



Printed by Denise O'Reilly  
2024

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

*Seed Catalogue 2024*  
*Open-Pollinated and Heirloom Seeds*  
*for Short-Season 2B Areas*

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## Seed Listing 2024

### VEGETABLES

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

A3. Prococé d'Argenteuil – This variety of asparagus has more purple hues and is delightful and tasty. Follow growing instructions as per Martha Washington.

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

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

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

BP4. Blauhilde – 67 days. Worth a few extra days wait for these long round purple beans of excellent flavor to ripen. Vines are abundant and beans cook to green. Excellent!

BP7. Kentucky Wonder green – 70 days. The tried and true pole bean, producing good sized green pods with great flavor. Vigorous climbers, requiring fencing for support or trellises.

BP7A. Kentucky Wonder Yellow – 20 seeds. The tried and true pole bean, producing good sized round yellow pods with great flavor. Vigorous climbers, requiring fencing for support or trellises.

BP13. Gold of Bacau – 68 days. Early golden, large Roma pole type from Bacau, Romania. Flat large beans tender and good and produced on tall plants. Great producer. Limited offering. \$4

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

Seed saving is easier than you think, but like all things it requires time and patience and diligent record keeping. Try to save one plant from each row for your own seed for the next year. As I am only one person, but want to empower people to grow their own food or save seeds. So if there is a group of 10-15 that want to learn, contact me and I will come out if I can. [Abunadhseeds@gmail.com](mailto:Abunadhseeds@gmail.com). I provide training and mentorship. I also offer on farm hands-on training and workshops for seed saving and other skills. You can find these on the website.

Different seed types are offered beyond this page. Each package is \$3.50 unless otherwise stated (unlike others, I have not increased our prices in 10 years). Shipping rates are without tracking are very affordable, but if you want tracking, prices are averaging \$16.00 for 2 day delivery. We take cash for in person purchases, or e-transfers and cheques for everything else. We will not be part of the digital cure craze as it enslaves the people.

We do not have a storefront as most seeds are kept in cold storage for optimum viability. We do have a farmstore in the summer when the strawberry Upick is open and seeds can be pre-ordered for pickup when you visit. Some seeds are limited quantity and may be substituted with a similar kind as necessary. Thanks for your interest in heritage seeds and Good Luck in your garden this year!!

BP20. Purple Peacock Pole – 67 days. Treasured purple pole beans renowned for flavor, yield and reliability. These crunchy deep purple pods stand out against the green leafy vines, making them fun and easy to pick. Antioxidant rich.

BP21. Herrenbohnlil 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.

Gilmore Wonder – It appears I am the only one in Canada carrying this bean and making it available to seed growers. This is seed I originally got from a seed collector in Ontario but it does well here. Not a full pole bean, but it does some climbing and produces flat, green beans that are good eating. The large seeds are often used for baking as with many old bean varieties. Pleased to offer it.

Orser Loyalist – Again, this bean is an old variety from upper Canada, brought to Canada during confederation. It may indeed be indigenous. It is white and fat, making it a great choice for baking but it also produces good edible green beans, on slightly sprawling plants.

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

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

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

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

B10. John’s – 67 days(snaps). Used as pinto beans, these beige seeds with purple stripes (or reverse coloring) are a delight to shell out and also make good flat green beans. Early and productive, originally from the Maritimes. Very low availability.

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

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

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

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 hilum.

B33. Green Flageolet – A French filet bean on small bushes, loaded with slender filet beans of great quality. A nice tender green bean.

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

B37. Red Swan – 55 days. Reoffered. This stunning red bean is productive and tasty and creates quite a show in the garden. Beans have same great flavor as other traditional green types. Grow and share, 35-40 seeds per package.

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.

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

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

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

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.

B83. Mennonite Triple A(K) – 65 days. A great variety for the prairies as it produces lots and they are larger green round pods. Seeds are also delightfully different, deep pink with darker markings. This is a very rare variety around these parts.

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

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.

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

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

B106. 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.

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

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.

B127. Purple Queen Improved – 68 days. Improved purple bush bean variety with great production. Turns green when cooked.

Dixie Speckled Butter Pea – 80 days to green pods. This is a lima bean type, on slightly sprawling plants that love it hot. The plant bears pink colored flowers and the bright, fat, flat short pods are eaten steamed or cooked in butter, or stews and creole dishes. The developing seeds inside the pod are a beautiful pink color that is very striking. Delicious and prolific.

Goliath – 69 days. Big upright plants bear huge (8”) pods which are green and just slightly flattened. Bred in Washington state, it performs well here too.

Isabel – 60 days. Bred for short season areas, this green filet type round bean is medium in its production but very tasty. Sprawls a bit, but performs well.

B108. King of the Early - 80-90 DTM dried beans. A variety that not only tolerates extreme weather, but offers up heavy production AND comes in early! Beautiful pink and beige seeds that are kidney shaped.

Serengeti – 60 days. A strong upright French Filet type of bean, open-pollinated and developed recently. It bears a lot of beans, straight, green round type about 5” long. Keeps on the plant well without becoming stringy.

Triumph de Farcy – 65 days. An old French variety of stringless green beans, round and larger than filet types, with good taste and production. Beans are about 6” long.

B80. Macuzalito Bush – 85 days. Strange variety offering long slender pods with up to 10 seeds per. Plants come in all at once...and are early! Seeds are a bright dark red/burgundy, on the smaller side but crazy prolific! Used in baking and bean dishes.

Mrs. Marconi’s Romano – 70 days. As with all Romano beans, these are super tasty, large flat tender pods, up to 7” long. Good variety for our area.

Pink Kidney – 80 days to dry beans. A lovely kidney bean that is early enough for our region. Productive maker of many slightly smaller sized kidney beans used for the same purpose.

### **Beans – Runner**

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

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

### **Broad Beans, Favas (Vicia faba) and Chickpeas** 10-15 seeds per pkg. - \$3.50

BF6. Andy’s Broad - 78 days. A great variety of Broad Bean, selected and bred by Andy Pollock of BC for many years for productivity, tenderness and disease resistance. These beans are medium sized pods, very vibrant medium green seeds, tender and tasty.

BF8. Polar – 78 days. Large seeded broad beans born in 3 or 4 seeds per pod, medium tall and productive. These seeds are very light green, almost white, and tender.

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

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

BF27. Small Illman's fava – 70 days. A variety brought back from the travels of Rachelle Ternier when in Peru, this is a lighter colored blonde fava bean used as a staple food item in that area. Grows well here, good producer.

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

**Beets (*Beta vulgaris*)** 50 seeds per pkg. - \$3.50

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

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

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

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. Swiss type introduced in Europe many years ago. Hard to come by. Leaves are huge and make wrappers for beet rolls (with rice.)

BT6. Chioggia – 65 days. Great beets for eating or pickling. Great beet flavor. Also called Candy Cane beets, since there are rings of white and red alternating in the root. Colorful and great tasting.

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

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

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.

BT15. White Sugar Beet – 80 days. This is an open pollinated variety of sugar beet as is commonly grown for commercial sugar production in this part of the world. Roots are fat and elongated, like plump carrots, with white flesh and skin, greening on the top shoulders. They can get large with proper watering and care, and should be protected from wildlife and harvested as later into the fall as can be. They will ripen and get sweeter as the winter goes on and used in sugar production at home if you have the patience.

BT22. Yellow Cylinder – 85 days. An old variety from Holland, these beets are large and cylindrical and yellow inside and out. Tender and tasty. Can be very large, but always tender.

Lutz – 85 days. These were some of the original winterkeeper beets, grown to get large and store well through the winter. They used to make sugar from these monsters as well. Lighter red with some white throughout, these are good producers and the leaves can also be used as greens.

**Broccoli, Cabbage, Rutabaga family (*Brassica spp.*)** 50-100 seeds per pkg. - \$3.50

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

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

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

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

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

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

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

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

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

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.

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.

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.

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 Express – 77 days from transplants. A familiar red cabbage in prairie gardens, forms smaller sized red firm heads of cabbage for storage.

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

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

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

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

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

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. Yellow flesh.

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.

BC53. Bok Choi Mix – 60 days. A mixture of tasty baby choy of different colors and shades of green and white. Toy Choi and Mei Qing Choi and pak choi.



Chinese Michini cabbage – 80 days. A napa type of head, tall, with loose leaves, light green and sweet. Plant early in a cooler soil, and water well throughout the season. Makes large heads.

Chieftain Savoy cabbage – 100 days. These are the looser, wavy leaved cabbages that are so much fun in the garden. They are delightfully artful and can grow quite large. They store well and can be used in any cabbage dish or salad.

Purple sprouting Broccoli – 57 days. A quick raab type of broccoli, growing small sprouted heads along the main stem ends, used in stir frying and fresh eating or steaming. Slight purple tinges to the foliage.

Catskill Brussel Sprouts – 80 days. A shorter growing variety of brussel sprouts that with the proper care and insect protection can last into late fall when harvest is made of the sprouts. Good Alberta variety.

Long Island Brussel Sprouts – 90 days. This is the traditional variety of Brussel Sprouts that can be grown here quite successfully if similarly grown to Catskill. The trick is finding a cover tall enough to keep them contained. They make larger brussels than the Catskill and as they are quite frost tolerant, do well in our climate.

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

80+ seeds per pkg. approx. - \$3.50

C2. Danvers #2 – 75 days. Long tapered carrots that do well in all soil types, sweet and reliable. Good keepers.

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

C7. St. Valery - 70 days. A well-known Heirloom, similar to other Chantenay types, sweet and tapered. Good grower in all soil types. Orange.

C9. Red Core Chantenay – 69 days. Short blunt roots, useful in fresh eating. Meant for heavy clay soils. Good flavor. Stores well.

C12. Kuroda (Japanese) – 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.

C14. Blanche Collet de Verte – 78 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 – 77 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.

C19. Spectrum Blend – 77 days. A new blend of multiple colors for flavor galore. Grow them and find a surprise every time you dig them.

C22. Tonda di Pardi – 70 days. The round, perfect ball carrots also known as Paris Market carrots. Great carrot flavor, nice orange color.

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

C26. Bolero open – 78 days. A favorite variety that is found as a hybrid carrot. We have open pollinated this variety to offer it to Canadian customers. Good storage carrot, long blunt tipped nantes type roots. As good or better than Scarlet Nantes.

C31. Nantes ½ long – 75 days. An heirloom carrot that is super sweet. Guaranteed to please.

C33. Berlicummer II– 77 days. These carrots are a very old heirloom. Grown in areas where the clay would likely disfigure any other varieties. Limited quantities of these 8" thicker orange roots are available this year. Tapered ends.

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

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. Fast Break Spring mix – 70 days. This is a blend of early carrots for those who want quick yields and don't care to save their own seeds.

C47. Kyoto Red – 70 days. Long warm red colored carrots, with a good amount of antioxidants. Taste is very carrot like, of course if milder, and with good sweetness. A bit less crunchy so easier to chew, and they store well. Very long.

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

Cosmic Red – 70 days. I had these as Atomic Red in the past, but have realized they are called Cosmic Red. Shorter, squat carrots, with a sweet taste and dynamic multicolored appearance that is a show pleaser. They are two and three toned in one carrot, with purple shoulders and tapering to red/orange roots, with a deep orange interior. Sometimes a bit of yellow appears in there as well. Amazing.

Red Dragon – 75 days. These are fat, squat carrots, up to 6" long, very broad, with many roots sometimes. They are sweet and softer than regular carrots, but with good flavor and keeping qualities. They are deep red, bordering on burgundy sometimes. A great variety.

### **Celery – see Herbs**

**Corn (*Zea mays*) Sweet varieties** – Average 75 seeds per pkg., less with limited or rare varieties. \$3.50. Most in Alberta are afraid to try corn, but if you start it early indoors by even 2 weeks, you will give yourself a head start on the season. Try growing it in a block on black plastic for even better results.

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

CN12. Ashworth Rat Selected – 75 days, heirloom. The name may not sound very good. But even rats know that certain corn kernels are sweeter than others and apparently that is what John Ashworth of St. Lawrence Seeds knew and helped him develop one of the best sweet 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.

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

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.

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.

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

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

CN31. Peaches and Cream – 79 days. A well known sweet bicolor corn. This is an open-pollinated version, just as sweet and tasty.

Robinson – 78 days. A variety that is unknown in these parts and I had a hard time finding out any information about it so had to grow it out, from seed I got in Mandy's Collection. Plants resemble Peaches and Cream with enormous sized ears, filled with medium yellow large sweet kernels. Good flavor and an all around winner.

CN10. True Gold -77 days. A large cob variety that grows well here. Large sweet kernels fill the cobs and it has a good buttery corn flavor. Tall plants make good windbreak.



## 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? .

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

CP8. Gaspe Flour corn – 90 days. Early enough to produce grinding corn for polenta or flour, this corn produced well and has 2-3 cobs per plant, not overly tall or bushy and medium sized full kernels. Good pick for short season areas. Start indoors 3-4 weeks early to ensure a good crop before first frost.

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

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

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

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

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

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

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

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

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.

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. 25 seeds.

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

Black Aztec – 85 days. This is a deep blue/black kerneled corn, used for making blue tortillas, and chips. It is grown here with extra attention to its heat loving needs and produces good sized cobs and kernels that mature to almost black. Try it!

Blue Jade – 85 days. These smaller plants produce 2-3 cobs that are smaller than most, but when growing and maturing the kernels are light to deep blue as they mature. Colorful and fat, they are used as sweet corn in the milk phase and grinding corn later.

Bloody Brothers Sweet/Grinding corn – 85 days. This is another interesting dual purpose corn that is so unusual in its color and taste. It is deep brown/red when ripe and is used as a grinding or soup corn, but in the milk stage it is two toned white and red/brown with a sweet taste. Can be used either way. Long thin cobs bear many kernels. The rodents loved this one. If it touched the ground, it was gone.

Hernandez Red Mix – 90 days. A delightful mix of all variations of cob and leaf colors on these plants. Very decorative, but could also be eaten as a sweet corn when milky. It ripens in all sorts of reds and purple kernels, with yellow and white accents, stripes and markings. No wonder it is so sought after. I believe I am the only one carrying this wonderful variety.

CP7. Lazer Mix Popcorn – 90 days. A popcorn in all variety of colored kernels, all growing together in the patch. Early enough to mature here, and a delight to pop.

CP3. Robust Popcorn – 90 days. Another early popcorn for Alberta and other short season areas, this variety can produce well here, and the kernels are a creamy white of good size. Good flavor.

**Cucumber (*Cucumis sativus*)** - \$3.50. DTM are from transplants. Plant when the ground is fully warmed and they will sprout in no time.

CU10 – Long Green – 65 days. Great heritage variety that produces long straight slicers. These are the fatter field cucumber type. Can be grown in a greenhouse for extended harvest.

CU14. Jaune Dickfleischige – 65 days. An heirloom from Germany, this slicing cucumber is very ancient and excellent. The skin is yellowish but does not detract from the juicy sweet crisp flesh. Good producer on medium length vines. Rare.

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

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

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

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

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

Ernest Family White – 70 days. You will see that I have many white cucumber varieties on offer and that is because if you are one who likes a tender skin, they are the best. They are also burpless and mild for those who find cucumbers coming back on you. This one is a great heirloom and produces like mad. Used like a slicer.

Miniature White - 67 days. For fresh pick and eat straight from the plant. These are white and small and juicy. Worth growing and hard to find. Burpless and sweet.

Prairie Slicing Mix – 70 days. A good mix of all the long slicing types for use outside or in the greenhouse. Try them and save seed from the ones you like best.

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

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.

White Wonder - 70 days. This is one that is gone as soon as I offer it. It is a white slicer but the thing is it holds its sweetness and tenderness no matter its size. Extremely long lasting variety for those that forget to pick every couple of days in the summer.

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

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.

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.

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

E15. Tasha's Heirloom – 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.

E16. Heirloom long purple – 69 days. Another long lighter purple eggplant, that grows to a good size. Up to 8" long and 2" wide. Makes many on a plant. Heat loving plant so make sure it is somewhere hot.

### **Garlic**

We are no longer offering garlic for sale. Try Boundary Garlic in the Kootenays or offerings in Freson Brothers in the fall which is local garlic from Camrose area.

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

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

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

G14. Brown Flax (Linum spp.) - 100 or more seeds. Dark brown seeds with a high mucilage component. Great nutrition as above. Not quite as high in Omega-3's as golden flax, but as with all flax, excellent source of fiber.

G16. Non-GMO Canola – 100 seeds or more. Round seeds can be used for oil production or the young plants can be used as a green for eating steamed or raw. From natural varieties.

G50. Ethiopian Purple Hulless Barley – Hordeum vulgare spp. Extra early variety of two row barley. Light heads, good yields. A heritage hulless variety..

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

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

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

G54. Arabian Blue Barley- beautiful heads tinged with blue, and also dark seeds.

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

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.

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.

Karan 163 Barley – A dwarf variety of barley that is easily threshed by hand. The kernels are plump and disease resistant, with good production. A heirloom 6 row barley. Protein content averages 16%, with Lysine about 3.5-4%. 86 days.

Dolma Barley – Purple Dolma is an outstanding 6 row, heirloom grain, a Kinnauri type from the Himalayas, in Northern India, used for tsampa, a Tibetan staple food. The grains are dark purple and fat. Heads are easily threshed. 90 days.

Excelsior Gold Barley – a malting type of barley, developed for early spring seeding and early July harvesting. It is a 2 row barley, averaging 11% protein. It has good disease resistance and emergence. Developed by Cornell University. 80 days.

Tibetan Purple Barley – as with most native Asian and African grass species, this barley is dark seeded and very attractive. Huge awns and heads, terrific in the garden, producing an abundance of good sized, round, dark purple grains, traditionally used in all areas of Tibet for tsampa and traditional dishes. This is a naturally low gluten grain, as with all heritage grains. 95 days.

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.

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

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

G70. Durum - *T. durum* our first crop of Durum wheat survived the grasshoppers and the drought. A suitable variety for grinding, sprouting and pasta uses. 90 days

G71. Marquis - A robust wheat variety, developed as a cross between Red Fife and Hard Red Calcutta Wheat in 1904 by Charles Saunders in Canada and has always been a good producer on our farm. Smaller, rounder kernels easier for grinding, but can be used in all ways wheat is used. 90 days

G72. Roblin - This is a flour wheat, a hard winter wheat. Large, long red kernels, keep well and good taste. No longer available on the market, this is a good variety for the prairies. 85 days.

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

### **HERBS**

All pkgs. are \$3.50

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

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

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

HB7. Cinnamon Basil – This flavored basil is used in teas and other dishes where a cinnamon flavor is desired. Leaves are smaller and plant is somewhat slim, with some upper leaves colored red to purple.

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

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

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.

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

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

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

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

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

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

HB44. Rosemary – 70 days from transplants. Rosemary seeds are slow to germinate and grow so make sure to start indoors early enough. Yields a plant that can be overwintered indoors. Added to soups, stews and meat dishes.

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.

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

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.

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 dry hot conditions. Seeds out readily. Started by seeds.

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

Black Cumin – aka Black Seed/Caraway – 50 days. The seeds of this herb are touted to be the newest healthy thing, to take care of cholesterol and rebuild the immune system and put it back in balance. You can research it if interested. It is a nice plant and easy to grow.

Black Sesame – 70 days. Yes, you can grow your own black sesame seeds. Start indoors and plant out. Likes even moisture and heat.

Lemon Basil – 67 days from transplant. For tea and flavoring of dishes, this is a delicate basil with small leaves and strong citrus scent. Only a few packages.

### **Jerusalem Artichokes**

Ship in spring (April) 5-6 tubers per bag for \$7.95. Shipping is \$17.95 for up to 3 bags. Can be combined with onion sets, or potatoes or garlic (5 heads = 1 bag).

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

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

## **Kale – See also Salad Greens**

\$3.50 per packet – roughly 50 seeds

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

KA2. Red Russian – 65 days. Large deep blue multi-lobed 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.

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

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

**Leeks** - \$3.50 per packet – 40 seeds

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

## **Lentils**

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

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

LN2. Red or Crimson Lentils - 75 days to dry lentils. Limited offering. I had good success growing these lentils. Although small they are abundant, and easily shelled inside a sack or paper bag and pounding lightly on them prior to winnowing. Tasty and easy to grow in all conditions.

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

**Lettuce (*Lactuca sativa*)** 50 seeds per pkg. - \$3.50

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

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. 1 left.

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.

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

A's Red Mix – see salad mixes

Endive – see salad mixes

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.

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

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

Olga Romaine - Indicating her back ground might be a cross between a Butterhead and a Romaine due to its softer romaine leaf texture. Smaller heads that are a lovely soft emerald green.

L29. Prizehead - First records have been found in Maule's Seed catalog in 1889. Many major seed companies were carrying it. 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. Everything any gardener would want...for over 125 years!



L36. Rouge d'Hiver – 55 to 65 days. (aka Red Winter) A beautiful French heirloom lettuce variety. Color variations range from greenish bronze pink to a darker red on light green. A romaine variety that will tolerate heat (but really dislikes it...) if kept watered and mulched. Leaf form is generally flat with gently serrated edges. Enjoy growing it for its eye-appeal.

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

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

L52. Ruby lettuce – 55 days. A nice left lettuce with red and green coloring.

L37. Sanguine Ameliore – 60 days. Plants are very unusual, in that they are marked with small deep reddish/brown mottling/spots (on emerald green...) that become more pronounced as it matures. Leaves are wide, smooth-edged and tender with excellent taste quality.

L38. Slo-bolt – 45-50 days. A large, light green, thick leafed, semi-ferried variety that has been known to produce all season long, despite the onset of hot weather. Never gets bitter. A "Grand Rapids" type

Tom Thumb – 40 days. A small green Buttercrunch lettuce that stays semi-tight (or semi-loose...which ever suits you) with heads that grow only to 3-4" across! A Crisphead, with small cabbage-like heads. Very tasty. Indeed...when grown side by side with other monsters, this one preferred to stay small.

Yugoslavian Red Mix – 55 Days. Just Gorgeous! An old heirloom from a peasant family in Marbury, Yugoslavia. Red-tinged and splashed leaves form somewhat loose heads that can measure 12" across. Cutting the head in half, exposes a solid green interior with an almost white center. Excellent mild buttery taste.

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

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

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

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

M6. Early Hanover – 75-86 days. A muskmelon introduced by T. W. Woods & Sons in 1895, early 2-3 lb. fruits are up to 6" in diameter. Prodigious producer of green fleshed, sweet melons right to the rind. Endangered variety. Limited offering.

M10. Crane Melon – 80 days. This melon has been grown and maintained by the same family for almost 90 years. Developed in 1920 by Oliver Crane in California as a cross of popular varieties at the time. Noted for outstanding, sweet, juicy, aromatic flesh, pear shaped. Flesh is light orange, can weigh up to 7 lbs. Not a shipping variety. Very low quantities.

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

M27. Prairie Muskmelon mix – 67 days. This is a fun melon mix bred at Hill and Dale Farm (our farm). We found many different sized and skin types on this mix. Some are dark green with mottled flesh like a cantaloupe, but with a firm green fragrant and sweet flesh, which was a favorite of the rodent population (they know what they like). Others were a lighter honeydew type skin, with creamy to light green flesh, again very sweet and fragrant. All smelled like musk slightly, which is the first time I have experienced that, but being muskmelons, that is not surprising. All had delightfully sweet flesh and were quick to mature. Some were very large and comparable to a large cantaloupe you would find on offer in the store. Available in packets of 10 seeds for \$3.50 or grower packs of 25 for \$6.50.

M30. Blacktail Mountain Watermelon – 76 days. One of the best you can grow on the prairies if you are hoping for watermelon ever. Crisp and sweet. Dark green almost black outer skin and red sweet flesh. Keeps up to 3 months.

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

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.

M50. Delicious 51- 70 days. An old heirloom standby cantaloupe that is sweet and good for the prairies. Nice size if watered regularly and grown in a sheltered, hot location. Try under a frost cover all season long.

M54. Golden Crispy – 67 days. A fun melon to grow. Produces quite a few larger than baseball sized, smooth golden skinned melons with green crispy sweet flesh. Very aromatic and delicious. Small seeds, and good producer. Watch out because the mice love them.

M55. Golden Russian Watermelon – 70 days. A beautiful fragrant and deliciously sweet yellow fleshed watermelon of volleyball size. Very dark green skin, but wonderful yellow flesh. Keep a long time after harvest at room temperature. Good producer.

M56. Yellow Doll Watermelon – 75 days. A good watermelon again with yellow flesh but with light green and dark green striped skin. Fragrant and very sweet like Golden Russian, and keeps well after harvest. Do not refrigerate or you lose the sweet taste of all melons.

M57. Petite Gris de Rennes – 85 days. A French Heirloom cantaloupe weighing up to 2 lbs., with a green ribbed outer skin and rich orange flavorful and scented sweet flesh. Well adapted to cool climates, it is a Charantais type.

M58. Honeydew – 80 days. The large light green skinned, firm green sweet fleshed melon we all know and love.

## **Mustard – See Salad Greens**

### **Onion (*Allium cepa*)** 50 seeds unless stated - \$3.50

ON5. Dutch onions – 90 days. From seed. Plant the first year as seed and they will make sets which can then be overwintered to continue on from there. Productive and dependable.

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

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

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

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

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.

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

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

ON23. Walla Walla - 120 days. Long day type known for their keeping qualities and milder taste. Yellow onions.

ON40. Red Tropeana Lunga – 85 days. A tall red shallot variety. Good for here. Can get big. Good keeper also.

ON45. White Pickling onions – 88 days. These onions are for the thin skinned, small bulbing onions that are used for making pickled onions. Satisfying to grow. Available in regular packages, and grower packs of 150 seeds for \$6.50.

ON46. Red label mix – 95 days. A mix of our most popular red skinned onions.

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

40-50 seeds - \$3.50

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

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

Kral parsnip – 90 days. A Russian heirloom that is known to be squat and fat, tasty and sweet.

**Pea (*Pisum sativum* var. *sativum*)** 40-50 seeds per pkg. most shelling types, 20+ seeds for sugar pod types unless stated - \$3.50

PE1. Bill Jump's – 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. Great flavor and sugar holding abilities. Open-pollinated variety. 20-25 seeds.

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

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

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

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

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

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

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

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

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

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.

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.

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.

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.

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.

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

PE74. Amplissimo Viktoria Ukrainskaya – 70 days. An old, old variety used for a dry soup pea, very rare and good sized. Matures in our climate to make an abundance of seeds. Very good taste, yellow type.

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

PE77. Perfect Arrow – 68 days. Similar to Straight Arrow, long slender pods filled with sweet green shelling peas. One of the best for the prairies and very productive. Plants grow to 4' tall.

PE79. Austrian Winter pea – 75 days. Short pods grow and abundance of light brown, yellow soup peas that have exceptional flavor. Great for short season areas as they mature well.

Thomas Laxton's – 65 days. One of the original shelling peas of homestead days, known for its production of tender, delicious peas for fresh eating or freezing. Good in Alberta all regions.

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

20 seeds per pkg. - \$3.50

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

PP3. Georgescu Chocolate – 71 days. A fun, dark brown long pepper with a sweet flavor. Very unique look. From Salt Spring Seeds. Bulgarian heirloom.

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

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

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

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

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

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

PP13. 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 mix – 70 days. A mixture of the above, red, orange and yellow mini bell peppers.

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

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

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

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

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

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

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

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

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

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

Hungarian Budapest – 78 days. Squat, multi lobed peppers, sweet and delightful for stir frying or fresh frying dishes. A well known heirloom with thick walls.

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.

Chinese Giant Green – 78 days. These are very big, bulky, thick walled, productive green peppers. They produced like crazy in the garden and actually had some cold tolerance at the end of the season. Well worth growing and would do well in a large pot.

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

15 seeds per pkg. - \$3.50

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

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

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.

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

Csecsei Paprika – 78 days. These pepper plants are loaded with 2" pointed end peppers with a bright shiny skin with some striped scarring. Watch for the scarring as that indicates it is getting ripe. I was first disappointed with the size, but the flavor is mild and sweet and they produce so abundantly that you can get all you need for a year from a few plants. Small seeds also.

PH 34. 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.

**Peppers – Hot and Spicy types** 15-20 seeds per pkg. - \$3.50, HANDLE SEEDS WITH CARE!! Time to maturity is from TRANSPLANTS.

PH1. Hot Portugal - 65 days. A long, slim shaped pepper, longer and bigger than Cayenne. Fiery hot. 30,000 Scoville Heat Units.

PH2. Hungarian Hot Wax – 65 days. This pepper ripens to red if left long enough. We use it at the green stage as well. Larger around and fleshier than Hot Portugal, but not as lengthy. Medium hot flavor. 10,000-15,000 Scoville Units like a Jalapeno.

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. 45,000 Scoville units.

PH6. Cyklon Hot – 81 days. From Poland, fruits are long, tapered and red when ripe. Quite hot, but flavorful and dry well. Very productive. Endangered variety. It says they are 1000-5000 SHU, but I believe these are around 25,000. You decide.

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. 30,000-50,000 SHU.

PH13. Flame – 80 days. A long cayenne type pepper with medium hot taste. Useful where cayenne is required. Around 20,000 SHU.

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

PH.15 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. 30,000-50,000 Scoville Units

PH19. Bolivian Rainbow peppers – 69 days. Great multicolored peppers with a mild hot flavor. The peppers themselves are beautiful, about 3", medium thick walls that are sweet with a mild heat. They ripen in stages, so are multihued and dry beautifully. Very abundant also. 30,000 Scovilles.

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. 10000 Scoville Units.

PH32. NuMex Chili – 79 days. AKA Joe Parker Chili. Very productive, mildly hot, 7-8" long substantial chili peppers for the serious culinary genius. Great addition to the garden. Green at the start, ripening to red. 3000-5000 Scoville Units

PH40. Super Shepherd – 78 days. Very productive, large tapered hot peppers with a kick. I am glad to have produced these in abundance for my hot sauces this year. A winner for those who like to brew their own hot sauces. These start off green as most do, ripening to an orangey red. 40,000-50,000 SHU.

PH38. Filius Blue – 90 days. Small ornamental peppers in a bright blue purple. They are hot, hot! Fruits start out as small, round/oval purple balls....holding this shade for a long

time before maturing a deep red. Plants are only 18" tall, also as oval-shaped mounds. Very striking in the garden or in the flower bed. 30,000 – 50,000 Scoville Units

PH59. Anaheim - (aka New Mexican Chili) Fruits range from 7. to 8. long by 2" wide. Flavor are moderately pungent, deep green turn deep red when ripe. Plants are quite tall and very productive. Excellent for freezing, canning and drying. 2500 Scoville Units.

Pretty Purple – 80 days. An ornamental smaller pepper plant that bears many peppers in deep purple hues born upright on the plant. Can be used like any hot pepper. Very spicy. Similar Heat score to Filius Blue.

Joe's Cayenne – 86 days. Hot and big, these elongated tapered peppers can reach 8" in premium conditions. Used for making cayenne pepper with all its medicinal purposes. 30,000-50,000 Scoville Units

PH41. Guajillo (gwah-HEE-yoh) – (aka Little Gourd) From Mexico. It's delicate flavor makes this a favorite esp. for coloring in all forms of food. It is a beautiful russet red, translucent, thin-walled chili, measuring from 4 to 7. long. It will dry eventually to a black color. [The seeds usually detach from the placenta when dried, allowing the "Guajillo's use as a rattle...T.W.Seeds ] Most of this family grows downwards (pendant) but "Guajillos" grow upright! (Capsicum annum) Heat scale 2000-5000 SHU.

Apache – 80 days. Bred for their use in culinary cooking, these pepper plants are also among the ranks of the best ornamentals. Small pointed peppers, 1" in length hang downwards in huge volumes and ripen bright red on the green plants. Very productive and compact, perfect for pots. Hot heat. 80,000-100,000 SHU!!

Flaming Flare – 80 days. This plant bears 3-4" slightly tapered bright red, hot peppers in abundance over the plant. Flesh is thick and gets hotter the farther into the season they ripen. Foliage is bright green and they do well in pots. Similar heat to a jalapeno to start, and up to a chili at the end. 800-10,000 SHU.

Cheyenne – 80 days. These peppers are also beautiful as they are a deep orange, with thick flesh and born in abundance on the plants. Do well in pots also, and are a med.heat. 30,000-50,000 Scoville Units

Long Chili – 85 days. These are one of the most abundant chili varieties, producing a ton of long, slim peppers, with the typical cayenne heat. Wonderful. 25,000 SHU.

Cow Horn – 78 days. AKA Bull's Horn Chili or Corno di Toro Chili. These are amazing plants, medium sized and loaded with large 7" thick walled, pointed and slightly curved peppers that resemble a cow horn shape. They are green to start ripening to a beautiful red. They are very hot, in the neighborhood of 25,000 Scoville units. If you look up cow

horn peppers online, there are many shapes and some are sweet. These are somewhat sweet until they ripen.

**Potatoes** - We are selling eating potatoes only – what you do with them is up to you (wink wink). Each bag \$8. Shipping \$17.95 for 1-2 bags, which you can save on if you arrange for pick up at a Seedy Sunday event. Contact us for more information.

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

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

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

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

**Tat10. Carola** – a 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.

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

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

**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 oblong, mid-season, and white skinned, almost brown, like a baker. The flesh is white and light.

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

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

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

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

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

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



**Tat 33. Oma's Saskatchewan White** – obtained in 2009 from a descendant 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 37. Wendy's Purple** – from the seasoned traveler, these potatoes are a variety grown by his neighbor Wendy for many years. They are purple skinned, oblong and white fleshed, with good disease resistance and performance in all soil types. Medium sized and medium moist.

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

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

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

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

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

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

**Tat 52. Ozette** – Med to large fingerlings with deeper eyes, white skin, yellow flesh, moist. A white land-race version similar to Peruvian Purple but with deeper eyes which makes it the coolest shape.

**Tat. 56. Piroshka** – white skin, and fluffy white flesh for pyrogy's.

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

Medium yields, good all purpose baker.

**Tat 61. Alaska Bloom** – Light pink skin and white moist flesh, similar to Alta Blush Early in many ways, but with slightly more coloring in the eyes and an almost netted skin. Also related in moistness and taste to Yukon Gold. New variety, not heirloom.

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

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

**La Bella** – A big red skinned red fleshed eating potato. Excellent quality and storage capacity for a red potato.

**Gourmandine** – A white skinned, white baker or boiling potato that holds its shape well. Smooth skin and shallow eyes. Good sized and keeping ability.

**MIXED BAG** – Various potatoes in one bag, mixed so you get some of each. Available in white mix, red mix, all mix.

**Farm Crosses** – the results of our experiments in crossing natural potatoes with each other and grown from seed. A mixed bag which you can grow and produce flowers to cross with each other so you can grow your own types. All good keepers, some white, some mixed skin color and mixed flesh colors.

**Radish (Raphanus sativus)** 50 seeds per pkg. - \$3.50

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

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

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

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

RT23. Philadelphia White Box – 50 days. Old type variety, white roots, used in lunch boxes. Sweet and juicy. 40-50 seeds.

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

Chinese Green Gobo Radish- Super fun radish as it is green on the outside and inside. Tasty and good for cold soil.

Zlata Yellow – a delightful heirloom that produces round yellow radishes that have a great flavor and the worms do not seem to like them as much. So you always get to eat something!!

**Salad Greens** - \$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 – 45 days. A slightly spicy green, popular in mesclun mixes, small foliage and more refined lobes than Arugula.

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

SL4. Mesclun plus mix – 45-70 days. Mesclun mix plus spinach.

SL5. Super Salad – 45-70 days. 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. A well rounded mix of leafy greens and other favorites.

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

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

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

SL14. Watercress - the crisp salad green. Also used in smoothies. Limited quantities

SL16. Curled Cress – 40-50 days. Also known as pepper grass, this tasty green is a favorite among those who try it. Limited quantities.

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

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

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

SL24. Valerian or Corn Mache – One of the newer rediscoveries in the world of edible greens that love cold soil. This is a thick fat lobed leaf green to add to salads. Limited quantities.

SL10. Peppercress – A spicy cress for early spring salads and those who like is hot.

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.

Green Frills Mustard – Very light green frilly leaves with a milder spicy flavor.

Golden Wave Mustard – Lighter green almost yellow leaves, with a good mild flavor. Limited seed available.

**Soybean** - 40 seeds per pkg. - \$3.50

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

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

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

Agate – 80 Days. A short season two toned brown soybean similar to Grand Forks. Used for dry beans or for edamame.

Beer Friend – 85 days. A larger podded green seeded soybean. Useful for edamame.

SOY6. Jet Black – 85 days. A small black skinned soybean, used for all purposes.

Manitoba Brown – 85 days. This is a soybean bred for Canada, brown solid beans, used for tofu and for edamame.

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

50 seeds per pkg. - \$3.50

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

Sp5. King of Denmark – a huge leaved plant, with an abundant supply of tender leaves all spring. Produces well in all seasons.

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

New Zealand Spinach - limited availability

Mandy's Perennial spinach – not a true spinach, but eaten like spinach and abundant throughout the season.

Greenhouse spinach – a farm cross of many spinach varieties, this one does well in all soils, early in the season.

**Squash is a heat loving plant, and likes to grow in heat but also once harvested must stay in heat to store at all for any time. So do not refrigerate or put in the cold room. Keep at room temperature in a back bedroom and be amazed.**

**Squash (*Cucurbita maxima*)** \$3.50 unless stated

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

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

SCM4. 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.

SCM4A. Guatemalan Blue Banana – 90-95 days. Fun to grow and manageable size in the fall at 5-7 lbs. each, these squash make great eating and have smaller edible seeds. Excellent in soup or baked with butter. Like butternut squash in it's texture.

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

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.

SCM9. Golden Hubbard- 105 days — This variety of Hubbard-type squash has many of the same characteristics of others but its vines produce fruits with a deep, red-orange rind and greenish-tan striping at the blossom end of the fruit. The flesh is fine grained, very dry, rich and sweet making it great for canning and freezing. Additionally, it is an excellent keeper. About 3-5 lbs.

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

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

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.

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

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 multi-color striped skin and cap on the base. Fun and delicious! 10 seeds.

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

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

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.

Uchiki Kuri/Baby Red Hubbard – Similar to Potimarron but slightly larger, this is a great squash for soups and baking and stores well in the winter.

M's Ghost – 95 days. This is a great white skinned, slightly ribbed pumpkin that can be used for many things, and has golden flesh for eating or soup.

Mixed Banana – 80 days. A great mix of all the great tasting banana squash types.

Small Buttercup – 80 days. A smaller version of the buttercup squash which is a great baking and soup squash.

SCM5. Uncle Dave's Dakota Dessert Squash – 80 days. One of the original Buttercup squashes, it is dry and extremely sweet for those who love buttercups. They were enormously prolific, setting lots of 1-2 lb. fruits that stored exceptionally well.

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

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

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

Green Buttercup – 80 days. Similar to Burgess Buttercup, this is a great 4 lb. Buttercup, light orange-yellow flesh, drier than other squash, similar to hubbards. Dark green striped outer flesh and the typical squat appearance.

Hooligan – 70 days. A fun orange, squat squash that looks like a bush gourd, but is edible. The orange skin is ribbed and striped with lighter yellow, in various levels of deepness, and they are delicious like sweet dumpling but not quite as sweet. Very productive.

Tondo Padana (Americana) – 85-95 days. A heritage cooking variety with dry sweet flesh that is excellent for pies, soup, gnocchi and breads. Near maturity, reduce water as this causes watery flesh. Harvest when the skin cannot be pierced with a thumbnail. Leave outdoors (in a dry, windy, covered shed) for several weeks to cure, before taking them into the house. Large - reaching 8-14 lbs.!

Costata Romanesco zucchini – 68 days. A zucchini from Italy that is ribbed and green with lighter green striping. Cutting it across grain makes a fun shape to eat. Great size like regular green types.

Lemon Zucchini – 67 days. A round yellow type, smaller for all uses.

Mr. Stripey zucchini – 68 days. A larger elongated zucchini that is similar to our breadloaf type. Used for all baking and shredding. Delicious and abundant.

Ronde De Nice zucchini – 69 days. An Italian Heirloom, round and larger like a small dark green pumpkin. Use like any zucchini. Makes a fun addition to salads with the round yellow one.

## **Squash (*Cucurbita moschata*) - \$3.50**

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

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

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

SQ8A. Butternut – Waltham – 90 days. A well known soup favorite with deep orange flesh and the long shape with bulbous seed end. A little long season for this area, but it can be done by setting the female flowers early by hand.

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

SQ41. 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.

New England Cheese Pumpkin – 95 days. This is a similar cheese pumpkin to the Long Island, but slightly smaller.

SQ42. 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.

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.

Butternut cross – 88 days. A good butternut colored fleshed, blueish skinned variant, that is short enough to develop here in Alberta. Limited seed available.

Butternut for One – and Mini Butternut – 80 days. This is one that creates small butternuts that take a while to ripen to the typical golden skinned color. They are dark green and about 2 lbs., ripening over a longer period once picked. Leave on the vine as long as possible, but they are productive, with deep orange, sweet flesh that we are familiar with.

## **Squash (*Cucurbita pepo*) - \$3.50**

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

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

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

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

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

SCP11. Yellow pear gourd mix – 95 days. Averaging ½ lb. each, these cute gourds can be used for decoration. They are small, pear shaped with part yellow and part green skin. Interesting and fun.

SCP14. Table Queen Acorn type – 90 days. 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 mix - 115 days. The vine is smaller than many gourd vines, and can be grown in a large hanging basket or container. Fruits are green, roundish with a ring of little fingers about midway across the girth. Ripens to orange-yellow.

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

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

SCP30. Spaghetti Squash – 90 days. Used commonly for its shredding quality when cooked, resembling spaghetti and used in the same way. Good producer. But if you like this also try Pink Banana Squash.

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

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.

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

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.

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

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.

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

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.

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

Baby Bear- 79 days. Small decorators, light orange and fun.

Baby Pam – 80 days. For those who like a small pumpkin that stores well and can still be eaten without overwhelming you.



Wee Be Little – 80 days. A small orange ribbed pumpkin used for decorative use.

Candystick Delicata – 76 days. Delicata squash are always sweet and keep well. They are about 3 lbs. And this one is bred to be sweet and delicious.

Jester Cross Delicata – 84 days. A deliciously sweet and productive squash, more acorn shaped and colored, born on large bush rather than sprawling vines.

Carnival Cross Delicata – 80 days. These bush delicatas are very fun to grow as they are abundant and produce small 1 lb. Individual serving squashes, that are sweet and colorful. A variety of color variations, from orange ribbed squat squash, to elongated dark green squashes.

Tip Top Cross Delicatas – 85 days. A lighter green acorn shaped delicata squash, on large bushes, and fairly productive. The fruit are about 2-3 lbs., slightly smaller than Jester, and of really good sweet flavor.

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!

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.

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.

Arikara Squash – 85 days. An indigenous squash that is elongated, dual colored on each end, light orange pink and green on the other end. The flesh is orange and sweet and delicious. They end up about 5 lbs. here.

Jack O'Lantern Pumpkin – 80 days. A fun pumpkin for carving for Halloween. Good texture for pies also or eating baked or for soup. About 5-8 lbs, round, orange and thicker flesh.

New England Pie – 80 days. A fun pie pumpkin, round, orange and about 3 lbs., thinner flesh which is good for pie. Similar to small sugar pumpkin.

## **SQUASH – other**

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

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

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.

**Swiss Chard (Beta vulgaris – Cicla Group)** 40 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.

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

CH9. Ruby Red Chard – 70 days. A deep red stemmed chard.

CH8. Bright Lights – 70 days. Like Rainbow chard. More colors, tender stems.

**Tobacco** – 50-80 seeds per package. \$3.50

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

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

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

OT22. Jasmine Scented – 60 days. More grown for the lovely trumpet flowers than the actual leaves, although you could use it certainly for tobacco. The flowers are white, up to 4" long and scented in the evening with a wondrous Jasmine fragrance. I love this one!! 45 seeds.

**Tomatillo (*Physalis ixocarpa*)** \$3.50 per packet of 20 seeds or more. **Dates are from transplants.**

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

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

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

Aunt Molly's Pineapple Ground Cherry – 60 days. A delicious light orange husked ground cherry with a fruity pineapple flavor. Start early for ripe fruit within the season.

Purple de Milpa – 65 days. A purple larger tomatillo with good flavor.

Cape Gooseberry – 65 Days. A husked golden berry similar to the ones now in the store labelled as Golden Berries. They are fruity and delicious.\

Golden Berry – 70 days. As above, a fruity orange tomatillo or husk cherry with great sweet flavor.

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*) – RED, Beefsteaks and slicers**  
20-25seeds per pkg. - \$3.50. Dates are from Transplants. Start indoors in March.

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

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

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

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

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

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

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

T291. Polish – 76 Days. A flat beefsteak shaped 8 oz. Pinkish red slicer or for use in tomato sauces or salsa. This tomato has a good flavor as well on or off the plant when ripened. Cold weather set no problem. Ind. But only 3' tall.

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

T110. Calabacito Rojo – 75 Days. Large bushy plant offering loads of red, seedy, small (3-5oz), fattened, 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 fattened tomato. Clusters will have from 4 to 6 fruits. Plants will grow to 4 ft. with regular leaves. Ind. One left.

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

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

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

Cluster Grande – 78 days. Known to be a good climber with clusters of 6-8 salad sized red tomatoes that keep a long time on the vine. Good taste.

T273. Csikos Boterno – 80 days. (aka Csikos Botermo) "Rose-Marie of Australia says "Csikos" are horse herders in Hungary! They are descendants of the Magyer horse tribes and are as intrepid and independent as the American cowboy" (...c/o BC) A "cluster" tomato and a "wow" for me in 2009. Plants reached only 30". Packed full with ripening fruits, all identical...perfectly round 2", red-skinned with yellow brilliant striping. A heavy producer. Fruits came with great flavor, were very juicy and held well long after being picked. Most racemes carried 5 or more in a cluster. Couldn't help myself...too many ended their careers, not far from their birth place...in the garden! Ind.

T16. Harbinger – 65-75 days. In British vegetable trials, praise was heaped on the flavor of this variety when it was introduced in 1910. Fruits are very tasty, red, medium-sized and thin-skinned. Plants are very productive and have shown they can tolerate heat and cold. A great one to grow outside under plastic tunnels. Ind.

T129. Heinz – 70 days. This is the one, developed for Ketchup by those folks, bright red, meaty 6 oz. beefsteak type tomatoes on short plants. Determinate and crack resistant.

T281. Kanner Hoell (aka Canner Howell) – 75 days. Large flattened, smooth red globes with great acidic flavor and an even greater yield! Very dependable and productive. Ind.

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

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

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

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

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

T166. Thesseloniki – 68-75 days. Originally obtained from Greece and introduced by Glecklers Seedsmen of Meamora, Ohio in 1950's. Uniform baseball-sized fruits of 3" in diameter are red, smooth, with excellent flavor and juice. Fruits keep well and are resistant to sunburn, spots and cracking. Plants produce above average yields and are disease-resistant. Ind

### **Tomato (*Lycopersicon esculentum*) – Green, Black or Purple**

20-25seeds per pkg. - \$3.50. Dates are from Transplants. Start indoors in March.

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

Big Zebra – 85 days. Mandy originally obtained from Val McMurray, BC. A consistently huge ( 12-16 oz...) semi-round beefsteak type tomato variety that starts out looking like "Green Zebra", but there it ends! Slowly appear deep green, deep red with yellow stripes on the outside and green and pink tones on the inside! It was noticed growing in a patch of "Copia" tomato plants. Has since, been grown out for many years and has proven itself stable. Can be used just before it is completely ripe, as fried green tomatoes, providing a crisp citrus, crunchy flavor. Flavor is mild and slightly sweet when ripe. Ind.

T265. Black Giant – 75 Days. Another top performer of past years. Color was quite different from the typical "Black Brandywines". Fruit was 2 lbs or more, and loaded ALL

over the plants! Another classic smoky/sweet flavored tomato with more fruit than leaves! Plants grew to only 3 feet...really very small for such monster-sized plants! Ind.

T266. Black Krim – 75-90 days. In 1990, Olov Rosenstrom of Bromma, Sweden found this Russian heirloom from the Crimean Peninsula by the Black Sea. Dark brown/red (Others say...."large black beefsteak that appears: black/brown...dark, gray/black or purple/black"). Sufficient sunlight (and heat or cold) will bring out deeper dark colors in the blacks! 10-12 oz. fruits offering rich sweet flavor, with a hint of saltiness. Some say even 1lb fruits are possible. Fruits overall are unusually ugly, in a pretty sort of way. Some cracking is possible, but a heavier production will make up for that. If picked before fully ripe....cracking can be prevented. Ind.

T267. Black Prince – 70 days. Originated from Irkutsk, Siberia. Deep garnet/brown/black fruits are perfect round globes of 6-12 oz with brick red flesh and green gel seed cells. Their taste is great...a lovely blend of old-fashioned with the smoky, rich and sweet. The fruits appear not to be as frail as "Black Krim" (less thin skin...) therefore no cracking has been noticed. Plants are not too large, staying around 3 ft. Harvest when the shoulders still have a hint of green. Always a reliable and interesting variety for me.(as you will soon find out! ) Ind.

T100. Black Sea Man – 70 days. One of the most compact varieties in the "Black" family...only about 34". This does not stop them from pushing out fruits like no tomorrow. Another Russian tomato that carries the potato leaf gene. The fruits are medium-sized, (100-200g) muddy brown with green shoulders. The slices from this one is very intriguing, gray and brick red blends. For some reason it does not like the heat. The flavor on the other hand is bold and tasty! Determinant.

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

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

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

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

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

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

T270. Cherokee Chocolate – 78 days. Said to be a stabilized version from Cherokee Purple. Another beautiful mahogany chocolate colored 10 to 16 oz variety that bears all the celebrity flavor of its predecessor. Plants are aggressive, healthy and highly productive. In one trial, found a large sample of these that looked identical to a large bagel! If one looked at its outside edge, it was a joined seam...in the middle! If you turned it to its "top", there was a perfect doughnut hole, straight through the middle where a stem or blossom end should have been. To make matters more interesting...there was also a seam on the inside! Ind.

T253. Emerald Evergreen – 75-80 days. a heirloom introduced by Glecklers Seedsmen in 1950. Medium to large fruits that stay "Evergreen" OR a lovely lime-green color. Flavor is outstanding...rich, and superbly fruity (yet tangy...) one of the best. Fruits are oblate and oblong. A very popular market variety. Plants are very productive. Ind.

T278. Green Giant – 80-90 days. These German beefsteaks won best overall at the 2005 in Cincinnati's CHOPTAS tomato festival. They have a juicy complex, melon like flavor. Fruits are deep green when ripe, with no amber to speak of. Flesh bears no pink tones. The grand oblate, smooth and "thin"-skinned beefsteaks produce 17-28oz sized fruits. Texture is meaty with very few seed cavities. When ripe they need to be eaten or used as they do not last long.

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

T282. Kansas Depression – 80 days. Purple pink beefsteaks that can reach 2 to 3 lbs. Plants are once again showing potato-leaf form. One of the better varieties that will take heat...hands down. Ind.

**Tomato (*Lycopersicon esculentum*) – Yellow, Orange, or striped in those colors** \$3.50. Dates from Transplants. Start indoors in March

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

T109. Bush Goliath Gold – 75-80 Days. Mandy came across this one from a planting of “Bush Goliath” a red form.....not knowing that another color existed. All that grew out was this astounding variety, with all the same fine qualities, but in deep gold! She believes it may be a tree form tomato with super production. It offered about 6 clusters of 5-6 beefsteak (semi-oval/round) fruits in each with each tomato weighing about 9 to 12 oz.! Fruits were a good balance between sweet and acidic, but not too much of both. Determinate

T115. Cheesemanii – 60 days. (aka Cheeseman, aka Lycopersion cheesemanii f. minor) A wild species that looks like and tastes better the smallest “grape” tomatoes from the grocery store! Small pear/oval shaped, bright orange/red with a piercing complex acidic and sweet flavor. Taste tests rate this one – 9/10. This variety was used in breeding programs for its interestingly powerful beta-carotene gene. Plants grow “wild” with huge masses of fruit. Very rare. Ind.

T275. Djena Lee’s Golden Girl – 80 days. Produced by & named after a native Indian girl...D. Jena Lee, who began growing this tomato in Minnesota & Illinois in the 1920’s and won with it at the Chicago Fair for 10 consecutive years. Beautiful golden yellow round fruits of fairly large size, with great flavor: sweet, smooth and tangy. Very good all season production. Indeterminate

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

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

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

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

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

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

T99. Auriga – 72 Days. aka Aurega, from Pallim, 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 favor 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.

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 favor, in brilliant orange in acceptable amounts. Shoulders are smooth and never crack. Sweeter than average with low acid levels. Produced in modest clusters. Ind.

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 favor, lots of juice, but with meaty texture.. Ind.

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

T283. Kentucky Beefsteak – 80 days. A wonderful deep orange beefsteak tomato that will grow to 2 lbs, and its flavor...very sweet, mild and fruity. Good producer, more prone to leaf diseases but still worth growing. Ind.

TC80. Orange Blossom – 70 days. Four foot plants, bearing clusters of 3 or 4, larger orange tomatoes. Excellent color and flavor.

T251. Orange Fleshed Purple Smudge – 75 – 80 days. Wow! The most unique tomato var. I have ever seen! I have grown it’s “cousin”...“Purple Smudge”, so knew a little of what to expect, BUT was not prepared for this one. This stunning vibrant orange flattened tangerine was brushed with deep purple streaks on its cheeks, near its stem end. Its flat shape, gentle ribbing (in some fruits...) and purple “painted” pigment makes it a show stopper. Flavor is pleasantly sweet, almost fruit-like. Flesh was amber/yellow/orange (all of my favorite colors!) ,producing modestly in clusters of 3-5, with fruits weighing in at 5-10 oz. Producing all season. Ind.

Orange King – 78 days. Bushy plants are loaded with 5 oz. Good sized orange tomatoes with a great taste. Determinant.



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

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

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

T299. Uluru Ochre Dwarf – 75 days. It is a dwarf "tree type" with rugose lvs. and medium to large sized gently ruffled fruits. Unique coloration of orange skinned with green/purple overtones...with some calling it their first black/orange. Flesh is also strange...having amber/orange/green tones. Fruits are quite tasty, but monitor for over-ripeness.

T301. Yellow Bell – 70-85 days. Grown in southern Appalachians for many years. A family heirloom from Tennessee in the 1800's and a favorite there. Light yellow colored, paste "Roma" tomato that offers dry, meaty flesh, great for cooking into yellow sauces & catsup! Fruits are 4" long, elongated, slender pear-shape with good eating qualities. Plants are vigorous and very productive. Ind.

Yellow Brandywine – 80 days. Production was grand, with the ground litterly covered solid, with this fine big golden yellow beefsteaks! Pure yellow fruits are flattened, oval/round, popping heavy-weights of 12-16oz. Flesh is typical "brandywine", smooth, rich – sweet/acidic combo and meaty/juicy. Taste trials scored this one at 10/10! Plants are vigorous...5 ft. There are several forms of this one: 1) Platfoot Strain from seed saved by Gary Platfoot. Supposed to have improved attributes! 2) Charlie Knoy of Bloomfield, IN. says his are larger (12-24oz)... of equal quality. Ind.

**Tomato (*Lycopersicon esculentum*) – Oxheart and Extra Large**  
20-25seeds per pkg. - \$3.50. Dates are from Transplants. Start indoors in March

T260. Aussie – 80 days. heirloom from Australia. An impressive pink beefsteak to show off to your friends! Huge fruits of 1-2 lbs, borne abundantly on vigorous vines. Bursting with a great blend of sugar and acid...old-fashioned. Ind.

T261. Bearo – 75 days. A climbing tomato that can be easily used to shade patios or create green fencing. Feed this one well and water often as it grows to 12 feet in a short period of

time and bears an abundance of chubby (2-4 oz) plum shaped red fruit! Has excellent acidic flavor (perfect for canning/freezing...). Indet.

T302. Beef X Oxheart – 78 days. This is a randomized trial cross of an oxheart and beefsteak tomato. The plants produce huge fruits. Dark red/orange blend. Very tasty. Try them. Indeterminate.

T303. Bull's Heart – 87 days. A very old Russian variety. Large pink oxhearts with excellent flavor and noted as an equally great canner. Strong plants can reach 6 ft. Huge fruits of 12 oz. to 2 lbs are produced in abundance. Few seeds.

T271. Clustermato – 70 days. Mandy describes this one as beyond excellent. A compact 2.5' plant with clusters of 3-4 tomatoes that can easily reach 1 lb. or more each. Off the charts for flavor and performance.

T277. Goliath – 78 days. Huge strong plants yield large to huge rose/red fruits with the classic beefsteak shape and flavor. All fruits are solid, ribbed and a sweet/acidic combo, with few seeds. Not unusual for fruits to become a mammoth 3 lbs.! Ind.

T274. Dad's Mug – 80 days. Said to be for stuffing but these giant pinky rose oxhearts are very meaty and worthy of sauce or salsa. They are so large and juicy that they seem to burst the skin, and have great flavor as well. They will produce huge amounts of tomatoes if you let them sprawl on the ground instead of staking, indeterminate.

T185. German Red Strawberry – 85-90 days. German Heirloom. 5' plants with huge yields. Big red strawberry-shaped fruits, with mild ribbing which converge to a defined point (just like a big strawberry)!. Some versions have green shoulders, which make them that more interesting. They average from 12oz to 1lb.(some have recorded between 2-3 lbs!) with meaty flesh and an excellent taste, that is on the acidic side! Ind.

T262. Kosovo – 75-80 days. Brought back from Kosovo by a UN worker. This variety offers huge, flattened, purple-red, heart-shaped fruits with weights of 10oz-18oz-1lb. possible. Their insides shimmer...a deep rose/pink. The flavor sets it apart from most others: sweet, rich and juicy, with intense acid to sugar balance. Delectable! One grower says they received 24 fruits from one plant. Wispy foliated plants are very productive as well. Ind.

T306. Mandy's Mystery Tri-Striped Oxheart – 80 days. A large oxheart with beautiful multicolored stripes (yellow gold/orange/red), that Mandy had growing in her garden and made a selection from. They are medium producers and 3' tall. Indet

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



T272. Portuguese Bull's Heart – 70-75 days. Portuguese heirloom oxheart of exceptional quality! Regular leaf, Fruits are huge, mostly 2 lbs, deep rose red and heavy. Most trusses had from 3 to 6 oz each! Indet.

T304. Jerusalem – 70-75 days. Large heart-shaped rose/red "heavy" fruits of .75 to 1lb. Weights with very good flavor, rated @ 8/10. Plants originally from Israel, and grow untypically large for an oxheart type, with huge yields expected and received! Ind.

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

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

T225. Legend – 68 days. Considering its size, these plants really produce early. 8 oz., real red, egg shaped fruited variety offers very early production. Flavor is a nice blend and texture is meaty, solid with very FEW seeds. Plants are small...3 ft. offering excellent resistance to late blight, making then a suitable choice for greenhouse production and cooler weather growing. They also have great heat/drought tolerance and their over-abundant leaves provide good sun-scald protection. Determinate.

T286. Magnum – 80 days. A large red beefsteak, the more you pick....the more fruits this one puts out! A beautiful beefsteak for all canning and fresh eating needs. Ind.

T300. Wes' – 80 days. A large oxheart tomato with meaty sweet juicy flesh. Good producer, fruit is red.

**Tomato (*Lycopersicon esculentum*) – Pink, White, Striped, or other**  
20-25 seeds per pkg. - \$3.50. Dates are from Transplants. Start indoors in March

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

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

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

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

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

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

T161. Starfire – 67 days. Well known heirloom, Starfire produce 6-8 oz. red slicer tomatoes with a star like pattern in lighter red at the blossom end. Round and juicy. Many on the plant. Good for the prairies also.

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

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

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

White Zebra – 85 days. From Norwood Meiners of Mandeville, LA. The size of these are very similar to all the "Zebra" types out there, with one amazing difference, this one has a white color base with yellow & green jagged stripes shot over. The smallish (1 1/2" to 2") fruits are slightly flattish with roundish checks and its skin is velvety smooth. Very good flavor, if you happen to like some chewy texture. Production is outstanding for plants that do not get too tall. Ind.

T297. Tlacolula Pink -75-80 days. (aka Tlacolula Pink Pleated, aka Tlacolula Pink Ribbed) Magnificent heirloom collected by a friend to BC seeds in Tlacolula, Mexico. These actual, pear-shaped fruits have deep ruffles and ribs giving them an unusual appearance. Fruits are deeper, girth wise, than the "Ruffled" series.....and the ribs taper and smooth out running to the top. (See photo in Flickr...) Fruits are velvet rose pink, with occasional pale green/yellow shoulders. Their size ranges from 5" across to 3" wide and 3" deep. Most have a small hollow center, with thick walls, good juice and quite good flavor. Plants are very healthy and vigorous. Ind.

### **Cherry Tomato types - 25 seeds per pkg. - \$3.50**

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

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

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

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

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

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

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

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

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

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

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

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

TC85. Elfin – 60 days. A semi-determinate variety of cherry tomatoes, red and born on huge sprays. Taste is meaty and not sweet, but pleasant.

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

TC72. Golden Sweet II – 68 days. A cherry tomato that is bright orange with a slight pear shape, born on tall plants, and sprays of 10-12 tomatoes each. Good sweet flavor and does not split.

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 a 150 per truss in a good garden! Great sweet taste.

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

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

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

TC62. Reisenraube – Yellow grape – 75-90 days. Grape Vine Yellow, Plants are very strong (5-6 ft.), offering up tons of yellow/gold 1" oval/round fruits with distinctive

pointy blossom ends (or nipples). Flavor is less “tomatoey” and more sweet than its red counterpart. Ind.

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

Orange Pixie – 52 days. Originally obtained from the S.S.Ex. (US) An orange “reverted” version of the “Red River (hyb.)II”. Plants are also 18” tall and stocky. 1 ½” globe fruits are meaty with old-fashioned flavor and are orange/yellow in color. Determinate

Stupice – 52-58 days. Hails from the Morzuich section of the Czech Republic. Extremely early cold-tolerant tomato variety that bears an abundance of 2 to 3oz flavorful and very sweet scarlet red fruits. In an 1988, a taste test in the San Francisco Bay area, “**Stupice**” rated first in flavor and production. An average of 87 fruits were picked per plant! A long season producer. Plants have the potato-leaf gene AND are quite small in stature. Many growers demand this one to be on their “hit” list for their gardens. Ind.

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

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

TC87. Thai Pink Egg – 70 days. One from Mandy’s Collection. Indeterminate plants adapt to the seasons but are always loaded with huge sprays of small oval shaped light pink sweet mild tomatoes.

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

TC100. Bali – 75 days. This tomato is almost a cherry type, except it is deeply lobed, many on the sprawling plant and the flavor is to die for. It is just amazing. Like a mini-Bear Claw.

TC88. Mini Orange – 70 days. I find all orange tomatoes much more flavorful than other colors, except green. But this one makes medium salad sized cherry tomatoes, born on a more compact plant, perfect size for snacking.

Yellow Pear – 75 days. One of the oldest heirloom tomatoes, tracing back to the 1600’s! Waxy yellow light bulb-shaped fruits are produced in such profusion, as to cover the

whole plant. The tall, vigorous plants “pop” these out all season long till frost shuts them down! Miniature yellow pears are 1” to 1 ½” long, delightfully sweet, considered by some to be their “garden candy”. A basket of these on the kitchen table could look quite pretty. Juicy, with complex tomato flavor. Plants show great disease resistance. Ind.

**Tomatoes – Pots, Determinants, Keepers and small types** - \$3.50 per package. Some of the determinants are listed here, but not all, see regular listings also.

Alaskan Fancy – 55 days. Earliest production on 3ft. tall plants offering 5-6 oz. red fruits, super heavy, loaded with juice, on vigorous vines. Fruits are unique, having a slightly “squarish/roundish/slightly elongated” form. Determinate.

Boney M – 69 days. Named after the band, not sure why. They are a good pot tomato or one for those who want larger firm round red tomatoes on determinate plants. 18-20” tops.

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

T276. Florida Petite – 45 days. Dwarfish plants reaching no more than 8” to 9” tall. Will grow in a pot that is only 6” (or even 4”) in diameter. Fruits are deep red, round, 1 ¼” with very pleasant flavor. Resistant to grey leaf spot. Determinate.

T307. Giallo a’Grappoli – 80+ days. At first glance you might not even consider this one as it is very long in maturing but it was created that way. It is a 2” cherry tomato born on 5’ vines that continue to hold their shape, texture and appearance, ripening into the deep winter indoors. They eventually turn into the sweet treasures of mid winter when tomatoes are scarce and fresh is sought after. One for the advanced grower. Ind.

T227. Lunch Bucket – 67 days. Small red fruits are perfect for children’s lunch boxes, about (4-5oz.) Flavor is unusual...spicy and salty at the same time. Grows up to 8’ and produces fruits very fast.

T290. Patio (M’s) – 70 days. Open-pollinated version of Patio by Mandy. One of the most popular varieties for growing on patios, decks or in window boxes. The 24” plants are also great for small gardens with limited space. They will produce huge harvests of bright red globes (3-4oz) with goodflav or. Determinate.

T298. Climbing-Trip-L-Crop – (aka Italian Tree) 70-90 days. There appear to be several varieties, laying claim to this famous name. Their claim is its ability to grow vines to 15 feet by season’s end. Each plant can produce tons of fruits (forms of huge beefsteaks...),

some of them reaching 1 to 3 lb plus! Fruits are mild-flavored, sweet, rich and meaty with few seeds. Ind.

TurboJet – 69 days. A determinate type that is super small, 18-20" tops, but is loaded with medium sized red tomatoes, round and juicy. Ripens all at once.

Uralskiy Ranniy – 68 days. As Turbo Jet, with good flavor and production. Do well in pots.

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

T285. Longkeeper Golden – 75 days. A mystery tomato that appeared in Mandy's gardens when trialing red long keeper tomatoes. Earlier than the reds and better tasting. Compact plants and beautiful deep golden orange color. For a trial gardener or breeder, or anyone looking for a challenge. Determinate.

T288. Mystery Keeper Red – 80 days. This is an outstanding storage tomato, in a light orange translucent color, with up to 10 huge fruits on each cluster or spray. When ripe the inside is darker red than the outside so check often as they can fool you when ripe. Good taste. Determinate.

T294. Reverend Marrow's Long Yellow – 80 days. As with most Longkeepers these are Determinate plants, rugosa leaf, producing huge clusters of good sized fruits. Pick prior to frost and keep inside in a warm place. They ripen slowly from inside out and are pinky orange when ripe. Keep a long time but not in the fridge.

T257. A's Red Keeper – 80 days. A stable form of the red keeper tomatoes with noted improvement in storage and flavor. Fruits are large, red, born on short determinate plants.

### **Tomatoes – Paste types - \$3.50 per package**

T256. A's Mini Mouse – 70 days. Mandy discovered this one at a local market. Looks like a slim 1 oz. Roma with a pointy tip. Rather juicy, yet retains a very thick outer skin. Plants are capable of real heights like 5 to 8 feet (if you let them) Heavy producer. Stores well for a long time. Ind.

Grushovka – 65 Days. The original variety came from Russia...Novosibirsk, Siberia, via Val McMurray of BC. My Mom & (esp. Dad) fell in love with this one, their very first heirloom, he has knowingly adopted! I must have about 10 photos of it (his doing...)

Indeed, for him it outdone itself...pumping out these chubby, egg-shaped pink/rose bullets! His tiny (2 ft.) plant produced about 80 fruits, with more on its way. The fruits are thin-skinned (some variations show slightly green shoulders....) and 2"x 3" in dimensions. Even the flavor impressed him. Some growers have commented that it is not a true paste type. Makes an excellent canner. Determinate

T261. Auria – 70 days. Growing in the shape of a male body part, this is definitely a roma of some type, with few seeds, and very good production. Meaty and great for sauces if you can handle the controversial shape. Ind.

T59. Carol Chyko's Big Paste – 88 days. These enormous tomatoes are not really paste tomatoes as you would think of them. They are great eating tomatoes, flat and round, but can be used for good paste if boiled down. They are also good keepers, but late. That's ok, cause they ripen in the basement quite well.

T117. Chukkloma – 70 days. A juicy Roma (if there is such a thing!) Brilliant orange-yellow large oblong fruits that have excellent flavor and are not dry. I really liked its performance in our gardens trials in 2009 & 2011, noting its high production all season long. Very comparable to another favorite "Orange Banana", only better for smaller gardens. Ind.

T82. Fierette - 75 days. Originally obtained from the Devonian Botanical Gardens seeds, these tomatoes are large, elongated with a point on the growing end. Massive clusters, large plants, later but worth the extra time starting indoors. Good for canning, sauce and paste, or salsa. A winner for sure. In the Devonian trials they said the staff thought they were the best tasting of the kinds they grew that year.

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

T292. Jersey Devil – 80 days. The ultimate scarlet, deep red "paster" tomato made popular by a seed company, no longer in business. Known for its pointed, almost twisted style of fruits. The impressive plants are prolific, pumping out very slender long "pepper-like", slim fruits of 4" to 6" long. This "banana pepper" tomato is very meaty, and unlike hot peppers...very sweet, with few seeds. Ind.

T308. Memorial Polish Paste – 75 days. Original seeds were obtained from Carolyn Herriot of Victoria BC, 1995, via a Polish Immigrant. Fruits are roundish “pear” shaped, combined with some fluting. Good flavor and production.

T309. Napoli VF Fiaschetto – 70 days. the bushy 4 ft. sprawling plants offer high quality fruits and high production. Fruits are typical paste, crimson red, slightly lobed, pear-shaped with thick walls, said by some to produced up to 100 tomatoes per plants. Fruits are medium-sized. Great, all around variety. Determinate

T289. Omar’s Lebanese - 80 days. Came to North America with overseas student. One of the largest tomatoes grown! Gently ribbed, huge pink fruits, as large as 3-4 lbs with green shoulders. These mammoth fruits also have sweetness & flavor. Good yields on disease-tolerant, strong vigorous plants. Ind.

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

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

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

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.

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

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

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 favored tomato. Plants are robust at 6 ft. Ind. One packet left.

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

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

Striped Roman – 75 days. Original seed (they say...) came from a variety found in John Swenson’s garden. A possible crossing result of 2 heirloom varieties, “Antique Roman” and “Banana Legs”. Very productive plants, growing not too tall. A lot of growers are having varied results with this one. Fruits range from 4” -5” long x 2” wide OR ...6-8oz in weight. The flesh of these are very meaty, yet smooth textured, thick with few seeds. The flavor is sweet, mild with some juice (unusual for a Roma). The color is striking....carrot-shaped plums, with orange and scarlet red jagged stripes running down their length. Loved by chefs, looking for a perfect size, brilliance, meatiness and flavor! Keeps well. Ind.

**Others - Things that don’t fit - \$3.50 per packet.**

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

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

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

\$3.50 per packet – quantities vary depending upon variety, per package.

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

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.

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

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

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

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

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

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

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

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

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

TR21. Red Elderberry – Use medicinally or for jelly or juice, these bushes are great for the wildlife also, feeding many birds on their migratory paths. We can use them too!!

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

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

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

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

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.

Landscape Cedar – The upright tall cedars that you see in front yards occasionally in Alberta, are where these seeds come from. In the right spot they can offer years of protection from the winds and provide a natural fence or screen.

Korean Stone Pine – Korean pines are one of a few species of pine that bear large cones with seeds that are used as pine nuts. This one takes a bit to get going and prefers a full sun, protected location.

Siberian Larch – A very large Larch species that survives well in our climate, and is often grown from bare root seedlings for a beautiful landscape tree. The large cones start off bright green with purple edges and ripen to brown in their second season.

Strawberry – Seascape – seed - Grow your own strawberries from seed. Plants bear fruit the second year on.

Thuja occidentalis – similar to the landscape cedar species above. For hedges and windrows once established.

Valiant Grape seed – A dark purple, smaller clustered grape that can be used like Concord grapes for wine, jelly or juice. Provide a sheltered winter location next to the south side of a building for good survivability.



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

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

FL51. Sweet William – White. Perennial favorite with a white petal and pink heart color. Up to 18”.

FL6. Petunias – 50 seeds or more

- b) Iced Salmon – salmon pink and slightly lighter shades.
- c) Blue Frosted mix – purples with light edges.
- d) Butter cream – yellowy white
- e) White/Pink mix – some white, some pink, some mixed both
- h) Pink mix – mix of all shades of pink.
- i) Orchid daddy type – medium purple.
- j) Apple Ice mix– light pink color and variations with white frost.
- r) White Carmen mix - mixture of white frilly flowers with pink variations.

FL8. Bunny Tail Grass – 25 seeds per pkg. This fun grass is covered with fluffy, soft bunny tail seed heads that turn from green to light tan. Good for containers or the back of the flower bed. They are drought tolerant and ornamental for flower arrangements. 8-12” high.

Cirrus – Dusty Miller – the popular white leaved, fuzzy cirrus for borders and accents.

Coleus – White/Green/Pink variation mix.

Cosmos – Dark Pink

Cosmos – Light pink mix

FL 33. Snapdragons – pink and white mix – 50 seeds. As others, 12-18” tall. Showy and different.

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

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

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

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

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

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

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

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

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

Sunflower – Giant White Seeded

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

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

### OTHER POPPIES

FL56. A Paul’s Mix – mixed single colors

B Ladybird – red and black dotted centers

C Double Delusion Hot Pink – Frilly Pink

D Double light Pink - Shelley Pompom

E. Large Pink Breadseed poppy – dark seeded

White seeded Baking poppy

F. Venus mix – Large pink, white frill

Red w White Throat  
Red w Purple throat  
Single White  
Single Red  
Mr. Kastelic's single mix  
Pink dream – white petals with hot pink inner edges  
Double Mixed colors  
Light pink w white edge  
Large Hot Pink Ruffle  
Fuschia with white throat

Strawflowers – In various colors, mixed or singley

- Red Mix
- Mixed colors
- Yellow mix
- White Mix
- Orange variations
- All the pinks

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

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

FL67. Calendula – Yellow and Orange favorites mix.

Queen Anne's Lace, see herbs.

Pansy – Burgundy top petal Yellow orange below  
Pansy - mixed  
Pansy – Bright yellow and burgundy purple throat  
Pansy – Dark purple solid

Marigolds – Lemon yellow doubles, large sized  
Marigolds – Orange sun, large bright orange  
Marigold – Orange mini mix  
Marigold – red blast, darker red with yellow tones, small flowers, large plants

Black Indian Hemp (Alberta Milkweed) *Apocynum cannabinum*. A milkweed, but not the true milkweed, this plant is commonly used by butterflies and bees in the forest edges of properties. Slender red striped pods come later and release a fine seed with hairs attached, which get carried in the wind to reseed. Rare.

Sedum – Turkish Delight – a dark pink, purple-red Sedum, which is commonly used in dry areas and in borders. Starts out medium green with toothed leaves, coloring darker into the later summer. Seeds are born from multi-branched flower heads bearing small inconspicuous flowers in a medium pink color. Attractive bedding plant.

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.

Columbine – Red Robin 20 seeds. Great flower for attracting bees and butterflies. Height: 18-28". Color is medium red with a lighter whitish center.

Nicotiana – Dark Pink mix – Taller plants, about 24", loaded with dark plum pink flowers from start of season to fall.

Zinnias – Giant Cactus mix – Large flowered zinnias in all sorts of colors

Zinnia – Salsiendo mix – a medium sized zinnia flower, with all the hot colors, in orange, red, rust, yellow, gold and multicolor in one flower.

Zinnia - Plum Queen mix – a beautiful deep red-purple flower, round and gorgeous.

Zinnia – mixed – includes pompoms, salsiandos and cactus types.

