

### Parsnip (*Pastinaca sativa*)

40 seeds - \$3.50. Rich in vitamins and minerals, can be stored in ground for winter.

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

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

RP6. Andover – 70-90 Days. As with all vitamin rich parsnips this one tastes great dug in spring as one of the first fresh tasting things out of the garden. Long 7" roots with great white flesh.

RP7. Guernsey Half Long – 80 days. These roots have been bred to be shorter and squatter for heavier soils and easier digging. Keep row moist until the seed breaks the surface. Introduced in 1826.

RP9. Kral Russian – 90 days. An old Russian variety of Turnip rooted parsnips, growing more turnip like with large white round squat roots of exceptional flavor and keeping ability. Very tasty.

RP11. Short Thick – 90 days. As the name suggests. Very good size and grows in all types of soil.

RP12. Turga – 90 days. White long tapered roots of exceptional quality. Plant super early in the spring or super late in the fall for the following season. Roots left in the ground over winter can be harvested in the spring for exceptionally sweet roots.

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

40-50 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.

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.

PE28. 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.

PE37. Sugar Snap - 68 days. People who like a sugar snap variety will enjoy this productive vine. Limited quantities for 2014. 20 seeds per pkg.

PE40. Lancashire 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 down East. 15-20 seeds.

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.

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.

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 Tombs of Tuthenkamen 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!

PE67. 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 French style peas are round and a good size. One package will give you quite a few peas. Produced all summer long.

PE31. Russian Sugar Pod – 50-55 days. A Russian Mennonite heirloom that came to Saskatchewan, Canada several generations ago. Was well known, in this country as a sweet or sugar snow pea that grew a vigorous 6 feet tall. Vines offer beautiful mauve and purple flowers. Pods are not as large as conventional snow peas, but plants produce very early and are already over before other larger varieties have begun. 20 seeds

PE50. Charlevoix – 70 days. A relatively early yellow soup pea, of good size and quality. The plants grow to about 5.5 feet. They are good producers.

PE55. Bouchard Soup – 68 days to dry. A dwarf variety, producing wax filled pods of modest production. Seeds, once dried have the typical roundish, beige with fine dimples. 30-35 seeds.

#### New

PE74. Perfect Arrow – 68 days. Similar to Straight Arrow, long slender pods filled with sweet green shelling peas. Plants grow to 4’ tall.

PE75. Early Freezer – 58 days. A shelling type for sweet green peas to shell and eat fresh or preserve for later.

PE76. Envy – 65 days. A main season, heat tolerant shelling pea, with good disease resistance and production of pods with sweet green peas for freezing or fresh eating.

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

20 seeds per pkg. Unless stated - \$3.50

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

PP13. Large 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.

PP34. 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.

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.

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.

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.

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 start yellow, will turn orange and arrive at a brilliant red for its final stage. Again on compact plants for smaller gardens. Plants are loaded and very very productive.

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.

PP51. Oda – 70 days. A sweet purple skinned pepper of good size and wall thickness. Productive and good on the prairies.

### Peppers – Pimento and Paprika types

10-15 seeds per pkg. - \$3.50

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

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.

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.

## Peppers – Hot and Spicy types

15-20 seeds per pkg. - \$3.50 HANDLE SEEDS WITH CARE!!

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.

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.

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

PH19. Bolivian Rainbow peppers – 69 day. Great multi-colored 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 multi-hued and dry beautifully. Very abundant also.

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.

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.

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.

PH51. 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.

PH59. Cheyenne – 70 days. an orange medium size, citrus tasting hot pepper.

PH60. Apache – 70 days. Produces small red hot peppers, almost ornamental. One does the trick. 5-10 seeds per packet

PH61. Flaming Flare – 75 days. Large red hot peppers, pointed on the ends, great balanced heat and flavor.

## New

PH50. Purple Cayenne – 80 days. 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.

PH60. Ancho Poblano – 80 days. This is a grand smoky flavored, moderately hot large deep dark green stuffing pepper, which you can grow if you start early and keep in a hot location.

## Potatoes

We are selling eating potatoes only – what you do with them is up to you. Each bag \$7. Shipping \$16.95 for 1-2 bags (5-10 hills per bag), which you can save on if you arrange for pick up on farm or at a location in Edmonton. Contact us for more information.

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

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

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

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

Tat8. Irish Cobbler – since the late 1800's this has been around in recorded history. This somewhat flattish yellow skinned, yellow moist fleshed potatoe is a standby in any potato salad recipe. Good yields, taste and good storage qualities. Somewhat prone to scab.

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

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

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

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

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

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

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

Tat25. Agria – early season, yellow skin and flesh, moist large sized potatoes for all uses. It is one of the best tasting early potatoes.

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

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

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

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

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

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

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

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

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

Tat40. Early Ohio – early season White potato with white creamy flesh. Slightly on the dry side. Yields are good and they keep well.

Tat 41. Roko – mid-season bright red skin and white flesh. Used for all purposes. It is high yielding and stores excellent.

Tat 44. Bliss Triomphe – red skin, white flesh. Rare.

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

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

Tat 47. La Ratte Fingerling – similar to French fingerling but white skinned.

Tat 48. Yellow Banana – creamy and moist flesh, finger like, but larger, yellow all around.

Tat 51. Belle de Fontenac – a white skinned, white fleshed variety. An old French variety of exceptional flavor.

Tat 52. Syrian/Ozette – fingerlings with deeper eyes, white skin, yellow flesh, moist. A white landrace version similar to Peruvian Purple but with deeper eyes which makes it the coolest shape.

Tat 53. Inca Gold – A yellow fleshed, dual color skinned variety (white and purple). Unique and old.

Tat. 54. Croatan – A white skinned white flesh variety of good flavor.

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

Tat57. La Bella – A red skin, red fleshed smooth potato with a wonderful flavor. Keeps very well.

Tat 58. RoseMarie – Smaller than LaBella, more round. Same great flavor.

#### NEW

Tat70. Sarpo Mira – A mid season, red skinned yellow fleshed delicious spud that is blight resistant. Good producer.

Tat71. Nikola – A potato bred to be slower in the release of sugar and maintain more starch so it is better for diabetics. Limited amounts.

Tat72. Deb's Lollipop – A natural cross by a friend of mine. It makes a lightly pink mottled white skinned, flattish spud of good size, firm, solid flesh, white to creamy-yellow with exceptional taste and keeping qualities.

Tat73. Cecile – A red skinned fat fingerling type with yellow flesh and exceptional taste and quality. Scab resistant, very firm flesh. Keeps well. New.

### Radish (*Raphanus sativus*)

20-30 seeds per pkg. - \$3.50

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

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

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

RT13. German Giant – 29 Days. A very large pinky, red skin, white fleshed radish, that never gets woody no matter how large it gets. Often the size of a golf ball to baseball.

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

#### New

RT23. Philadelphia White Box – 30 days. a historical heirloom from the 1890's that was introduced by David Landreth & Sons Seed Co. (one of the oldest seed houses in the U.S. est. 1784) in 1938 as a good variety for open cultivation. Sow very early in spring or early fall for mild snacks and salads. A small crisp white globule radish....mild and tasty.

RT24. White Icicle – 28 Days. (aka Lady Finger) Pre-1865 heirloom that continues to be very popular with home gardeners. Roots are slender, 6" long by 1" wide & white inside and out. Therefore work the ground where these are to be seeded, deeply. Market gardeners report a crisp flesh, and mild fine eating quality. Sow every 14 days while cool weather is prevalent.

### Salad Greens

25-100 seeds per pkg. - \$3.50 unless stated.

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

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

SL2. Mizuna – 44 days. A spicy and fun salad green addition that is from Japan. Popular in many dishes and can also be added to stir fries and other cooked dishes.

SL3. Mesclun mix – 45-70 days \$4. Mixture of popular lettuces and other salad greens to provide for baby salad in summer time.

SL4. Mesclun plus mix – 45-70 days \$4. Mesclun mix plus spinach.

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

SL6. Mesclun Master Mix – 45 -60 days. \$4.00 A well rounded mix of leafy greens and other favorites.

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

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

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

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

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

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

SL24. Valeriana – 45 days. Also known as corn salad or mache. We are offering an Italian variety, good for salads or steaming.

### New!

SL23. Giant Red Mustard – 55 days. Giant leaves and plants with tinges of red and medium heat. Good source of sulphurous compounds for optimal gut health.

Mt2. Green Wave Mustard – 45 days. Frilly large green leaves with deeply wavy margins. Fun in the salad bowl.

Mt1. Miz America - 45 days. A mustard with a sharp taste for those that like this green. Limited quantities.

## Soybean

20-40 seeds per pkg. - \$3.50

Soy6. Black Jet – 80 days. These round but flat sided soybeans are medium sized and jet black, obviously. Used in all soy dishes.

Also have Green Envy, and Grand Forks.

## Spinach (*Spinacia oleracea*)

30-50 seeds per pkg. - \$3.50

Sp1. Bloomsdale – 45 days. These famous leaves are the first to appear in my self-seed patch in the garden, providing an abundance of wonderful leaves for spring salad. If left in one patch they will readily self-seed and provide you with spinach weeks before ones planted by hand in rows.

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.

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.

Sp5. King of Denmark – 46 days, a huge leaved plant, with an abundant supply of tender leaves all spring. Produced well in the drought years.

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

## Squash (*Cucurbita maxima*)

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

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

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.

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.

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 cross- 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.

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. 5 seeds.

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.

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.

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

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.

SCM40. 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 nipples base, some have a turban squash type base. Fun to grow and very, very sweet tasting.

SCM41. Cindy's Little Sister – 75 days. A natural F2 of Cindy Souper, this mix gives you fabulous soup squash of sweeter flavor, firmer flesh, smaller more manageable size and in an intriguing combination of color, mostly dark green with zipper orange stripes, and variations therein. Some border on blue! All are superior for soup and baking. 10 seeds.

SCM42. Super Blue – 75 days. A beautiful blue skinned, orange fleshed very flavorful squash from the natural mixing of squash varieties in the field. It has a slightly ribbed surface with a bottom similar to a Turban.

**New!**

SCM30. Red Kuri/Uchiki Kuri – 76 days. This is a small or medium sized winter squash with a hard, orange skin, Its sweet, nutty flavor is what gives it its name, as the word "kuri" is the Japanese word for chestnut.

## **Squash (Cucurbita moschata)**

10-25 seeds per pkg. - \$3.50

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.

SQ9. African 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.

SQ12. Kamo Kamo - 70 days. 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.

## **SQUASH – other**

Price per pkg. \$3.50 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.

SCPQ1. Dipper/ Long neck Gourd mix – 98 days. Start early and grow these on a sheet of black plastic and you will find wonderful gourds underneath the leaves in the fall. Very different flowers and leaves, soft like worked leather, the butterflies love them. A conversation piece to grow even if they never amount to anything. Gourds can be as large as a birdhouse size or smaller for dippers. Long necks. Leave them to dry in a very warm airy location, and eventually they will cure and



then hollow out a hole and the seeds fall out. Can be painted and decorated for beautiful creations. 5 seeds per package.

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

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

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 Cross – 80 days. One of the original Buttercup squashes, it is dry and extremely sweet for those who love buttercups. These crosses are still prolific, setting lots of 3-5 lb. fruits that stored exceptionally well. Limited 10 seeds per pkg.

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.

SCP15. Crown of Thorns gourd – 87 days. The traditional scalloped/protruding edge gourd in white and green coloring. Beautiful for decorations. 10 seeds.

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.

SCP29. White Scallop squash/pattipan – 50 days. White scalloped summer squashes, larger in size than the yellow varieties. I have only 2 packages available. 10 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.

SCP41. Long Bush Cocoselle - 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 – 65 days. A popular zucchini that has light green spotted skin, smooth and delicate. 8-10 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.

SCP47. Lebanese White Bush squash – 68 days. A white summer squash that looks like a fat zucchini. Tasty and mild. 5-10 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.

SCP54. Crown of Thorns gourd mix – 80 days. A mixture of all the decorative gourds that have a ring of fingers around the middle. 4" in diameter, in white, yellow or orange or green with darker green stripes. Very colorful and fun to display. 5-8 seeds. Can also order Crown of Thorn in white/green only, yellow green only or dark green and green stripes only. Ask on order form for your choice.

SCP55. White warty pumpkin gourd mix – 80 days. Like the orange version, these small palm sized pumpkins are ghost white with little bumps on the surface. Stand out in the decorative bowl or make fun mini-Jack O'Lanterns.

SCP56. Green/white striped squat gourd mix – 80 days. Squat palm sized smooth gourds, white with green stripes, or green with white stripes, can't figure it out. Fun to grow and a great addition to the decorative bowl.

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 or very decorative vase. Warts make a great addition. Decorative for Halloween if you do not want a utensil.

SCP58. Dark Green Pear gourd mix – 80 days. Pear sized dark green gourds with lighter green speckles. Very cute, rare. 8-10 sds.

SCP59. Cocoselle – 65 days. Similar to Costata zucchini without so many ridges. Grow large and are productive. Pick early to eat fresh. Very good at all stages. 10 sds.

SCP60. Candystick cross Delicata – 70 days. These smaller versions of the popular delicata squash are bush varieties with sweeter, smaller squashes, light yellow thick flesh, just the right size for one serving. Excellent flavor. 8-10 seeds.

SCP61. Orange Spoon Gourd mix – 80 days. These soft orange-yellow gourds are small, with a green lower end in varying sizes, but fit into the palm of the hand. Spoon shaped with a longer thin neck. Produce a lot on the vine. Sometimes called bicolor pear. 10 sds.

SCP62. Crown of Thorns – dark green mix – 85 days. A crown of thorns gourd that is dark green and striped in coloring. 10 seeds.

SCP66. Scallop/zucchini summer mix – A variety of scallop and summer zucchini squashes for fresh eating. 8-10 seeds.

SCP67. Summer Mix – 56 days. A variety of summer squashes. 10 sds. \$4.00

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

40-50 seeds per pkg. - \$3.50

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

CH5. Rainbow Chard – 70 days. Colorful as the rainbow. 20-30 seeds.

New

CH9. Ruby Red – 70 days. Deep red stems, deep green foliage. Striking in all kinds of dishes. 20-30 seeds.

## Tobacco (*Nicotiana tabacum*)

Each packet - \$3.50

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*)

\$3.50 per packet of 20 seeds.

TM1. Purple 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.

TM5. Goldie – small golden husk cherries that are similar to Cossacks or Aunt Molly's with a delightful pineapple flavor when ripe. Used in jams and fresh salsa mixes.

TM6. Garden Huckleberry – these are members of the nightshade family. Delightfully large plants bear clumps of 1/2 inch berries that are dark purple and soften when ripe. They bear a lot and constantly, and can be cooked and eaten but not edible raw. We made awesome jam and hot sauce (purple of course) from these fruits. A garden showpiece.

## Tomato (*Lycopersicon esculentum*) Cherry Tomato types

20-25 seeds per pkg. - \$3.50. All are indeterminate unless stated. Dates are from Transplants.

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

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.

TC27. Marmande - 70 days. A 2-3 oz. meaty salad tomato that is very early. Had good flavor in our trials. One packet left.

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

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 a 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.

TC51. Blondkopfchen - 70-80 days. From Germany. 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.

TC59. Champion – 70 days. A deep green with purple/red stripes, larger than a cherry with firm texture and sharp taste. Good balance for a cherry. One package left.

## Tomato (*Lycopersicon esculentum*) – Large and colored types

20-25 seeds per pkg. - \$3.50. All DATES ARE FROM TRANSPLANTS

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. One package left.

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

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

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

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

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.

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.

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.

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

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.

T87. Striped Cavern/Hollow - 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.

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.

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.

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. One Package left.

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

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.

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.

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. One left.

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. One packet left.

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. One packet left.

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. One left.

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. 1 packet left.

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. One packet left.

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! One left.

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.

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?

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. One left.

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

### **Tomato (*Lycopersicon esculentum*) – Paste types, including petites**

T7. Amish Paste - 73 days. - heirloom variety, good shape and size. Limited quantities. See mixes for more offerings.

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

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

T69. Saucy mix – 60-75 days. Mix of the best paste and sauce tomatoes. 25 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.

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.

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

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. One packet left.

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.

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

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.

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.

TR11. Chokecherry – 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.

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.

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.

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.

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

TR1. High Bush Cranberry - Another wild edible from tall shrubs that are abundant producers and yield red berries in the fall for uses similar to red currants. A must with turkey. Instructions included.

TR30. Goji – Gaining popularity as a super antioxidant containing berry, these seeds should give you some plants that you can grow in your garden.

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

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

TR32. Manitoba Maple – These trees are all across the prairies and many people do not know that they can make maple syrup just like other maples, however, they have much greater tolerance to the low temperatures we get there. Plant a hedge and reap the benefits later.

## Annual and Perennial Flowers -

\$3.50 per packet unless stated otherwise.

FL2. Calendula – Yellow and Orange favorites mix.

FL3. Snapdragons – 55 days. Wonderful mixes as below.

- A. Yellowspikes
- B. Pink
- C. Red and Yellow stripe mix
- D. Red Riot – deep and vibrant mix
- H. Yellow with red stripes
- I. Pink mix

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

- i) Orchid daddy type – medium purple.
- 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.

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

- C. Double Pink – Large double pink flowers
- F. Double flowered mix – large double flowers in pink, white and purple

FL18D. Flowering Kale Mix – 68 days. 5-10 seeds. Grow these under covers or they will be decimated by cabbage moths. Lovely full heads with green outer frilly leaves, and centers of white, pink in various shades to purple.

FL21. Mixed Delphinium – 70 days. Classic mix of light to dark blue flowers with purple also.

FL26A. Sweet Peas – Old fashioned mix, also have this one.

FL26D. Sweet Peas – Cuthbertson Mix – a mix of colors. Great blend, nice scent.

FL4A. 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.

FL4C. Sunflowers - Beauty mix – 25 seeds. A tall mixture of varying shades of sunflowers with blazes of burgundy throughout. Stunning variety.

FL4E. Sunflowers- 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.

FL4F. Sunflower – Small Black Seeded – limited quantities. The kind you plant and leave in fall for the birds winter feeding delights. Yellow flowers, medium heads.

FL4J. Sunflower – Yellow Fields – 25 seeds. 5' tall, medium green leaves, and medium sized sunny yellow heads with slight variations of orange and red hints.

FL4K. 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.

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

FL66A. Yarrow – pink. 60 days. A wonderful mix of dark and light pink heads, full and vibrant in the flower garden. Limited quantities.

FL68. Milkweed – the real deal. Delivered via an avid natural seed collector down south. Limited quantities.

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.

FL76. Meta's Marvelous Morning Glory – if you love growing these, you will want this one in your collection.

FL83. Setaria – Lime Millet – 15 seeds. Grown for it's bright green, grassy spikes which make a great contrast in bouquets and arrangements. Limited quantities.

FL86. Queen Anne's Lace – 60 days. Lacy white heads for cut flower mixes. Do not grow near seed carrots as they will cross and your new carrots will be multi-stemmed with hairy roots.

FL88. Wild Blue Clematis – collected from our bush section where the cattle do not roam. Light blue/purple flowers, single. Climbs up trees. Prefers a sheltered shady location. Limited quantities.

