

Our Mission

We are practicing organic gardeners/farmers as were our grandparents before us. We have a healthy respect for the land, attempting at every conceivable challenge to not use pesticides, herbicides or chemical fertilizers. Respecting that our children and our grandchildren will take over the torch from us, it is important to leave the land in better shape than we received it.

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

It is the priority of this Greenhouse to trial and offer open-pollinated heirloom varieties for their historical significance, diversity and endurance. Occasionally some “none heirloom” varieties have shown to be different enough to fill some customers’ curiosity. If it is open-pollinated, then we will offer them. We will try to replace these, if an identical heirloom has been found.

We do not pretend to be experts in the area of Heirlooms. We will try our best to offer varieties that are true to their most accurate history as we know it. Occasionally people write us informing us of a variety’s history, as they know it. If they can support their claims, we will gladly change our information to reflect the more accurate one. Thank you for your patience and understanding in the ever changing world of information.

Welcome (to Mandy's Greenhouse!)

For gardening folks new to this site, our Greenhouse resides near the town of Tyndall in Manitoba, Canada. Some History: Over 17 years ago, due to excessive perennial flower plants (and the need for change...) numerous plant/garage sales began. 13 years ago, about 50 tomato plants were left over after the garden was planted (Lemon Boy, Beef master, Oxheart, Sugar Cherry, Manitoba and Giant Belgium) and these were offered up for sale. They immediately sold out!

Following this pleasant surprise, approximately 50-100 more plants have been introduced each year to the inventory. Today the grown plant inventory (only of tomatoes) stands at about 2000. (Hobby Greenhouse??) My listing comprises of approximately 400 varieties of tomatoes, 120 peppers and numerous other unusual varieties of vegetables from Canada, US, Germany, France, Africa, India, Australia, Sweden, Czech, and many more countries too numerous to mention.

Every attempt is made to insure that the varieties chosen are in fact true to type. A lot depends on accessing reliable records when available and their descriptions. A lot of time and research (combined could equal to years!) has been used in obtaining this kind of information.

More importantly, almost all the vegetables and for sure ALL alpine/rock garden plants have been trialed at the greenhouse, so if you should ask me about it, I will have some personal info. to share with you about it (whether it is a success story or not...in our eyes).

For a vegetable to be offered by this greenhouse, it should be able to offer a unique trait, consistently from any other of its kind. Every attempt will be made to describe this trait where possible. Many will be chosen for extensive and interesting histories, old fashioned or extreme flavor differences, growth type, form and visual appearance and where possible... a satisfying and efficient production. Hopefully, customers will find something here they may not find at any other greenhouse/nursery/seed site.

In the past couple of years, more people have tested/trialed and seriously attempted to live the 100 mile diet. After doing some research on the subject, it is felt that the offerings at our G.H. are right in line with this "simplicity of living"! Time has proven, in today's society this can be a huge challenge with so many "unhealthy conveniences" milling right around us, that going back to basics is more a necessity than the accepted truth. We hope that the selections found within our store will help make it more fun and easier than you may once have thought.

And finally it has been recognized (and will be respected) that people have different tastes, dietary habits, health needs and issues. Because I have trialed many, I will personally be able to recommend those most suitable for you. Feel free to "hob-nob" with me anytime!

As in all walks of life, something may be overlooked. Do not hesitate to write or call me, so that I can add the information to the site.

On a final note, if there is someone out there that feels they have an interesting or unusual vegetable plant... be it beans, carrots, cucumbers or what have you...give me a call! I am always looking for the bizarre, weird and wonderful and you might just have exactly that!

Hopefully within the pages of this catalogue, you can make yourself at home. There is much to read, learn and enjoy....like a good book!

About Mandy

I am a self-taught gardener (as are many of you....) AND I have a sincere love for all living/growing things be they animal or plant.

I had my first garden, when I was 6 years old, carved out of a brome grass patch (by me...), measuring about 4ft. by 6ft oval. My parents offered a corner of their garden, but their garden (was generously over run with Purslane...) and always cultivated over in the fall. That was not what I wanted! At the top, I planted a gooseberry plant and to the south, all the vegetable seed and plants that I could shove in! I also found an abandoned cold frame in our back forest, that great grandpa had made many years before. I found that it grew some great shade plants. Not bad offerings for a beginner!

As time passed, I grew up (?), moved from home and married. Gardens were always in some way, a large and central part of my life. Not a year went by that I did not have one....be it a flower or vegetable garden!

I have experimented with (and sometimes succeeded with) all types of manure, insects, diseases, fertilizers, soils and amendments. I have also grown African Violets & Streptocarpus (violet cousins)...for shows, houses plants, roses, raspberries, strawberries, tons of perennial flowers, lilies, some trees, fruit trees, grapes and now finally alpine/rock garden plants and heirloom vegetables.

My greatest influences have been, first and foremost, my parents and my grandparents. As I transgressed thru life, I met many like-minded warm garden folk, who in some form or other have influenced me and honored me with their friendship. I have had the honor of learning so many things from so many. (And I am still learning...) I feel so blessed for the knowledge that I have acquired.

Pretending not to feel too old, I have accumulated more than 50 years of travelling in the "shoes" of plants. I hope that what is offered within the pages of this catalogue/website will excite you enough to give some of these beauties a try.

Mandy

Message Board

In 2000, May 1st, I became a “young” retiree! Yippee! No longer did I have to juggle my hobby with the hours and strain of my full-time job. It has been over a year since I cheered and celebrated. How had I blended these 2 entities of my life as well as my family??! Have I taken on more now? Perhaps! The files and record books are huge! Am I more organized (?) Maybe....

For those who are new to my catalogue/website, I am the only worker/proprietor of Mandy’s Greenhouses, handling all affairs...from analyzing inventory, to history searches, to ordering, to germination & germination testing, to trialing out over 200 varieties yearly in my & friends gardens, to growing, to harvesting, to processing, to selling and to finally shipping. This does simplify things, but it **does not reduce the workload**. Just look at the offerings and wonder how ALL this could get done!

As mentioned before, I am a self-taught gardener. I have therefore, made more mistakes perhaps than most. However, I feel confident that the plants that I will offer you, will be the very best of my efforts.

The primary offerings at the greenhouse are young, ready-to-go heirloom vegetables and alpine/rock garden plants. (see website photos) Some vegetable seed will also be offered, where plants are not wise or practical. In the true theme of the greenhouse, I will also carry organic fertilizers (that we, too use....), soil amendments, a wonderful assortment of useful organic gardening and related to gardening books, DVD’s and best of all...TUFA rock/gravel/soil ...for the alpine gardener purist.

I like to keep things simple. All plants will have gone thru a rigorous conditioning program.....exposure to sun, wind, rain and fluctuating temperatures. Fertilizer program has been kept simple and organic. Potting soil is a type that the greenhouse program can function best with. For insects, I hang small sticky trap rolls or display flat yellow sticky sheets. For my health and yours, no harmful spray/drenches or chemicals will be used. At the end of the season, the greenhouse is shut down and cleaned out. It is not maintained through the winter months. The cold winter reconditions the GH while “we” rest!

Should your Garden Club or any other Association require a speaker/presenter for a speaking engagement on the subject of gardening (or related subject matter) I am available and will work with the individual(s) Clubs. Just contact the Greenhouse or email my directly at least 3 to 4 weeks in advance of your planned date.

mandy@mandysgreenhouse.com

How To Order

Customers can find forms: SEEDS or VEGETABLE PLANTS at the back of this catalogue.

HOW TO ORDER:

Our mailing address is: Mandy's Greenhouse P.O. Box 184 Tyndall, Manitoba R0E 2B0 Canada

It would be ideal that all customers come down to the greenhouse to purchase and pick up their plants, seeds and products. (I would love to talk to all my customers and get to meet and know them.) but understand that this isn't always possible due to distance, I have therefore compiled some ground rules.

If you placed an order from selections off the website, the **order must be accompanied with full payment** or your order will not be filled. The deadline for placing seed orders is **May 30th**. The deadline for placing **tomato, pepper and eggplant plant** orders is **March 1st**. If orders for plants arrive **after March 1st, be prepared to show Substitutes** as some varieties may no longer be available. Perhaps you feel I might have a variety that is not listed. (And I just might...) Don't hesitate. Feel free to inquire.

If you placed an order and you plan to pick it up, do not expect to just **DROP DOWN** to the greenhouse without notice, as you may find the farm gate locked and the greenhouse closed. **We do have a schedule. Please call ahead.** You must make previous arrangements. **EXCUSES** will not be accepted. This is a working farm/greenhouse and open dates will be respected unless previous plans have been made.

If you have placed an order with Payment in advance, I will notify you of its progress. Try to pick up the order on open G.H. dates. **NEW FOR 2011!** Because of my retirement, I will be posting regular **OPEN G.H. HOURS** on our website for your convenience. (Look for them on my **HOME PAGE**). If you cannot come down on open G.H. hours, then arrangements must be made with me for pick up. Orders will not be placed on endless unreasonable layaway plans. If customers do not come on time for their orders, they will be charged a storage fee of \$2.00 (two dollars) per day, thereafter.

NEW FOR 2011 ! I have been known to ship plants by bus to towns in Manitoba, Alberta, Saskatchewan & Ontario. (It is the responsibility of the customer to find the closest town with the most reliable BUS parcel service...) All of this requires close communication between my customer and me. Every order is a challenge & an adventure in packing and shipping. Most trips take between 1 to 3 days. (You will receive special instructions on how to handle plants that have been in the dark for 2-3 days...) Costs will be different for each parcel and these must be **pre-approved (and prepaid) prior to shipping** the parcel out. I have received feedback from very reliable customers and now know exactly how I must pack my shipments. Yet having said this, unfortunate accidents may still occur due to unknown circumstances. Bus companies will **offer reimbursement for the value (only)** of the product, providing you are smart & quick enough to open the parcel right at the station, discovering the disaster and laying an immediate claim! The proof is in the evidence! In addition to the cost of the plant order... **Customers will be responsible for the cost of shipping.**

New for 2012! I will no longer be shipping live plants via the Post Office. Some good gardeners have lost their entire order because it took too long. And to ship small plant orders by Express Post is too costly.

NEW FOR 2011 ! Shipping seeds to Hawaii & Alaska require different rules than to other American states. These 2 states require a phyto-sanitary certificate & a Can. Export inspection. A **Canadian Export inspection** approval costs about **\$5.00** and a **Phyto-Sanitary Certificate** costs **\$12.00**.

Several years ago, the US Government had put in place some extreme rules for Seed importation, making it almost impossible for its American citizens to order. I am happy to inform you that since (2009) the rules have fortunately been relaxed and small gardeners can once again import small parcels of seeds, providing some rules are followed. Please refer to my link... "Importing Seeds into the US" (**I will not ship plants to the US**)

How To Order continued...

Unfortunately each US state has its own rules regarding importation of various seeds, therefore it is on the onus of the customer to find this out for themselves. This is too complicated for me to keep track of.

Re: Seed & Plant Orders: If an item is sold out, by the time you order and you do not indicate a substitute, I will substitute with one of **equal or better value** than the one that you ordered, unless you state otherwise.

I will accept seed & plant orders through e-mail, postal or fax providing they are accompanied with a **Postal Money Order, Certified Cheque or Bank Draft payment.**

Update for Nov. 30, 2011! Due to necessity and for the comfort & convenience of my customers **I will be again accepting personal cheques!** (Thank you to a number of great customers for your input...) **HOWEVER PLEASE NOTE: All American customers** sending personal cheques...**must address them as "Amanda Botincan", not Mandy's Greenhouse.** This is for my piece of mind (with my bank).

Refer to either of the 2 Order forms above for current mailing address and shipping charges.

Also Please Note: Once I have received your personal cheque...**Canadian customers** will be expected to wait **5** banking days for their cheques to clear, before I am able to send out their orders. For my **American customers**, my bank tells me that the **clearing time** is between **15-45 days!** Please take this into consideration before sending off your order. Do not send cash through the mail. This is very unsafe. Being a small business, I am not set up with Debit Card, Master Card or Visa systems.

NEW FOR 2011! You can now order seeds by mail and have them shipped out to you. Just fill out our Vegetable Seed Order Form (included at the back...) which has been just updated with new info and a "**Shipping & Handling**" chart that can be found in the top left hand corner.

I have been operating this greenhouse for a number of years, so kindly follow these simple rules. My wish is for everyone to have a pleasant & memorable experience at our greenhouse.

Perhaps I have missed something of importance to you or you have a question that I have not fully answered, please feel free to email me at mandy@mandygreenhouse.com or leave me a message at **(204-268-3984)**, indicating time and date that you called, that the message is primarily for the G.H. and I will try to return your call in a timely fashion.

Thank you!

Good Luck & Happy Growing!

Mandy

Table of Contents

| | | | |
|---------------------------------------|----|---|-----|
| Alpine/Rock Garden | 8 | Tomato Lists - Plants & Seeds | 74 |
| Beans | 12 | Tomato Inventory - Excess Seed List | 74 |
| Beets | 19 | Tomatoes: Beefsteak • Large | 75 |
| Broccoli | 21 | Beefsteak • Medium | 80 |
| Brussel Sprouts | 21 | Bi-Coloured | 82 |
| Cabbages | 22 | Black | 84 |
| Carrots | 22 | Cherry | 87 |
| Cauliflower & Chard | 25 | Climbing | 89 |
| Corn | 26 | Early Red | 90 |
| Cucumbers | 30 | Green | 92 |
| Eggplants | 33 | Long Keeper | 94 |
| Gourds | 35 | Mini & Pot | 95 |
| Ground Cherries / Husk Tomatoes | 35 | Novelty | 96 |
| Kale & Radicchio | 36 | Orange | 100 |
| Leafy Greens | 37 | Oxheart..... | 102 |
| Lettuce | 42 | Roma | 105 |
| Muskmelon | 46 | Seedless | 107 |
| Novelties | 49 | White | 108 |
| Onions & Leeks | 52 | Watermelons | 110 |
| Parsnips & Turnips | 53 | Organic Fertilizer | 111 |
| Peas | 54 | Stone | 111 |
| Peppers: Hot | 58 | Tufa | 112 |
| Sweet | 62 | Miscellaneous... But So Necessary | 113 |
| Pumpkins | 66 | Notes | 114 |
| Radishes | 68 | Seed Order Form | 115 |
| Squash: Summer | 70 | Plant Order Form | 117 |
| Winter | 72 | | |

Alpine/Rock Garden

Feb. 10, 2011 When I started to tackle this project several days ago, seeing now the final result, I did not fully realize the scope of our collection! I am listing a modest representation of the alpine/rock garden plants that I think could be available. (Thanks to a photographic memory!) Do understand that once winter lifts off (as they are all buried under 2-3 feet of snow...) we will only then know which ones can be offered. In addition, we have approximately 150 semperviviums & sedums. It will not be possible to list ALL that we have. For the present time only some names will be listed. Descriptions for the alpines will get filled in, as time (and space) allows. For the time being, you need only to 'Google Search'...Photos of **Aquilegia canadensis nana**...for a decent pic to come up. I have 'sampled' a number already, finding good results. So, my Alpine plant loving friends...Enjoy!

Prices for plants will vary, depending if a plant self-seeds gently or much human intervention is necessary, such as stem cutting, root cutting, a lengthy germination process or just a very slow grower OR very hard to find...rare!

Prices will range from \$3.00 to \$9.00

1. **Achillea tomentosa 'aurea'**
2. **Adenophora triphylla**
3. **Aethionema subulatum**
4. **Ajuga 'Bronze Queen', Ajuga reptans 'Alba'**
5. **Alchemilla erythropoda**
6. **Allium moly**
7. **Alyssum propinquum, Alyssum pulvinaire**
8. **Alyssum saxatile compacta – (aka Aurinia saxatile compacta)**
9. **Anacyclus pyrethrum var. depressus**
10. **Androsace carnea ssp. brigantiaca 'alba'**
11. **Androsace sarmentosa, Androsace sempervivoides**
12. **Anemone sylvestris**
13. **Antennaria dioica 'nyewoods', Antennaria rosea ssp.pulvinata**
14. **Antennaria sp. (Beartooth coll.)**
15. **Anthemis aizoon – (aka Achillea ageratifolia, aka Achilla serbica)**
16. **Aquilegia 'Black Nora Barlow', Aquilegia canadensis nana**
17. **Aquilegia chaplini, Aquilegia flabellata var. pumilo 'alba'**
18. **Aquilegia jonesii, Aquilegia jonesii x saximontana**
19. **Aquilegia species – a favorite of my friend Jackie. Very short dantity plant of 6" with pale brown/burgundy and antique yellow flowers. Self-seeds gently.**
20. **Aquilegia vulgaris rubra – (aka Burgundy Granny Bonnets)**
21. **Arabis ferdinandi-coburgi 'variegata'**
22. **Arenaria montana, Arenaria norvegica**
23. **Arisema triphyllum - (aka Jack-in-the-Pulpit)**
24. **Argemone mexicana - white prickly poppy annual with silvery stems, leaves and seed pods. Flowers are papery white.**
25. **Armeria maritima 'rubrifolia'**
26. **Artemisia fridiga**
27. **Asarina procumbens compacta - an annual (or bi-annual) variety that is supposed to only tolerate Zone 6. For some reason hangs around and shows itself almost anywhere...never being a problem. A fuzzy soft green foliaged snapdragon with pale yellow chubby flowers!**
28. **Asperula boissieri, Asperula nitida**
29. **Asperula species - will retrieve the name as soon as the snow melts! Is different from its cousins...not so compact with silvery/blue dill fine foliage and tiny light pink flowers.**

30. **Aster alpinus 'rosea'**
31. **Aubrieta pinardii ssp. pinardii** – this little var. seeds out gently right by our sidewalk...offering the nicest blue flowers in this family that I have seen. Leaves are “holly-shaped” soft dull grey/green. Forms loose mounds. Tough!
32. **Aubrieta 'alba' species**
33. **Berberis japonica** – this var. was given to me by my friends in Thunder Bay, Ontario...Sharon & Robert Illingworth. Picked off a wonderful row of plants in their yard that had wonderful color!
34. **Bergenia cordifolia**
35. **Bolax gelbaria 'nana'**
36. **Calandrina umbellata** – from South America! Here is another wee alpine annual that manages to stay around by seeding itself out sufficiently each year. Tiny flesh lanceolate jade green leaves crowned with super hot pink open flowers. Grows to 5-6" tall.
37. **Calceolaria biflora** – (aka **Slipper** or **Pouch Flower**) Another South American native that I have managed to push the Zoning out the door on! Can't keep it as a perennial, but will self seed and produce plants/flowers and seeds to keep the action going, within our summer! Deep buttercup yellow flrs. on long thin stems. Dark dusty green leaves are ovate, in a rosette form, close to the ground.
38. **Caltha leptosepala** – (aka **Marsh Marigold**)
39. **Campanula carpatica 'Blue Chips'**
40. **Campanula glomerata 'acualis'**
41. **Campanula incurva** – an unreal plant from Greece! Stems are procumbent (growing along the ground) about 12"-18" long. Huge pale dusty soft grey/blue bell flrs. on soft grey/blue lv. & stems. An eye-stopper! Will behave mono-carpic, but self-seeds around for plenty of babies later.
42. **Campanula 'Birsh hyb.'** – a portenschlaniana x poscharskyand cross. Very low (2") with green holly-like foliage. Flowers are dainty, deep blue in an elongated form.
43. **Campanula saxifraga**
44. **Campanula tridentata** - (aka **Toothed Bellflower**) Super nice loose mound bearing very deep purple gorgeous flared hanging bells.
45. **Caragana pygmaea**
46. **Carlina corymbosa** – (aka **Weather Thistle**) Native to Europe & Asia. A thistle var. that forms low tight bristly rosettes, green with some silvery fuzz when young. Later a flowering stem protrudes up to about 8" with an usual pale/beige/ yellow bracts that open only in hot dry sunny weather and close in the evening or rainy days! Looks pre-historic! Self-seeds gently.
47. **Cerastium tomentosum 'Lantana'** – Green fuzzy mounds that in the early morning will glisten and sparkle, as if alive! Then come the huge white flowers which are just loaded on top! Next come the seed pods! If you trim them off while they are still green, you can keep this one in control real well. Charming cousin of our silver tongued “Chick Weed”.
48. **Chaenorrhinum gloeosum** – tiny snapdragon from Spain and Sierra Nevada. Chubby blue/purple flrs on deep blue/ purple green foliage.
49. **Chiastophyllum oppositifolium** – (aka **Golden Chains**) Try saying this name real fast! Truth be told, its name is bigger than the plant. 6" x 12" Leaves are thick, ovate, serrated & light green. Flowers are yellow, in racemes (dangling chains) on tallish stems that curve down from the weight. Requires moist, well-draining spot. roots to be kept cool.
50. **Chrysanthemum weyrichii**
51. **Clematis hirsutissima var. hirsutissima** – (aka **Clematis Douglasii**) From Big Horn Mtns. This species has large soft purple/blue nodding bells trimmed with white. Plants are small < 16". Leaves are blue/green.
52. **Clematis species** - a wild form collected on route to Flin Flon in 2008. Stems were only 4-6 feet long. Flowers appeared not present, but I believe them to be yellow. Found along the road way, growing in gravel in fairly tight mounds. Sooo grow lean!
53. **Clementsia rhodantha** – (aka **Sedum rhodantha, Queen's Crown**) From Colorado. Comes up like a multitude of miniature red baby toes! Base is very long lived and woody. Each “toe” will eventually grow upwards, expanding as it proceeds to form soft green stems, affixed with a crown of dark rose red buds that burst forth with rose stars. Grows slowly.

Alpine/Rock Garden

54. *Coluteocarpus vesicarius* -
55. *Consolida* species – originally obtained from my parents & grandparents garden. The old-fashioned larkspur of years ago. Have through help (of Irene Wrightman) obtained and maintained all 4 colors of purple, blue, pink and white.
56. *Coronilla minima*
57. *Cortusa matthiolia*
58. *Corydalis lutea*, *Corydalis solida*
59. *Cyclamen coum*, *Cyclamen purpurascens*
60. *Cymbalaria aequitriloba* – (aka **Kellingworth Ivy**), *Cymbalaria aequitriloba* “**alba**”
61. *Degenia velebritica*
62. *Delphinium* “**Blue Butterflies**”
63. *Dianthus nitidus*, *Dianthus sylvestris*
64. *Dianthus minimiflorus*, *Dianthus freynii*
65. *Doronicum* ‘**Little Leo**’
66. *Draba* sp. aff. *cuspidata*, *Draba bryoides*, *Draba dedena*
67. *Draba fladnizensis*, *Draba rigida*
68. *Draba siebrei*, *Draba thymphrystus*
69. *Dracocephalum imberbe*, *Dracocephalum argunense japonica* ‘**alba**’
70. *Dryas drummondii*, *Dryas octopetala*
71. *Echium* species - blue flower spikes
72. *Erigeron alpinus*, *Erigeron compositus* var. *discoideus rosea*
73. *Erinus alpinus* mauve
74. *Eriogonum ovalifolium* var. *purpureum*, *Eriogonum umbellata subalpinum*
75. *Erodium chrysanthum*
76. *Erysimum kotschyianum*
77. *Eunomia oppositifolia*
78. *Euphorbia myrsinites*
79. *Gentiana acaulis*, *Gentiana andrewsii*
80. *Gentiana clusii* ssp. *clusii*, *Gentiana angustifolia*
81. *Geranium* ‘**New Hampshire Blue**’
82. *Globularia incanescens*
83. *Gypsophila cerastioides*, *Gypsophila repens rosea*
84. *Hebe* ‘**Carl Teschner**’
85. *Heterotheca jonesii*
86. *Heuchera alpina* v. *cylindrica*, *Heuchera pulchella*
87. *Hieracium alpinum*
88. *Hosta* ‘**Snowflake**’, *Hosta minima*, *Hosta minor*
89. *Houstonia longifolia*
90. *Hymenoxys acaulis*, *Hymenoxys grandiflora*
91. *Iberis sempervirens* v.
92. *Inula acaulis*
93. *Iris setosa arctica* v. *nana*, *Iris setosa arctica* v. *alba*
94. *Iris* miniature varieties available...inquire please

95. *Ixiolirion tataricum*
96. *Leontopodium alpinum*...Edelweiss, flora emblem of Germany
97. *Lilium pumila* species
98. *Lychnis alpina rosea*, *Lychnis alpina* 'Flos-cuculi nana'
99. *Mertensia alpina*, *Mertensia asiatica*
100. *Minuartia imbricata*, *Minuartia verna*
101. *Onosma stellata*, *Onosma taurica*
102. *Opuntia fragilis*, *Opuntia humifusa compressa* plus others...
103. *Orostachy erubescens* - peculiar bronze/ purple rosette with long elliptical lvs., contrasting with button-like centers. In Oct. large tall flower stalks emerge from center striking and grotesque.
104. *Orostachy spinosa* - the gem of the tribe. Outer lvs. similar to a semp., pointy, yet with a distinctive set of crowded inner lvs. (like a sunflower face)! Real neat! Center later in the summer, extends up with green/grey flowers.
105. *Papaver radicatium*, *Papaver* (Czech white)
106. *Penstemon pinifolius* 'Mercer Yellow', *Penstemon pinifolius* 'Scarlet'
107. *Penstemon whippleans*, *Penstemon caespitosa* 'alba'
108. *Penstemon procerus* 'Nisqually Cream'- (aka *Penstemon confertus*)
109. *Penstemon hirsutus* var. *Pygmaeus*
110. *Penstemon davidsonii* ssp. *menziesii*
111. *Phlox subulata* 'Candystripes', *Phlox subulata* 'Emerald Pink', *Phlox subulata* 'Nettleton Variation'
112. *Phlox* x 'Snow Queen', *Phlox* x 'Redfield'
113. *Physaria eburniflora*, *Physaria didymocarpa*, *Physaria alpina*
114. *Platycodon grandiflorus* 'Pumilus', *Platycodon grandiflorus* 'Fugi White'
115. *Polemonium pulcherrimum*, *Polemonium ambersaersii*, *Polemonium viscosum*
116. *Polygala chamaebuxus* 'alba'
117. *Potentilla crantzii*, *Potentilla megalantha*
118. *Primula cortusoides*, *Primula veris* (yellow), *Primula veris* (scarlet), *Primula sieboldii*
119. *Pulsatilla vulgaris* 'Purple Fringe', *Pulsatilla vulgaris* 'Rote Glock', *Pulsatilla slavica*
120. *Ranunculus glaberrimus*
121. *Rhodiola rosea*, *Rhodiola* ssp. *arctica*, *Rhodiola algida*
122. *Rosularia chrysantha*, *Rosularia platyphylla*, *Rosularia sedioides*
123. *Salix arctica*, *Salix* 'Marion's Willow'
124. *Saponaria caespitosa*, *Saponaria pulvinaris*, *Saponaria Bressingham* x *Oliviana*
125. *Saxifraga sieberi*, *Saxifraga cotyledon*, *Saxifraga paniculata* (various forms...)
126. *Scabiosa alpina rosea*
127. *Scutellaria alpina*, *Scutellaria orientalis* ssp. *pinnatifida*
128. *Semp. Archnoideum album* - super tiny lime-green rosettes are overshadowed by short-stemmed large white flowers! Tiny balls with white fur! SML
129. *Semp. Arch.* var *Rubrum* - cobwebby-type, with tiny round balls, encased in white webbing. Forms tight reddish clumps. SML
130. *Semp. Atropurpureum* - a deep purple rosette for your collection! LG
131. *Semp. Beautiful* - a deep emerald green, heavily tipped/edged with dark brown. Hairs run along final edges of each leaf. Multiplies well. MED
132. *Semp. Commander Hey* - famous variety, multi-leafed red and green rosette. Impressive! LG
133. *Semp. Emerald Giant* - one of the largest in our collection. 8" across. Pure deep lime green all thru. A great

Alpine/Rock Garden

multiplier...producing large clumps in no time. "Jack say well-mannered". LG

134. **Semp. Fluffy Fluke** - fuzzy (very) soft grey/green with rosy shading. 3" MED
135. **Semp. Mrs. Guiseppi** - a calcareum. Diamond-shaped tips on green lvs. Very striking! MED
136. **Sempervivium Collection of 100 available!**
137. **Silene acaulis 'alba', Silene acaulis 'Grand Ridge', Silene keiskei, Silene shafta, Silene uniflora, Silene caryophylloides 'alba'**
138. **Solidago spathulata var. nana**
139. **Static tatarica** - German static
140. **Symphyandra wanneri**
141. **Teucrium webbiana, Teucrium chamaedry 'Summer Sunshine'**
142. **Thalictrum isopyroides** – airy woodlander of fine heavily serrated blue/green lvs
143. **Thlaspi montana** -white fls. self seeder on deep green foliage.
144. **Thymus comosus, Thymus pseudolanuginosus (Woolly)**
145. **Townsendia condensata, Townsendia exscapa, Townsendia parryii, Townsendia rothrockii**
146. **Trollis pumilus**
147. **Verbascum phoeniceum purpurea**
148. **Veronica aphylla, Veronica bombycina ssp. bolcardaghensis**
149. **Veronica gentianoides, Veronica repens, Veronica satureiodes**
150. **Viola labradorica**
151. **Vitaliana primuliflora ssp. praetutiana, Vitaliana prim. ssp. cinera**

Beans

Welcome to the wonderful world of **Beans!** Listed below is only a small sampling of what is readily available out in the Heirloom/Heritage Bean World. Beans have been around for longer than any other vegetable ever recorded! I have also many more in my inventory, and sometimes, can only offer a few packets of each. I would gratefully trade for other varieties that I do not have. Happy hunting!

Seeds packets are \$2.50 each, unless otherwise indicated.

1. **Agate Soybean** – a New Mexico heirloom. Introduced to the US from Sapporo, Japan in 1929 (S.S.Ex.) One of my favorites as it will out produce itself. Beautiful bi-colored seeds are small, olive green with dark greenish brown painted half on its inside curves. 60-75 days for fresh eating.
2. **Appaloosa Bush** - Plants offer up long slim pods. The long narrow beans that are white at one end and brown/black mottling at the other end. 65-100 days
3. **Arikara Yellow Bush** – seeds were orig. obtained from the Arikara tribe of North Dakota & intro. into Oscar Will's 1915 "Pioneer Indian Collection of Seeds". Prolific plants produce these yellow/tan-shaded seeds. Excellent for dry cooking use and will tolerate hot dry summer conditions well.
4. **Black Coco Semi-Runner** – grown for me by my young gardener friend Katie in BC. Just love these plump roundish jet black shiny seeds! Excellent for re-fried beans. Cooks down quickly. Heavy producer on taller 24" plants. 80-85 days dry
5. **Black Jet Soybean** – said to be orig. from the USDA seed bank. History unknown. These have a great rich flavor and

just barely finish in our climate at 95 days. Quite prolific plants with thin-skinned beans that are green when fresh and black when dry. Plants are under 2 feet tall.

6. **Blue Jay Bush** – preserved, re-introduced & maintained by members of the Seeds of Diversity Canada & Everdale Invir. Learning Canada in Ontario. Prolific for a short season variety! The seeds are gorgeous...a deep navy blue, mottled with tan markings. Am told does really well in cold wet weather! 60 days snap/90 days dry
7. **Brockton Horticultural Pole** – Intro. in 1885 by the Aaron Low Seed Co. who obtained the orig. seed from a vendor in Brockton, Massachusetts. Like a large reddish/beige/brown, over-stuffed “kidney-shaped” variety with a cranberry/horticultural bean pattern. Makes a great soup bean, but colors disappear when cooked. **One pkt. left!**
8. **Bumble Bee Bush – New for 2012!** One of the truly largest Maine heirloom bean varieties I have ever seen. A personal favorite from many in my collection. Lovely chubby ovoid white seeds with a brownish soldier-like splash and a tiny amount of red around the hilum. Pods are about 5" long and fairly wide, bearing 3 to 5 seeds per. Plants are short (14") and bushy. About 85 days for dry seed.
9. **Bunyard’s Exhibition Broad** – heritage variety intro. In the Victorian era before 1835. This English white “Longpod” can grow to 48”...so staking is advised in most gardens. Keep picking mature pods off to encourage further production. Fresh seeds are white when fresh, maturing to a light beige/brown when dry.
10. **Calypso Bush** – (aka “**Yin Yang**“) I just fell in love with this bean when I first laid my eyes on it. Originally from the Caribbean! The chubby round black and white seeds (occ. some will have a tiny black “eye”...) are produced in heavy abundance in medium length pods, with averages from 4-6 seeds per. Is of a dwarf bush habit...perfect for small gardens. Will perform well in almost any weather condition and soil. That’s how true heirlooms do it! 85 days dry
11. **Cannellini reg. Bush** – Well...this is not the true traditional heirloom I was hoping to offer everyone, yet a great variety by any means! Large white seeds have a long kidney shape. When dried, are used for baking and many other popular Italian dishes. Plants are moderately productive with long pods containing 5-7 seeds. Pods are very easy to shell. Their saving grace is their taste...which is excellent. One of the most popular varieties used for traditional minestrone soups. 90-100 days for dry.
12. **Cherokee Trail of Tears Pole** - the ancestors of Dr. John Wyche from Hugo, OK, carried this bean over the infamous winter death march from Oct.1838 to Mar.1839 in the Smoky Mountains of Oklahoma leaving a trail of 4000 graves, later became known as “The Trail of Tears”. Flowers are a gorgeous violet and shiny jet black seeds come forth. Fresh pods are green. As pods mature, they turn to a dark purple when ripe/dry. Pole habit...85 days **\$3.00**
13. **Chinese Red Noodle OP-** (aka **Yard Long**, aka **Red Noodle Asparagus Bean**) This variety is new to this area and is quite challenging to grow. Offers a stunning visual for the eyes when in full production, with 18-24" long slender pods. Must be trellised as plants can reach 6 to 8 ft in height. Vines are vigorous, yet it is a reluctant climber! Pods are a deep scarlet/rose/burgundy with some purplish tones...just beautiful. Wish we had a long hot summer to enjoy a longer production as they won’t stop, once the heat is on! Can be steamed or stir-fried, as they are stringless and very tasty. Small brown seeds. **\$3.00**
14. **Christmas Lima Pole** - (aka “**Large Speckled Calico**“, aka “**Giant Butter Bean**“) dating back to 1840 s, used as a green shell Lima or as a dry bean. Prolific vines can climb from 9-10 feet, offering heavy yields. Large “quarter-sized” seed are richly “chestnut flavored”, with the texture of baked potatoes when smashed! Bears well in hot weather. Huge seeds...very beautiful! 75-90 days **\$3.00**
15. **Dapple Grey Bush – New for 2012!** Oh, what a pretty and unusual colored variety! (...see photo album) Half white, half grey/brown/tan toned distinct areas on roundish/oval seeds, complemented with a fair amount of spots and splashes. A dry bush variety, being very productive and resistant to most weather conditions. 87 days
16. **Dedo’s Day/Night Reg. Semi-Runner** – This variety is a favorite of my father-in-law, Steve Botincan, obtained from his homeland of Croatia over 40 years ago. Plants form semi-runner vines...about 3-5 feet. Fresh pods are slightly thick, with red stripes on lite green/beige. Dry pod shells are wrinkled when dry...yet easy to shell out. Most carry about 4-5 seeds. Cute chubby oval white dipped on their sides in deep burgundy...with an occasional tiny spot to match. Can be eaten fresh shelled or cooked from dry.
17. **Dedo’s Day/Night Variet Semi-Runner** – almost the same as above mentioned with some distinct differences. (Looks so much like Dona Bobolink) Dry pods are smooth, not wrinkled. The dried seeds are slightly larger...1/4 white and 3/4

Beans

burgundy! These both grew out of the same seed samples and have remained true. 75-85 days

18. **Dixie Speckled Butterpea Lima** -Originally grown in S. America. Can be grown the same way as reg. beans. Will not tolerate extreme heat, so keep its root run cool. Very productive. Seeds are the size of peas. A deep burgundy rust colored with speckles of red. A delicious baby Lima. Bush Plants! 76 days
19. **Dragon's Tongue Bush** – (aka “**Merville de Piemonte**“, aka “**Horticultural Wax**“) This Dutch heirloom variety offers 6-8" long flat, wide, stringless pods with pale greenish yellow color base and deep purple stripes running their length. Can be eaten fresh as a snap, shelled bean or dried & stored. Stripes disappear with cooking. Plants are high yielding and compact. Early...going fast!
20. **Dutch Brown Bush** – Unknown history. Obtained from my friend Ruth M. Very distinctively colored amber/brown, “kidney-shaped”. These delicious beans make great additions to soups and for baking. Plants are very productive and great in short seasons. Have not tried to use as a snap, but have heard people using them so. About 80-95 days
21. **Dwarf American Horticultural Bush** – (aka “**Horticultural Dwarf**“) Listed in 1904 by E. E. Evans Seed Co. catalogue originating from West Branch, M.I. Here is a nice compact form of the original. Pods are thick, flattish, lite green and about 5" long. Seeds are very beautiful... cream/pink/beige base with reddish burgundy specks and splashes. A few are solid red/burgundy. They are chubby, oval and thick. When fresh, look like common green shell beans. As the name implies, a nice dwarf variety that is very productive! Despite their small size, they finish in about 90-100 days.
22. **English Windsor Broad** - this one produces large long (7") fleshy pods with glossy skin and flat brown seeds. Can be used as a green shell bean. Unlike peas, sow these only in warm soils in rows 18" apart, with seeds 2-3" apart from one another in the row. Pinch the tips of the plants after the first 4 to 5 flowers clusters appear, to set the pods. 70 days **\$2.00**
23. **Etna (horticultural) Bush - New for 2012!** Heavy producing 16" tall plants offering pods of traditional splashes of rose on cream at the fleshy shelly stage. Seeds are medium sized, deep beige with deep rose/red splashes and lines. Pods offer between 5 to 6 seeds per.
24. **Flagg Semi-Runner/Pole** - (aka “**Skunk Bean**“, aka “**Chester**“) ...and what a pretty one it is! Said to have originated with the Iroquois Indians. Gail Flagg of Fort Kent, Maine claims its ancestry originates from the area of Chester, Vermont. Flat large Lima-like beans with black and white stripes, streaks & flecks. Very productive, easy to shell and cooks up quickly. 80 days.
25. **Flagrano Green slicing** – Pods are very easy to shell. Pose are very full, containing 8-10 seeds in each. These French flageolet beans are quite flavorful. Great frozen, fresh or allowed to dry for winter use. Seeds are medium-sized, whitish green. Mid season producer.
26. **Gold of Bacau Pole** – **New for 2012!** A waxy golden Romano type variety from Bacau of Romania. 6-8" stringless pods are quite large, semi-curved, offering 4-5 large grey plump oblong seeds. Heavy producer and early at 65 days.
27. **Good Mother Stallard Pole** – I can't stop rolling these plump, nearly round beautiful seeds in my hands! Nature has developed offerings such as these and guaranteed no one cannot resist them! This vigorous heirloom was intro. to S. S. Ex. members by Glenn Drowns. Vines can reach 5-7ft. Pods offer up 3-5 seeds per. Plants are very tolerant of adverse weather. Seeds are deep burgundy with white and red swirls all over.
28. **Golden Lima Pole** – One of 1186 bean varieties given to the S.S.Ex. by John Withee and his Wanigan Association (? Abundant Life Seed Foundation) in 1981. Similar in appearance to Limas, BUT not a true Lima. Beautiful flattened golden semi-round seeds with dark pink striping. A dry bean with great flavor, vigorous vines and fantastic production. 80-90 days
29. **Golden Wax Bush M's** – Yup! A top-notch staple of the regular garden! Delicious golden yellow straight pods are stringless with extra fine flavor. Plants are very bushy and if you keep the plants picked, you will have production right up till frost...if the weather stays fine! I have selected these out for a number of years. For reasons I do not know...my seeds have become slightly chubby in form...with no ill effect on performance. Seeds are white with brown patches on their inner aspects. 55 days for fresh pods. **\$2.00**
30. **Grand Forks Soybean** – **New for 2012!** that's what we need...another cute soybean variety! Plants are quite short in stature, bearing pods with 2-3 seeds within. Seeds dry to a green and brown coloration. 80-90 days till dry.

31. **Grandma Nellie's Pole** - (aka "G. N's Yellow Mushroom") As has been told by Tanya S., "Nellie Chernoff obtained these seeds from a Russian lady in 1952. Nellie grew them in Kamsask, Sask. until 1988, when her granddaughter Marge Mozelsky took over preserving them". Pods are yellow & the seeds...brown. Their flavor, when cooked tastes a little like mushrooms! Strange but true as I found out.
32. **Green Envy Soybean** – dev. By the late Prof. Elwyn M. Meader from the U. of New Hampshire. The upright 2 ft. stoutl plants bear an early prolific crop of bright green beans for fresh shelling or drying. Tan pubescence. Well established short season favorite. 75 days
33. **Green Flageolet Slicing Bush** – (aka ? "Flambeau") Said to be a famous bean variety orig. from the south of France. Used in cassoulets and excellent with meats. Prized by chefs as they cook down easily into a nice white bean sauce. Fell in love with these ultra thin, ultra slim, smooth white/green tinted seeds! These little bushy plants pump out pods like there will be no tomorrow! The fresh pods are very slim and lite yellow. Once dry the beans want to "pop" right out of their frail shells, whether you are ready or not....very easy to shell. <80 days
34. **Helda Pole** – European (an old Flemish Belgium variety) pole bean variety with giant Romano-type pods (about 10"/22cm long) that remain stringless throughout its season. Medium green, flattish pods with white seeds producing a rich, distinctively sweet, Romano flavor. To be grown on a trellis for the best yield. Place seed only in warm soils, after danger of frosts have passed. Space bunches (2-3) seeds about 30" apartOR in rows 10" apart.
35. **Henderson Bush Lima** – Intro. as "Wood's Prolific Bush" in 1885 by T.W.Woods & Sons. The seeds were then sold to Peter Henderson of New York and renamed in 1887. (Now for another twist in this story!...) It is also said that in 1888 Peter Henderson & Co. offered \$100.00 cash to the public if they could supply him with plants bearing the most pods in the shortest amount of growing time. Now did someone actually do this...(you be the judge) as their offspring might certainly be here! Dwarf bushy plants can be grown as regular bush beans. "A Vegetable Wonder" Henderson said. Early @ 71 days \$3.00
36. **Ireland Creek Annie Bush** - An original English heirloom, later grown on the Ireland Creek Farm, in B.C. started pre-1930's. This variety does well almost anywhere there is decent soil. Stocky 24" plants produce abundant reliable yields under any weather condition. Pods are 5-6" long, bearing longish/oval seeds of unusual color...yellow /tan when dry. Easy to shell. Flowers are an attractive pale pink. Very recommended.
37. **Jacob's Cattle Gold Bush – New for 2012!** - (aka "Trout Gold", aka "Jacob's Gold") As was told to me, an out-cross of "Jacob's Cattle" and "Paint", stable since 1990. I believe I have the original version of this variety (obtained over 6 years ago from S.S.Ex.), as it appears to be the closest in appearance to its cousins. Other varieties that I have sourced since then, have varied greatly and appear more like a gold "Palamino". Plants are very productive and the dried pods are easy to shell. Pods contain between 5 to 6 seeds per.
38. **Jacob's Cattle Reg. Bush** – (aka "Trout Bean") One source says these first orig. from Germany. Another says... old timer from New England States, orig. cultivated by the Passamaquoddy Indians in Maine. Later obtained from the Wanigan Association's seed collection. These large white and maroon mottled beans have a long history for being a staple of hearty soups. Also the standard for baking beans...esp. Chili! An early producing variety, very suitable for green pod steaming.
39. **Kahl Bush** – these look like testosterone infused "Hutterite Soup" beans! Chubby oval-round seeds are a soft yellow/lite green with a slate grey ring around the hilum. They are twice the size of "Navy White". These plump beans cook down into a creamy soup and their taste is mild enough for salads and baking. Plants are very productive. Obtained from my friend Ruth M. She tells me they are from the Ukraine. "Originally grown by the grandparents of Stella Kohut, who gave them to Carla Bush". Great for short seasons. N/A
40. **Kentucky Wonder Green Pole** – a heritage pole variety that produces small kidney-like meaty beans in pods that grow from 7" to 9" long. Green snap pods have a rich distinctive flavor and are stringless. Plants produce over a long growing season. Seeds are brown and are also delicious when dried. Seed Savers member say that "Taylor's Guide to Heirloom Vegetables" dates it to 1850's. 65-85 days \$2.00
41. **Keygold Wax Bush** – one of his earliest yellow wax bean varieties, says Jim Ternier of Sask. The short 16" plants are totally covered with nice slender, straight and round pods. One can never have too many fresh yellow beans in the pot OR in the freezer. These indeed will freeze well. Very recommended. Keep'em coming by regular picking!

42. **Lazy Housewife Pole** - Any housewife found shelling out beans for long periods of time, can't be too lazy! My take is that it made their lives a whole lot better, as these will shell out real easy. First listed in W. Atlee Burpee's 1888 catalog... "We presume it derived its name which seems discourteous, from its immense productiveness, making it easy to gather". Claimed to be the first completely stringless bean, brought to N.A. by German immigrants & intro. into catalogs around 1810...then one of the oldest documented varieties. Can be used as a shell bean or as a fresh green bean offering superb flavor. Produces till frost. 75 -80 days
43. **Lina Sisco's Bird Egg Bush** – These beans (according to the S.S.Ex...) were brought to Missouri by covered wagon in the late 1880 s by Lina's grandmother. Lina (?) was one of 6 original members that started the Seed Savers Exchange, founded in 1975. Known as a horticultural bean in "cooking" circles. Best kept and used from its dry form. Seeds are very pretty...large tan colored base with red streaks. 80-85 days **Sold out!**
44. **Littlefield Special Bush** – and special it is! Another one obtained from Ruth. Just love its large "kidney-shape" with varying splashes of black & white! Looking for all the world like little Holstein cows, AND heavy on the production, too! Grow-outs for 2011 produced a version of this bean with great amounts of black, more than white, than other years! Would weather conditions effect this or different soil conditions??
45. **Magpie Bush** – (aka "**Superlative**") Poss. intro. by Suttons in 1909 under the latter name. Could be of French orig. & before from Central America. Variety with large seeds that are patterned in an attractive black and white "splattered" design. Long thin (snap-able) pods grow greater than 6", born on strong plants. Heavy producer shells easy. 65-90 days.
46. **Maine Bush** - history still remains unknown. However a kind gentleman (Russell Crow...my "bean" man) is quite sure that the variety that I had listed as "**Red Eye**" is really this variety. Thank you kindly for your help! Seeds are white with minor golden brown splashes on their inner curved belly, around the hilum. (See pics in Photo Album) Regular bush type, offering loads of pods and yield. Does really well in our gardens here. 70-80 days
47. **Manitoba Brown Soybean** – originating from USDA (Canada) Just love these little power packed medium-sized dull brown beans. Plants are 18" to 24" tall and one of my heaviest producer... with uniform sized pods. Great eaten fresh! 80 days
48. **Mayflower Pole** – (aka "**Amish Knuttle**", aka "**Colorado River Bean**", aka "**Red Nightfall**") First records of orig. seed said to have arrived in America with the Pilgrims on the Mayflower in 1620. Pods are short, round and green when fresh and packed up tight with small oval/squarish white seeds with gorgeous maroon/red markings. Just find this one real cute and pretty! Prized for its great flavor with strings! 85-100 days **\$3.00 One pkt. left !**
49. **Molasses Face Bush**- (aka **Yellow Eyed China**, aka **Steuben**, aka **Dot Eye**) According to the University of Nebraska-Lincoln...may very well be the Boston baking bean famous for years in the US. A very old var. brought over from the East. Small bush form growing only to 18". Pods are packed full with chubby cute white and golden/yellow brown beans when dried. 75-80 days
50. **Navy White Bush** – one of my all-time first and favorite little chubby white shell beans to grow since I was 6 years old! Larger seeds than the 1000:1 variety. Great for "Pork & Beans". Small plants bear tons of slender pods, just filled from end to end with beans. Early, prolific and super easy to shell. A "must-have" for grandkids, as they simply "stomp" on them and they will fly in every direction. Then the hunt is on...to find all of the "escapees"! 75 days **N/A**
51. **Nez Pearce Bush** – found growing in Northern Idaho in the 1930's, possibly obtained from the Nez Perce Indians. Plants offer fast maturing pods of dry bush beans that are a pretty yellow/tan/brown. 5-6 seeds per pod. Great in short growing areas. 60 days
52. **Old Homestead Pole Bean** – (aka "**Kentucky Wonder Pole**") First recorded in 1864 in "The Country Gentleman" mag. under the name "**Texas Pole**". Later in 1877, James J.H. Gregory & Sons intro. it under its present name "**Kentucky Wonder Pole**"...which has stuck to it ever since. An aggressive pole bean producing 6-8" green stringless pods, which when steamed have a distinctive pleasing nutty flavor. Peter Henderson claimed "This we regard as far ahead of any other green pole bean" in his catalog. Brown seeds. 55 days **\$2.00**
53. **Oma's Speckled Blk./Brn./Beige Bush** – A real heirloom from my Oma's garden who brought it with her from Poland. Can be used as fresh green pods. Has performed great for me with no end in production, slightly later than most other green beans that I have trialed. These dried beans have an uncanny resemblance to "**Topcrop**" released by Victory Seeds in 1950! **\$2.00**

54. **Orca Bush- New for 2012!** Original seed maybe from Mexico. (Any leads folks?) In my humble opinion, these are definitely not the same as its kissing cousin “**Calypso**” or “**Yin Yang**” ! Therefore will be maintain separately. Black and white seeds are slightly smaller and more oblong and flattish. (see Photo Album for both varieties) Patterns are super varied, without any defining black or white lines, combined with tons of splashes and dots. Plants are very productive and bushy. Pods bear 4 to 5 seeds per.
55. **Painted Pony Bush** – 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. 60-80 days.
56. **Pepa da Zapallo Bush** – (aka “**Tiger Eye**”) originated from Chili or Argentina. Gorgeous large flattened “kidney shaped” seed that bear an ochre color with maroon swirls. Some seed is solid maroon with gold specks. Super stunning! Rich and creamy texture. A shell bean...great in re-fried beans or chili! Plants are very upright offering high yields. Pods are very easy to shell. No disease problems noted. 80 days
57. **Provider Green Snap Bush** – records say first introduced in South Carolina in 1965. This one will soon become one of your most reliable favorites. Its name says it all! “No-hold-Bar” to weather, come rain, come shine. Tolerates cool soils and is resistant to many bean ills. This beautiful deep multi-toned slender violet/purple bean seed has a rich “beany” flavor when used dry. Also snaps easily when fresh green. 6” pods are all very even in length. Easy to grow when all else fails. 50 days fresh 75 dry N/A
58. **Purple Fava OP-** (aka **Negreta**) Strikingly beautiful seed...with deep burgundy/black/purple hues and tones. Makes excellent fine fresh shelling beans. It is unusual for a Fava to finish quite this early and this variety is an early one at 70 days. Pods are huge...9-10" long with as many as 6-7 brite green beans within. Plants grow to 3 feet tall. Flower tops could be considered a great asset in salads! **Sold out!**
59. **Purple Podded Pole** – heirloom from the Ozark gardens of Henry Fields in 1930. Plants climb to 6 ft. Extremely productive till frost if kept picked. The reddish/purple pods are meaty & stringless, and when steamed, turn from their famous color to green! 68 days.
60. **Purple Tee Pee Bush** – a variety of outstanding quality....heaviest yielding and it is a neat freak...holding its pods somewhat above the leaves! Round slim purple pods that unfortunately turn green when cooked. A mid-season producer.
61. **Red Peanut Bush-** It is called the Peanut for a reason, because it looks exactly like small Spanish peanuts! Wow! What a fantastic little bean! What it lacks in size...it makes up for in production. I had so many pods (the pods are a pretty red before they start to dry...) per plant and there were so many beans in each slim pod that I was amazed! The only challenge were the pods, which I recall were quite wrinkly and you know what that means. (Maybe this is one for the kid’s feet stomping games!?) Germination exceeds expectations in almost any weather condition. 80 days dry
62. **Remus Green slicer** – History unknown. According to Jim Ternier, he likes the “holding pod high” form of this green slicing variety. This is always a bonus in the event of heavier than usual summer rains. Production is great and it will come in mid-season and produce for most of the summer, if kept well feed!
63. **Rocdor Yellow slicer** – (? dev. in Willamette Valley?) There appear to be 2 varieties under this name. (Both totally opposite of each other!) This one offers up very productive plants. Glossy yellow pods are slightly waxy, with superior texture, flavor & meaty with no watery after taste! Pods will grow to 6" long, slender and straight. Blooms are whitish pink. Smaller plants are bushy, holding their pods well up. Black seeded var. Easy to pick. Early 55-70 days
64. **Royal Burgundy Bush** - Dark purple/burgundy pencil-shaped pods are slightly curved, smooth, 6"-7" long and are produced with much abandonment! Tall 18-24" plants can handle cool weather as well. Seeds are buff/brown/buckskin. 55 days
65. **Sadie’s Horse Bean Pole** – A wonderful unusual runner bean, so unique that no one could possibly resist it! Having grown it for the last 2 years, I love the color mixes, as found no other variety that I carry. As told to me...has been growing in the same family for over 100 years. This var. offers a collection of colors: mottled & striped cream on brown, mottled & striped lavender and dark violet, pure white, 2 toned purple and violet, mottled & striped brown on cream, pink on purple striped & splashed and a few others thrown in! The flowers also vary on the growing plants from white to scarlet and all colors in between. The pods and the seeds are huge! When I shell these out dry, I feel like I am in a candy

store opening a cool present for the first time! Vigorous and productive. Seed early...100 days **Sold out!**

66. **Scarlet Runner Pole** – Another old reliable that has been dancing in gardens for longer than I can remember. Used by the Native Indians of N. A. Vines are vigorous...growing to 10 ft. Flrs. are scarlet. Fresh green pods and fresh green beans are very tasty when steamed. Dried seeds are also huge...traditional purple, lavender and black. 80 days **\$2.00**
67. **Snowcap Pole** – When I saw this one for the first time, I was in heaven. Large seeds are “kidney-shaped”...yet plumper. Someone painted them half pure white and half tan/gold with tiny brick red specks and stripes in it. The plants were very vigorous and productive, but did not attain the height everyone is crowing about! The dried 6-7" pods are easy to shell. Color stays when cooked. 80 days
68. **Soldier** – (aka **Johnson Bean**) Very popular in the US as a delicious soup and baking bean. Plants are very productive. The long large pods offer tons of beans within (6 seeds at least) and are easy to shell. Seeds are the traditional large white kidney with a brown “soldier” mark at the hilum. This pattern will stay put in cooking. A New England heirloom and favorite. Another of my original favorites. Very reliable even in drought! 85 days dry.
69. **Speckled Bay (Algonquin) Bush** – obtained from friend Ruth M. She tells me she received them from Paul Neufeld of Vancouver, B.C. Plants are compact and very productive for a horticultural bean. Seeds are light cream/beige/pink with maroon spots and stripes. Some seeds are maroon with cream spots. Best saved for & eaten in winter. 85 days
70. **Straight & Narrow** – **New for 2012!** A gourmet green snap bean, super slender, firm, but without a lot of length (4-5"). However...they make up for it all being a super heavy producer! Also slow to develop seeds. So if you keep picking off these wee ones...more picking = longer production! 53 days
71. **Stringless Green Pod Bush** – Seeds are brown. A standard for the freezing and canning gardener for over 60 years. Plants hold green, round & slender pods high naturally. Production is outstanding and over a long period of time if kept picked off. Edible pods at 50-54 days. **\$2.00**
72. **Tanya Pink Snap Pod** – **New for 2012!** According to those in the “know”...Salt Spring Seeds (Dan Jason) developed and stabilized this one from a sport of “Sequoia” in 1999. Large flat pods are pink and will reach 6" in length. This variety offers an excellent snap bean, bearing 5 to 6 seeds per. Highly productive, despite weather adversity.
73. **Tavera Green slicer** – a green fillet bean, not as old as the other beans in our collection. Like it for its very slender (4"-5") green pods which should be picked every 2 days. Not rec. for freezing or canning as the grain is too fine textured. Best as a stir-fry and thrown in salads. 53 days
74. **Tongue of Fire Bush** – (aka “**Tierra del Fuego**“, aka “**Horto**“) Have been told these were originally coll. from the native Indians of South America, in Tierra del Fuego. The young 6-7" beige/maroon-streaked long pods & green beans can be eaten fresh just like Lima or whole as snap pods. The pretty colored dry beans are excellent for winter eating. Superior flavor & texture. Great frozen, steamed, cooked or canned. Heavy yields always. 75 days
75. **Ukrainian Comrades Snap Bush** – Original seed was said to be obtained from Peace Corp volunteers in Yalta Ukraine. Don't know how these came together, but I am finding this variety extremely interesting. Each pod will produce BOTH black AND orange seeds! What is stranger...that plants also produce BOTH green AND yellow fresh snap pods! Grows in a bush form. A multi-purpose variety!
76. **Venture Green slicer** – most folks claim this one as their earliest green bean variety for a few years. Seems to be very reliable, no matter the weather. It is a Blue Lake type with long slim pods, excellent for freezing and canning due to extra texture. Plants have no problem producing enough for fresh eating and for later use. 55-60 days
77. **Vermont Cranberry Bush** – Old time Northern New England bean, known well before 1876. A very reliable and highly productive type. Pods are beautifully straight when dried and very easy to shell out. The pods are found to be bursting full with seeds. Dried beans have an excellent sweet flavor and are relished when cooked tender and tossed in salads or baked with. They are also very pretty...dusty pink with maroon/rose blotches and swirls and more oval/long. 78-90 days
78. **White Horticultural Bush** – obtained this one from Jim T. in Sask., who has been growing it a long time. Pods are about 7", streaked with purple, bearing almost round pure white seeds when dried. They look like over-stuffed large “**Navy Whites**”! Behaves more like a semi-runner type. Will produce until killing frost.

My! They did not have so many colorful Beet varieties when I was growing up! The mineral properties in these root vegetables rates these way ahead of most other vegetables. When I trialed several side by side, I was blown away with the texture and flavor difference between them! Each one offers something different for those looking for terrific assortments. Even the leaves (to be harvested quite young) offer wonderful color in fresh salads AND eye-candy in the garden! No part of this vegetable should ever be thrown away!

Because I want you eating more healthy, I will be offering greater quantity in all my packets this year...so lets go shopping!

All packets are \$2.00 each unless otherwise indicated.

1. **Albina Vereduna** – (aka **Blankoma**, aka **White Albino**) Some say this one originated in Holland. A (pure) white beet root with green leaves. Roots are tender, mild and very, very sweet. The leaves can be used as greens or cooked gently and added to stews or soups. Great for kids! Shorter shelf -life than other beet varieties. 50-65 days
2. **Bull's Blood** – Selected by seed-man Kees Sahin of the Netherlands from a French variety called “Crapaudine” for the darkest colored leaves. The juice from this beet is used to make the only red food coloring allowed by Swedish Law. Tap roots are long and very sweet, therefore requiring well-worked loam soil. Plant in July for a fall and winter harvest. Plants love sun but not heat. (The heat tends to make them stringy and tough). Keep roots mulched and cool. Some say that this beet came from Britain. 55+ days **\$2.50**
3. **Burpee's Golden** – Introduced to gardeners before 1828. Roots are globe-shaped and orange, turning golden yellow when cooked. A dual purpose beet for roots and greens. Tender and mild even when large! Excellent for salads as the sliced roots won't bleed. Leaves are sweet and flavorful. 55-60 days. Compared to others germination is less than ideal – so sow thick. **\$2.00**
4. **Chioggia** – (aka **Bull's Eye Beet**, aka **Dulce de Chioggia**, aka **Candystripe**, aka **Bassano**) Has a reputation for “getting around”! Round light red roots about 3” in diameter. A hot pink and white, alternating rings or stripe inside. Very sweet and free of course rings. Documentation put it as an Italian heirloom. Pre – 1840! Noted for its earliness. 65-52 days. Relatively absent of traditional beet bleeding. Competes with weeds! Sweet, tasty green leaves and stems. Very useful in Italian cooking. A bi-color.
5. **Crapaudine** – Oldest beet in cultivation dating back perhaps to the time of Charle Magne (about 1000 years). Has large (carrot-like) roots and green leaves. The roots are long and thick with rough black skin...and just a little “hairy”. Flesh remains a sweet red. The unusual part of this beet is that as it grows, it will not push itself out of ground! No need to hoe up this late producing variety. 75 days.
6. **Crosby's Egyptian** – Introduced in 1885. The parent of this Egyptian beet was running rampant in Germany in the 1860's. This “Crosby” strain originated from the efforts of Josiah Crosby, of Arlington, Massachusetts...who selected for consistent earliness, increase in depth and removal of exterior “roughness”, as the original “Flat of Egyptian” was known for. This variety then became commercially available after seeds-man James Gregory of Marblehead, Mass. purchased these seeds from Mr. Crosby in 1880. Roots grow from 3” to 5” long, are quite flattened in shape and insist on growing virtually on the surface of the soil! The roots have a dull dark red skin and deep dark red flesh. Medium-sized roots stay very tender through out their growth till freezing. Almost completely free from zoning. Very sweet. Best winter keeper! 52 days. **\$2.50**
7. **Cylindra** – (aka **Formanova**, aka **Forona**) Unknown history. Uniquely shaped beet that resembles a very chubby long carrot, producing uniform round tender slices for eating and processing. Deep dark red flesh is free from woody textured “rings”. Roots are sweet and easy to peel. The roots grow downward instead of sideways. Leave them in the ground for frosts to increase its sweetness. One of my favorites. 46-80 days
8. **Detroit Dark Red** – Introduced in 1892. Developed from the popular 19th century “Early Blood Turnip”. Original selections were made by Mr. Reeves of Port Hope, Ontario, Canada! Prolific – excellent canner. Very popular world wide. Deep dark red oval beet root and dark red/burgundy foliage! Resistant to downy mildew. Useful fresh or canned. Excellent flavor and keeper. 60 days.
9. **Detroit Golden** – (aka **Yellow Detroit**) Unlike the Burpee's “**Golden Beet**”, this one germinated far better and tolerates cooler soils. Pretty round gold-yellow roots. Best tasting when young. Nice sweet flavor. Leaves are light green. Will not germinate well in hot weather. Early... 50-55 days **\$2.50**
10. **Detroit White** - Unknown history. However as far as unusual beets go, this one has great color contrast with reds (or golds) in salads and will be the “talk of the town” when offered as a pickle. Leaves are a nice emerald green... great steamed or in soups where you don't want red color bleeding. Roots are the same size & shape as its red cousin and very sweet according to many who have tried it. Will remain a staple in our root cellar...however will not store as long

as other red varieties. Has problems germ. in hot weather, so get the seeds in the ground as soon as possible. Prefers growing cool, so mulch around its base. 55-80 days N/A

11. **Early Blood Turnip** – Dates back to pre 1825. Hard to find. A good all-purpose heirloom beet with dark red flesh, which is crisp, sweet & tender. Excellent for home gardens and markets. Very useable summer or fall. Rare! 48-68 days
12. **Early Wonder Tall Top** – From 1911. Smooth skinned, ball-shaped beet root, that also provides tender tasty greens as well. (SSS says “Leaves are dark green with a maroon tinge. Plants grow to 18” tall. Dark purple flattened 3” beet roots”) One of the earliest maturing beet varieties known. Will not germinate well in hot weather, therefore sow early! 60 days
13. **Flat of Egypt** – since obtaining this variety several years ago, has become one of my personal favorites! Unusual root shape...like someone sat on it, making it more wider than tall. Its size when grown in my garden was larger than the “**Detroit Dark Red**“. Its interior had no fibrous “strings” and its sweet flesh was a deep crimson/burgundy. The leaves were also a beautiful blend of emerald green and crimson/burgundy...and shorter than conventional beet relatives. **\$3.00**
14. **Giant Yellow Eckendorf** – consider by those who know it as being one of the finest sugar/stock beets ever produced. In a catalog of Henry Fields in 1927, they had written: “Giant Smooth long roots of cylindrical shape with weights reaching 20 lbs and growing 2/3 of itself above ground”. Thanks to B.C.S. for bringing this back into circulation. The skin on these roots are indeed yellow & smoother than most stock beets I have seen. Flesh is pale white, offering high food value. Perfect for small farms with animals that need some vegetables for winter consumption. Of special note: c/o Eric Lindblad...” University Chemical Lab., Cambridge...says: According to a chart of 1898!...(that T.B. Wood supplied...) it appears that mangels, as soon after they are pulled, contain a large portion of their nitrogen in the form of nitrates, a form in which it is of no use to stock for feeding purposes...By January, rather the reverse occurs the proportion of nitrogen present as nitrate has fallen to less than half its original amount. This fall in nitrate is counterbalanced by a large rise in the proportion of amide nitrogen, which is, at any rate, not harmful. The amount of nitrogen as ammonia decreases only very slightly, while the albuminoids and peptones slowly increase...which are of the highest feeding value.” Ok, so I did not get 20 lb. roots but 5-6 lbs was nothing to sniff at here in Manitoba! See people how hard we have to work up here!! N/A
15. **Lutz Green Leaf** – (aka “**Winter Keeper Chard**“, aka “**Lutz Salad Leaf**”). Heirloom variety from Germany... different names given to it by Amish & Mennonite settlers. Maintains higher than normal levels of sweetness. It is an excellent keeper, developed before the days of refrigeration. Tender even when very mature. Grows (greens) from 14” – 18” tall. Emerald green foliage is of excellent eating quality. Roots are medium red. This variety is excellent for late planting. Elongated leaves, with chard – like midribs, make delicious greens. A great way to get your vitamins and iron (if eaten raw). 60-76 days
16. **Red Mangel** – (aka **Mangel Wurzel**... “**Wurzel**” means “Root” in German) YET...here is a French heirloom known well all over Europe! Later well known in the U.S. as a forage beet for cattle and sheep. Has an excellent flavor (for people) if picked smaller and young. Has been known to grow as large as 15 – 20 lbs if the season is long and cool! When cooked the texture is that of tender beets but the flavor is more potato – like with a touch of sweetness! If you find ordinary beets too strong, try this one. 75-80 days N/A
17. **Yellow Cylindrical** – Very large oblong golden yellow ? “Mangel-like” beet that is sweet and tasty if picked small. Some say to let them mature for high quality stock feed. (Mine did not grow to the size of the “Mangel Red” variety that I grew years earlier. In fact this one had great flavor, absent of woody rings) Another European heirloom offering tasty greens. Unusual shape. Rare 55-60 days
18. **Yellow Mangel** – The traditional cattle beet found on the North American continent before the turn of the 20th Century, well before the “Red Mangel” became so popular. Huge roots, elongated/oval with deep orange/beige skin & pale yellow flesh. Another Rare variety that is fast disappearing. 75-80 days N/A

Available as Plants only in 3 1/2" pots for shipping or for on-site personal shopping. Usually 4-5 plants per...\$1.50. Please refer to our CONTACT/Order Now section for more information... regarding shipping.

Thank You!

1. **Early Purple Sprouting** - an English heirloom, bred for overwintering. Produces lots of purple sprouts in the spring. Grows slowly through the winter...very frost hardy. A great variety that is hard to find in N.A. Delicious!
2. **Green Sprouting** - cool weather variety that produces numerous flower head clusters when placed in a sunny spot. Start early indoors. Matures in 75 to 80 days.
3. **Italian Sprouting** – (aka Calabrese) Popular in gardens since 1880. This tasty broccoli forms side shoots after the main head has been used, making it a perfect “cut & come again” variety. Excellent and healthy for salads. 60-90 days
4. **Purple Peacock** - another open pollinated variety! A broccoli and kale natural cross. Now you can get 2 for the value of one! Heads are composed of loose purple/violet florets. This same gorgeous color runs rampant through out the stems and leaves! Produces more single side shoots than regular broccoli “head formers”. Sorry to tell you, that unless you are prepared to eat it raw...cooking or steaming turns it green, too! 70 days

Brussel Sprouts

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Thank you!

1. **Catskills** – developed by Arthur White of Arkport, NY in 1941. A hardy dwarf form. Plants produce tasty, uniform sprouts. Grow plants in relatively cool soil. Very cold and extreme heat will stunt them. Could perhaps grow better as a fall crop. 75-85 days
2. **Long Island** - an old reliable variety, growing to sometimes 3 to 4 ½ ft. tall. Prefers cold weather, so start climatizing early. When dark green, tight, round sprouts form, (late summer to early fall...) remove lower leaves to encourage more production. Great for freezing. Place in fertile...peat or compost soils. 80-100 days
3. **Rubin** – Open pollinated...this one is listed as a heirloom! Where was it hiding? Grows only from 20-30" tall. The gorgeous violet/rose/purple sprouts tuck themselves in nicely into violet/purple stems. The whole works is accented with blue/green/purple huge leaves. Harvest sprouts when they are only about 1" to 1 1/2" wide. What a show stopper! 75-80 days

Cabbages

There are members of the vegetable kingdom, it has been found that leaving them in the ground for well into fall/early winter is good for them. "Cold is often the catalyst that brings on the best flavors." Privileged members of this clan are: Brussels Sprouts, Cabbage, Carrots, Chard and Kale.

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Thank you!

1. **"All Season Succession"** - (aka **A.S. Vandegraw**) Round heads with a flattened top. This variety can grow from 9 to 14 pounds. Folks rate this one as having excellent flavor. Withstands heat well, so mulch its roots. 85-95 days from transplant
2. **Danish Ballhead** - (aka **True Hollander**, aka **Pennstate**) another "goodie" from my friend Micky. Popular heirloom intro. in 1887. This very dependable blue/green roundish var. matures at 5-7lbs. It was bred for storage (which it excels at...) and to endure Northern type climates. With all these great characteristics, it also resists splitting! An all-purpose cabbage we should not be without! 85-110 days
3. **Early Jersey Wakefield** - originated from the "Wakefields" out of England. Heritage variety produces conical-shaped heads early in the season. Dark green heads have a tender core and texture...for summer meals. Is not a winter variety and will mature at 2 lbs (Can grow to 9" tall) Plant out as soon as the fertile soil can be worked, in cool weather. 65 days from transplant
4. **January King** – wow! I was not sure what I had here. Was it a Savoy or a real cabbage? Turns out this gorgeous heirloom dates back to Victorian England...and that it is a semi-savoy (...if there is such a thing!) A magnificent vegetable worthy of its royal title. Its outer leaves and their fringes are lightly savoy'd that turn deep shades of med. green and purple/plum. Its inside for the most part shows deep green to light green shades. Is able to tolerate deep cold temperatures without damage, some saying as cold as -10C! Seems its mustard/tangy flavor does a turnabout with the longer it stays cold, becoming sweeter over time. Some say it should be planted in mid-summer as it will perform better in the coolness of the season.
5. **Mammoth Red Rock** - introduced in 1889. Solid round heads are 8" in diameter and weigh about 7 lbs. The red color is prevalent through out. Heads contain a small to medium sized core. A reliable, vigorous and uniform performer with fine flavor. Excellent for cooking, salads & pickling. 98 days from transplant
6. **Premium Late Flat Dutch** - in the catalogue of D.M. Ferry & Co. of 1924 states "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. 100 days from transplant.
7. **Winningsstadt** - first listed in N.A. by J.J. Gregory & Sons of Marblehead, Massachusetts in 1866. Earlier documentation showed it being grown around the Red River settlements in Manitoba in 1864. It was developed from the Brunswick cabbage that was widely grown in the 1700's. The heads of this variety are pointed, large and dense. It was therefore used extensively for making sauerkraut. Its heads reach 8" to 10" tall and 7" wide. The leaves are thick, bluish-green, firm and waxy. The flavor is outstanding! Great as an "all-around" salad maker. Mature plants can reach outwardly 28" to 30" across...as they have by me!!! This one is a winter variety. 90 days...early for this reason.

Carrots

Bugs Bunny never had it so good! Whites, yellow-gold, purple, deep orange and bi-colors! Some for the absolute sweet tooth and some for those with Diabetic diets. Some for clay soils. (...and all for sandy soils!) Everyone agrees...one of the best raw "anytime" vegetables from adults right to grandchildren. No refusals here!

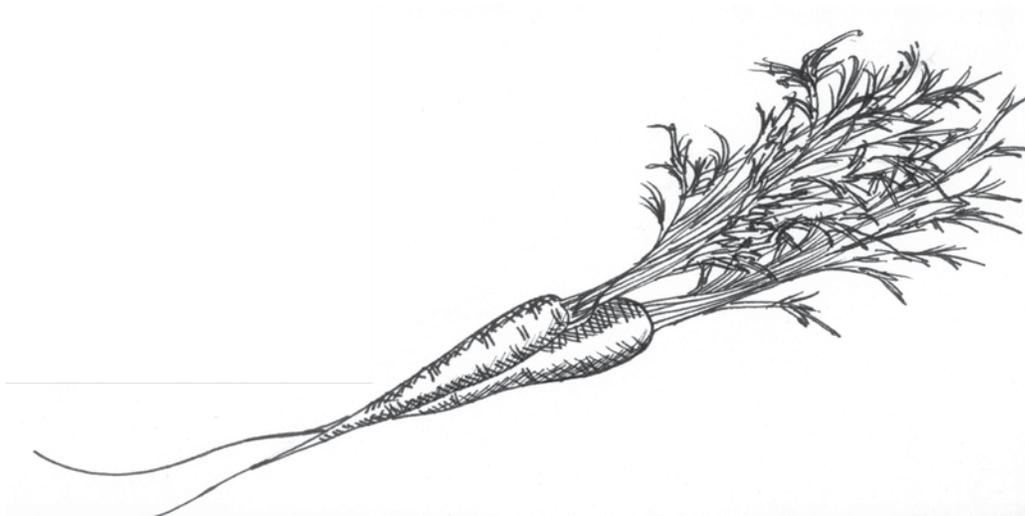
Most packets will be \$2.50 unless otherwise indicated.

1. **Amarillo** – almost all carrots originated in Afghanistan. Sweet yellow root has a flavor different from orange carrots. Rare.

2. **Atomic** – originating in India & Japan. The color comes from Lycopene, a healthy compound also found in tomatoes. Red carrots contain Lycopene in high amounts, which is instrumental in the prevention of heart disease. Pinkish red when harvested, they turn a deep blood red when cooked. Becoming sweeter & tender with age! 70-75 days
3. **Belgium White** – Records indicate this one has been in existence since mid 1800's. It has very long roots (often over 1 ft !) which push themselves out of the ground several inches and thus form green shoulders. Roots are not as sweet (great for diabetic diets) or as much flavor as the orange roots, but produce very well. Well enough to feed ALL your rabbits... horse...& chickens! Stores well.
4. **Berlicum** - Known to be very popular in Europe, because of their excellent flavor and their ability to stay tender and not get woody. Lovely deep orange roots are approx. 8" long, extra smooth with a blunt ends. Perfect for vegetables sales.
5. **Brilliance** – a coreless variety that just happens to be high in beta-carotene content, making these very deep orange, as well as healthy! Nantes type.
6. **Chantenay Red Core** – this variety was introduced in 1989! (Not exactly a heirloom) It is a large stump-rooted carrot with a deep red/orange center. Great for juicing and fresh eating. (Not diabetic diets...because of its high sugar content) Heavy yielder in clay soils, with a blunt end. 6" to 7" long. Fine textured. Sweetness increases 2 fold in cold fall weather. Great for winter storage and freezing. 62-74 days **\$2.00**
7. **Cosmic Purple** – Framers' markets have become more exciting since this variety moved in! Fun new carrot with its purple/red skin and orange/yellow core. Flavor is sweet and spicy. Roots are approximately 8" in length. **\$3.00**
8. **Danvers Half Long** – the original "Danvers Half Long" dates back to the 1870! Market growers/gardeners featured it near Danvers, Massachusetts in 1871. One strain was imported in 1940. An old American carrot that is dependable, adaptable AND sweet! Deep orange, tapered, thick roots of 7" have good flavor & are very productive. Fine grained. Grows well in heavy soils and performs excellent in cold storage. 66-72 days **\$2.00**
9. **Deep Purple** - I am very excited to introduce a variety of carrots that are not only very deep purple on the outside, but this same exciting color is right through to the core! Roots are 10-12" long, slimmer than our Danvers. Have heard that the original carrots from Turkey appeared much like this...called **Black Carrots** being almost true black all the way thru. Can you imagine staining your tongue and teeth on these juicy morsels and then showing someone how ill you really are?! **\$3.00**
10. **Gold King Select** – Stumpy 6" roots. If you have impervious soil, this one should produce a fine crop for you. Great for mass production. Good for canning (pickles) and freezing as well. **\$2.00**
11. **Kuroda** – oriental variety. Giant tapered roots, about 7" long & 2 – 3" wide. Disease and heat resistant. Roots mature to 500g (1lb) or larger, without losing sweetness and flavor. Should be seeded thinly right from the start. Does exceptionally well in all soils. (This I can tell you from personal experience!) 70 days
12. **Kuttiger White** – white varieties were common in Europe in the 1700's. Making a come-back as a gourmet delicacy... mild, sweet, creamy. 6 to 8" long. 70 days **N/A**
13. **Oxheart** – rare heirloom from France from before 1884. A densely textured, short, stubby carrot. Broad top tapering into a pointy root tip...just like an oxheart! Good flavor, raw or cooked. Good source of fiber, potassium and Vitamine A. Can grow to 1 lb. each. Stores well in a root cellar. Suited to heavy soils and new gardens, which haven't been cultivated deeply enough. 65-85 days **N/A**
14. **Phalzer Yellow** – Wow! 2010 proved great for this one. Loved the amber/yellow, smooth skinned look of these. Roots were not too long like some of the white forms tend to do. No green crowns and slightly tapered in at the top, as was at the bottom. Flavor was better than I expected...quite sweet for a heirloom yellow.
15. **Purple Dragon** – Purple carrots were grown by Ancient Egyptians, Romans and the Chinese. This one refined by Dr. John Navajio, originally from China. Maybe more successful in colder northern regions as they develop poorly in the heat of the south. May need more moisture than some others. (Plant on the north side of a corn row...) These are deep purple skinned on the outside and orange on the inside. Sweet and spicy. A "fun" variety, so have "a go" at it! 90 days
16. **Purple Haze** – roots are 10-12" long, tapered like Emperor. Smooth, deep purple/black skin hiding a bright orange center. Cooking dissolves some of the purple color! Best served raw. Sweet flavor. Different. 70 days. **N/A**
17. **Purple Rain** – New for 2010 ! Here is a purple/black variety saved from a mutation, as I can't find it in any Seed Savers Inventory. Perhaps a hyb.! Heavens forbid! Will trial these this year. None the less...rare. **\$3.00**
18. **Red Elephant** – an older English variety from the 1800's. Roots are super dark orange, almost red. A Chantenay type that just happens to be a great winter keeper.
19. **Rumba** – Unknown history. This variety is a Nantes type with a cylindrical blunt root.

Carrots

20. **Scarlet Nantes Coreless** – History unknown. Cylindrical roots of 7” long by 1½” wide. Bright reddish/orange flesh, fine grained texture, nearly coreless, sweet, crisp with great flavor. Freezes well, stores well (in sand) and is a fine juicer. The entire variety is quite uniform. 67-70 days **\$2.00**
21. **Snow White** – Pretty white roots with green shoulders. Compared to other whites...very mild and sweet. Nice raw or cooked. Very worth trying. 75-80 days
22. **St.Valery/James Scarlet** – a sweet carrot that can grow 10 to 12” long. (Mine which I trialed were much shorter...in fact they happened to be the shortest of the lot!) Very productive with a small core and small leaves. 50-80 days.
23. **Titan** – a uniform Nantes type that offers bright orange skin & flesh. The variety resists cracking, even after much heat and later a lot of rain in the season. Intense orange color in the carrot kingdom, indicates high carotene, which converts its wonderful Vitamin A for our body’s benefit. **N/A**
24. **Tonda di Pardi** – French heirloom...parents of “**Thumbelina**”. Round baby carrots with deep orange, sweet flesh. Harvest when roots are 1” to 2” deep in length. If allowed to mature to larger sizes, the fiber content definitely increases! (They become harder to bit!) Great in super hard heavy soils or where the ground was barely worked.
25. **White Lunar** – (aka **Lunar White**) Documentation shows white carrots being around since the mid 1700’s. And until now, were becoming very rare. In early times, this variety was used as animal fodder. (To me this seems such a waste, as they are quite tender and grow to great lengths) Their only draw-back, is their inherent lack of tremendous sugar! (We have been conditioned to believe that sugar in vegetables (namely carrots, peas & corn) is the premium level of taste. In my humble opinion, sugar masks the great flavor!) This one is a vigorous producer with creamy 8” + white roots that are very mild and delicious, with fine flavor. Very small core. 60-70 days **N/A**
26. **Yellow “Solar”** – these are believed to be the same as “**Belgium Yellow**”, mentioned in Peter Henderson’s Catalogue of 1886. Origination may have been from the Middle East. By the 14th Century, this type was found to have spread to Southern Europe. Roots are bright yellow, 6” – 7”, thick and sweet. One of the shortest, yellow heirloom carrot varieties. 70-75 days **\$3.00**
27. **Yellow Sun** - a real neat pure light yellow carrot, for only the best tasters! Medium sized, more slender in shape than most varieties.



Cauliflower

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Thank You!

1. **Brocoverde** – (aka **Romanesco**) Just like in the store! A light green-headed, very sweet, variety...the result from a cross between a cauliflower and broccoli. Medium-sized, domed heads mature at 400g. secured on strong stems. Will tolerate some warm weather, but prefers (as all do in this family...) it cool. 70 days.
2. **Cheddar** – (aka **Citrus Orange** “Johnny’s”) True orange curds that taste great, forming firm medium-sized heads. High levels of beta-carotene, compared to all others. Plant early to take advantage of cool weather growth and keep well-watered through out the growing season. Matures in 68 days.
3. **Early Snowball** – introduced to N.A. by Peter Henderson & Co. in 1888. Still one of the most popular and highly prized vegetables. Produces beautiful, well-rounded, showy white heads with smooth curds. Very tender...not like some store bought types. Heads are produced very early at 60 to 80 days, reaching 6” to 7” in diameter.
4. **Purple Cape** – Introduced from South Africa in 1808. Rich purple heads with excellent flavor. Winter-heading type, ready in late winter or early spring! Best planted in late winter or very early spring in a cold frame and over-wintered. Winter hardy in Zone 6! 200 days from transplants!
5. **Purple of Sicily** – beautiful brilliant purple heads weigh 2 to 3 lb and offer fine sweet flavor. Cooking causes the heads to change to a bright green! (So eat raw!) An insect resistant variety. (it is easier to grow than the whites...) Rich in minerals. Colorful. An Italian Heirloom. 75 days

Chard

1. **Bright Lites** - the late New Zealand amateur plant breeder, John Eaton was said to have developed this variety and is now maintained for purity by Johnny’s of the US. Stems offer up many colors...gold, pink, orange, purple, red and white...with variations to darker and lighter pastels. Leaves are lightly scalloped green or bronze. It appears that the colored series are milder than the whites and said to be somewhat less frost hardy than the whites, too. (Can’t honestly say that this variety is very different than the 5-colored types, yet each maintains a different source of origin...) 60 days.
2. **Five Color Silverbeet** - (aka **Rainbow Chard**) A beautiful colored variety...very brilliant pinks, reds, yellows, orange and white in various shades. Been told that the original variety was from Australia & thanks be... an Australian Digger’s Garden Club still maintains it! Thompson & Morgan called it Rainbow Chard, running it from 1970 to 1989. The SSE maintains this variety under strict isolation to keep the colors pure and strong. Flavors are again milder than some of the white varieties. Pretty enough to plant in the flower garden. 60 days
3. **Oriole Orange Chard** - A stunning selection from an already brilliantly colored bunch! One of my personal favorite colors...Vibrant orange. 60 days
4. **Perpetual Chard** – a variety that has finer textured spinach-like leaves with smaller stems. Will continue to grow from the center with continued harvesting. Leaves stay tender right up till fall. Is more tolerant of heat than other varieties. Best for smaller gardens. 55 days
5. **Rhubarb Red Chard** - (aka **Ruby Red Chard**) A strain refined by Dr. John Navazio for wider petioles. Introduced into gardens in 1857. Shows deep crimson (candy-apple red) stalks with dark green/red-veined contrasting, heavily crumpled leaves. Less pink types (mutations...) with greater downy mildew resistance. A real garden show stopper! (A note of caution! Young plants may bolt to seed if exposed to frost very early in their life. (So do not set out too early.) 50-60 days

The History of this heirloom has me in awe! Corn, squash and beans were once known as the “**Three Sisters**” by native peoples. “Sisters” because they should never be parted...they should always be planted together! Corn, esp. was important to the survival of the first English colonists during their first winter in N.A...causing them to beg, borrow or steal old varieties from N.A. natives. These were then often grown under the natives’ guidance!

It is believed corn’s origin began in the Mexican plateau or the highlands of Guatemala. Fossils of corn grain pollen have been found in drilled core samples of lake sediment taken from beneath Mexico City. These samples show carbon dating to 80,000 years and further! (“**History of Corn**” by Brenda Miller-Sanford OCPA)

Native peoples have developed the 5 major classes of corn as we know today. They are: **Flint, Flour, Popping, Dent and Sweet**. The purity of numerous heirloom corn varieties have been put under major pressure by the introduction of laboratory Genetically Modified (GM) corn varieties. The self-serving monetary agenda of these Corporations have put at risk the very essence of diversity and survival of all species that we always had a right to hold near and dear. Please do your part in insuring that these beautiful heirlooms do not become “lost”.

Available as Packets only. Each is priced individually as some varieties are harder to obtain than others.

1. **Black Aztec** – This heirloom was offered to the seed trade over a hundred years ago, somewhere around 1860! Plants grow to 6 feet. Ears are 7"- 8" long, great for roasting when the kernels are still white. Kernels will then turn deep dark blue/black when over-ripe...mature. Can be stored, later ground into flour & has ornamental appeal. Oddly enough, this variety is grouped under “sweet” corn listings, not “flour”! 75-85 days **Limited quantities....\$2.00**
2. **Bloody Butcher** – One of the oldest “dent” corn, grown since at least 1845. Don’t know how such a beautiful corn received such an awful name, but I guess I wasn’t around then to have a say! Plants reach huge heights of 9 – 12 ft. Cobs will grow to 9” long, two per stalk, with 14 rows around each cob as usual! Kernels are super beautiful dark ruby red. This variety is a multi-purpose type, good for fresh eating, cornmeal and great for grinding into flour. Make sure to purchase a small step ladder for several of this GH’s corn varieties! Another excellent fall decoration. 100-110 days **\$2.50**
3. **Blue Jade** – (aka **Blue Baby**, aka **Sweet Baby Blue**) Miniature plants bear 2 to 3 ears of “sweet” steel blue cobs that turn jade blue when boiled. Stalks grow only to 4 feet ! One of the only true sweet fresh edible corns that can be grown in a container! What a cutie! 65 days **\$3.00**
4. **Canadian Early Super-sweet** – yes a hybrid (SE F1) designed for our colder and shorter climates. We like to eat sweet corn as much as the next gardener...and like to grow it ourselves! **Do not** try to save seed from this variety, as it will revert to one of its many parent...those unknown. Can and will contaminate others in your yard that are heirloom, if their seed you are trying to save. **Offered by request of customers.**
5. **Chires Baby Corn** – Here is a variety used extensively in Asian cooking, but not often grown here. Plants appear as multi-stalked, producing up to 20 tiny cobs per. Just pick when the silk shows at the tip of the ears or let them mature to “popcorn” use! The tiny ears are picked fresh daily to encourage more to come and used in stir-fries & soups. Mature seed is dusky deep red and its fresh kernels are white. May have to be started indoors here in pots, as it has a reputation for finishing around 140 days! **\$3.00**
6. **Country Gentleman Sweet** – 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”. Here is the “other” heirloom variety that you need a stepladder for, as it grows easily to 10 feet tall ! Best heirloom “sweet” corn. 90 days **\$2.00**
7. **Dakota Black Popcorn** - (aka **Black Dakota**) Plants will reach 5 ft. Excellent for children to grow, as very reliable. 8” ears (2 per stalk...) are themselves reddish-black and their shiny kernels are deep burgundy black. Will “pop” up white with tiny black centers. Very attractive as an ornamental and an edible. Great for northern gardeners as it will finish early. Very beautiful! **\$3.00**
8. **Delight Sweet** – an open-pollinated bi-color (peaches and cream type) of “sweet” corn, maturing about 5 days later than Golden Bantam! Cobs are about 5-6” long with an average one displaying about 12 rows of kernels. Quite early. 70 days **N/A**

9. **Double Standard** - This open-pollinated, bi-colored heirloom was the first of its kind, developed for northern gardeners. It was created from a cross between a nice yellow, called Burnell, grown in Maine in 1900 s and an early white heirloom from New York's St. Lawrence Valley. (...Johnny's) Nice-sized ears have both yellow & white kernels...with one unique feature. Traditional hybrids, if seed saved will revert back to all yellow kernels. If you have planted both colors in blocks, you will have both colors showing up on each cob. If you plant only the white, you will have only white fleshed cobs. If you plant only yellow, you will have only yellow! In addition, this vigorous variety germinates well in cool soils! Flavor is excellent, a traditional "sweet" corn taste. 75 days **\$3.00**
10. **Earth Tones Dent** – An incredible combination of color, not seen in any other of this form. Large 8" to 10" ears are filled with kernels of gold, dark orange, pink, blue, emerald green, rose and every color in between! For use as corn meal and as a grinding corn OR just to look at a display of it! 100 days **\$3.00**
11. **Golden Bantam** – (According to H. H. Seed...)Yellow corn was orig. grown for cattle feed! Whereas...only white corn was considered fit for the table! Back in 1902, a farmer by the name of William Chambers in Greenfield, Massachusetts grew a yellow mutant, open-pollinated sweet corn. After his death (why must this always happen?...) a handful of the yellow kernel corn was somehow sold to W. Atlas Burpee. Burpee introduced it in 1902, to the general public as **Burpee's Golden Bantam**" This strain was selected for longer ears and tenderness. Ears are 5"- 7" long with excellent flavor, but matures a bit later in Sask. It is still the standard for home gardeners, a 100 years later. Hundreds of strains have been developed in its long history, allowing for better maturing dates for the North. Best for freezing and eating fresh if you still value the true unsweetened "corn" flavor. Plants grow to only 5 ft. 70 to 85 days **\$2.00**
12. **Honey and Cream Bi-color** – Plants grow to 6 or 7 ft. tall, producing a late season crop of cobs, 2 per stalk, each being 6-8" long with 12-14 rows per cob. Kernels are sweet, bursting with flavor...white & yellow. Long tight husks keep out the ear-worms. Again plant away from all other varieties by at least 25 to 50 ft, to avoid same season crossing. Plant out when soil has warmed. 70-75 days **\$2.00**
13. **Hopi Blue Flour** – An ancient variety that was a staple of the Hopi Indians of Arizona. Beautiful dark blue kernels grind into a light blue flour. Cobs will grow to 8" long and plant stalks reach only five feet. 75-110 days **Limited quantities....\$3.00**
14. **Hopi Pink Flour** – a truly lovely heirloom variety with kernels in glowing shades of deep pink, mauve and salmon! Ears are 8" long. Plants are drought tolerant and dried kernels are excellent for grinding into flour. Cobs would be a beautiful attraction as a display...Gorgeous! **Have obtained some seed** and will be trailing & growing this variety out in 2012. 75-110 days N/A
15. **Indian Blue Sweet** – (aka **Hooker's Sweet Indian**) A heritage variety developed by Mr. Ira Hooker in the 1930's & obtained from him over 70 years ago near Olympia, WA. with color-coded cobs. When they are sweet & tender...they are white. Kernels then turn yellow...then pink (when most flavorful). As they age, they turn purple & when fully ripe, are very dark blue! When dried, will grind well into a fine sweet corn meal. Cobs can be eaten raw in the early stages, yet used at all stages! Plants grow from 4 to 5 ft. tall and produce 2 or 3 cobs per stalk. Cobs are small with 10-12 rows of kernels that average 5" long. Ripens reliable even in cool summers. 75 days **\$3.00**
16. **Japanese Hulless Popcorn** - (aka **Australian Hulless**, aka **Dwarf Baby Rice**) Some dare to call this one "**Tom Thumb**"...but I do not agree. Plant stalks reach 5 to 6 feet, with each stalk offering 2 or 3 cobs per. 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. Should finish between "**Tom Thumb**" and "**Popcorn**" (**Mandy's**). 75 days **Limited quantities....\$2.50**
17. **Japanese Striped Maize** – From Japan in the 1890's. Was originally grown at our GH as "**Looney's Popcorn**". Seed germinated after 10 years of storage! A breath-taking beautiful foliage plant! It sports leaves in a variegation of green, white, rose and yellow stripes! What a rainbow show it would make in your tall perennial flower garden. 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. Again, plant in blocks to completely fill the cobs. Tassels are also burgundy. Plants grow only to 5 ft. tall. (2009) I forgot the cobs on my plants and they froze solid at -10 C. I sobbed! BUT I pulled them off anyway! I just found they had germinated Jan.25, 2010 at 32/32! Now...I am really impressed! The will to survive in these heirlooms is greater than I ever thought! 75-80 days **\$2.50**
18. **Kandy (King) Korn** (SE F1)– Highly recommended for the prairies. Disease resistant & tolerant enough to withstand a wider range of poor weather conditions. Very early, sweet & tender due to "sugary enhancer" gene for the North. Cobs

have 14 to 16 rows and are 6” to 8” long. Known as a juicy, golden yellow variety with great flavor. Unusual for this one is that its husks are green & red striped! AND the plants are burgundy, growing- to 7 feet! Early for this one @67-73 days **Order by request of customers...\$2.50**

19. **Luther Hill** – developed in 1902 by Luther Hill of Andover Township in Sussex Co. New Jersey. An excellent “sweet white” heirloom corn, with sugary flavor. Plants are quite vigorous, growing to 5-6 ft. tall, producing 2 cobs per stalk...5”-6” long! Space plants 18” apart to allow room for suckers which often produce more small cobs. One can plant these closer or plant in hills of 3 or more, for better cob fill. A “must-have” for sweet corn varieties. 80-90 days **\$3.00**
20. **Miniature Blue Popcorn - New for 2011!** As near as I can find, this one maybe a blue variety separated from “**Miniature Calico Popcorn**”. I trialed out this one in 2009 and found it to be quite interesting. Stalks grew 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 slate grey/blue, yet popping out to pure white. A late season producer...100 days. Will have to continue saving seeds to bring the ripening date more in line with our area. **Limited quantities...\$3.00**
21. **Mixed Colors Broom** – Actually a type of sorghum. Many old varieties have been brought together for this mix. Apache Red, Texas Black Amber, Tennessee Red, Nicarquan Broom, Iowa Red, Hadley Kidd, Moyer Sonnen etc. As the seed heads mature, the color deepens and the seeds become heavier and shiny. Nice for floral or broom use! 100 days **Will be offered as plants (for local gardeners) due to its need for a long growing season.**
22. **Northern Extra Super Sweet** – (SE F1) the only reason I am offering this one is strictly for “Extra-Sweet’s” known ability to tolerate cold soils better than most others in its class. *I must warn you...that if you are planning to grow a heirloom in your garden at the same time (and save seed...) please don't do it...as the heirloom will become contaminated. Also trying to save seed from this variety will be futile...as it will immediately revert back to any of many in its long list of background crosses! However if you are not planning to save seeds...then you can grow as many corn varieties as you want!* 6-7 ft. tall plants produce 8” cobs with superb flavor & texture. Seeds are glossy, very sweet and deep yellow. As stated before, grow as far away as possible from non-sweet or heirloom varieties as each could cross with the other that immediate summer...even just for eating! If a variety finishes 3 weeks ahead (or behind the other...then one could consider each variety as safe. Sweet corn varieties must be planted in tight blocks, 12” apart, in rows...18” apart...and there being at least 4 rows to ensure that cobs are full to the top. 72 days **\$2.00**
23. **Nothstine Dent** - what unusual heavy and “chubby” deep gold kernels. Should make excellent flour. Will have more info. later. **Limited quantities...\$3.00**
24. **Orchard Baby Sweet** – the origins of this variety comes from N. A....mainly from North Dakota tribes of the Northern Great Plains. Bred by (A Canadian!) Mr. Orchard and introduced into the seed trade by the Oscar Will Seed Co. (in their 1947 seed catalog) over 60 years ago. They continued to offer this great variety until 1959, when they went out of business. A very dwarf variety of sweet corn, well adapted to small gardens. The stalks grow from 3 to 4 feet tall and produce golden tasty cobs which are 4” to 6” long. The corn flavor is delicious – tender, not starchy, but with just the right amount of sweetness. A rare variety for northern gardeners. Very early @ 60 days. **\$2.50**
25. **Painted Mountain** – not a heirloom as it is not old enough to qualify! Apparently Dave Christenson developed it over 20 years ago from old native varieties. It offers 7” long cobs that come in a range of colors. For a colored variety, it is early. These will tolerate poor soils, extreme weather conditions and is hardy thru it all. Cobs are narrow, each bearing their own color signature. Perfect for home decorations when dry and for use as a flour corn. Fresh eating is great, too! They say...one of the most genetically diverse corn varieties available. 80-90 days **N/A**
26. **Pickaninny** – Introduced by Central Experimental Farms in Ottawa. (pre...1922) According to a 1932 catalog, “stalks produce 2+ ears of marketable size. For such quality, ranks with Golden Bantam and should be of great value”. Another states “earliest of all sweet corns”...(1947 Pike Seed Catalog) Kernels are white when ready to eat as sweet corn and then change to a bluish purple color when fully ripe! Don’t expect this 1922 variety to taste like our overly sugary 20th century types! Very productive, early and good home-grown eating. 65-75 days **N/A**
27. **Pink Beauty Popcorn** – **New for 2012!** Wow! What a pretty variety, even just to hold and look at. Grew some out this past summer. Found it to finish nicely before cooler fall weather set in. Stalks were 5-6 feet tall, with 2 cobs each. Excellent variety in the “novelty” department. Offered to my by a fellow “young” gardener, Kylie Marie in B.C. According to her: Was grown in 2005 in Southern Ontario by Wayne Kuntz (Seeds of Diversity member...) Kylie used to work with him at a G.H. She feels he may have obtained the original seed from “Sands Hill Preservation Center” in Iowa. Thank you! 95-100 days **Limited quantities...\$3.00**

28. **Popcorn (Mandy's)** since 1989– Plant in blocks of short rows, so plants pollinate each other better. Keep away from sweet varieties as they will cross contaminate immediately and reduce your “popping” ability. When stalks are dry, store for 3 weeks then shell kernels off cobs and keep for 2 weeks before using. Plants will grow to 6 ft+ and produce several cobs per stalk. Because of its late maturing nature it may not posse a threat to your other sweet corn varieties. 85 days **\$2.00**
29. **Seneca Blue Bear Dance** – Heirloom from a Native American woman in New York. Beautiful multi-colored ears..... blue, white and lavender. Ears are 6” long. The flour from this corn variety makes good breads and tortillas. ? days **\$2.50**
30. **Simonet** – this is Jim T.’s main sweet corn crop. The most popular of all. Developed by Robert Simonet of Edmonton, Alberta in 1920. Plants will grow only to 5 ft. Chubby 6" ears offer 8-14 rows combined with excellent flavor. For a sweetcorn, it showed exceptional resistance to rotting in cold wet soils! Tassels & silks are either blond or red, setting its ears very close to the ground. Stalks have 2 cobs per. In the Prairies, these are usually harvested at the beginning of August. 60-65 days **\$2.50**
31. **Stowell's Evergreen** – 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. In 1848, he sold just 2 ears of seed corn for \$4.00 to a “friend”, who agreed to use it only for his private use. His “friend” then turned around and sold the seed for a whopping **\$20,000** to the Thoburn Seed Co. They offered it to gardeners in 1855 and later introduced it into the commercial seed trade in 1856. **Now a 150 years later!** AND it is still the leading variety for all home gardeners. Cobs are 8” to 9” long with 16 to 20 rows of kernels. Cobs can be 1 to 2 per stalk. Holds sweetness well. The “King of All Sweet White Corn Varieties”... “Stowell's Evergreen” matures slowly over a long period, extending the usual harvest time-frame. Have heard that if you tied or folded over the bottom end of the stalk and hung it up, the cobs will remain sweet and juicy in cool storage long past the final frost period. Here is the “other” walking tall corn variety, reaching an easy 9 to 12 feet. 90 to 100 days. **\$2.50**
32. **Strawberry Popcorn** – Heirloom variety of 100 days. Small red burgundy-colored and strawberry-shaped oval ears. Great for popping and gorgeous for fall decorations. Plants grow from 5 to 6 feet tall with 2 to 4 ears per stalk. Each cob can be 2” to 4” long. ? days **\$2.00**
33. **Tom Thumb Popcorn** – selected from a New Hampshire heirloom. For those interested....there is another in the “**Tom Thumb**” series. (Lettuce, Peas and now Corn) A nice yellow mini-ornamental for table decorations. Refined from a genuine heirloom by the late Prof. E. M. Meader, of the University of New Hampshire & Johnny's Selected Seeds. Plants are dwarf...< 2 ft. tall, bearing 1 to 2 cobs, each cob growing to 3” long. Kernels are gold in color and not hull-less. Can be grown in narrow 12” rows or sow 2x's as thick as normal corn varieties. This one pops well, but is not as light and tender as some other varieties. One of my favorites! I just love watching this one develop. (...for the kid in all of us!) Matures very early @ 45-50 days. **\$2.50**



Cucumbers

Available as Plants only in 3 1/2" pots for shipping or for on-site personal shopping. Usually 2-4 plants per (depending on variety & rarity)...\$1.50. Please refer to our CONTACT/Order Now section for more information...re shipping.

I do have some seed packets available for some varieties in this section. Please email me for a listing.

Thank You!

- 1. Armenian** - (aka **Yard Long**, aka **Striped Armenian**, aka **Painted Serpent**, aka **Striped Serpent**) As you can see I have done hours of research on this one and I am still not 100% sure what is going on here. (*If you have an idea...and know a whole lot more...enlighten me!*) As far as I can gather this novel heirloom variety was intro. from Armenia to Italy in the 1400's. It is now here in the N.A. continent that the descriptive info. has me confused. Bear with me: It appears there are 2 forms. **#1**... is considerably thicker (about 3-4" in diameter), sometimes growing straight, sometimes growing with a gentle curve. It's outward appearance is a very soft light green, with higher ribs (making for very attractive slices...) running down its length. It is capable of growing to 36" long or more. It is best used when it is 12" to 18" long. **#2**... is quite slim (only about 1" - 2"), capable of growing to about 24" to 28". Not able to keep itself straight even with trellising. Its outward appearance also has gentle ribbing (although less raised) AND it has defined dark green and light green stripes. Both have a light "fuzzy" covering on their skin...one more than the other. Both have crisp, tender, dense flesh with a mild pleasant flavor. Both are thin skinned, zero bitterness, with few seeds. It is suggested that these be grown trellised to have straighter fruits. Some gardeners indicate that these love hot weather BUT when I tried them, I saw NO PROGRESS all summer long! I had written them off! Sooo! I paid no attention to them! I just happened to wander by in mid Sept. and BINGO! There was a population explosion going on right behind my back! All around me the ground was littered with serpent-like melons...tons of them...from 10" to 30"! What was I to say! They love cool weather! And it is suggested they be grown with less moisture than conventional cucumbers OR they will become too soggy in their middles! Futhermore...they should be grouped with my melons, as they are closer related to them, than to cucumbers! BUT I am leaving them here, because they are not sweet! So there! ?120 days?
- 2. Boothby Blond** - a heirloom variety from Livemore, Maine, where the Boothby family has grown it for several generations. It sets medium-sized, cream colored fruits that are mild and sweet. Excellent producer of high yields that are 6" to 8" in length. 60 days
- 3. Burpless (hyb)** - a very heavy yielder of slender dark green fruits about 10" long with crisp white flesh. Easy to digest. Sow in rich warm soil (above 20C) after all danger of frost is past. Can be trellised to save space. Pick fruits regularly to keep 'em coming. 58-64 days
- 4. Bush Pickle** - Another "bush" vine type that takes up less room in the garden. Medium green slender fruits grow to 10-12 cm (4-5") long. Very productive plants and a bonus is its short "start-up" season at 45 days.
- 5. Bushy** - introduced to N.A. by the SSE in 1992. Well-known variety originated in southern Russia. Perfect in Moscow, for its compact "bush" plants with 3 to 5ft. vines. Good production. Equally good fresh or for pickles. Very popular in Europe. 46-49 days
- 6. Chinese Yellow** - Beautiful yellow/orange cucumber from mainland China. Young fruit is green, 10" long and crisp as an apple. Very mild and delicious, great as slicers or perfect for pickles. Just a few plants produced hundreds of fruits, the largest yielding variety trailed by one Seed Company. A rare heirloom. 60 days
- 7. Cool Breeze** - French Cornichon cucumber that is extremely early, vigorous, dark green and fairly smooth. It is very adaptable under a variety of growing conditions. NO male flowers, sets without them! Earlier and longer producer. Fruit is seedless! (Unless other varieties are grown nearby...) 4" to 5" long. 45 days.
- 8. Crystal Apple** - introduced from Australia by Arthur Yates & Co. in 1920 s or 1930 s. It is said to have originated in China. Almost extinct in the US. This variety (says BC Seeds) is the most tasty and tender cucumber on the planet! Small 3" oval fruits are a bright creamy/white, about the size of an apple and very sweet. (B.C. Seeds is also saying...that they have seen them grown still in South Asia) Plants are shallow-rooters, so either water with warm water or mulch or cover fertile soil over the root system. Will wilt in the heat. (...as most will do...) Produced by McFayden of Wpg. in 1937. 50 days. N/A
- 9. Delikatessa** - a rare variety from Germany. Given to me by my friend Micky. Fruits are 10" long and unique in that they are pale & dark green with tiny warts! Superb tasting and excellent for slicing or pickles. The plants also happen to be excellent producers. One of my favorites. 45-65 days
- 10. Double Yield** - a heirloom from 1924. An extremely prolific producing pickling cucumber. Heavy yields offer 5-6" long semi-bumpy dark green fruits. Others say uniform & smooth. Unknown at this time if it is spineless. 60 days
- 11. Dragon's Egg** - traveled from a German Seed collector to a seed company in the US. However is a heirloom originating

from Croatia! Beautiful creamy white fruit are about the size and shape of a large blunt ended goose egg. These “chubby” fruits are mild, bitter-free and sweet tasting. Plants will set massive yields. So fun to grow, very unique & great for the “children” in all of us! 55-65 days

12. **Early Green Cluster** - this variety was first mentioned in Dictionarium botanicum in 1728! One of the oldest cucumbers still in cultivation. The fruits are generally produced in clusters at the base of the plant. The plant, itself is very drought and disease resistant. An excellent pickler and small garden grower. 40-55days
13. **Early Russian (Green)** - was originally offered by Hovey & Co. in 1854. PGS tells us that an 1875 catalog from Ewing Brothers of Montreal also has it available. They described it as: early, hardy & small. \$0.20 per oz. or \$0.05 per packet! Short season pickle. 40-55 days
14. **Edmonson** – this family heirloom has been grown by the Clarice Family since 1913. A vigorous variety that sets heavy yields of cute 4" cream to light green mini cucumbers that are so sweet & tender, you can chomp them straight from the vine! Excellent as slicers or picklers. Do not allow potted plants to become root-bound as this will set the plants back prematurely. 50 days
15. **English Telegraph** – grow this one on a trellis for straighter fruits. Cucumbers have a uniform shape, deep dark green with a mild taste. Straight, slim, crisp and sweet 14" long excellent slicer. Avoid cool nights.....will result in blossom-end drop. Loves the heat and soil temperature minimum must be 18C (65F) 60 days
16. **Ephraim Hall** – a man by this very name was a farmer and a soldier (as told by H.H. Seeds...) A very rare cucumber that has been in the same family since after the war of 1812. The fruits are white and about 8" long. The plants are very productive and disease-free. These are best eaten when small and make great additions to salads. 50-55 days
17. **Ernest Family Cucumber** – this heirloom has been grown by Louisa Ernest and her descendants for 4 generations in Lucas, Texas. Blocky 6" white cucumbers with black spines. Never bitter, burpless and delicious. Very Rare. 45-55 days
N/A
18. **Hanging Basket** – The perfect cucumber for small areas. Will produce loads of fruit when grown in hanging baskets or patio containers. Tasty fruits are straight and near to 5"- 8" in length. 40-55days
19. **Homemade Pickles** – Bushy plants are great for a small garden. Good disease resistance. Harvest from 1.5" to 6" for baby or regular pickles. Pick fruits regularly to keep the vines productive. Solid interior. 55-60 days
20. **Japanese Climbing** – the American seed house “Thorburn” introduced this variety from Japan in 1892. Tasty young light green fruits starting at 7" and maturing to 9" or 10" x 3" in diameter, when mature. Best variety for trellis, wire netting, brush or fences. Fine quality both for slicing or pickles. This heritage climber has vigorous growth with strong grasping tendrils and continues to bear all season. Produces better if always picked clean! 58-65 days
21. **Japanese Long** - an outstanding performer in our trials in 2011. One of the first to produce, and one of the last to finish! Also top producer, second only to "Northern Pickling". 10" to 14" quite straight deep green slim fruits, with no fear of the hot summer sun. No bitterness noted and my personal favorite!
22. **Landis White** (aka **White Landis**) – heirloom from Pennsylvania. White fruits are longer and larger than most other white varieties. As they mature, they will turn yellow/white with age. (...or fully ripe.....) 45-55 days
23. **Long Green Improved** - worth offering it here, as it has been around for as long as I can remember. Black-spined prolific variety with white, crisp flesh. Great one for growing to 10" long if soil is fertile and moist. Mulch when soil has warmed up in late spring to give them a cooler root run for the hotter summers. Known for its Vit.C. content. Plants do best when planted near beans, peas, tomatoes, cabbage and lettuce. Popular with gardeners as a slicer for those cool summers salads. 60-70 days
24. **Lyaluk** – a rare Belarusian heirloom variety that HHS obtained from Andrey Baranovski of Belarus. Compact plants produce an abundance of small green pickling fruits at their base, early in the season. Great for large containers in full sun. 45 days
25. **Marketmore** - fruits are glossy dark green, very uniform, about 10" long and 2.5" wide. Plants are quite disease resistant, vigorous and heavy producers. Fruits offer sweet, mild flavor. It is suggested that this variety be supported for easier picking due to its heavy yields. Pick frequently to encourage more to take their place! Excellent for cool climates. 58-72 days
26. **Mexican Sour Gherkins** (aka *Melothria Scabra*) – Incredible small cucumber-like fruits shaped like a baby watermelon! Good raw added to salads or pickled. They have a cucumber-like taste mixed with a hint of lemon. ornamental vines have tiny leaves and flowers....perfect for cottage gardens. Huge yields. Plants have 1-2 fruits per node and will fall off the vine when ripe. Kids love these. 50-55 days
27. **Mid East Prolific** – a middle-eastern heirloom. This variety produces 6-8", smooth thin-skinned, mild green fruits.

Cucumbers

Plants are prolific (as the name would have you believe...) and they are extremely early starters. These are considered to be one of the best tasting fruits around. Vines seem to be adaptable to many adverse weather conditions. Garden favorite. Great fresh or as picklers. 70-80 days

28. **Miniature White** – the best yellowish white eating cucumber from SSE’s collection of 250 varieties. Sweet thin skin... no need to peel. Skin bears black spines. Vines rarely exceed 3 ft! Fruits are best eaten raw when they are under 3" long, still having a mild & sweet flavor. Very popular white variety. Extremely productive! 50-55 days
29. **Morden Early** – introduced by the Morden research Station in Morden, MB in 1956. One of the earliest varieties for pickling available. Plants offer these only on short vines. Having said this, they are perfect for small gardens and short northern seasons. 65 days
30. **Muncher** – obtained from my friend Micky. A dual-purpose variety, used as a slicer at 9" and for pickles when much smaller. She says it has never become bitter or tough for her even when more mature. Offers very small spines and is considered burpless. 60 days
31. **National Pickling** – (aka **National Cucumber**) Was introduced in 1929 by a cucumber association. This productive variety was first developed by the Michigan State Agricultural Experimentation Station. Medium green 6" fruits. Black spined, pickling cucumber, which produces a heavy yield. The fruits have a blunt (sq) end. First offered in Canada in 1937 by the McFayden Seed Company. 55 days
32. **Northern Pickling** - the earliest and highest producer of summer 2011! I could not find a spot to place my foot when I came close to this wonderful pumper of perfect pickling cuks. What was really likable were the relatively smooth surfaces and very even sized fruits. Also the plant did not reach a massive size...just a jungle of vines! Another favorite!
33. **Parada** – a Russian variety, bred in the 1970's and a favorite at the Heritage Farm trials. Fruits are 5" long by 2" wide. Very reliable and resistant to extremes of weather. Heavy set of uniform dark green fruits that seem to come, all at once...perfect for pickles. A good processing favorite. Very disease resistant. 50-60 days N/A
34. **Parisian Pickling** – first listed by J.J.H. Gregory in 1892, but grown earlier in France. Was originally known as “**Small Pickling**” or “**Gherkin Cucumber**”. Was also known in Europe as “**Improved Bourbome**”. This variety was used for gherkins or cornichons in the manufacturing pickle industry years ago. When they are small ...excellent for pickling. When older, great later for slicers. Rare...from 1870's. 50-60 days for pickles 70-80 days for slicers
35. **Patio Pickle** – a remarkable early semi-determinate variety, well suited to small gardens. Fruits are 4-5", blocky with medium to dark green skin, on diseased resistant plants. Very compact. Grow 3 in one spot or no pollination. Fine for chilled or chunks. Keeps on kicking fruit out like mad! Keep it picked! This cucumber does not “poop out” easy. It can be a long-season producer, providing care is taken to feed it well. Several plants are necessary to ensure pollination. 45-53 days
36. **Poona Kheera** – wonderful heirloom from Poona, India. Unusual skin! Harvest small when skin is white or wait till it matures to a russet brown. Flesh will be crisp and sweet at either stage. Stays fresh on the inside for a long time after being picked when refrigerated. Looks like a big chubby Russet potato! Huge production. 53 days
37. **Pot Luck (hyb)**. – dark green fruits are medium-sized. Plants produce early. An excellent dwarf vine variety for growing in containers or in a limited space. Place several plants together to ensure pollination. Keep vines picked for continuous production. Plant in rich, warm soil after all danger of frost is past. They like it very warm, but not hot. Fruits are 6-7" long growing on disease-resistant plants. 52 days
38. **Sayo Long** – a heirloom from China. A wonderful Asian variety that offers a different taste experience than most others. Ribbed shape makes pretty slicers. Spines wipe off easy. Heat tolerant. Long green fruits are mild, sweet & burpless. One of 2 suppliers' favorite variety. Very productive vines. Late season “popper” likes it cool! 75-85 days
39. **Sumpter/Sumpter** – a medium-sized salad cucumber for the North or the South! Great disease resistance. Becoming rare. Grown in Kansas. (organic seed) 55-60 days
40. **Tasty Jade** – (aka **Asian Burpless**, aka **Japanese Cucumber**) Early, slender, glossy, thin-skinned cucumber grown to 11-12" long and having a crisp fresh flavor. Vigorous, high yielding plants...grown outdoors on a trellis for straight green fruits. All females...parthenocarpic (fruits set without pollination). An excellent bitter-free salad cucumber. Very early @ 54 days.
41. **(True) Lemon** – originated from 1894. A most unique heirloom...bearing short, oval, light yellow (later aging to deep yellow/gold) fruits with tiny black spines. Flesh is always white, crisp and mild. The diameters range from 2" to 4" with some gentle sectional curve lines. Crunchy, meaty with tender edible burpless skin. Skin is not bitter. These are shallow-rooted plants, so need moisture (warm) attention or at least some mulching to conserve water. Vines are shorter than most other varieties in length. One of my heaviest producers! Just love this for a “straight from the garden” bite. 60 days
42. **Uzbekski** – another one from my friend Micky. Orig. from Uzbekistan. A traditional variety there and now threatened for

extinction in land of origin, after 1998. Short vine'd plants offer lots of big chubby cucumbers that start out a nice light green. Later turning to a golden brown/tan with fine white webbing. Another variety capable of holding its freshness for at least a couple of weeks even when **not refrigerated** !I find its skin has a toughness about it...tho not effecting its crisp white flesh. Just peel it and use the flesh. 40-60 days

43. **West Indian Burr Gherkin** – (aka *Cucumis anguria* var. *anguria*, aka **Bur Gherkin**) Related to cucumbers and watermelons, but will not cross with them! Plants sprawl like watermelons, producing dozens of spiny green seedy 1” to 2” diameter fruits...that look like wee watermelons! Fruits are described as “light yellow/pale green, covered with short fleshy spikes”. They must be picked immature (when the spines are soft) and pickled or used in salads. Brought to Brazil & the West Indies by Africans in the slave trade. Introduced to the US in 1793 from Jamaica. Were pickled or boiled by colonies in Jamaica. Not a true cucumber. 65 days
44. **White Wonder** – First offered in Canada in 1908 by the McKenzie Seed Co. of Brandon, Manitoba. The amazing part of this variety is that it remained white through out its entire growing season.....never changing! Fruits are usually 8” to 10” long, 2 ½” wide and very uniform. Flavor is pleasing, crisp and fresh. Fine in salads or sliced. Was impressed by its storage ability, feeling quite at home in my cool basement right up to early December! When I sliced one open...not much dehydration had occurred, tho I must say that there was some decline in the flavor! (What do you expect from a 90 year old living inside a 30 year old body!) 35-55 days
45. **Yamato Extra Long** – Fascinating and fun. Extra long fruits grow to 24"! Delicious & unique...Japanese climber has green skin marked with pale yellow stripes. Flesh is crisp, white, sweet AND burpless. Vines do well, even in hot weather and humidity. Extra fine quality. Rare. 75 days
46. **Yellow Submarine** – a heirloom it is NOT! Fruit color begins as light green and then turns to light yellow as the fruits gain both length and diameter. Can be used fresh as a really different salad cucumber, but where this variety really shines is as a sandwich pickle stacker! 8” long and 3” wide, with a very small seed cavity for just this purpose. Best for submarine sandwiches and burger buns. Very large cuks are parthenocarpic, so you can grow them in a greenhouse without bees to pollinate them. Good disease tolerance. 57-63 days

Eggplants

Available as Plants only in 3 1/2" pots for shipping or for on-site personal shopping. Cost per plant is \$2.00. Please refer to our CONTACT/Order Now section for more information...re shipping.

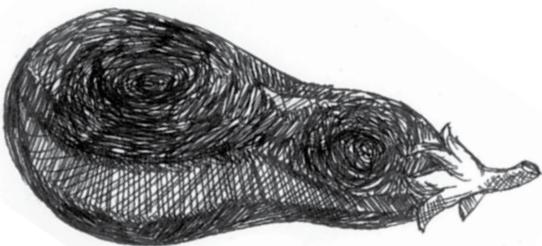
Thank you!

1. **Antiqua** – an chubby elongated variety with violet/lavender streaks on white. Fruits are 8” long and 3” wide, with creamy white flesh that is tender and mild-tasting. Considered a long season producer. 75 days
2. **Apple Green** – a beautiful pale green round to oval fruit with extremely mild flavor and white flesh. Bears abundantly even for northern gardens. The plants themselves, are compact with generous harvests. Early. 60 days
3. **Baby** – a new mini variety, where plants are compact, but loaded with miniature shiny, deep black pendulous pear-shaped fruits. One of the newest rages in the mini-veggie series. Young fruits can be fried whole or baked...very tasty. Perfect for container gardening.
4. **Big Dragon** – Highly productive plants that themselves are “painted” with deep purple on stems and flowers! Grows out long slender, with a chubbier base, “midnight black/purple” fruits. Fruits can be picked when 6”-8” long. Flesh is smooth & tender. Excellent grilled, baked or stir-fried. Very early for an eggplant at 55-60 days.
5. **Black Beauty** – believe it or not...a classic in today’s society, yet an heirloom that is over a 100 years old! These big glossy black fruits may become quite large...with an excellent shape for slicing into thick “steaks” for grilling or Eggplant Parmesan. 80 days
6. **Casper** – one of the best whites from the SSE’s 200 collection. Compact plants produce snow white 6” long x 2” diameter fruits with mild flavor. No peeling is necessary if fruits are eaten when small. Great fresh summer eats! 70 days
7. **Ichiban** – of Asian origin with long slender deep purple, almost black fruits. They are wonderful in flavor, mild... perfect for Oriental dishes or simply splitting, grilling or roasting. Very productive and early @ 60 days. Leaves have a

Eggplants

distinctive purple tinge. One of the very first eggplants that I ever trialed...and what a surprise it turned out to be.

8. **Japanese Nest Egg** - Here are some perfect 2" to 3" white oval fruits with rich full flavor, that are just right for stir-fries. Plants offer heavier yields. Produces all season long. 65 days
9. **Kermit** – another “first” eggplant variety that I trialed (because I liked the name AND its shape!) in pots and found them very productive. Perfect for grilling and shish-kabobs...just brushed with (cold-pressed) olive oil! The small ball shaped fruits are 2” across, green marbled with white stripes. Used in traditional Asian and Thai dishes for its distinctive flavor. A show-off at 60 days.
10. **Listada de Gandia** – reminds me sooo much of “Zebra”, only the colored stripes are plum/purple on white. An Italian heirloom, thank you! It’s beautiful teardrop/round shape and delicious sweet tender flesh is a “must-have” for eggplant “purists”. Fruits of all sizes stay mild and free of bitterness all season long. 75 days
11. **Little Fingers** – SSS says a prized heirloom for containers. (But then I grow almost all my eggplants in containers for the added benefit of the heat!) Tall plants loaded with finger-sized, slim, medium purple fruits. Unusual for an eggplant...fruits grow in clusters of 3+ per node. Stays tender all through various sizes...harvest anytime. Tasty for stir-fries, grilling and some folks pickle these. 68 days
12. **Morden Midget** - I really love the total package this one has to offer. Purple striping and shading can be found all along its stems and into its leaves. The flower, when they’re open are gorgeous...a beautiful rose purple. For such a small plant, it shows amazing strength. Fruits are perfect balls, ending up in the deepest purple black, with some white peeking out from the calyx end. Nice! 70 days
13. **Pumpkin On A Stick** – (aka **Red China**, aka **Red Ruffled**) Was listed (aka Scarlet Chinese) in Vanderbilt’s 1879 Seed listings. (...BC seeds) Wonderful mini orange, semi-ruffled “pumpkins” are produced on long prickly stems! Indeed! The long thorns are everywhere! Under the stems, under the leaves...running along the veins and sometimes on the main stem, too! Fruits are bitter to taste, (which are only milder when they are slightly orange) but prized in Asian dishes. (Not taking my chances here...considering to whom these are related to!!!) Long keeping fruits. Remove the leaves and dry fruits on the original stem as ornaments in arrangements. Excellent conversation pieces. 68-75 days
14. **Rosita** – brought to the US from Puerto Rico in 1979. Stunning pinkish-lavender fruits are 8” long and 3” wide. Flesh is sweet and white....all the way to the skin. 80 days
15. **Rossa Bianca** – in my opinion, “another” in the world of most beautiful eggplants grown. An Italian heirloom prized by chefs (and gardeners) for its creamy mild flesh and attractiveness. Well-filled, large round to tear-drop shaped fruits that are an intense lavender color with white blushing fussed thru out. No bitterness to be found in its white flesh. Very meaty. 80 days
16. **Thai Round Green** - (aka **Petch Parisa**) Found extensively throughout Thailand’s street markets. Fruits are 2-3", round, light green with faint cream stripes. Lovely enough to be grown in a pot (with a friend!)
17. **Thai Yellow Egg** – Very famous in Thailand. The fruits are picked when they first become perfect golden yellow “eggs”. Used in main ethnic dishes and also as a garnish. A unique and perfect variety for specialty growers.
18. **Turkish Orange** – one could honestly say that eggplants come in all colors of the rainbow and this one is no exception! From Turkey, named in the 15th century! The 3” “beefsteak” shaped fruits are best cooked when they are green to light orange. Later, when they turn orange, their seeds are too mature for one to eat and become inedible. Flavor is sweet, yet giving dishes a strong taste, compared with most others. Small plants yield well, loving the heat and pots. A variety that will be received well in ethnic markets. Very ornamental in a flower garden, as it will surely cause some conversation.
19. **Uḥmalapet** – (aka ? Udmalbet) Is this a rare eggplant from India? A consistent heavy producer that will mature late season. Another beautiful striped variety with tear-drop shaped fruits. When young they are green with vibrant purple stripes and green calyxes. As they mature, the lines change to gold and light yellow stripes. Nice to see both colors presented on a plant. Best eaten when 3” long. 80-90 days



20. **Zebra** – very appropriately named. Absolutely one of the most striking fruits available! Heavy deep purple stripes & fine small white stripes, are “painted” on these oval elongated fruits of 7” long x 3” wide. Flesh is tender, mild and white. Production is outstanding. Another one from my early trial attempts. 70 days

Children will get a real treat out of growing their own plants of these unusual varieties. Maybe they will learn how to attract birds thru their own homemade bird gourds!

Available as Plants only, in 3 1/2" pots, usually 2-3 plants per @ \$1.50 each.

1. **Birdhouse Bottle Gourd** (ornamental) – light green fruits with elongated necks and bulbous bases (or rather hour-glass shaped...) ranging from 7-14" in diameter. The large round base is chuck full of seeds. Harvest when the smooth greenish rind turns white or starts to brown. Dry out inedible fruits for fancy table decorations or for durable bottles, birdhouses, etc. Vines can reach 15 – 35 ft.! Can be trained to grow on a trellis or fence for cleaner harvests. Harvest carefully before frost, as any bruising causes them to rot and your long-awaited "project" will be ruined! 100-120 days.
2. **Crown of Thorns** – a heritage variety. A mix of green, beige and white "squash" with pointed tips resembling the biblical "Crown of Thorns" vines. Fruits can be dried. Harvest very carefully as bruising causes immediate decay. Glaze clean, totally dried fruits with floor wax to help preserve the skin. Will finish in a normal zucchini season.
3. **Luffa Sponge Gourd** – the vines of this unusual variety will reach 8-15 ft. Grow your own luffa sponges! The fibrous internal structure converts into a sponge after maturing to 12" long and 3-4" wide. Let dry until outer skin can be peeled away. Then disinfect and dry further. Needs trellising to grow straight. It is important to hand pollinate the female flowers (those with tiny green gourds on) or you will not have any fruits & the little bulbs will fall off! Needs a long warm (+18C) growing season to develop fruits. Could possibly be grown in pots and then safe-guarded from cool temperatures.
4. **Speckled Swan Gourd** – thick dipper-shaped fruits that resemble swans on a pond with their necks curved! Great for crafts, as they are very unique. These large fruits also have white speckles all over them while still green.
5. **Ten Commandments Gourd** – Extensive collection & mixture of brightly striped, mottled and multicolored fruits...a standard in most fall decorations. Soft-ball-sized fruits have 5 pairs of protruding prongs that point towards (cupped...) its blossom end. 95 days.

Ground Cherries/Husk Tomatoes

Available as Plants only , 3-4 per pot, in 3 1/2" pots @ \$1.50

1. **Aunt Molly's Ground Cherry** - (aka **Ground Cherry**) Heritage variety from Poland. Recorded as early as 1837 in Pennsylvania. Plants grow from 2 1/2 ft to 2 1/2 ft...sprawling habit. Fruits are encased in paper beige husks when forming, staying closed up right till their ripen stage. Fruits can be 3/4" in diameter, golden when ripe and left stored in these husks without spoiling for 3 to 4 weeks. They can be eaten right from the plant when ripe or made into preserves or pies OR cooked down and ladled over ice cream! Yum! Fruiting starts by end of July and continues right up till frost. 70 days Suggestion: Once the ground has warmed, place thin landscape fabric down around the plant base. It will heat up the ground (increased production) and keep the fruits clean for picking.
2. **Cape Gooseberry** - is a large sprawling plant with downy leaves. Short lived perennial in its native tropical America. A heavy producer of golden berry-like fruits 1" in diameter, also encased in a beige papery husk. Fruits are flavorful and sweet. Can be used fresh or dried and used as "raisins".
3. **De Milpa (Purple) Tomatillo** - these grow unattended in Mexican corn fields. Higher dry matter, round purple fruits store for several weeks in baskets or with the husks pulled back and strung like garlic. Best in fresh salsa. Fruits are green with a heavy purple overcast. 70-80 days
4. **Garden Huckleberry** - native to Western Africa. Plants become very large, 3 x 4ft., sprawling if soil is too rich. Unusual in that developing fruits are like open grape clusters... green at first. Later ripening to a deep purple/black, producing hundreds of shiny 1/2 – 3/4 " fruits. Tasteless when raw and not sweet. BUT makes delicious mock blueberry pies and preserves! (Folks who have tried them...say indeed like a blueberry pie! Check out "**Huckleberry Pie** in our **RECIPE** section) Great when frozen or canned. Best picked when berries turn from glossy to dull black. It is common to think that this one is poisonous. Countless studies have proven their safety. 75-80 days.

Ground Cherries/Husk Tomatoes

- 5. Yellow Husk Tomato** - (aka *Physalis pruinosa*) Was recorded as early as 1837 in Pennsylvania. Fruits are much like those described in Aunt Molly's Ground Cherry...1/2" to 3/4" in diameter, encased in papery husks. Very, very productive and plants grow only to 18" tall and sprawl to 24" wide. Excellent citrus flavor. In all cases, fruits fall to the ground when ripe and garden foragers love these wee treats, so what out for competition! (family members most guilty... followed by 4-legged critters!) Can be used for preserves, pies, fresh in salads or over ice cream! Comes from Eastern Europe with claims to have flavor somewhat like a pineapple.
- 6. Pineapple Tomatillo** - (aka **Cossack Pineapple**) Plants bear many sweet flavored fruits, again like a pineapple. Can be eaten raw, cooked or dried. Will store for several months (as I found out after forgetting them in my small G.H...and finding someone else (chippies?) had found them first! Those that were "untouched & intact" were absolutely delicious!) Sooo! Dry away! Tasty fruits ideal for a fruit-based dish or chutney. AND little grandchildren **LOVE'em!** Plants end up being 3ft. x 3 ft. 75 days
- 7. Sunberry** – Bred in the early 1900's by Luther Burbank. Is a cross result of 2 wild species, one from Africa & the other from Europe. (See more of its history @ S.S.Ex. US) A small shrub-let, 24 x 24 , having all the gently fuzzy appearances of its cousins...the tomatillos, but with the "airy" structural growth of the "Garden Huckleberry". Its fruits are smaller, deep blue, with more taste ripe than the "Huck". Would have no problem eating it right there...unless I shouldn't! If Canola beetles are a problem in the area...these will fall victim, unless you throw a light cover over it!
- 8. Toma Verde tomatillo** - (aka "Mexican Husk Cherry") a green member of the tomato family, but not a real tomato. Fruits are smaller than the big purple, yet found in papery husk that, too split open when developing to maturity. Fruits start out green, turning pale yellow when ripe at 2 to 3 oz. Very productive on 3ft. x 3ft. plants. Used a lot in Mexican dishes and in salsas. 70-75 days

Kale & Radicchio

Kale

Kale has been proven to contain the **most nutrients of all garden vegetables grown!** (...check out postings on the internet, from organic and natural based health professionals...) The time to get in on a health track is now!

Available as Plants (usually 4-5 strong seedlings...) only in 3 1/2" pots for shipping or for personal on-site shopping. Per pot...\$1.50. Please refer to our CONTACT/Order Now section for more information...re shipping.

Thank You!

- 1. Black Palm Kale** – (aka **Lucinato Kale**, aka **Toscana Kale**) Pre. 1885. An Italian heirloom with deep bluish-grey, deeply blistered leaves that are strap-like and grow up to 1 ft. long. Some call it a dinosaur "Savoy" type. A non-heading member of the cabbage family (kale) that is grown as a fall and winter crop (where possible) as it is very cold and frost tolerant. Leaves are sweeter & tender after a frost. (Will also tolerate heat)
- 2. Dwarf Curled Scotch Kale** – this heirloom variety originated in the Eastern Mediterranean's cool weather areas. The intense frilly leaves and blue/green coloration are pleasant enough even for the flower garden. Early spring, cool weather, frosts and late falls all help intensify its flavor and color. This plant is known for rich minerals and vitamins....so necessary for today's health . Excellent raw or steamed. 75 days
- 3. Flowering Cabbage** – an absolutely stunning member of the cabbage family with bright color combinations and wavy leaves. Colors are improved by cooler fall weather (or modest shading). Does best in fall sun and partial shade.
- 4. Flowering Kale** – a very decorative kale with stunning color combinations and very frilly leaves. A popular restaurant plate garnish. Perfect for lining bowls of potato salad and buffet tables either to eat or for display. Colors are improved by cooler fall weather. Best in full sun to partial shade. Showy
- 5. Red Russian Kale** – a tender colorful specialty for salads and mixes. Stems are purple/red. Leaves are deep gray/green with purple veins and modest waviness....not so heavily curled & toothed as regular kale. Plants grow to 2 ft. tall and are cold tolerant. Once again....very rich in vitamins and mineral. A must have....in the garden.

- 6. Siberian Dwarf** – a tasty Russian variety that produces numerous frilly edged thick blue-green leaves. Top quality! Plants will only grow to 12-15” tall maximum. Leaves are sweet, tender and crunchy when exposed to any amount of frost. Top vegetable for a rich source of calcium, Iron & Vitamin A & C. Enjoy greens, fresh raw, boiled in soups, steamed or stir-fried. Plants enjoy full sun. Pick outer most leaves to encourage more growth. 55-70 days
- 7. Purple Vienna Kohlrabi** – a pre. 1860 heirloom. An unusual vegetable that produces a swollen globe-like “bulb” with purple skin, just above the ground. These cabbage (mild) flavored “bulbs” are very delicious, when eaten raw or steamed. Its flesh is very crisp and white. Cold hardy variety was a popular staple of years ago. Hates the heat and will become woody if stressed in any capacity...even for lack of moisture. So...plant on the north side of anything tall and keep it hydrated! Pretty enough for the perennial flower bed. Contains moderate amounts of potassium and Vitamin C. Full sun. 60-65 days

Radicchio

- 1. Castelfranco Libra** – an old heirloom that is so popular over in Italy that its goodness and greatness has been noticed here and some good soul has brought it over to America! Beautiful round forming heads are cream colored, splashed with red wine! Pure eye candy! A salad table rage not stopping anytime soon.
- 2. Rossa di Treviso** - Heritage variety that looks like a glossy deep red and green long-leafed Romaine lettuce. During hot dry summers, moisture must be maintained or growth will be slow. Prefers cool weather, during which immense size and color will develop. Use either cooked or raw in salads. A nice yummy suggestion...brush with olive oil and grill quickly on low and partner with Bruschetta. 90-100 days (or sooner for younger greens)
- 3. Verona Red** - starts out as a short-leafed Romaine...later changing to a butterhead form. Eventually the plant produces open (loose) heads...5" in diameter. As it is a cool-weather lover...the fall coolness intensifies the leaf color to a super deep burgundy with dark emerald splashes. Indeed it can handle considerable frost (as witnessed...)! Keep plants in this family at least 14-16" apart, one from another for growth. 90-100 days (or sooner for younger greens)

Leafy Greens

In 2009 our greenhouse started to make some serious changes to serve the healthy needs of our customers...by introducing “**Leafy Greens**” seed packets. Judging by the number of packets we sold...we would call it a success! Well! **2011** has just opened up another avenue of excitement! This year we are putting together some “**greens**” mixes you will not believe! They will be “custom jobs”...blends from all the varieties that we have available... offered under the strangest of names! In some I will list the contents. In others I will keep them secret...to add to the mystery! Are you up for the game?

Only those showing a price will be available in seed packets. Other varieties offered as plants only, will come as either numerous seedlings or singles per 3 1/2” pots...from \$1.00 to \$1.50 (Exception: Celery & Japanese Giant Red Mustard...1-2 @ \$1.00, Spinach Malabar, Sorrel & Lovage...1 @ \$3.00) The general population needs to eat healthier and I hope my offerings here will give you greater diversity in flavor, color, texture and nutrients. I will indicate whether a variety is available in seed or as plants.

- 1. Amaranth “Red Leafed”** – from Japan. “**Red Calaloo**” in the Caribbean. A tricolored amaranth that is medium green in color with oval to heart-shaped leaves, overlaid with burgundy. Excellent salad greens. Heat tolerant. 50 days **Plants only.**
- 2. Amaranth Hopi Red** – ancient grains and ancient var. grown by the Hopi Indians. (The native N. A. Indian tribes have offered us so many different varieties of vegetables and grains that I think we could easily loose count! All are wonderful, beautiful and very useful! To that we can be extremely grateful!) This absolutely stunning 6 ft. plant was used as a ceremonial red (safe) food dye and to produce (red!) cornmeal. The entire plant...stems, leaves and flower bracts are a deep burgundy/red/purple! Leaves can be used in salads! **Plants Only**
- 3. Arugula “Roquette”Discovery** – Fast growing, cool-season salad or sandwich greens. Offers up a sharp, slightly

Leafy Greens

peppery taste. Nutty, distinctive flavor. Widely used in Europe, mixed with lettuce and other greens. Best Harvested when young. Pretty garnish. Self seeding and cold hardy. 30-55 days **Plants only**

4. **Arugula “Turkish Rocket”** – This heirloom dates back to 1880’s from Europe. Increasingly popular salad green. Neither mustardy or peppery...in a class of its own. Very cold hardy. Quick to bolt in hot weather, so should be sown in late summer. Surface soil sown only, as it requires light to germinate. Keep moist. Ready in 30 days! A long lasting variety with purple veins. **Plants only**
5. **Black Palm Kale** – (aka **Lacinato**) see...KALE & KOHLRABI section. Wonderful bluish-grey deeply blistered strap-like leaves. Excellent eaten raw. **Plants only**
6. **“Brassica Basic” Mix** – a blend of delicious and eye-catching brassica greens: **Tatsoi, Mizuna, Savoy**, etc. Should be planted every 2 weeks for continuous harvest in late summer or very early spring. Check this one out! Watch and wait! 35-45 days **Plants Only**
7. **Broccoli Rapini** – a traditional Italian (European) vegetable that produces mild broccoli-like tasty green leaves for early tender greens. Actual heads do not appear. An “all-summer” veggie for steaming or eating raw. Has some spicy tang to the leaves. 60 days **Plants only**
8. **Celery “Red Stemmed”** – this heirloom has been grown since the 1700’s! It offers more robust (pungent/fuller) flavor than regular celery and is excellent in stews & soups. The stalks are thinner than modern day celery with lovely burgundy red and emerald green shading. Plants offer more multiple branching of stems & leaves than conventional celery. Tender in either young or older state. In milder climates, can be mulched to last well into winter. Celery has been known to calm the stomach. (A natural breathe freshener!) **Plants only**
9. **Chicory “Castelfranco”** – my Gosh! What a beautiful Radicchio! An old heirloom from (where else...) Italy. These beautiful round heads are a mesmerizing blend of cream and wine/red/burgundy, some darker, some lighter forms certainly possible. I can see this strain become a ton notch seller and a market grower’s dream! Cool moist weather will also intensify these. **Plants Only**
10. **Chicory Variegata** – (aka **Chioggia Variegata**) Heads form like lettuce to 6” in diameter. Leaves are a light ice green with intricate patterns of red and maroon flecks. One needs to see it to believe it! Loves cool weather, so plants will perform fantastically in the latter half of the season...thru summer. Cooler weather will bring out the cream variegation better than hot conditions will. More nutrition for the tail end of the season for you! **Plants only**
11. **Collards** – (aka **Vates**) unknown history (?). One of the most nutritious of all greens. The juicy leaves have a mild cabbage-like flavor, are delicious boiled, steamed or as a raw addition to salads. Deep green savoyed (cabbage relative) wavy leaves. An excellent source of vitamins and minerals. Very popular in the southern US. Easy to grow, tolerant of heat and cold and can handle some mild frosts. 67 days **6 g. \$1.50**
12. **Corn Salad** – Long, oval, glossy leaves that form into a loose rosette. These greens prefer cool weather, although not able to tolerate freezing temps. Plant quite early in spring or fall. Sown about 1-2" apart. germinates in 10-14 days. Harvest when small as trimmings or the whole rosette at 2-3" tall. Bolt resistant. Flavor, which is mild & nutty, declines when older. 50 days **Plants only**
13. **Cress Upland** – 2010 was a classic case of “try before you buy” event, when it came to selecting new salad greens. Salad lovers really took to the “Wrinkled Cress” offered, due to its peppery-like “kick”! So this year we are offering another “kissing cousin”. Leaves are dark green, rounded and glossy. A little easier to grow and very slow to bolt in hot weather. Must be sown shallow & in bands, as seeds are fine. Fast grower once out, but germination is slow. 50 days from sowing out. **Plants Only**
14. **Cress (Wrinkled Crinkled)** -here is a “snappy” number that customers really enjoyed when they “taste trialed” last year. Very peppery and sweet at the same time! Leaves are spoon-shaped (you wouldn’t know it just by looking at it), bright green with super frilly edges. Plants do not grow big but offer fantastic regrowth for multiple cuttings AND resists bolting for longer times than most. 21 days **Plants only**
15. **“Dastardly Dramatic” Mix** - The flavors put into this blend will be spicy, sweet, peppery and down right tangy! Contains **8** varieties from our collection. Some sampling from Kale, Collards, Mizuna, Arugula & a variety of Mustards! Will have lots of eye appeal mixed in with a ton of tastes, textures and flavors. **4 g. \$2.00**
16. **Dill (Mandy’s Mammoth)** – a few sprigs tossed into a salad, gives it a “spring” taste at any time of the year. Do consider! **Plants & Seeds available**
17. **“Elegance Greens” Mix** – A great **6**-way combination of textures and flavors from the likes of Waido, Red Pac Choi, Broccoli Raap, 2 different Red Mustards along with a few more. When grown out you will have an explosion of color from bronze red to blue green and emerald green. Some textures will be smooth, frilly, soft “furry” and just plain cool to the tongue! **\$2.00**

18. **Epazote** – (aka **Wormseed**) The likes of this one, I had not heard of till now! It is supposed to reduce gas when cooked with dry beans for soups or re-fried beans. Strong scented foliage, highly esteemed in Mexico & Guatemala for seasoning corn, black beans, mushrooms fish and shellfish. Wormseed oil is frequently prescribed to expel intestinal parasites! Loves hot weather. Dry some for winter use. Plant in full sun, 12-18" apart to allow them to develop larger. Plant out 2 weeks after the last frost...is not cool weather/frost tolerant. **N/A**
19. **"Garnet Giant" Mustard** – I have trialed our other large Japanese mustard and could not get over the leaf size and its brilliant contrasting colors. In comparison **"Garnet's"** leaves are completely maroon/violet. Taste is milder. Have been told these giants of the "greens" group are prone to bolting, but I did not experience that. A slow spring (cool weather) grower. 25 – 60 days **Plants only**
20. **"Golden Frills" Mustard** – here is a pungently sweet taste sensation that travels farthest away from any purple or burgundy in our books! How about bright lemon/lime oval, green leaves with seriously serrated, frilly edges? With varieties available, like these to grow out (knowing how nutritious they are...) how could anyone buy their greens in a grocer, if even one pot is standing empty all summer, by the back door?! An excellent tasty salad green and garnish. 45 days **Plants Only**
21. **Hon Tsai Tai** – (aka **Kailaan**) Reminds me of an "branchy colored" broccoli. A Chinese var. very useful for its multi-branching, pencil thin stems and long flower buds (tinged red/purple), which can be eaten raw or steamed (to obtain max. nutrition...) in stir-fries or soups. Plant mid-summer for the best & largest harvests. Tasty mild flavor, compared to some of our other greens. Easy to harvest by just snapping off a few shoots! Ready in less time than others...40 days **Plants Only**
22. **Japanese "Red Giant" Mustard** – Large (indeed...very large!) beautiful red/purple/green tinted leaves with slightly darker narrow supporting stems. Slower than most other varieties. It has a delicious, strong, sharp, almost garlic-like mustard flavor! Tasty stir-fried or boiled and makes a great (?) pickling variety. 45 days mature 21 days for first greens **Plants only**
23. **"Katie's Lettuce" Mustard** – supposedly a heirloom from Australia. Leaves are lime green with jagged edges and a "savoy" like texture. Nice addition for all your summer salads. **Plants Only**
24. **Komatsuna Red** – Strong plants hold themselves more upright, reaching about 12" tall. This version is quite colorful, with dark maroon on the oval leaf surface, with green underneath! This Japanese "Wow" var. will perform best sown very early in spring, after damaging frost have passed OR in early fall for preferred cooler growing weather. Coolness and summer sunshine will intensifies this var. 50 days **Plants Only**
25. **Komatsuna Summerfest Green** – another variety as above listed, only in a beautiful emerald green. These greens are tender and mild...perfect for braising and stir-fries. Great heat tolerance. Prefers cooler growing weather. 50 days **Plants Only**
26. **"Lavish" Lettuces** – this blend is represented with at least **15** different Lettuce varieties, found in quantities too small, either to sow out or package up...but greatly viable! Wonderful popular lettuces like: Green Ice, Sunset, Tennis Ball Golden, Tom Thumb, a 40 Blend from PGS, Outredgeous and many, many more! The neat thing about this...no 2 packs will be the same. Looks like fun! **3.5 g. \$2.00**
27. **Lovage** – young leaves taste like celery and are used in spring tonic salads, with potato and poultry dishes. The entire plant (leaves and stems) starts out looking (and smelling) like a celery plant, until testosterone starts kicking in later in the spring and the hollow stems (with flowers on top...) reach 6 ft.! The flowers look like those of rhubarb and must be cut off to stop the plant from looking rangy. Plant this one in the leanest soil that you can find. It is here to stay (hardy perennial...) and is a great conversation piece! Folks say it has warming digestive tonic properties and an aromatic stimulant. Indeed it does! **Plants only**
28. **"Magenta Mountain" Orach** – (aka **Mountain Spinach**, aka **French Spinach**) An ancient cultivated plant. Discovered by John Navazzio at a Montana homestead. Eye-popping bright fuchsia leaves. Can be used the same way (and grown) as spinach. A native of Europe & Siberia. Grows 6 feet high!! Leaves are large, triangular-shaped. Best in fresh salads when young or cooked when older. Just now, being re-discovered in N.A. Tasty & colorful in salads. **Plants only**
29. **"Mizuna Green" Mustard** – A beautiful salad green of Japanese origin. These prolific plans produce loads of broad light green serrated leaves with white ribs. Shows great cold tolerance. Also a wonderful addition to salad mixes and stir-fries! 40 days **Plants Only**
30. **"Muzina Purple" Mustard** - Could not get enough of the leaf texture and intense color this one has to offer. Finely serrated dark purple leaves with red veins and stems. Flavor is slightly sweet mixed with some pungency. Not a strong flavor...just very interesting. **Plants Only**
31. **"Osaka Purple" Mustard** – of Japanese origins. These majestic plants will grow to 12 -15" tall, producing very

attractive mustard greens. Dark purple leaves are round, savoy-textured with white veins...nice! Flavor...med. hot. It is recommended that young leaves be eaten fresh and older, be steamed or sauteed. Produces greens all season. 65-85 days **Plants Only**

32. **Pak Choi "Cheong Chae"** - from the Brassica family. Just love these perfect rosettes! Shiny, deep green, rounded leaves with white midribes radiating from its central points. Plants become 8" in diameter and about 10" high. A Tatsoi and Pac Choi cross! Soo cute! **Plants Only**
33. **Pak Choi "Extra Dwarf"** - a dwarf form of the original. This tiny pak choy is perfect for harvesting when it is just a few inches tall. Amazing salad addition or in a stir-fry as it is so tender and mild. **Plants only**
34. **Pak Choi "RedChoi"** - I have seen plenty of green varieties offered over the years, but never seen a red form before! And that is what this Green House is about...offering always the bizarre and unusual. A versatile 12" x 12" plant, pretty enough for the flower patch with its wide strong colorful deep burgundy leaves or the pot! Young-ings start out dark green with maroon veins, late changing to solid maroon at maturity. 50 days **Plants Only**
35. **Pak Choi "Tch Tsai"** - a brassica rapa similar to "Yukina Savoy" only smaller rosettes. **Plants Only**
36. **Radicchio "Rossa de Treviso"** - check out this variety in our "Kale/Radicchio" section. Offers a unique set of flavors to any salad. What color and thick texture! Excellent for end-of-season growing when almost everything else has "pooped" out! **Plants Only**
37. **Radicchio "Verona Red"** - check this one out in our "Kale/Radicchio" section. What great color and texture! Offers a unique set of flavors to your salad. Another excellent selection for end-of-season growing when almost everything else has finished. **Plants Only**
38. **"Rainbow Spectrum" Blend** - Lots of drama! 4 colors are represented here...purple, yellow, red and green! A very "healthy" blend (certainly not what one would expect...) offering lots of "cut and come again" opportunities. Every member within (offering tremendous eye appeal) has found a home here. **9 g. \$2.00**
39. **"Ruby Streaks" Mustard** - I fell flat on my face for this one! Super attractive var. with deeply serrated and frilly leaves offering a pungent, yet sweet taste. This is an outstanding vegetable with its eye-popping blends of green/purple and dark maroon! Late summer & fall sunshine seems to bring out the "heat" in this one. Texture sensations on the tongue? You can only imagine! 45 days **Plants Only**
40. **"Scarlet Frill" Mustard** - Very much like our above feature, only difference is a dark red/burgundy/green color palette. Attractive leaves are very ruffled/serrated, taste and very spicy. A perfect "customerizer" for any salad. 47 days **Plants only**
41. **"Suehlihung Green" Mustard** - a Brassica rapa...japonica form. Can be grown from very early spring till late summer. Keep most greens spaced 2-4" apart so each has room to expand and show its "stuff". This variety is modestly fringed and slightly wavy. Plants are medium green, offering moderate amount of branching. Proved itself as slow bolting. A "kissing" cousin to "Golden Frills". 45 days **Plants Only**
42. **Sorrel** - Rumex acetosa. This one Oma & Opa and my parents used extensively in their essential perennial greens garden. It has been in my family for as long as I can remember. We called it "Sour Rhubarb" or "Sauer Rumpel". It was a staple of summer soups. If one eats the raw, young leaves in the spring, they will taste somewhat sour/lemony (needs some getting used to...) This distinctive flavor will impart into soup and stews. Raw young leaves can be used as greens in salads sparingly, unless you like the tanginess. A perennial that is unbelievably hardy, offering fresh young leaves when all other plants are still asleep! **Plants Only**
43. **Sorrel "Blonde de Lyons"** - an improved form of the above with lighter coloration, heavy stems and thicker leaves. Grows slower than the above listed, but just as hardy. **Plants Only**
44. **Sorrel "Red Veined"** - same sharp, tangy flavor as the original. Only this one comes with some added flare. Bright emerald green leaves are contrasted with dark maroon veins and stems. Best harvested when leaves are young, as older leaves become tough & unpalatable. Will (sometimes) winter over if planted in a prepared permanent bed. Treat just like the green form. 55+ days for young harvests. **Plants Only**
45. **"Super Spicy Mesclun" mix** - a Green House exclusive, very grow-able mix of Red Giant Mustard, Kyona, Arugula, Tatsoi and Endive, blended with 5 different lettuce varieties! Should prove to be pungent, spicy AND sweet all at once. Can be harvested when quite small or left to mature for later greens or salad mixes. 50 days **4 g. \$2.00**
46. **Spinach** - originated in Persia and quickly spread to India, China and finally Europe. It is prized for its buttery, crisp flavor. Prefers cool weather, so seed directly in very early spring. Bolts quickly in warm weather, so pick leaves young.
47. **Spinach "American"** - long standing Bloomsdale type. Compact 8" tall, thick, deep green, savoyed leaves. Very slow-growing and slow bolting. Heat and drought resistant. Excellent quality for early spring sowing in "long day" areas

- (southern states). Great fresh, raw or canned. Plant every 15 days. 45 days **\$1.50**
48. **Spinach “Bloomsdale”** – Dark green, glossy and delicious leaves. The “standard”, since 1925. Will perform better in hot weather than most, providing it has abundant moisture. Prefers cold weather. Sow very thinly... as early as possible. 45 days **\$1.50**
 49. **Spinach “Giant Noble”** – according to gardening sources, this is the BIG one! These can grow to 20-25" in diameter! Don't tell POPEYE! You know how much he goes thru just in one day! Leaves, growing to the size that they do, this veggie can be “canned” for winter use or steamed for immediate consumption. **\$2.00...low quantities**
 50. **Spinach “Haldenstein”** – a Swiss winter heirloom from Haldenstein, Graubunden where an entire village has grown it since before WW1. An old fashioned, prickly-seeded, large-leafed form that HHS tells us is extremely rare today. Leaves are triangle-shaped and serrated. **\$2.00...low quantities**
 51. **Spinach “King of Denmark”** – (aka “**Olympia**”) Large dark green leaves with a broad, rounded quilted appearance. A cool weather vegetable. Best early spring or fall planted. Likes cool, rich, well-draining soils. Bug and disease resistant. Try a 2nd sowing for a fall crop. Requires lots of moisture and nitrogen, therefore won't do well in our hot summers. Contains vitamins A, B1, B2, C, D and Iron. **\$1.50**
 52. **Spinach “Monnopa”** – known to be a variety of spinach with the lowest acid. (never heard of spinach being acidic?!) Apparently, the high oxalic acid levels in most spinach ties up calcium in the body! Therefore “sweetest” of all! Round leafed variety with very little “oxalic” acid. High in Vitamin A, C & E. Low acid absorption of Calcium and other minerals (they say...) 45-60 days **\$2.00**
 53. **Spinach “Malabar Asian Green Vine”** – Believe it or not...this incredible variety is from Italy! (not Asia as was previously believed) Vigorous climbing vines from summer till fall. Heat lover...frost sensitive. Vines have beautiful thick, glossy, shiny, heart-shaped emerald green leaves. Mild “Swiss Chard” taste. Use leaves and stems sparingly in salads. Has been suggested to use as a stir-fry. Trellis recommended as it becomes a very long 10 ft. vine! 85 days **Plants Only**
 54. **Spinach “Malabar Asian Red Vine”** – (origin as above) This variety's leaves & stems have an distinctively beautiful red/purple/green color combination... quite attractive in flower gardens. As with the other, leaves are very thick, succulent, glossy and heart-shaped. They love the heat, staying sweet and tender all summer long. Keep well feed and offer plenty of moisture. Stronger flavored than the green variety. 85 days **Plants Only**
 55. **Spinach “New Zealand”** - Not listed in any Seed Savers journals! However, definitely a heirloom by all standards! Found originally growing wild on the shores of New Zealand by Captain Cook when he first discovered the island. Natives had no use for it! Sir Joseph Banks brought it back with him and introduced it into English gardens in 1772. A succulent annual of Australia, New Zealand, Japan and S. America. They claim it is not a true spinach. That it is related to the “ice plant”! When regular spinach and this one are both cooked, the 2 are virtually indistinguishable. Well...it has flown around this continent for some time and remains quite popular. An Everbearing variety that is hardy and tolerant of heat & drought! Harvest the pointy leaves until frost. **\$2.00**
 56. **Spinach “Strawberry”** – (aka **Strawberry Spinach Blite**) been around for a long time in Europe, since commercially available in England. (I first saw a few small plants of this growing near my wood pile several summers ago and then again growing wild behind a friend's cottage across the line. And as many of you know, curiosity got the best of me & I did some research. And now YOU can grow this strange curiosity...but with great improvements...) Use nutritious triangular, toothed-leaves raw or cooked/steamed like spinach. A short time later chubby red bumpy “raspberry-like” clustered berries (make sure they are very dark red ripe for best flavor) are produced in the axial of the leaves. The fruits are edible raw, but (to some...) maybe bland. A very attractive garnish (to surprise your guests!) in salads. A very showy, compact plant of only 8” x 8” tall. This is an annual. Be diligent and do not let it go to seed...as it will produce copious amounts! Is easy to control...yet hard to find. 55 days **Plants only for now...**
 57. **“Spooky Forest Greens” Mix** – Our greenhouse exclusive! This is the name my Grandchildren have given a place behind our house, on our farm that intrigues them...like scares them! Sooo! I developed a blend, no one would think of putting together! (Not telling!) This should prove interesting when grown out together. We will see which of the greens wins a prize in the scary department! A good time to try something you would not normally eat! **6 g. \$2.00**
 58. **“Tatsoi Greens” Mustard** – an attractive, mild flavored Chinese mustard, that is extremely cold hardy! (Folks in Alaska love it!) Its leaves can be dug out from under snow! The rosette grows to 12” in diameter with small spoon-shaped leaves that can be continually harvested. Excellent fresh when small and stir-fry when older. 45-55 days **Plants Only**
 59. **“Thai Mixed” Greens** – this mix offers a wonderful “kaleidoscope” assortment of color for the eye and palate. Contains some variations of Pak Choy, Chinese Kale, Chinese Mustard, Tatsoi greens and a few others in smaller ratios. Try seeding some early in cool weather and again later to see how these tolerate various conditions. Perhaps a fall planting would be in order? Found the Canola beetles really loved this mixture, too. Humm? Will use floating row cover next

Leafy Greens

time. Also found these greens preferred a loose soil medium. When placed in hard compacted soil, they responded with stunted growth. The wisdom? What goes in...is all you will get out! **\$1.50**

60. **“Tokoyo Bekana”** - a brassica rapa (chinensis...) var. having large, bright lime green, oval-shaped, gently curly/semi-ruffled leaves with white slim chard-like stems. Texture is softly textured and taste is typical brassic. A “cut-and-come-again” green that holds well in refrigerated conditions. Remains tender whether young or more mature. 30-60 days
Plants Only
61. **“Yukina Savoy”** – leaves form a compact thick rosette...upright and vigorous for improved “baby leaf green” yields. Mild taste for salads and stir-fries. Grow 12-18” apart. Heat & cold tolerant. 21 days for baby greens 45 days till maturity
Plants Only



Lettuce

Old seasoned gardeners may find it strange, but ALL the varieties offered here are **“ready-to-go” transplants**. There are quite a few fellow gardeners that just can’t be bothered with waiting for lettuce seeds to germinate (due to hectic life/family/work demands...) and want some lettuce variety for real early “cut-and-come-again” salads. Therefore for their convenience, we offer these (colonized...) **in 3 1/2” pots @ \$1.00 at the Green House** All will be hardened off...showing fabulous color...ready for the choosing!

1. **Amish Deer Tongue** – Amish variety valued for its ruggedness and heavy production. Thick leafed plants show sharply triangular green leaves with straight edges. Unique habit. Thin midrib. Pleasant sharp flavor. Loose leaf. Mine did not grow compact...as many leaves were easily 14” long! 45-55 days
2. **Australian Yellow Leaf** – 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. 50 days
3. **Big Boston** – (aka **Laitue Lorthoïs**) Originally from France and later re-named by Peter Henderson & Co. who had acquired it and offered it in 1890. This one is a true “heading” variety...large, green and tender.
4. **Bronze Arrowhead** – in 1947, it was awarded the AAS. Introduced as (aka **Bronze Beauty**) by Germania Seed & Plant Co. Hailed as the finest, most colorful, most delicious leaf lettuce of its time. Loose leaf, oak-leaf type. Slow to bolt. What great intense color! 40-50 days
5. **Cimmaron** – (aka **Red Romaine**) A very old beautiful (1700’s) red romaine variety that is easy to grow and self-seeds readily. Very tolerant to cold and will germinate in cold as well. Hates the heat! Plants are more compact than their green

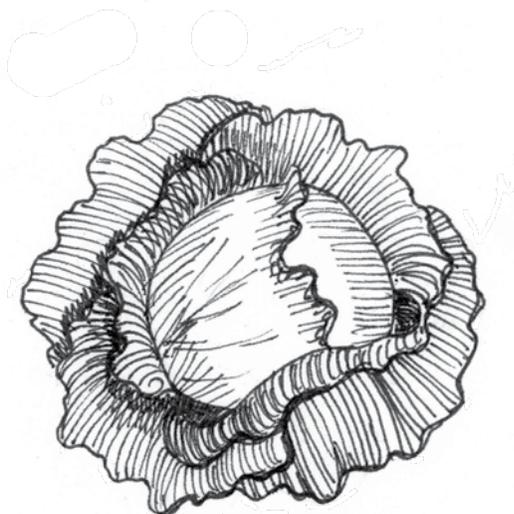
Romaine cousins. Wonderful salad addition and pretty enough for the flower bed. 58 days

6. **Cos or Romaine** – sometimes known as the “**Celery Lettuce**”. Its trademark is its long 10” conical head and its crunchy, juicy, thick leaves. Capable of handling very cool weather. Volunteers have been known to appear sometimes in the garden, having wintered over from the year before. Packed full with crispy flavor and one of the last ones to bolt in the summer. You can tie the outer leaves together with soft string, causing the inner leaves to be blanched for a more solid center (if this is your fancy...personally I prefer a deep green for vitamins and minerals content). 45-60 days
7. **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.
8. **Devil’s Tongue** – Leaves are very dark red on equally loose heads. Genes for this variety must be varied as are my seeds... being light and dark. Will be interesting to sow out more next summer, as I happen to like the look of this one.
9. **Drunken Woman** – (aka **Rossa di Trento**, aka **Rossa D’Amerique**, aka **Drunken Woman Frizzy Head**) Found at an Italian street market. From Milan, Italy. Humm! Who called it this name? (Never saw any vegetable called Drunken Man?!) Strange name, but never-the-less...it sadly fits! One grower (Cott.) describes it as “so frilly that it resembles a blowsy, frousy head of hair!” Beautiful large red/rose tipped leaves, bearing a “savoy look”, with pale green centers and bright red veins. Very showy! Excellent for cutting and will form loose fringed heads. A loose leaf that resists bolting. 45-60 days
10. **Ears of the Devil** – a heirloom from...??? Obviously no one wants to come forward and claim the fame for this name! Plants are massive, with deer tongue shaped leaves. Can’t tell you what a cold prairie spring does to this number! The color is out of this world...the most intense burgundy/plum/black/rose tones I have ever seen! AND the leaves are huge! You better get some! Truly an experience... for the eyes & tongue!
11. **Endive** – Not an actual lettuce, but a nice green leafed variety to be included. Medium-sized heads are extra frilly, deep-hearted & self blanching. Taste is unique...slightly bitter and tangy. (Needs getting used to) Compact and maturing ahead of many other varieties. French blanching technique: 3 to 4 days before harvest, rest an 8” cardboard “disk” on its head center. Slow to bolt. 52-65 days
12. **Four Seasons** –(aka **Merveille des Quatre Saions**, aka **Marvel of 4 Seasons**) An old heirloom from France, introduced into N.A. before 1885. This fast maturing “all season” variety behaves like a loose-leaf lettuce. Deep cranberry/red, thick leaves protect a soft green rose center. Leaves show a gentle frill. Medium to large “Butterhead” plants offer compactness and hardiness. Will bolt in hot weather, but unlike others...holds its flavor & will not get bitter. 55-65 days
13. **Flame** – introduced to home gardeners by Harris Moran Seed Co. in 1988. Described as distinctly red, slow to bolt and a fast mover for markets...demanding unique vegetables. Despite its recent introduction, only offered by a few seed companies. (But that has been changing!) 50 days
14. **Forellenschluss** – a private favorite of seed sanctuaries. An Austrian heirloom, whose translation means “Speckled like a Trout’s back” referring to its exquisitely beautiful pattern of maroon speckles over lime green, rippled leaves. A “hard-to-find”, speckled Romaine. No two plants are ever the same. Very frost hardy. A winner in many taste trials. Superior flavor and somewhat, heat resistant. 55 days
15. **Freckles** – another 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). 55 days
16. **Grandpa’s Admire’s** - well! No more spots, but plenty of bronze blotches on lovely emerald green leaves. This large headed, loose leafed (Butterhead?) variety seems to have its past steeped in a Civil War. George Admire was a Civil War veteran born in 1822. In 1977, his granddaughter Cloe Lowrey gave these wonderful seeds to the S.S.E. 60 days
17. **Green Ice** – a crisp green savoy leafed variety that just happens to be slow to bolt. Glossy leaves are fringed. Far less likely to be bitter than almost any other type in its class. 45 days
18. **Green Oak Leaf** – (aka **Baltimore**, aka **Philadelphia Oak Leaf**) Intro. by the French company...Vilmorin. Excellent eating quality. A long standing emerald green, loose oak-shaped leaf lettuce that is never bitter, even in late summer. AND I’m told it is resistant to hot weather! How would I know that as we rarely have too much hot weather here! (Give me some of those tolerant genes!) Very hardy, staying tender well into maturity. 50 days
19. **Italienischer Loose Leaf** – Here is a “babe” that grows big...16” – 18” of true greenish gorgeousness! It offers up the most unusual leaf form ever...a cross between an oak leaf AND a baseball bat! To top things off, it remains sweet and crisp long after most others have hit the dust of summer’s heat wrath. Don’t forget to give this one room to GROW! 55 days
20. **Jericho** – bred in...where else?...Israel! A great performer in hot weather. Green sword-shaped leaves, that just happen to look like a chubby romaine. Nice for breaking up into a fresh summer salad! 60 days

21. **Leopard** – Gorgeous tender Romaine. Leaves are green, splashed with maroon. Long lasting and slow to bolt. 58 days
22. **Little Gem** – (aka **Sugar Cos**) An upright, small paddle-leafed Romaine lettuce with sweet green leaves. Taste is marvelous and never bitter. Plant seed in the early spring or early fall to take advantage of the cooler weather. 60 days
23. **Lollo Rossa** – beautiful loose leaf variety with magenta, tiny frilly leaves that have light green bases and mild flavor. Small 5 – 8” half globe heads. A cut and come again variety. 50 days
24. **Mascara** – developed in Holland. Deep purple-red, heavily serrated, oak leaf type. Seeing is believing! Plants are prolific and long lasting. Non-bitter. 45 days
25. **Midnight Ruffles** - Wow! I am totally blown away by this one. Intense blackish-burgundy leaves counter deep rose/ red veins. Leaves appear blistered and very ruffled as no other variety...with serrated edges. Has low bolt potential, staying sweet and fresh well into summer’s heat. 45 days
26. **Outredgeous** – big beautiful heads. Long deep shiny red leaves that bear green veins. Good flavor. 50 days
27. **Purplus** – intense, ruffled super dark purple burgundy leaves that form into a loose leaf variety. Re-introduced back for all us great gardeners! 50 days
28. **Red Deer Tongue** – PGS says this heirloom was formed by crossing a green deer tongue with a red leaf. The triangular-shaped, long pointy green leaves are flushed with crimson red and white veins. Nice! Makes a loose head similar to Butterheads. Slow to bolt & very cold hardy. 60-65 days
29. **Red Iceberg** – A gorgeous iceberg “crisphead” variety that holds well without bolting. Fairly tight heads are medium to large sized (16”) offering nice flavor. 75 days
30. **Red Leprechaun** – one of my favorite varieties! 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. 60 days
31. **Red Oak Leaf** – beautiful, deep burgundy colors develop fullest when mature on this oak leaf-shaped leaf variety. Grow in full sun for the best colors (...in an alpine bed!) Another excellent cool weather tolerant variety. 57 days
32. **Red Romaine** – (aka **Cimmaron**) A gourmet variety used as a colorful tangy addition to salads. The red color develops best during cooler weather. An outstanding romaine and one of the largest offered...12” x 12” in every direction. 70 days
33. **Red Sails** – this is one that I grew up with...an old reliable, attractive (I like this part...) compact, fringed heads of deep burgundy/red over green. Taste stays mild for a long time. If planted in a sunny bright & hot spot, the sun will intensify the color. (I accidentally let some seeds fall in my alpine moat...filled with white rock chip. You should have seen the color that summer!) No bitterness. Ribs are very crisp. Loose leaf. 55 days
34. **Red Velvet** – An old heirloom re-introduced in 2002. Welcome back! Here is the DARKEST loose leaf known... in seed collections! The tops of the leaves are solid reddish- maroon and the backs are green tinged with maroon! Large plants grow to 12” wide x 8” tall, offering up a pleasant, chewy texture. Slow bolt. 53 days
35. **Reine des Glaces** – Another French heirloom. The name means: “Queen of the Ice” S.S.S. says this dark green one is a “crisp-head” iceberg with deeply notched leaves. Another says that the outer leaves have a ripped spiky edge resembling a crown and I will agree. A black seeded, cold tolerant gourmet variety with tons of flavor. Thrives in the cold. 64 days
36. **Rossimo** – extremely beautiful bright red color with backs of leaves...a light green. Slow bolting variety. Upright wide leaves are somewhat frilly, twisted, blistered and heavily textured! Another loose leaf stretching itself to 12” wide x 6” tall. Flavor is mild, sweet and pleasant. 55days
37. **Rouge d’Hiver** – (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. An interesting romaine that I really enjoyed growing for its eye-appeal. 55-65 days
38. **Sanguine Ameliore** – A French variety introduced in 1906 by the C.C. Morse & Co. They called it ...(aka **Strawberry Cabbage Lettuce**) 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. 60 days
39. **Speckled** – sent to the SSE in 1983 by Mark Reusser. He states that his father obtained it from Urias Martin, whose Mennonite family brought it to Waterloo County, Ontario in 1799 in a covered wagon from Lancaster County, Pennsylvania. The Martin family immigrated to America from Germany, earlier from Holland in 1660! What a long round trip! Large emerald green based lettuce plants with wide leaves that are quite rippled and loosely ruffled. Then someone brushed just the top center with a splash of bronzy red. A beautiful loose leaf, with a modestly tight center. 50

days

40. **Summertime CrispHead** – dev. by Dr. Jim Baggett of Oregon State. A crunchy head lettuce, growing to medium size. Its “wrapper” leaves are lite green, tipped with aggressive frills. Open pollinated 48 days
41. **Sunset** – an AAS medal winner in 1987. One of the prettiest heirloom lettuces with vivid deep red/ burgundy leaves. A favorite of many seed growers and gardeners alike. Extremely slow to bolt and heat tolerant. Unmatched ability for holding it mature state in one’s garden for an amazing length of time. Another large loose leaf type that pushes the envelope at 12” wide by 5-8” tall. Rare and hard to find, as it sets so few seed. 50-55 days
42. **Tango** – forms a very large plant growing wide at 12” and tall at 7”. An attractive, uniform plant that forms tight erect rosettes. Deeply cut pointed leaves resemble endive in appearance. With most of the trends using red to catch the consumers eye, this one is jade green...a complement to all others and a loose leaf. Flavor is unique...tender yet tangy and vitamin rich. 45-60 days
43. **Tennis Ball** – a Butterhead introduced to gardeners in 1850 AND listed by 116 seedmen in 1904! Small tight rosettes of light green leaves. Definitely a specialty for today’s market! Plants measure 7” wide and 6” tall, forming loose heads. According to SSE member William Woys Weaver (in the “Heirloom Vegetable Gardening Book”) these tennis ball lettuces were often pickled in salt brine in the 17th and 18th century! (Gulp!) (Black seeded variety) 50 days
44. **Tom Thumb** – For ALL the “**Tom Thumb Series**” Lovers...there is a **Tom Thumb Pea...Tom Thumb Popping Corn ...Micro Tom (Thumb) tomato** & now a lettuce by the same name! From the 1850’s. 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. 40 days
45. **Valmaine** – (aka **Paris White**) A loose leaf romaine type that was released in 1963 by the USDA. Leaves are dark emerald green and elongated. Another one obtained from my friend Micky, which she obviously favors.
46. **Winter Density** - (aka **Craquerelle du Midi**, aka **Craquante D’Avignon**) AND where have I heard that name before?...ah ha! Lilies! It is a green Romaine/Buttercrunch type, offering a very tight leaf formation. One would think it was seriously forming a head! Even the outer leaves get into the act! Try this one at anytime of the season. Its history is confusing...an old, unique, popular English var., well-known in France!
47. **Yedi Kule Cinsi Romaine** – a rare Turkish Romaine that does well in the heat! Leaves are green and very thick. 65 days
48. **Yugoslavian Red Butterhead** – this maybe the very last listing in our list, but in all honesty, I would consider it to be the very prettiest of them all! 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. 55 days



Muskmelon

The Challenge in our growing zone is to find vegetables that “work/finish” for us. No where is it more important than with melons! Everyone loves a great juicy sweet melon! So, this year we are directing our energies to varieties that, under **our weather circumstances**, should have half a chance of finishing here on the prairies. It has been noticed, if a variety doesn’t quite finish... YET if one is able to grab some great seeds and replant it... there is the half-chance it will adapt and try finishing sooner! I have noticed this with tomato seeds from “the south”. **So onward brave soldiers...let’s have a feast of them there luscious melons!**

Available as Plants only in 3 1/2" pot for shipping or for on-site personal shopping. Usually 3-5 plants per...\$1.50. Please refer to our CONTACT/Order Now section for more information...re shipping.

Thank You!

1. **Amish** – would have to be from an Amish community! Oval 4-7 lb. fruits offer thick rinds with sweet orange flesh that is not only juicy, but with full melon flavor. Seems adverse weather does not bother it. Strong shorter...determinate vines. 80-90 days
2. **Athena** – Eastern Tuscan, roundish oval large 4 lb. fruits are well-netted and slightly ribbed. Ripe fruit seldom crack and have a tough thin rind. Very extra-sweet orange flesh. Healthy vines, disease resistant. 90 days ?79 days
3. **Banana** – was listed in print in some of the first original seed catalogs of N.A.! Actually, a long banana-shaped fruit tapered at both ends. Usually measures 16” to 24” long and about 4” wide. Semi-smooth, yellow/green skin with salmon/pink flesh. Gardeners say that it has a sweet, spicy flavor. 80-100 days
4. **Boughem** – seed has been in the P.G. Seed Co. family for over 80 years (since 1930) and known to have come from Russia. The best melon known to produce reliably on the prairies, a week to 10 days earlier than “Far North”! It bears large oval yellow-skinned fruits which are mild flavored, soft and unfortunately not very uniform (or so he says...)
5. **Boule D’Or** - (aka **Golden Perfection**) Listed in the Vilmorin’s catalog “The vegetable garden” in 1885. Fruits ripen to a bright yellow skin and green flesh. A rare french variety that is incredibly delicious and sweet. Would have had a chance to taste it better, if the “chippies” didn’t sniff it out first! Maybe will try growing it in a large pot, so that it can finish quicker in our zone. 85-98 days
6. **Canary Yellow** – this honeydew melon offers up elongated “footballs” of pretty yellow when it matures, with fine gentle ribs. The flesh is a very a pale green/whitish with some degree of sweetness. Could use a hot summer to push it along.
7. **Cershownski** – Given to a local seed company by Jake Rempel of Halbstadt, Manitoba. Family believes it came over from the southern part of the Ukraine via Jake’s mother’s family...Jacob Kehler & Kathrine Penner in July 1874. According to that author, believed to be a rare strain of the “cob melon”! The center of the melon is filled with a “cob-like” structure containing seeds, so it is easiest to cut around the melon lengthways against the core of seed, take the top half in one hand & the bottom half in the other and twist the 2 halves apart. This is how Jake’s family have been doing it for generations! Fruits average 8-9” long by 5-6” wide with mildly sweet flesh that is light green to cream in color. Quite rare says HHS. 85 days
8. **Charantais** – a French heirloom. Considered by (flavor specialists) authorities (those who think they know...) that this variety is the most divine and flavorful melon in the world! Smooth, round fruits mature to a creamy, gray/yellow with green stripes in the skin. Flesh is a salmon orange sweet. Typically weighs like a large grapefruit at 2 1/2 lbs. Perfect for 2 people. Ripe melons have a heavenly fragrance. 75-90 days
9. **Crane** - (aka **China**) Was originally called the “**Gold Rush**” melon and cultivated by Chinese mine workers. Made famous in California by Olivier Crane with its introduction in 1920. Seems this family have been farming there for 6 generations AND this melon has been there all the way thru! Delicious crenshaw type with pale orange flesh and fine sweet flavor. Skin is green even when ripe with orange spots. 4 lbs. 85 days
10. **Delice de la Table** – French Heirloom listed by Vilmorin in 1885. Translated means “Delight of the Table”. Fruits are very pretty, weigh about 2 lb., appear solid...heavy & are heavily ribbed. Flesh is orange and sweet. Very hard to find. Rare. 85-90 days
11. **Delicious 51** – Bred at Cornell University. A popular home garden variety that is also (thank you!) quite early. Fruits can finish at 4 to 5 lb. weights. The flesh is gorgeous to look at AND eat...being a deep orange and pleasantly fruity sweet.
12. **Early Black Rock** – (aka **Honey Rock** ? aka **Sugar Rock**) An AAS winner in 1933! Skin is tough grayish/green with flesh, a deep orange. Fruits weigh 3 to 4 lbs and there should be 5-7 per. plant. Northern variety. 74-88 days
13. **Edens Gem** – Early maturing variety developed in 1905 at Rocky Ford, Colorado, as a “crate melon”. Author Amy Goldman, claims this muskmelon to be one of her all-time favorites and “may cause drooling”! Soft-ball sized 1 lb’ers are heavily netted. Flavor is complex and spicy. 65-80 day
14. **Far North** – one of the earliest maturing melons in my collection. Found to be originating with Ukrainian settlers

Muskmelon

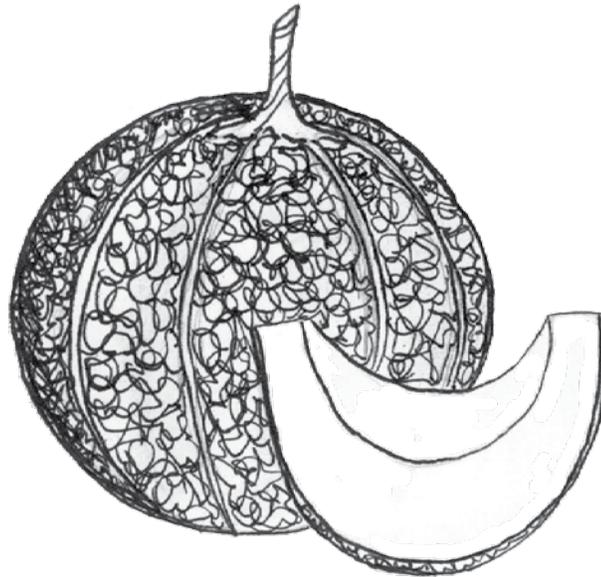
from the south end of the Canadian prairies. It was later improved at the Morden Exp. Farm & Minnesota Hort. Dept. Introduced commercially in 1950. Fruits are little soft ball sizes (about 1 lb.), round with orange flesh. Flavor isn't quite like in the store, but it is a treat to eat something like this from your own garden! I am sure if the summers were hotter and drier here, we would get a real "muskmelon flavor" fix! Excellent for short seasons. 60-70 days

15. **Galdenfeld** – Obtained from H.H. Seeds. Was found growing in Galdenfeld, Manitoba for generations... a melon already named for the town/area in which it resided. One of the most earliest, productive and sweetest var. they claim to have ever grown. Fruits are small, with fragrant flesh, finishing in good time before the chill sets in!
16. **Golden Honeymoon** – a honeydew melon with brilliant gold rind & delicious green flesh. Unique flavor. 2 weeks earlier than regular honeydews. Excellent production. Rarely prone to "sunburn". Unique, rare AND a "keeper"! Leave on the vine till fully ripe to enjoy its fullest flavor. 92 days
17. **Green Climbing** – heirloom from France. Small fruit with green flesh. Has a lovely fragrance. Prefers a warm, drier climate (hot summer). Ripens best when it is given a chance to climb. Might need to be tied to trellis. (?days)
18. **Green Nutmeg** – this very old variety was 1st mentioned by Bernard McMahon in "The American Gardener's Calendar" of 1806. In 1863 Fearing Burr Jr. described 12 varieties suitable for the garden & those listed, ranked "Nutmeg" as "One of the very best". This small melon matures anywhere from 2 to 3 lbs. Has typical muskmelon webbed skin and emerald green flesh! Its flesh is wonderfully aromatic, divinely sweet, combined with a unique spiciness. A very reliable producer any where...year after year. Short season. 70-80 days.
19. **Heart of Gold** – Dev. By Roland Morrill and introduced in 1895. Trademark was granted Dec.15.1914. Smooth round netted fruits of typical muskmelons. Vines are vigorous, producing many sweet and juicy fruits that average at 2 to 3 lbs. Many varieties in the store typify this variety and in 1930 this one was the most popular . Flesh is firm, juicy and offers fantastic aromatic flavor. 75 days
20. **Honey Rock** – (aka **Sugar Rock**) Pre...1920. Developed by F. W. Richardson (US). Popular in the 20's due to its short season. In 1932 a seed catalogue described it as "perfect for both home gardeners & market gardeners." A heirloom melon with fine, firm, deep salmon-colored thick flesh. Its globe-shaped fruits roll in @ 3 to 4 lbs. An AAS winner in 1933! Tough, grayish-green skin, making it great for travel. A favorite for the North. Good-sized fruit for the time-frame of 75 days.
21. **Jenny Lind** – was dev. from an old Philadelphia variety from before 1840. Registered in 1846. It was named after Swedish singer "Jenny Lind...the Swedish Nightingale". Fruits are almost turban-shaped with a "button" or "knob" on the bottom, weighing in at 2½ lbs. Skin is brownish orange, mottled with green when ripe. The flesh is whitish green and sweet. Its vines are short (for a melon!) reaching only 5 feet! A great one to trial for short season gardens. Disease resistant. 70-75 days
22. **Minnesota Midget** – developed by the University of Minnesota in 1948 and introduced by the Farmer Seed Co. One of the most popular varieties for northern gardens. This melon produces 4" to 6" fruits on short 3 ft. vines. Fruits are typical. Plants are compact, yet very productive...ideal for patios and small gardens. Best if trellised. Unique flavor and high sugar content. Resistant to wilt. 60-100 days
23. **Montreal Market** – grown for many years in the Montreal area, prior to 1890's. Ancestry can be traced back to early French settlers. Also crosses made with many others such as "Cavaillon" and "Giant Green Nutmeg" during its time made it very famous. Thought to be extinct until a few old seeds were found in a seed bank maintained by the US Dept. of Agriculture in 1995. These gems were grown out to produce astonishing huge fruits of 10lbs.
24. **Noire de Carmes** – (aka **Black Rock**) A French heirloom discovered before 1880. Extremely dark green skin, (almost black) when immature. Then ripening to a full yellow orange, mottled with green patches and stripes. Fruits slightly flattened and ribbed with smooth skin. Sweet, aromatic light orange flesh. Easiest to grow and the most luxurious of all melons. Fruits end up 2 to 3 lbs each. Very productive. (In my opinion...one of the prettiest melon I have ever seen!) 75 days
25. **Oka** – bred around 1912 by Father Athanese of the Trappist Monastery at La Trappe, Quebec. It was a cross of the green-fleshed "Montreal Market" and "Banana"! After a few years of refining, seed was 1st offered by Joseph Breck & Sons of Boston. It was not discovered again till years later on the Island of Bizard, Quebec, Canada. Therefore became known as the Bizard Island strain. Great flavor and texture. What a tasty attractive melon! 80-90 days
26. **Orange Fleshed Honeydew** – Unusual for a honeydew...light green, very smooth skin, combined with brilliant orange flesh! What contrast! Couldn't resist this one! Very pretty! Typically "classic" very tasty sweet flesh. An American melon variety. Fruits are oblong. 98 days
27. **Petite Gris de Rennes** – developed by Bishop of Rennes, nearly 400 hundred years ago! This variety became the favorite "in the mouth of" French melon expert Bruno Defay of the US. Grey-green rind covers this small round melon of about

Muskmelons

2-3 lbs. The great flesh is super thick, orange, dense and flavorfully sweet (perfumed). Its seed cavity is very small. Reports say that it adapts well to cool climates. Rave reviews. Another excellent market melon with a French connection.

28. **Prescott Fond Blanc** – unique French melon from before 1850. Fruits come in at 4 to 9 lbs! They exhibit beautiful WARTY skin and dense sweet flesh. WOW! It is sooo ugly, that it is beautiful! Incredibly fragrant when ripe. Will NOT slip when ripe! So keep your “nose” on top of this one! Drought resistant. 85-95 days
29. **Queen Anne’s Pocket** – (aka **Plum Granny**, aka **Dudaim Melon**) A small melon grown solely for its fragrance! Sources state it may have existed during the 17th century. Very popular during the Victorian times and was carried around by ladies in their pockets for their perfume-like qualities! Is grown for its powerful fragrance! Flesh is pale off white, edible but bland. Have grown this one and found it to be the size of a small baseball...2” to 3”wide with beautiful deep yellow and red/orange stripes. Its skin was also soft and fuzzy! (No wonder they liked to touch it!) Plants were as small as the melons, with vines no longer than 2 feet. 65-70 days
30. **Thai Golden Round** – these big 6 lb. glowing orange “pumpkins” are one of the most “eye-catching” attractive melons I have ever seen! The green flesh is sweet...a unique melting pot of papaya & pineapple! Very “melon-like”! A variety that stands out by itself. Collected by Andrew Kaiser in 2006. Plants (they say) are very productive. A heat lover. ____ days
31. **Tigger** – love this “**Tigger**”! A Baker Seed Co. introduction. From an Armenian market obtained from a mountain valley in the same country. Fruits are a vibrant yellow with fire engine red zig-zag stripes! (Have to see this one to believe it!) Fragrance is powerful, more so than Queen Anne’s Pocket Melon. The white flesh gets sweeter in dry climates. (hot summers?) Fruits are perfectly round, packed at 1 lb. Vigorous small plants yield heavily. Very unique melon for specialty markets. 85 days
32. **Tip Top** – (aka **Livingstone’s Tip Top Nutmeg**) introduced in 1892. A very prolific melon. Was one of the leading market melons for over 40 years and now very rare. Medium-sized fruits have salmon/orange flesh, very sweet and spicy clear thru to the rind! Drought tolerant and very early. 75-80 days



Nothing is more fun for us hard working gardeners, than to have a bit of fun on the side. Here-in we have listed the unusual...just for that!

Available for most as Plants Only in 3 1/2" pots for shipping or for on-site personal shopping. Quantities per pot will also vary, depending on each individual variety! Prices vary too based on individual item listed. (email me if you would like to know the exact amounts...)

We have priced our Potato varieties below (per kg.) As soon as we receive confirmation from "the cellar"...re supplies, we will post this information on our website! Or call us at 1-204-268-3984. This info. usually reaches us in late April or early May.

New for 2012! For those interested in Sweet Potatoes slips: We have started a "Sign-Up" list for those wanting to try growing this novel vegetable. Contact us soon, as we need to know in advance. These need time to be started! Check out our photos on the WEB...results from 2 growers on www.FLICKR.com! Once signed in...just request to see photos for "MANDY'S GREENHOUSES"!

A big exception to our pot sizes, will be our Asparagus...\$3.00 & Rhubarb roots...\$7.00! I will be shipping these in moist packs, primarily because sending a 1 or 2 gallon pot with soil is way too heavy!

Thank You!

1. **Asparagus Jersey King** – dev. by Rutgers University. One of the most popular (male) varieties. Produces large, tender green spears with purple bracts. More productive & having a longer harvestable season. Older plants last longer in the bed (this doesn't sound right some how!) due to their high resistance to fusarium & rust diseases. Predominately male! Plants live longer and yield more than females (sorry girls...) **Available as plants only.**
2. **Asparagus Jersey Knight** – as above. Does well in heavy soils...but produces seed! **Available as plants only.**
3. **Asparagus Mary Washington** – a trusted variety from many, many years ago. Producing vigorous medium green tender spears. Excellent frozen. Sunny area, rich with compost and free from excess standing water. Transplant 1 year old roots to their permanent location...18" apart, one from another, in rows, one meter apart. Keep feeding the young plants for the first year. In following years, add compost or old rotted manure. Keep area always moist, but not overly wet. Should drain well. **Available as plants only.**
4. **Asparagus Purple Passion** – OP Here is the newest introduction in our Novelty section. A heirloom from Italy! A milder, yet crisp and sweet version of the original green forms. Excellent fresh from the garden BUT as with some "colored" vegetables, loses its purple when either steamed or cooked. Spears just as large as "Jersey King", but not predominately male! Will over winter in Manitoba...Zone 3 quite well. **Available as plants only. In limited supply.**
5. **Chufa Nuts** – (aka **Tiger Nuts**, aka **Rush Nuts**, aka **Earth Almonds**) I have heard about these wee tubers for a few years now and thought I must trial a few of these myself. Better still, why don't you try some with me? A traditional favorite in Europe for years...and why are we just trying them now? These are usually propagated vegetatively and rarely do plants offer seed. You have to plant a nut to grow a nut! Appear as grassy plants (like short oats) that expands within its clump. As Sept. rolls around, the wee nuts which are about the size of a peanut are dug from the ground (growing on the plants fine roots...) and prepared for winter much like mini potatoes. No refrigeration for these! After harvest, they become sweeter as they dry. Apparently they contain nearly 30% oil...a prized form too! Useful in cereals, for snacks and can also be ground up for baking or to create the base for a popular Spain drink called "Horchata de Chufas"! I will have planting instructions to go with these. **Started in pots @ \$1.50**
6. **Earth Chestnut** – (aka *Bunium bulbocastaneum*) Considered a root vegetable. Low growing crown resembles parsley and can be used just like it. Mature plants will eventually produce masses of sweet crunchy tiny tubers, edible raw or cooked. **N/A**
7. **Garden Huckleberry** – (aka *Solanum scabrum*, aka *Solanum nigrum*) Native to Western Africa. Plants develop hard green branches, (with few leaves) that sprawl, producing hundreds of chubby (blueberry-like) purple black clustered fruits all over the plant. Can be eaten raw (kinda tasteless), but are better cooked. Used like saskatoons (service berries for our American friends...) or blueberries. Makes delicious "mock" blueberry pies & preserves. (Have had some gardening friends come in and tell me that, too!) Great when frozen or canned. Best when picked after berries turn from a glossy to dull shiny black. It was common to think that these were poisonous! This it is not true, as the last time

I checked...I was still alive! Can be used as a purple-blue food coloring! Check out a recipe for these fruits in our new link...**RECIPES. Available as Plants only. 75-80 days**

8. **Job's Tears** – used for praying beads since 2000BC. Recently uncovered in a Western historical site. Once an important source of food. ? originated in India. When the polished grey/white grain-like seeds are mature, there is a perfect hole through the very middle of them. Nature-perfect bead! Used for making rosaries and for musical African shaker gourds. Prolific grassy grain-looking plants that offer up an abundance of seed. A long season annual...?120 days. Plants grow from 30"-36" tall. Harvest when seed turn dark grey. Pick carefully as they will fall off! It is suggested that plants be planted in very lean, quick-draining soils. Nitrogen rich soils produce too much grass and less seed. **Available as plants only....\$1.50**
9. **Peanuts "Valencia"** – a standard eating peanut, very grow-able in most parts of Canada. Does better in warm sandy soils. Put out when all chance of frost is over and soil has sufficiently warmed up. Plant them 1 foot apart, one from another in loose fertile worked soil with plenty of compost enriched. Keep very moist. Lack of moisture will slow down the "manufacturing" process. In late fall, dig up entire plant and (with pods attached) dry hang up in a warm shaded windy place. Cure well before removing the pods. Roast @ 190C/375F till a gentle golden brown. Do not over roast! (I had seeded these directly into the garden (25 years ago...one early spring) and found many peanut clusters when I was forced to dig them up in early September, because our new house was coming on top of them! Darn!) **Available as Plants only...\$2.00**
10. **Persian White Flowered Poppy** – edible white seeded variety. Large white flowers fade in 24 hours...later producing large seed heads. All other varieties produce grey or black seeds...this one contains only WHITE SEEDS. Perfect for breads and cakes. An Annual that will self-seed. **Potted up...\$1.50**
11. **Potato "All Red"** – well I invited this one back for another round. It impressed me in my garden trials last year (2010) for its production and good storage abilities. I am a sucker for that excellent flavored rosey-pink moist flesh (like the flesh of my Japanese apple...) Tubers are somewhat roundish, skin is a deep rose/red. AND it cooks up well, holding its shape no matter where I used it. I had to laugh when my hubby mixed it into one of his "goulashes" and thought the pink/rose pieces were meat! A mid. to late season variety. **1 kg...\$5.00**
12. **Potato "Banana fingerling"** – Of the fingerling varieties, a late season producer. Small banana-shaped tubers have pale yellow flesh, covered with light yellow skin. Folks call the flesh in these a "wax" type, able to hold itself together well after being cooked. Production can be high. Excellent in all types of salads and great baked with their skin on. moderate resistance to scab. **1 kg...\$5.00**
13. **Potato "Caribe"** – An early season high producing variety that could easily replace "Red Norland" in its game. Has all the moist texture "spring potato" characteristics, combined with outstanding storage abilities. Excellent for boiling and roasting. Tubers are oblong, with purple/red skin and white flesh. **1 kg...\$4.50**
14. **Potato "Dakota Pearl"** – another mid-season producer I have invited into my garden. Judging by its color, pale almost white skin and white flesh makes it an odd-ball in my collection. I like that! This variety offers good resistance to scab and is known in potato circles as the "potato chip" potato. **1 kg...\$5.00**
15. **Potato "German Butterball"** – I am very excited to introduce this variety into our circle of potato friends, because of its unusual traits. A fantastic buttery flavored oval heirloom variety that folks tell me has been around for a long time. Great for all sorts of uses – boiling, baking and roasting. I can hardly wait to try it. **1 kg...\$5.00**
16. **Potato "Kennebec"** – one of my personal all time favorites with its very smooth pale beige yellow skin, very shallow eyes, oblong, flattish large tubers and light beige/white flesh. Seed suppliers say that it is a mid-season producer, capable of huge production. (mine have always arrived into its glory in late season...) Excellent as a storage variety, for "Barbie" roasts, chipping and baking in the oven. Very tolerant of diseases such as black leg, blight and scab. Plants will grow quite large because of its production, so give it room. **1 kg...\$4.50**
17. **Peruvian Purple** – available in 2013. Trials in 2011, proved this one may just outshine our other "Blue"! Tubers were larger (about ½ to 2 lbs...) and quantities per hill...about 6 to 14. Had similar coloration, with greater disease resistance. Had a tendency to "wander"! But I like wanders like this if they are proving a point! \$\$\$...unknown..dependant on supplies.
18. **Potato "Purple Viking"** - Some folks have mistakenly called this one "Purple Caribe", which it is not. I have always

liked its cousin “**Viking**“, so the transition should pose no problems, especially as this one is somewhat resistant to scab. Round tubers can reach huge proportions, having a beautiful purple colored skin with pure white flesh and shallow eyes. A mid-season producer. Great just fresh baked or boiled with cream and dill. **1 kg...\$5.00**

19. **Potato “Russet Burbank”** – (aka **Netted Gem**) I have seen these hang around almost every super market, greenhouse, nursery AND my parents and grandparent’s farm for as long as I can remember. By rights it should be classed as full heirloom. A late season, excellent storing, very reliable, heavy producer for any garden. Distinctive “russet” (netted) golden/brownish skin encloses very flavorful pale yellow flesh. Tubers are also unique... long, roundish in its girth and cylindrical. My grand kids had a ball digging these babes out! Very easy! A wonderful baking potato and as mentioned in my newsletter, it is the end of Feb. and I have yet to see any sprouts! **1 kg...\$4.00**
20. **Potato “Russian Blue”** – I truly fell in love with this variety several years ago when I planted it on a whim. Its habit indicated straight away that it would be a late season producer. The white root shoots, tinged with purple could be found “hiding” in every other row, except its own! The potato tops were also huge and tended to sprawl sideways...so give it lots of room. When I started to dig...I had to follow the “money”! They rewarded me with copious, huge, deep purple blue tubers, oblong & roundish, shaped much like “Netted Gems”. A distinctively visual variety with remarkable flavor and appearance. A keeper in my garden. **1 kg...\$4.50**
21. **Potato “Warba”** – I can’t remember when I last saw these in the last 50 years. Yet it was a staple variety in my parents garden as the “Lunkers” of the potato patch. My parents had no problem pulling huge tubers of 2 to 3 lbs consistently from their soils. Kind’va round, bumpy beasties with wonderful buff skin and reddened eyes (like they had been crying just before Dad pulled them out!) Flesh is crisp, pure white and very tasty. Excellent for boiling and smashing or baking & roasting. A late season great producer. What it does not put out in quantity, it makes up for in size! **1 kg...\$5.00**
22. **Prickly Caterpillar** – native to Southern Europe, listed by Vilmorin (in the first seed catalog...) in the 1800’s. Presently only one seed company maintains this variety and they are in Europe! Seed is very hard to extract from the tight pods. Wow! Pods are narrow and twisted like a Caterpillar rolled upon itself! Low growing plants (annual) make a nice ground cover and are sure to be the center of attention in your garden. In past days: caterpillars were added to salads to SURPRISE unexpected diners, not meant to be eaten, mostly because they are so hairy! Try growing in a container if space is limiting. A great historic novelty! Kid-proof! **N/A**
23. **Rhubarb (Canada Red)** – here is a “Strawberry form” of the old fashioned vegetable/fruit. Use it anyway you like it! They say leaves can be used as a great insecticide and of course we will take those stems and put them into almost any dessert we can find. Love those fresh early spring harbingers! Stems are very reddish, all the way through. Have been growing these for years! **2 Gallon pots \$7.00**
24. **Sunberry** - (aka *Solanum burbankii*) Truly a historic variety. Bred in the early 1900’s by Luther Burbank, who named it “Sunberry” and lamented when it was renamed “Wonderberry” by the dealer who purchased and introduced it. Critics immediately claimed Burbank had simply reintroduced *S. nigrum* (Garden Huckleberry), as a new plant. Burbank said it was the result of many years of crossing *Solanum gainese* (an African species) with *S. villosum* (an European species). The Sunberry fruits are blue, slightly sweet and slightly larger than a pea. Said by its admirers to rival or even surpass blueberries. In 1914 Luther Burbank released a book called “How plants are trained to work for man”...SSE **Available as plants only...\$1.50**
25. **Sweetpotato “Georgia Jet”** – first might I say that these will be offered as “potato plant slips” (rooted cuttings) not tubers. Sometimes the weather has a habit of turning below +4C, and that might be just enough for tubers (like potatoes) to convert to sugar and be damaged. It has been proven that plant slips appear more hardy than tubers. That does not mean you have to experiment! The above mentioned is a very popular variety, I am told. A leader in earliness, producing huge yields orange colored flesh tubers. For the gardener with a 100 day frost free growing season. **Available as starter plant slips...\$2.00 each**
26. **Sweetpotato “Tainung 65”** - Another high yielding variety with light pink skin and creamy flesh. Produces very early with huge results. Plants offer some eye candy with purple stems and bronze leaves. Pretty enough for a pot close to the back door! Just make sure it is large enough! 105 days **Available as starter plant slips...\$2.00 each**
27. **Titan Sunflower** – one of the tallest growing, true giant “Headed”, large-seeded varieties known to home gardeners. This one will dumbfound your neighbors or impress them (depending on whom you have) Very uniform. Can grow to 12 feet with heads reaching 18” to 24’ in diameter! 90 days

Onions & Leeks

A first for this Green House I will be offering a number of “**starter plants**” only for this season. The amount per pack, I have not decided yet. I will keep you posted here as to what develops. Some varieties that I hope to offer are:

1. **Ailsa Craig Sweet Onion** – a gardener by the name of David Murray, working for the Marquis of Ailsa, introduced this one in 1887. Because of its unusual size, it was used extensively as an exhibition onion. Bulbs can grow large (3 lbs+) almost round with pale straw-colored skin and white flesh. Flavor is mild and sweet. Not recommended for storage.
2. **American Flag Leek** – I have been growing this variety from the first moment I discovered that I loved leeks in soups. Leeks are just milder and sweeter flavored onions! That white “bulb” portion can reach about 6-7" long and the over-all height of the plant...about 20-30". Blue/grey/green leaves are the essence of stews, soups (See “Leek Soup” in our recipe section...) and many meat dishes. Can be wintered over if well insulated with bales of hay or straw (and snow). I have had it winter over the first winter even on occasion without nothing but snow, providing that enough snow arrived before the real cold hit! 115 days
3. **Amish Bottle Onion** – a “bottle” shaped onion that takes 2 years to fully develop from seed. A genetic trait finds (1/4) of the bulbs splitting into double or triple bulb-lets! Apparently it has excellent flavor and is a good winter keeper. Skin is reddish brown with cream flesh. If it is cooked, will almost completely dissolve away! Great for cooks in who’s home there is someone with an “onion” phobia!
4. **Australian Brown Onion** – in 1894, C. C. Morse & Co. obtained 5 lbs. of Brown Spanish seed from Australia. In 1897 they sold rights for the seed to W. Atlee Burpee, who renamed it “**Australian Brown**“.... (c/o S.S.Ex.) Flattened globes, with medium firm flesh (pungent) in medium-sized bulbs. A good storage onion. 100 days from transplant.
5. **Evergreen White Bunching**
6. **Flat of Italy Onion** – Italian heirloom mentioned by Vilmorin in 1885. These guys really like their onions and small wonder! A beautiful bright red “cipollini” type (when young...) of gourmet quality, ending up very flat when mature.
7. **Potato Onion Yellow** – (aka **Yellow Multipliers**, aka **Hill Onion**, **Mother Onion**, **Pregnant Onion** etc...well you get the picture!) A lot of cute names for just an onion we, around here, call the **Multiplier**! Simply one of the best storage/cooking onion varieties afforded to folks who didn’t have a lot of money to buy fresh seed or bulbs every year! Nice small almost round, almost a little bumpy var. that once one is planted...”she” gives birth and soon half a dozen small (soon growing to her size...) bulbs are seen completely around it! Highly flavorful, drought resistant with great storage qualities. Will over winter quite well if kept in a cool (not too dry) spot. Does not top-set. 120 days
8. **Red Baron Bunching** – Well...you are very familiar with white bunching onions. Now here is a bunching onion that has vermilion red/purple where the white should be. Is that a good thing? Only if you happen to like red onions! Will never form a bulb, always maxing out as a very small bulb at its most mature point. Greens are still dark green and you can grow a lot in a small space. Will it winter over like my white ones do? Will have to experiment. Stunning!
9. **Red of Florence Onion** – Another Italian heirloom. Deliciously sweet and mild. Oblong shaped and bright red. Great planted in early spring. Long Day. Rare
10. **Rossa di Milano Onion** – another Italian! Large 3" to 4" wide flattened tops, with torpedo looking bottoms! Onions look beautiful with deep shiny red skins. Flesh is pungent and flavorful. An excellent keeper that will do well here.
11. **Tropeana Lunga Onion** – heirloom from Tropea, in southern Italy. This var. has a beautiful fluted (tropedo-like) shape...like a large 4" shallot. Skin is light purple and its flesh is white. This bulb will get very strong if grown in “sulfurous” (acidic) soils.
12. **Yellow Globe Onion**
13. **Yellow of Parma Onion** – large oblong globe shaped. Italian variety. Late onion makes an excellent keeper. Long day var. Rare 1 lb.

Wild forms of turnip were found cultivated in Asia 4000 years ago. Both the Greek and Romans thought highly of this vegetable. Was used as a popular livestock food for over 600 years in Europe. Very poor history records were ever kept of this health giving vegetable variety. When introduced by settlers to the N. A. continent, was considered as a “poor man’s” food. Obviously the “poor man” ate better than his “rich man” counterparts!

Grows well in nutritional deficient soils, where other varieties would be struggling. Resistant to frost and mild freezing. Their roots keep well into winter if air and coolness is offered.

Roots are high in Vit. C. Their greens are a great source of Vit. A, Vit. C, Vit. K, calcium and lutein (carotenoids).

Some packets in here are offered as seed, where plants are not practical.

1. **Celeriac** – (aka **Giant Prague**) A Heritage rooted variety that is big, round and solid. Can be harvested when it is 2-4” in diameter. Fall harvested roots are superior in flavor and keep better. Celery-like flavoring for soups, stews and salads. Tastes way better than it looks. **Plants only available** as it would take too long to reach maturity here. 110 days
2. **Celeriac Mentor** – (aka Turnip Rooted Celery) Roots automatically form a globe of fiber-less white flesh that is very edible. It is quite nutty. Does not require extra blanching (ie: covering with shingles or soil) to temper its strong flavor (resulting from too much light). Needs to be started very early indoors to ensure that it finishes in time for our season. (Like celery) Excellent for soups and stews. Store like for carrots. 115-125 days **Plants will be available**
3. **Parsley Hamburg Rooted** – thick fleshy roots similar to parsnip, used in stews and soups. Soak seed in lukewarm water for a few hours. Sow early as soon as the ground can be worked. Add compost. 88-94 days **\$1.50**
4. **Parsnip Andover** – delicious cold-weather vegetable is one of the hardest root crops. Delicate sweet nutty flavor complements any meal. Par-boil, steam, pan-glaze, scallop or mash. Soak for 24 hours to enhance germination. Keep the row moist till the seedlings break through. Rich dietary source of fiber, Potassium, Calcium, Iron, Vitamin A, B, B-12, and Niacin. 70-90 days **\$1.50**
5. **Parsnip Cobham Marrow** – Open pollinated. Outstanding large roots that can grow to 10” long and more wider at the top than other tapering var. Because it develops later, its taste improves, due to increasing sugars that form due to cooler weather conditions. Skin is also smoother and taste is absolutely yummy! 120 days
6. **Parsnip Hollow Crown** – a heavy yielder of tapered roots...12” long with broad shoulders. Sow as early as the ground can be worked. Fall frost improve the flavor. Maybe sown in late summer, for fall crops in areas where falls are long. A standard in this variety. A heirloom of 1820! ____days **\$1.50**
7. **Parsnip Kral Russian** – an old variety from the USSR. The roots look much like the old “**Turnip Rooted Parsnip**” in Fearing Burr’s “Field and Garden Vegetables of America”. Because this white-skinned, rooted veggie is more turnip-shaped and not as long...this one should perform better in shallow or heavy clay soils. Be prepared for more top showing. Rare 75-86 days **\$2.00**
8. **Turnip Gilfeather** – a Vermont heirloom developed by John Gilfeather in the late 1800’s. Its parentage is believed to have come from Germany. This turnip is shaped like a “top” with creamy white roots which are knobby. Excellent, when eaten raw. Likes cool weather. The white roots come with green shoulders and white flesh, which remains tender even when the roots are large. 78 days **\$2.00**
9. **Turnip Golden (Ball) Globe** – a turnip variety that offers light golden yellow flesh that is tasty, sweet and fine tasting. Plant in early spring for greens and nice roots for winter fare. **\$2.00**
10. **Turnip Navet des Vertus Marteau** – an old fashioned French heirloom from the 1800’s, grown by market gardeners. This seed was imported especially for Mandy’s customers. Roots are tender, white, cylindrical...5-6” long and 2” wide, with mild, sweet flavor compared to most others. Prolonged hot weather makes turnips woody...so keep all of them moist and cool-rooted, by heavily mulching the soil surface. Love the name! ____days **\$3.00**
11. **Turnip Purple Top White Globe** – much in use before 1880’s...the traditional American turnip. Strains have been selected from the southern US. These are smooth, round, 3- 4” when mature with white below and bright purple above. The leaves are large, lobed and dark green. When grown organic they offer lots of antioxidants! 50 days **\$2.00**
12. **Turnip White Egg** - a pre-1880's heirloom. A smooth skinned white variety that bears mild sweet flesh and is easy to grow. Seen as one of the top selling turnip varieties at farmers markets in the US. Early. **\$2.00**

Peas porridge hot, Pease porridge cold. Pease porridge in the pot...9 days old!

For many this rhyme doesn't have a clear meaning. It does have a nice singsong rhythm however. And if you were a young peasant child growing up in 16th century England, your frequent meals of pease porridge may have given you unpleasant memories and a possible belly ache!

Imagine if you will...a large kettle containing a thick porridge made of peas hanging over the fire in many English & Scottish homes during the Middle Ages as was customary. Because few could afford meat, they based their meals on pease porridge with an abundance of whatever vegetables they had on hand. When the fire died down at night, the morning porridge was quite cold. Each day the fire was re-lit & more peas & vegetables were added to the kettle. Indeed, the original ingredients in the kettle could very well have been more than 9 days old!

Pease porridge actually evolved from Pease Pottage, a very thick porridge made of dried peas that was served with highly salted bacon. The original porridge cooked without salt, relying on the bacon for flavor. (c/o...Vegetarians in Paradise) Well...our pea history is also quite surprising. Evidence of wild peas consumed by humans, discovered by archaeologists exploring the "Spirit Cave" on the border between Burma and Thailand....in 9750 BC!

The color range of our heirloom pea seeds is quite extensive...starting from pale beige to deep green to the darkest deep brown. Then the fun starts...smooth, dented, wrinkled, spotted, tri-colored and multi-toned! You have to see them to believe them!

Most packet prices will be \$3.00, unless otherwise indicated.

1. **Alaska** – a very early snap or soup variety (from Foxfire Farm...1881) that produces white flowers and then uniform pods, filled with smooth pea seeds. Was originally bred as a field pea and later used as table pea. Very recommended for soups (dried peas are round, smooth & lite green...), early canning & freezing. Wilt disease resistant. 58 days **\$2.00**
2. **Amish Snap** – grown in Amish communities long before present day snap peas. Vines grow to 5-6ft. Heavy producers of 2" curved sickle-shaped pods with 4-7 peas per pod. Bears for over a long 6 week period, if kept well picked. Delicate and sweet, superb flavor...even when the seeds develop. A crisp eat-it-all pea variety. Plant seeds 1" apart in 3" spaced double rows to ensure better pollination. 60 days
3. **Amplissimo Viktoria Ukrainskaya** – This heirloom they say comes from the Ukraine. (Can you see it? But I am afraid an Italian countryman got in there somehow!) Known as the "**Garbanzo of the North**". Delicious soup pea (looking somewhat like our garbanzos...) growing to 4-5 feet tall, with 3" pods that offer 5-7 creak colored peas inside! That's more than the conventional "Chick Pea" can offer! Dry shells resist shattering. Flowers are white. 90 days
4. **Asparagus** – (aka **Winged Red Pea**) A variety with the most intense scarlet red flowers ever seen on a wee plant like this one. Native to the Mediterranean region and the Near East. This legume is not related to either asparagus or peas! Mentioned as early as 1734 by Philip Miller, one of the earliest garden writers. It has been in cultivation for more than 400 years and is now considered a gourmet vegetable in Europe. The raw seeds of this pea are perfectly round and light green with red mottling. Has been trialed here. Most unusual type of all peas! The pods have fins (or wings) x 4, running down the length of the pod. The plants are much smaller (about 12-18"...as a runner) than other variety. Seeing is believing! Thrives in poor soil. Harvest the pods before they are 1" long and steam them. Tastes like asparagus! 65-75 days
5. **Australian Soup... New for 2012!** Limited supply. Description coming soon.
6. **Austrian Winter** – Close relative to our common garden peas var., with one exception! This one is grown as a cover crop! Hardy as Hairy Vetch...a known nitrogen fixer. Very adaptable to drier and alkaline soils. Perhaps an early summer planting can be considered for plowing under just before winter. However most recommend that it be spring planted on the Prairies. Very attractive to deer...so could be used as an attractant to save garden goodies! (Ok! So does someone out there have a attractive crop for "Chippies"????) **\$2.00**
7. **Blue Podded** – (aka **Bla Orta**, aka **Blauwschokkers**)...means "**Blue Pod**" in Dutch. A type of very productive field pea variety from Holland. Seeds are characterized by buff, gray or speckled seed coats & pigmented red/purple blossoms, the chemicals which convey the color, also have "anti-freeze" properties, so such peas are typically very hardy & quick to emerge in cold soils.(c/o Seed Savers Yearbook 2009) A winter staple in Europe for centuries, known as soup peas or "pease porridge". Spectacular plants, pretty enough for the flower bed. Vigorous 5'-6' tall. Soak dry seeds overnight before cooking. A late producer at 80-85 days It will not disappoint! **N/A**
8. **Capucijner's Purple Pod** – (aka **Blue Pod**, aka **Dutch Grey**) Developed by the Capuchin Monks in Flanders Europe

in the 1500's! (May have originated from the "Blue Podded" varieties of the Netherlands or vice versa...) Strong 5-6ft tall vines produce an abundance of beautiful rare purple/blue pods (that start out rose/wine...). Can be used as soup peas when dry and snow peas when young! Flattened seeds are large...olive green/gray/golden brown. Flowers are deep pink or sometimes pink/purple. 80 days

9. **Capucijners "Raisin"** - I believed these to be the same as those mentioned above, but was surprised to see quite a difference when grown out. Plants grow only to 36" and their flowers are purple and white! Leaf is moderate to heavy and production is fairly heavy. Seeds are larger, darker and more dimpled, too. Obtained from my friend in Sask. Originating from a SSE collection. Rare!
10. **Carlin** – According to one source...Carlin Sunday is or was an English holiday, also called "Pease Sunday"! ...When everyone traditionally ate peas! Well, what can I say! These seeds are buff, smooth and round. Quite unusual and rare.
11. **Carouby de Mausanne** – (aka **Roi de Carouby**) A very old French heirloom originating near Avignon, France in the village of Mausanne. A very delicious large snow pea variety, with beautiful pink/purple flowers and mottled brownish rotund seeds when ripe. The vines are productive, growing to a mere 6 feet! Long season producer. Very sweet & tender peas. Best picked when the pods begin to swell. 65 days
12. **Carter's Daisy (1880's)** – Pike's Seed catalog of 1947 from Edmonton, Alberta, listed it as "the most famous dwarf pea, second early marrow fat and the largest podded dwarf pea in cultivation". This highly productive wrinkled pea seed was also found listed in seed catalogs prior to 1950...HHS
13. **Champion of England** – a variety said to come into its own in England in 1843. Then it hopped over to the Americas in 1846 and was grown by Thomas Jefferson at Monticello. (The more I read about this magnificent 3rd US President... the more I like him!) (According to H.H. Seeds...was developed as a sport of Knight's Dwarf White Marrow and aka "Fairbeard's Champion of England"...) Pods are fairly long, each containing easily up to 10 peas. Dry seeds are weird...oblong, green and only slightly wrinkled. 75 days **\$2.50**
14. **Chick Pea** – (aka **Garbanzo Bean**, aka **Cepi Principe**, aka "Blond") Plants produce very frail ferny compounded leaves and grow to a mere 16" to 24" tall. Productive plants produce small (inflated balloon-like) pods with each pod containing about...3 pea seeds. They look just like the ones you see in salad bars! Excellent in drought conditions and hot summers. Does not like the cold! Could be started indoors in pots, as it transplants well. Plant out after all danger of frost has passed and the soil has warmed up. 90-110 days **\$2.00**
15. **Chinese Giant** – (aka ? **Chinese Snow**, aka **Chinese Giant Snow**) I am kind'a confused here. Not sure if this is the same variety, but by the descriptions, I would venture to think they are. The pods are larger than the "**Oregon Giant Snow**" pea and are picked when they are STILL FLAT. Enormous pods which stay sweet and tender even when plants are quite overgrown. Seed is beautiful indeed...large, speckled, dimpled deep golden shades of brown and the flowers are a gorgeous purple. My vines were 4 ft., but others brag about theirs reaching over 6 ft.! One of 2 that I consider my favorites! 65 days **\$2.50**
16. **Dwarf Gray Sugar** – Pre 1773 heirloom. Introduced in 1892 by D. M. Ferry & Co. An old snow pea variety, now cast into another light...for its red blossoms and subtly reddish-tinted stems and leaves are used as garnishes in salad mixes. (Others have indicated that theirs are confirmed bi-colors of pink/lavender/purple on 36"+ vines... Yet all agree that the seed is an earthy brown with various speckles of green or gray covering them) Broad pale-green 3-4" pods are stringless and fiber-free. Vines grow only to 24-30" long and therefore need no support. Plants are prolific producers of sweet light green pods. This is the flat Chinese pea pod found in stores...that is so suitable for stir-fry & steaming. 57-75 days **\$2.50**
17. **Dwarf Early Frame** – This is not the same as **Tom Thumb**, as my seeds have shades of grey/lite green with some tan shading and loads of tiny black specks. Refers to a group of extreme dwarf plant habits from the 1800's, having great value as pot culture. Perfect for indoor or outdoor table center pieces. Plants are able to withstand HARD frosts, reportedly down to 20F (-6C). Great for cold frame production. Shell at 50-55 days. **\$2.50**
18. "**Golden Sweet**" **Edible Podded** – discovered in a USDA collection and named by Robert Lobitz. History says, an excellent rare "wax" pea from India...found at a market there. Vines grow on from 3 to 5 ft. Soft 2-tone purple flowers produce small golden edible pea pods. A very attractive plant...pale green foliage with lemon-yellow snow peas. Pick pods when they are very flat. Best eaten when young, as stir-fry or in salads (or pop in the mouth!) Older pods develop too much fiber. Seeds, being pale green with brown dimples/spots when dried, are great in soups. 60-72 days
19. **Green Arrow** – (aka **Green Shaft**, aka **Hurst Green Shaft**, aka **Hurst Green Arrow**) an English heirloom and their mainstream crop variety for homesteaders. Medium-sized vines grow up to 24" – 30". Slim pointed pods are 4-5" long and are usually packed with 8-11 plump sweet green peas. A reliable heavy producer where pods are borne in doubles. Pods set heaviest near the top. Shell in 62- 70 days **\$2.00**
20. **Homesteader** – (aka **Lincoln**) Popular in New England for generations. Without a doubt...as old as the hills and just

as solid for the home gardener! Plants grow to 30" tall with pods reaching 3" long with 8-10 peas inside. It produces a heavy yield, consistently in all sorts of weather. For shelling & freezing...sow early. Staking and support will improve yields. 66 days **\$2.00**

21. **Harrison's Glory** – Nutting & Sons. It appears that this early green marrow fat pea was first offered in 1860 or earlier. A bushy, robust habit of growth. Pods, about 16 per stem, are rather short, nearly straight & flattish, containing 5-6 peas each and of good eating quality. Dry seeds are a light olive green mixed with white and slightly dented. Some claim this is their best tasting variety. 50-60 days
22. **King Tut** – reputation says these might have their origins from Pharaoh Tutankhamen's tomb! Myth or promotion in the seed world??? My sources are saying that this var. came from the Zapotec peoples of Oaxaca, Mexico. Large blocky, excellent "soup" pea with a light olive brown, smooth seed coat that darkens to a neat shade of mahogany. 6 ? wrinkled seeds per pod which are purple and easy to find! Vines are robust climbers, growing from 6 to 8 feet tall! Fragrant flowers are pink & red/purple! Pods are huge flat snow peas, with one glaring fact...they are an intense deep plum purple! Nice! Long season producer. 60-70 days
23. **Knight** – strong & vigorous, this one is well named. Producing outstanding large pods filled with 9-10 bright green peas on productive vines. Plants, none-the-less, are compact and trellising is not required! Sow outdoors as soon as the soil can be worked for earliest peas yet. **\$2.00**
24. **Large Manitoba** – originated right here in great old Manitoba, Canada! What an unusual outstanding pea! This one is more dwarf than Tom Thumb...a mere 9" tall, but the leaves and the pods of the plants are gigantic compared to its height! A variety which has the largest pods of any bush pea grown in Saskatchewan, with 8-10 seeds per pod. Could very-well make a fine potted pea plant...and the prairie winds would be great for it! Dry pea seeds are wrinkled and green. Season for this one is much later (considering its size) than for all others. Grow it fairly out in the open or in a raised bed, as it needs a lot of moving air around it due to its lowness to the ground, where all the moisture is! A definite early dwarf bush variety. Rare.
25. **Little Marvel** – (aka **Improved American Wonder**) Introduced by Sutton & Sons of Reading, England in 1900 and the first of its kind sold in the US through J. J. H. Gregory in 1908. Vigorous, dwarf, bushy plants are very productive. This variety fast became a household vegetable staple. Another excellent shelling pea with heavy yields and fine flavor. A great heirloom. 60 days to shell. **\$2.00**
26. **Margaret McKee's Baking Pea** – Nice to know that here is one we can proudly call Canadian! Last known history found it had been grown in central BC, since the 1920 s. Vines grow modestly tall, about 3 feet. Pods are stocky (chubby) and very sweet. The seeds themselves are a very colorful dark brown. Considered an early soup pea variety. Also known as a great substitute for baking dry beans. 53 days
27. **Nori** – A fast growing heirloom with 4 to 5 ft. vines. Pods are 2.5" long, edible and all when young. Excellent flavor and very productive. 60 days **\$2.50**
28. **Oregon Giant Sugar Snow** – from Dr. James Baggert of Oregon State University. The first sweet-flavored large snow/sugar pea! (and my next favorite!) The vines grew tall and heavy, as were the pod production. AND the pods were huge, with outstanding taste...melting sugar, juice and flavor! From all the peas trialed 2009...this one had NO MILDEW! The large, slightly rippled pods can be picked while they are flat OR allow them to develop to full-size and still be eaten later...shell and all. Pods are 4"-5" long by 1" wide...very useful raw or sauté in all aspects of cooking. A long summer producer, where heat caused it no fear! 65-75 days **\$2.00**
29. **Oregon "Dwarf" Sugar Pod II** – plants vary in height, from 16" to 24", producing 4" light green chunky pods (snow peas)...1" wide with 2 pods at each node. Perfect for smaller gardens. Excellent for fresh and freezing. Just as productive as its cousin. 60 days **\$2.00**
30. **Risser Snap** – (aka **Risser Sickie Pea**, ? **Risser Early Sugar**) Known in England, centuries ago (1700's) and mentioned by Mawe & Abercrombe in 1799. The sickie pea (an old Amish variety...) was well known since colonial times and grown by the Penn. Germans for years. Grown by the Risser Family in Lancaster county, Pennsylvania for several generations. The name comes from the shape of the pod that curves like the blade of a sickle. The pods can be eaten as snap peas or shelled out. Seeds are round and white. Vines will grow to 4-5 FT. Unusual to find one like this. 68 days
31. **Russian Sugar** – 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. Make sure these are kept hydrated, as water stress will put an end to their intentions. A bonus if you want snow pea pods over a longer time, as these will produce early and the others later. 50-55 days
32. **Spanish Sky Scraper** – another unusual and very old variety that Ken Wood of Kingston, Ontario has been working on...to increase productivity for over 15 years. Best for its peas where the pods are short and the peas inside are large.

The yield is heavy, but the vines (oh...help us!!!) can “walk” right over us at 6 to 7ft! Hey....maybe allowing them to trellis over an arbor and then one could walk underneath and harvest the hanging pods! (well...it’s a thought!) Overall plants are light green with long season production. 91 days **\$2.50**

- 33. Sugar Snap Climber** – from Russia (with love...) Obtained from Edna Peters) On first observation...most unusual type as pod shells (when dry) are airy, papery thin, and smooth...yet hold the seed well inside together. Appears to have many seeds per pod....looked like about 9. Tried (2010) the few that I had and was thrilled to see tri-colored flowers of the prettiest deep purple/violet, light pink & cream. Of course the darn chippies got into this first one first...snapping off immature pods BEFORE they matured! So! Until further notice.... **N/A**
- 34. Sugar Snap “Lace”** – A semi-leafless snap pea with modestly long string-less pods, offering reliable resistance to any lurking mildew! “Frail” looking pea variety...but not in the production department! **\$2.50**
- 35. Super Sugar Snap Edible Pods** – a sensational variety that can be eaten pod and all, as they are crisp, plump & delicious. Snapped like beans or shelled normally. They can also be used when mature too. Very recommended for freezing and quite nutritious. Plant as soon as the soil can be worked. Best to trellis them as they can grow quite tall and heavy. Make successive plantings in cool weather. Mildew resistant. 62 days **\$2.25**
- 36. Sutton’s Harbinger** – introduced in England in 1898.(another one!...no wonder their flowering peas are to die for!) in 1898. It received their award of merit from the Royal Horticultural Society in 1901! It crossed the Atlantic (via one of our ancestors) in 1903. A very early, heavy cropping variety that is an excellent eating pea. Plants are not too tall, at 28-32” and the shelling season begins for them at 52 – 60 days.
- 37. Tom Thumb** – (aka **Thomb Thumb**, aka **Pois Nain Hatif**) Pre-1800’s from Europe. A frame-pea, grown in olden times in cold frames for extra early production. One of my favorite pea varieties...an adorable little dwarf, growing only to 10” tall. Perfect for small spaces and an excellent container grower. Pods contain 5-6 peas which are rather large compared to most other early frame varieties. **\$2.50**
- 38. Triple Treat** – a regular shelling pea, until you take a second look. Every where you will see double and triple! This variety aptly named, being a “double-podded” variety...has 2-3 pods growing at each node. AND...It has been known to offer occasionally quadruple pod groupings! **\$2.50**

Peppers (Hot)

Available as Plants only in 3 1/2" pots for shipping or for on-site personal shopping. Cost per plant is \$2.00. Please refer to our CONTACT/Order Now section for more information...re shipping.

Thank You!

1. **Aji Dulce #2** - looks like a Red Habanero BUT has little or no heat. (a hint) Popular in Latin American countries. 2" long, chunky red, strong aromatic essence. Tall plants. 85/90 days.
2. **Ancho San Luis** – This is an old form of mildly hot (1500-4500 Scoville units) pepper that has been around for quite some time. Its shape is like an elongated heart, 3"w x 6"L. “Pods” start deep emerald green, then to red and then drying to a beautiful mahogany brown. Their flesh and skin is heavier/thicker than most hot peppers. Ya! Just like you see on popular cooking shows! Great in any form. 75-85 days
3. **Arinna Market** - this one was obtained from a pepper connoisseur while on vacation in the region. Definitely, judging by its structural growth...like a hot habanero! Plants grow slow and stay small. That’s not the case of the heat...which I’m told is anything BUT small!
4. **Balloon** - unique bell-shaped fruits about 3" across with 3 or 4 flat square tipped wings. Thin crunchy flesh, wings are sweet but the seeds and placenta are extremely hot. Sturdy 3-4 ft plants. Heat must be respected (...not for children to play) 90-100 days
5. **Black Hungarian** – (aka **Hungarian Black**). Highly ornamental and useful in the kitchen. Purple veins and pretty purple flowers highlight its green foliage. Stocky 30" plant yields 2-3" (similar to jalapenos) fruits that are shiny black ripening to red. This one is tough AND pretty! Abundant yields offer taste that is mildly hot with good flavor and thick flesh. 70-80 days
6. **Boldog Hungarian Spice** – genuine Hungarian paprika dries beautifully! Intense deep crimson color with plenty of sugar and just a touch of heat. Grind your own world class, aromatic spicy paprika. Early maturing, widely adapted compact plant. Richer taste. Fruits are 5 1/2" x 1 1/2" smooth, organic with moderate yields. 55 days-green 80 days-red ripe
7. **Bolivian Rainbow** - small cone shaped 1" fruits, start out purple, then yellow, to orange and finally red. All stages can be on at one time! Very hot pretty peppers that are edible. Grown for their beautiful appearance.....purple foliage and purple flowers. A rainbow of color! All on a 2-3ft.plant. 80 days
8. **Bulgarian Carrot** - beautiful 3 1/2" long bright orange peppers, having the shape and color of carrots! The flavor of this chili is not only hot, but fruity. Excellent in chutneys, salsas, sauces and hot pepper jelly. Produces abundantly on short plants. 80 days
9. **Bhut Jolokia** – (aka **The Ghost Pepper**). Here is the world’s hottest pepper! This one is dried, ground into a spice.... used to cure stomach ills...REALLY! It rages at the stomach lining at a whopping 1,001,304 on the Scoville scale! OUCH! (This Greenhouse will not be held responsible to customers in any regard for the mishandling and consequences of this variety. Buyer Beware!) “It is so hot” says Digonta Saikia, a North Eastern native India farmer, “that when you eat it, it’s like dying! Anyone who has tried it, they say could end up an apparition!” As quoted from the Free Press.....2008 ? days
10. **Caribbean Red** – habanero found in the Caribbean. A uniformly fierce hot pepper. Dried samples measured 445,000 Scoville units (regular habaneros measure 260,000). Wonderful in marinades, sauces and hot salsas. Flavor has fruity over tones. Handle plant and its fruits with gloves! (This Greenhouse will not be held responsible to customers in any regard for the mishandling and consequences of this variety. Buyer Beware!) Keep this one in a pot as it likes the warm/heat in soils. (Protect from the 10C cool evening and cold) 110 days
11. **Cascabella Pepper**- cone shaped 1 1/4" long peppers range from 1500 to 4000 Scoville units. Favorite for pickling. This pepper is generally used when showing some yellow, then turns red if left on the plant. Thick-fleshed. (Not to be confused with “**Cascabel**”...a thin-skinned variety that is round and mostly used when dry) 75 days
12. **Cherry Bomb** – a thick-fleshed pimento cherry pepper of huge yields, round to oval, starting out emerald green, then changing to deep cherry red. Med/hot pungency with 20% less heat than a Jalapeno. 65 days
13. **Chichimeca (hyb)** - A giant-fruited jalapeno that becomes 4" long by 2" wide. A little milder than regular jalapenos – about 3000 (compared to 5000) units. Expect large yields of these impressive peppers on strong disease resistant plants. 65 days
14. **Chiltepin** – This variety grows wild throughout Mexico to S.W. US. These tiny ovate -shaped chili are 1/4" long x 1/4" wide. Popular for spicing up soups and bean dishes. Plants are 4 feet. These fierce little red oblong red balls are near to 100,000 Scoville units. 95 days
15. **Congo Trinidad** – in Trinidad, these are habanero relatives. Extra large type of 3" long x 3" wide. Bigger with more

- ribbing than typical red habaneros. Intensely hot and extremely productive with long harvests. 80 days
16. **Explosive Embers** – an ornamental pepper variety that bears the essence of violet-purple! These plants offer up a beautiful accent to any landscape or pot arrangement. Plants are 10" to 14" tall and wide with deep amethyst fruits, stems & flowers. 1" pepper fruits appear first as dark purple, then to orange and finally to red. 85 days
 17. **Fatalii** – originally from Africa, fiery hot 2" x 3" long, wrinkled yellow peppers. Related to habaneros, as hot if not hotter! Searing heat has a citrus-like flavor appreciated before heat sets in! Plants become 3-4 feet tall. 80 days
 18. **Filus Blue** – striking ornamental pepper with violet hued (tinged) leaves that appear blue and are sometimes marked with a faint white speckling. 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..... landscape approved. 90 days
 19. **Fish** – unusual ornamental (...around from the late 1800's!) with variegation in both the foliage and the fruit.... becoming heavily striped with cream & green. Peppers eventually turn red/orange. The hot fruits are 1" to 2" long graduating to a point. Used to season fish! (Ex: Used on shellfish by African American communities in Baltimore and Philly in 1930-1940's) 75 days
 20. **Golden Cayenne** – beautiful clear lemon yellow cayenne peppers 4" long x ½" wide on compact plants. Unusual color, fruits are slim and have a slightly curved form. ? heat ? 72 days
 21. **Grandpa's Siberian House** – originally from Siberia. Very dwarf plants grow to 1.5 feet high. Excellent as a houseplant if branches are pinched back from time to time. Continuous production of small hot peppers all winter long. Does well outside in pots too. Great chili.
 22. **Guajillo** – (gwah-HEE-yoh) From Mexico. It's delicate flavor makes this a favorite esp. for coloring in all forms of food coloring. The name means "Little Gourd". It is a beautiful russet red, translucent, thin-walled chili, measuring 10-15 cm long and about 2.5 to 3.5 cm wide. Most of this family grows downwards (pendant) but "Guajillos" grow upright! (*Capsicum annuum*) Heat scale 2-4, in a scale of 1 to 5.
 23. **Habanero (Reg) Orange** - a blistering hot pungent pepper that is 40 times hotter than jalapenos! These may well be one of the hottest in a family of "HOTTIES"! These gently bumpy fruits are 1" wide and 2" long with a blunt tip. Can be used fresh or dried. Key ingredient in Jamaican 'jerk' sauces. Peppers begin light green, then change to a deep orange (deceptively beautiful), aggressively loaded on 18" tall plants! 75 days (green) 100 days (ripe Hot!)
 24. **Habanero Brown** - this extra-large habanero ranks as one of the worlds hottest peppers. Expect impressive harvests of 2 ½" long fruits and plants of great productivity. BUT handle with care as these are searingly hot. Beautiful and tasty for hot chili fans. 85 days
 25. **Habanero Mustard** – this unique colored Habanero showed up as an off-type in the garden of SSE member James Weaver of Kutztown, Penn. Fruits are semi-wrinkled, tapered & 2" x 1 ½" in size coming in with all sorts of colors! The final color is a mustard/orange/yellow. Productive 32" plants! Not for the timid! Super hot! 95-100 days
 26. **Habanero Red** - Caribbean flavor, reportedly 15-20 times hotter than jalapeno. Plants grow 36" tall and produce enormous amounts of lantern-shaped 1" x 1 ½" fruits. Very productive. 90-100 days from transplant. Super hot! A staggering 285,000 Scoville unit. For chili lovers everywhere!
 27. **Habanero White** – (aka **Peruvian White Hab.**) Where did they manage to find this cute one? These creamy white peppers are smaller than the typical habaneros ½" wide by 1 ½" long (hanging like innocent smooth white bells). BUT with the same blistering heat and distinctive fruity flavor. 240,000 Scoville rating. Expect and receive a nice quantity of hot fruits. 90 days
 28. **Habanero Lemon Yellow** – ok...so now I have ANOTHER MEMBER of this interesting family! Caribbean variety. Similar in shape to the white, about 1 ½" long by ½" wide. Just a little "mite" that happens to pack a wallop 300,000 s. units! Folks in the know say that it is fruity and spicy all in one mouthful dare! 90 days
 29. **Holy Moly (hyb)** – an AAS winner. This pasilla pepper is well recognized for its distinctive nutty & spicy flavor in "mole" sauces. Fruits are tapered, about 8" (20cm) long and slightly curved. The slender fruits start green, then mature to chocolate! Used fresh or dried, they add a rich smoky flavor with very little heat! Ideal also for pizzas and casseroles. High yielding plants are resistant to 2 types of pepper viruses. 80 days.
 30. **Hot Mild McKenzie (hyb)** – slightly hot variety which are long 6 ½" x 2", horn-shaped with each weighing about 75 grams. Fruits are dark green with thick-walled flesh. Great for pickling, salsa or stir-fries. Plants grow 32" tall and require about 16" apart. 130 days from seed.
 31. **Hot Paper Lanterns** – C. Chinese type. Magnificent, wrinkled, elongated, lantern-shaped fruits, 3"-4" long....bigger than a regular habanero. Same mouth blistering heat! Tall plants bear fruits that turn bright lime green to orange to

Peppers (Hot)

scarlet. Ultra hot chili! Actually earlier and more productive in the North! 70 days-lime green 90 days-ripe

32. **Hungarian Hot Yellow Wax** – an old Hungarian variety that just happens to do well in (N.A.) our cool northern climates. Medium-hot and spicy peppers, especially good for pickling. Smooth banana-style fruits with thicker flesh that progressively change from green to golden yellow to brilliant red. These will reach 6”-8” long and 2” wide. Plants are medium-sized ...20”-24”. 70 days
33. **Inferno** – produces banana-type fruits with smooth skin and a tapered shape. 8” long, grows out yellow first, changing to mature red. Medium flesh. Excellent for pickling. Very productive and early (60 days). Pungency rating 3000 to 4000 units.
34. **Jalapeno** – fiery, thick-walled peppers that grow to 3” long and 1 ½” wide, with rounded tips. (Like in the store!) Dark green at first, then maturing to red. Fresh use or roasting. Famous for nachos or other Mexican dishes. 75 days
35. **Jaloro** – developed by the Texas Agricultural Extension service. First yellow Jalapeno pepper-beautiful golden yellow. As hot as the regular Jalapeno’s. Resistant to 6 viruses that threaten most peppers. Compact plants. 70 days
36. **Jamaican Hot Chocolate** – shiny habanero-type deep chocolate brown when ripe, ribbed or wrinkled resembling prunes! Fruits 1 ½” to 2” long. Has an extremely hot Caribbean flavor, strong and smoky. Those in the know, say that this one makes a great hot sauce! This strain originated from a pepper found in a market in Port Antonio, Jamaica. 85 days
37. **Jamaican Hot Red** - actually a type of pepper squash. Thin-skinned fruits, shaped like tam-o-shanters. Spicy taste, excellent for fresh, pickle, or as a “pop-in-your-mouth” garnish. Abundance of bright red fruits on very compact, densely, leafed plants. 95 days
38. **Jamaican Hot Yellow** – another type of pepper squash. Thin-skinned fruits, shaped like tam-o-shanters. Spicy taste excellent for fresh pickles or as a “pop-in-your-mouth” treat! Abundance of bright yellow fruits on very compact, dense, leafy plants. 95 days
39. **Joe’s Long Cayenne** – the originals to these began around 1827! Lovely long wrinkled pods dry to a lovely deep crimson red, perfect for grinding. Extremely heavy sets of finger-thick 10”-12” long fruits. Originally from Italy. This variety was obtained from Dr. Jeff Nekola. Great for fresh eating or drying for hot pepper flakes. 65 days green, 85 days till red. Heat scale is moderate.
40. **Kung Pao** (hyb) – sounds like a karat-ti pepper! But then there is also Kung Pao chicken, too. These slender, long (5”-6”) hot fruits (about 10,000 units...) start out dark green and as usual and end up a deep scarlet red. Plants are very tall (about 30”), becoming so loaded that they almost need support! Fruits are thin walled, therefore easy to dry. A nice asian pepper maturing around 85 days.
41. **Largo Purple** – absolutely striking ornamental pepper plants with violet colored leaves-mixed with white and dark purple and green. Shrub of 2 ½ to 3 feet, offers up a Jewel-toned effect. An impressive display! Conical purple pepper fruits become later a deep red. Extremely HOT!
42. **Lemon Drop** – Peruvian seasoning pepper. Bright yellow conical crinkly fruits are ½” wide x 2 ½” long. Very few seeds....<15 each. Plants stand 2ft. high x 2ft. wide....covered with dozens of fruits. Intensely hot (...though not extreme) citrus flavor. 90-100 days.
43. **Marbles** - ornamental plant bearing a profusion of round marble-sized fruits that turn from cream to yellow to orange to finally RED. It is not unusual for the small bushy mounds to be densely covered with all of these attractive colors at one time. ? heat ? 70 days
44. **Mesilla** – another wonderful cayenne type, growing to 10” by 1” wide. Plants are heavy producers. These “finger hots” are spicy and moderately “warm”. “Pods” (as I now know their fruits are called, start out deep green changing to a sweeter red when mature. 86 days
45. **Nepalese Bell** - first offered by SSE member Ulrike Paradine from England. Fruits are 3” to 4” across and have thin crisp flesh that ripens from green to red. Sweet around the outer edges AND hot near the seeds! The shape of these are like very squashed tam-tams, with 3 wings! Seeing is believing....cute! Will completely dry on the plant, if allowed to stay on and the weather is hot and dry. Very “hot” quality. 90-100 days
46. **Pasilla Bajio** – (aka **Chili Negro**). Named “**Chilaca**” when fresh. 8”-10” long cylindrical fruits, thin-walled, dark green ripening to dark brown! Less than 250 Scoville units. Used mainly for their rich smoky flavor in sauces. Resistant to tobacco mosaic virus. Used in Mexican “mole” sauces. 75-80 days
47. **Pepperoncini** – 4” long, slightly wrinkled fruits taper to a blunt lobed end. Mildly hot with exciting flavor. Popular for Greek salads, salad bars and pickling. Abundant harvests. 62 days
48. **Pretty Purple** - dark purple (violet) fruits and flowers on dark purple-green leaves and especially stems! When the small conical purple fruits mature, they turn RED! And are extremely hot! Purple, orange and red fruits can be on one plant, all

at once. What a sight! 2 ½ ft. compact plants.

49. **Purple Jalapeno** - the prettiest purple-violet dark fruits you have seen! Peppers are larger than regular jalapenos, staying purple a long time before turning red. Same thick walls and fiery heat. Great in salsas. Attractive pickled. 75 days
50. **Purple Serrano** – beautiful black purple version of this candle-flame shaped pepper. Fruits start out green and color up at maturity. Foliage-FUZZY! Tall plants. Fruits quite hot, excellent for salsas and fresh eating. 85 days
51. **Purple Tiger** – the peppers are shaped like mini-jalapenos and the leaves are gorgeous-green, white and pink! The fruits change slowly from purple to bright red. 15,000 to 30,000 heat units. Grow it where you can show it off-like in the flower patch!
52. **Rachel** – here is a pepper plant that loves the heat & puts on the “HEAT”! A prolific little chili...1" X 2.5" (or less)... “chubby” on huge plants, capable of growing to 3.5 or even 4 feet tall! (unheard of in the “pepper” world!) Fruits are very mild to medium hot, when pale green and then become very hot when red! Thanks Mic for this one!
53. **Red Cap Mushroom** – (aka **Squash Pepper**) “Wrinkled” fruits have a broad cap 2 ½” wide and 2 ½” deep, resembling a patty-pan squash. Colored a brilliant red! Thin-skinned mushroom-shaped, related to habanero. Extremely hot with large harvests. 75 days
54. **Ring of Fire** - earliest cayenne-type hot red pepper, 4” long that is extremely pencil thin with heavy yields in concentrated sets. Plants stay short. Excellent choice for short season gardens. 60 days
55. **Riot** – developed by Dr. Jim Baggett of Oregon. Classified as an ornamental yet edible. Colorful 2”-3” long narrow hot peppers erupt into a riot of color on top of short compact plants, all stages of green, yellow, orange and red. Looks like a Fire! 65 days
56. **Rocoto Red** – from the highlands of Peru. This one actually enjoys not only a long growing season, but prefers cooler growing temperatures. Beautiful purple flowers, followed by 1” round green fruits. These small peppers, are shaped like a little red apple (when mature) and start out yellow, orange, red or lemon yellow. This “*capsicum pubescens*” type has fuzzy leaves and black seeds! Quite hot. One of the most unique pepper varieties we have ever offered. Best grown in pots! 95 -120 days!
57. **Royal Black** – the most beautiful black pepper plant ever offered! Compact 2 ft with deep purple black foliage, dark stems, purple flowers and jet black tiny piquin-type fruits. Striking especially in the landscape! Peppers will eventually turn red. Very edible and very, very hot. (Even to hold). The best black plant for your collection of unique Blacks!
58. **Santa Fe Grande** - (aka **Caribe**) A beautiful jalapeno pepper that is 3” long and 1 ¼” wide, tapering to a point. Resembling a chubby mini banana pepper. Scoville units of 5000 to 8000. Thick-walled, best for pickling or frying. Starts out green, yellow, which it holds for some time, eventually turning to red. A Mexican favorite, boasts fruit twice the size and 2-3 weeks earlier than the original. 64-67 days
59. **Scotch Bonnet** – a capsicum chinse, similar to habaneros although maturing much later. 2 ½” x 1 ½” start green, then becoming vibrant scarlet red! Fruity aroma with same blistering heat of the best habaneros. 36” T. Start early & keep very warm, fed and watered. (for pots!) 120 days.
60. **Senorita (hyb.)** – you can fool everyone here with this jalapeno look-a-like. A mild 400 Scoville units. Yet larger and longer than most at 3”. Very useful for Mexican cooking, where less heat is desired. A lovely dark emerald green held high on compact plants. Early at 60 days.
61. **Tepin** – (aka the common “**Bird Pepper**”) Do not let it’s size fool you! The tiny round fruits are the size of peas. EXTREMELY HOT! The sensation reportedly disappears rapidly. Plants are very productive, growing wild in many parts of the southern US. 90 days
62. **Yellow Cap Mushroom** – (aka **Squash Pepper**) So named because of its shape, resembling either a mushroom or a patty-pan squash (depending on which way you looked at it). A very beautiful pepper, for those of you having grown this one...they mature to a light sunshine yellow, then finally to a glowing golden yellow. Extremely hot fruit...so be warned! Abundant harvests of thin-skinned 2” L fruits x 3” W. Especially fine for pickled “winter heat”. 80 days

Peppers (Sweet)

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Thank You!

1. **Aji Dulce #2** - looks like a Red Habanero BUT has little or no heat. (a hint) Popular in Latin American countries. 2" long, chunky red, strong aromatic essence. Tall plants. 85/90 days.
2. **Albino** - (aka **Bullnose Albino**, aka **Sweet Bullnose**) From India...1759. Dan J. tells me this is one rare pretty pepper. Goes from creamy to orange to red. All on short bushes. Fruits are 3" wide at the top and 4 1/2" long. Super sweet, thick succulent flesh. Good producer. Excellent for the north in 75 days. White peppers have been listed in seed catalogs since the turn of the century (20th).
3. **Alma Paprika** - extremely productive plants, loaded with round, very thick walled peppers. The best for drying and grinding, for paprika or fresh eating. Slightly warm and very sweet. Ripens cream white to orange red. 70-80 days
4. **Apple Sweet Pimento** - (aka **Heart Pimento**) Mild, juicy and sweetly fruity. 4" top- shaped fruits, round in form. A little heavier than most and maturing a few days later. A variety that has no problems with diverse climates. 55 days-green 77 days- ripe red
5. **Ariane** - (aka **Orange Bell**) Dutch variety, rich orange color, big blocky (like in the store) bell, with sweet fabulous flavor. Harvests are large and plants are resistant to tobacco mosaic virus. Plenty of leaves to hide developing fruits. 68 days
6. **Banana Supreme** - 8" long and 2" wide. Beautiful yellow/green, sweet fruits that ripen later to a bright red. Longer than standard types, tapering to a point. Vigorous med/tall, upright, spreading plants. 65 days
7. **Bianca (hyb)** – another premium variety from the Dutch. A quality blocky-bell, ivory-colored, 3-4 lobed fruits, the finest available. Retains its creamy white color for an extended period before turning peach to orange, and finally to red! Virus resistant with lots of leaves. 70 days
8. **Biscayne (hyb)** – Cubanelle-type with light yellow/green fruits growing to 6 1/2" x 2 1/2" with a blunt end. Wonderful for frying. Plants are vigorous, medium to large, well- branched, prolific and sweet. 65 days
9. **Blushing Beauty** - AAS winner. Never starts green...first fruit appears ivory changing to blush, then to light orange, to red orange and finally deep red. 4 lobed. Plants can have all 4 colors on at one time. Thick walled, heavy weights and large...4" x 3" x 3" all on compact plants. Abundant producers. Virus and 3 types of bacterial leaf spot resistant. 72 days
10. **Bounty (hyb)** – wow! The longest sweet banana available! Fruits mature to 10"long x 2" wide. Being called a banana, therefore starting light yellow and changing to a deep gold to orange and finally red! Super for flavor, fresh or cooked. Great harvests. 65 days
11. **Buran (Sweet)** – this Polish variety is incredibly sweet and very productive. Fruits are red, 3-lobed with diamentions of 4" long x 3" wide at the shoulders. They start out green and amture to brilliant red. Flesh is thick. 70 days
12. **Chervena Chushka** – the best performing pepper during a record setting cold/wet summer 2004 @ Heritage Farm! Bulgarian heirloom, used for roasting as well as fresh. Great sweet bright red (candy-like) fruits. 2" top to 6" long, tapered. Green to brown to red! 85 days No heat.
13. **Chinese Giant** - an old fashioned bell that retains its huge-ness...5"- 6" long x 5" wide in most cases. BUT...grows on a compact bushy plant! When the fruits mature, they turn to a glowing red and become very sweet. Fruits are thick-walled and blocky...perfect for stuffing. For one so large, early matuity and harvests at 75 days.
14. **Chocolate** – Originally dev. by Prof.Meador, legendary plant breeder out of the Univ. of New Hampshire. Fruits are an impressive rich chocolate brown on the outside (and reddish/burgundy on the inside) when fully ripe. Flavor is excellent yet somehow different for this one. (As with all sweet peppers, the flavor is the best when they "color up") 70-80 days
15. **Corno di Toro Red** – (aka **Italian "Bullhorn"**) is sweet, colorful (curved like a bull's horn) and 8-10" long. Starts green and ends a brilliant scarlet red. Great fresh, excellent sautéed or grilled. Prolific tall plants. 68 days
16. **Corno di Toro Yellow** – (aka **Italian "Bullhorn"**) is sweet, colorful and 8"-10" long. This shaped-like a bullhorn pepper starts out green, ending a brilliant gold. Great fresh, excellent sautéed or grilled. Prolific tall plants. 68 days
17. **Early Sunation** - smooth, fleshy, thick-walled big blocky bell matured to a golden yellow. 4 1/2"L x 4"W. Plants resistant to 3 viruses and bacterial spot. Very sweet. 75 days
18. **Fat 'n Sassy** – one of the best green to red bells for the market gardener. Has a heavy set of sweet, large, blocky, heavy bell fruits! Fruits are abundant, thick-walled, turning to a bright red early in the season. 4 1/2" x 4 1/2" 65 days
19. **Fooled You (hyb)** – a jalapeno for true gringos! This one has NO heat!! Yet has essential smoky flavor. Looks like a

normal jalapeno. 3 ¾" long and dark green. Fruits are thick-walled and heavy. Borne in profusion for mild salsas or children. Not spicy. 65 days

20. **Georgescu Chocolate** – Bulgarian or Romanian heirloom? Blocky, thick-walled cylindrical dark chocolate looking fruits. Inside is a rich pinkish brown! Fairly short season for a bell-type. Grows well in cooler conditions. Nice sweet flavor for a pepper. 75 days
21. **Giant Aconagua** - from Argentina, long tapered 7" to 10" long sweet fruits.....very useful for frying. Continuous fruiting. Red with some marbling. Ready to eat at the light green crunchy stage. Delicious in salads, stuffed stir-fried, roasted or peeled! Flavor as sweet as apples. 70-75 days
22. **Giant Marconi** – one of the biggest Italian sweet peppers ever! 8"++. Sweetest when red. Great in salads, best when grilled, or roasted. Plants are 30" tall, bear despite cold, wet or dry conditions. Virus free. 63 days
23. **Giant Szegedi** – originally from Hungary. Wedge-shaped sweet peppers start out white. Then deepen to orange and fully red when ripe. 4 ½" long pendant fruits. Fruits have sweet deep flesh and are produced in great abundance even under cool weather and less than ideal conditions.
24. **Golden Calwonder** – very thick walled, meaty, tasty, sweet, squarish-shaped 4" long and wide pepper! Grown upright on bushy plants. Excellent production and super great for fresh eating and frying. yellow/Gold.
25. **Golden Marconi** – Italian sweet 3 lobed sweet 12" long pepper! Traditionally used for frying. Yields tremendous clear golden fruits in 90 days.
26. **Golden Treasure** – an Italian heirloom, that forms long 8" to 9" tapering, golden-yellow fruits which start out green & ending in deep golden yellow delicious-ness. These are 2-lobed (compartments). Flesh is sweet, medium thick & tender...great for salads, frying or roasting. Rare and hard to find.
27. **Hershey** – top quality Dutch heirloom, matures to a rich chocolate color. 4 lobed large blocky bell, starting out green, later changing. 70 days to green, mature purple @ 90 days, fully sweet.
28. **Hungarian Yellow Sweet Banana** – banana-shaped, waxy-yellow, later changing to deeper gold and then red. Fruits mature to 6" – 8" long. Stocky plants produce well...heavy yields. Avoid high nitrogen soils, as it will turn this one into a testosterone infused monster plant with no fruits! 80-90 days
29. **King of the North** – seed stock came from Fedco Seeds of Maine. Undoubtly, the best red bell pepper for northern gardeners, where the season is cool and short. Nice blocky fruits, very sweet. No heat.
30. **Lilac (hyb)** – a beautiful amethyst 4-lobed sweet bell pepper, growing to approximately 3" x 4 1/2" rectangular. Inside is light, almost white-skinned, sweet & juicy flesh. Plants grow to 30". Needs lots of sunshine, moisture and warmed rich soils. Will do better if grown in pots, due it need for heat. 80 days
31. **Marconi Red Sweet** - an Italian heirloom that has grown by leaps & bounds in popularity on this N.A. continent. Fruits are capable of growing to 12" long x 3" wide (a true hand-ful!) They start out emerald green maturing to fire-engine red. Very sweet and wonderful roasted. Plants grow so tall, they need to be staked! 55-70 days
32. **Marconi Rosso** – an Italian Ram horn producing great tasting, thick-walled very juicy sweet 4 lobed fruits. Ripens from dark green to dark red, 3" wide, tapering down to 7" long.
33. **Mate's "Red Tomato" Pepper** – the seed from this variety was originally brought over from Croatia and given to me by one of their country man...Mate Paulic in the late 1980 s. A heirloom grown almost ALL over the European countries primarily for roasting and pickling, due to its very fine sweet thick walls. These can be pickled by stuffing with sauerkraut or raw cabbage and processed in its own brine! Delicious! 75-90 days
34. **Medusa** – plants grow no taller than 6" to 8", literally covered with narrow twisted 2 ½" long thin upright fruits in a stunning display of ivory, red, yellow and orange. The intriguing "shaky" hairdo reminding all of the mythological character "Medusa". Peppers are not pungent, making this one safe in pots and near children. (or small gardens)
35. **Miniature Chocolate Bells** – a group of 3 that were given to SSE by Lucina Cress, of Ohio, a family heirloom. Lucina & her friends stuffed these wee pepper fruits with fresh cabbage, which they later pickled and canned. Then they sold the pint jars each year at their church fundraiser. Plants are short & stocky at 16", covered with 2" bell-shaped fruits that have between 2 to 3 lobes, with excellent flavor. They all start out green, then change to either red, brown (chocolate) and yellow mini-bells. 75-90 days
36. **Miniature Red Bells** – see story above...
37. **Miniature Yellow Bells** – see story above...
38. **North Star** – a chubby 4-5 sided heavy bell pepper form to finish early. Will start out emerald green and finish up a deep red. Strong grower over all. Very productive...to be seriously considered for market gardeners. 66 days

Peppers (Sweet)

39. **Odessa Market** – Russian heirloom. A very dependable early producer for some folks’ cool summers (? Mulch roots) 4” tapers ending a deep red with meaty texture. Does very well in containers. ? days
40. **Orange Bell** – Heritage Farms say this one is the best tasting orange pepper they have ever grown. An ordinary name for an extraordinary pepper variety! The 3-4 lobed fruits are large, thick-walled with excellent sweet flavor. Plants are very productive, producing loads of fruit that ripens to a beautiful brilliant orange color. 75-85 days
41. **Orange Sun-** Blocky 4 lobed square bell peppers that are 4” x 5” long. Thick sweet walls! Striking deep orange color. Excellent for salads, stir-fries where gorgeous color is necessary.
42. **Paprika Supreme** – tapered, pointed fruits average 6-8L” x 1 ½” w. For fresh use, but especially for drying and grinding into flavorful red paprika powder. The highest yielding paprika pepper with mild sweet flesh and some heat in the ribs. Vigorous, tall plants. 55 days-green 80 days- red ripe
43. **Pimento Pepper** – unusual heavy-walled pickling pepper of a heart shape. 4” x 3” w. Turns a gorgeous crimson red, when mature, smooth skin, very round, mild and sweet. Try baking to remove skins. Tobacco mosaic resistant.
44. **Purple Beauty** – the first time I actually saw a purple pepper, I thought I was in heaven! This variety produces loads of these beautiful deep purple blocky bells on compact bushy plants. Crisp texture & mild sweet flavor...very popular with everyone. Stays purple right till last day! 75 days
45. **Purple Marconi** – a new color choice for this old reliable Italian pepper. Fruits are 4”-6” long coming to a tapered blunt end. They start out as light green and end as a rich shade of purple brown. Plentiful harvests for frying. 90 days
46. **Quatrato D’Asti Giallo** – this grand yellow bell pepper is a sight for yearning sore eyes! Everyone loves “BIG”...and here is the one to love! The largest fruited variety known! Blocky, with thick walls, outstanding flavor...spicy-sweet and rich! This Italian heirloom offers also huge yields! They know how to grow big peppers, in a country famous for food! A real WINNER! Fruits start out green, turning to gold. 70-80 days
47. **Quadrato D’Asti Rosso** – A grand baby of the red bell peppers! Cousin to the one listed above. Flesh is thick, rich and sweet, excellent for frying, stuffing and just plain fresh salads! Another one very popular in Italian markets. 70-80 days
48. **Red Beauty (hyb)** – a red blocky, 4-lobed bell with thick walls and heavy fruits 4” long. Heavy yield when grown in a warm rich soil. Green to red and sweet. Resistant to tobacco mosaic.
49. **Red Belgium** – a family heirloom from Belgium. Short productive plants. 3 1/2" fruits are wedge-shaped bells, with pointy ends. These start out pale yellow, then turn to orange and finally to a deep red. Can be eaten at any stage. Flavor is different from ordinary sweet bells, yet still very delicious. Try stuffing with various cheeses and serve fresh. An early variety at 70-85 days
50. **Red Ruffled** – O.P. One of the lost heavily ruffled/ribbed peppers I have ever seen. Could be mistaken for a ruffled red tomato! Fruits are squat, too...3 1/2" wide x 2" deep. Flavor is strong, excellent & sweet. Flesh is thick and meaty for this variety. What a great presentation on a plate for your guests! 75-85 days
51. **Roumanian Sweet** – colorful bell peppers start out as ivory, orange then red when ripe. All 3 colors possible on one plant. Very striking! 4”-6” blocky, long and sweet. Great production and continuous fruiting on compact plants. 60 days
52. **Round of Hungary** – obtained from Zollingers Seed out of Switzerland. Specialty pimento cheese pepper. Ribbed, flattened fruits mature at 75 days with thick, sweet delicious flesh. Great stuffers, cooking and salads. 55 days-green 75 days-red
53. **Sheep Nose Pimento** – looks more like a red tomato than a pepper. Very sweet and thick-walled variety. Very popular in Europe as the red pickle pepper used in sauerkraut stuffed pepper pickles. Deep red 3” X 2” fruits mature on compact plants. 75 days. A specialty.... “cheese” pimento pepper.
54. **Socrates (hyb)** – impressive pepper, wonderful for eating fresh and in salads. Heavy walls also perfect for European pickle jars. Lobed-4 blocky bells (bulky) 4 ½” long and 4 ½” wide very large, thick-walled and sweet. Try stuffed pepper dishes. Green to red. Vigorous and great disease resistance. Only 68 days.
55. **Sun Bell** – fruits are medium to large, in the brightest lemon yellow one can imagine! Fruits are also blocky, sweet and “fruity” in taste. Strong plants offer a good production and will soon become a favorite with everyone. 85 days
56. **Super Heavyweights** – gardeners brag about ones like these weighing in at 1/2 lbs.! It is heavy, huge and very sweet. Ripens to a golden yellow...thick walled, high in Vit. C content and excellent in salads. 77 days
57. **Sweet Cayenne** – found an amazing frying pepper that is sweet with no heat! Long cayenne-shaped fruits that grow to ONE foot and turn crimson when mature. Very productive plants with loads of thin-walled crinkly fruit...perfect for all your stir-fry needs! ?Can be dried? Let me know. Only 75 days
58. **Sweet Chocolate** - these fruits are different than typical bells. A scrumptious elongated, thin-skinned bell that ripens to a

- deep chocolate brown on the outside and maroon (cola red) on the inside. Others say thick-fleshed. Cold hardy (not frost proof!) Medium sized semi-bells. Plants are very productive. Not like other typical "chocolate" type peppers. 58-86 days
59. **Sweet Havana (hyb)** – open-pollinated varieties are not as early as this one. (sorry) 63-65 days! Very advantageous in the North. Fruits are larger light green, oblong, 4-lobed, sweet and very productive. Best for fresh salads, roasted or fried. Vigorous at 28" tall.
 60. **Sweet Pickle** – compact plants crowned by a profusion of upright 2" x ½" peppers in colors of yellow, red, orange and purple...ALL at once! Chunky clusters make a spectacular display. Highly ornamental, yet very edible and sweet. Perfect for red pickles. Can you imagine these in their various colors, pickled in a clear glass jar? 75 days
 61. **Sweet Red Stuffer** - a heirloom stuffing pepper from the gardens of Amish vegetable grower, Ester Smucker of Indiana. The seed was passed down from her grandmother, whom she fondly remembers growing these in Lancaster, Penn. in the 1950's. Cutiest little mini-bell-shaped...only 1" to 2" across! Ester uses them to make wonderful stuffed, pickled peppers. These can also be used in their green stage, before they turn brilliant red. 70-85 days
 62. **Tequila (hyb)** – from Holland. A beautiful "amethyst" sweet, blocky, 4-lobed eating pepper. Bells are 4 ½" long by 4" wide. Amazingly, fruits start out purple/violet, then turn orange, then red! Very vibrant colors. Resistant to tobacco mosaic and blossom-end rot. 72 days
 63. **Tomato "Paprika"** – also from Croatia. (but somewhat different in shape...) Very thick-walled European pepper, short in length, wider than deep, round, slightly ribbed and absolutely perfect for sweet stuffed pickle peppers with sauerkraut! Very deep rose/red pimento pepper that is productive, holding the fruits high off the ground. 75 days
 64. **Trinidad Perfume** – a wonderful seasoning spice pepper from Trinidad. May look like a typical habanero...BUT has NO heart. However it has delectable smoky pepper flavor, making it so special for Carribean dishes. Pendant fruits are 1 ½" x 1" when mature, turning a glowing sunshine yellow. Tall plants with many fruits. 80-85 days
 65. **Vidi** – from France. Elongated bell-shaped gourmet fruits. Peppers grow 6" to 7" long by 3" wide, dark green when first-formed...later turning a beautiful crimson red. The flesh is thick-walled and sweet. Plants set well under stress-full conditions. Virus resistant. 64 days
 66. **Yellow Gypsy** – an AAS winner. Unique in earliness, appearance and color. Medium-sized plants love heat and well-rotted animal manures for continuous production. Abundant fruits are 5"L x 2 ½"W, pale yellow in color, medium-thick walled. I used mine for meat and rice stuffing, as their mild flavor does not override the flavor of what goes inside. Rich source of Vit. A & C. 65 days



Pumpkins

Available as Plants only in 3 1/2" pots for shipping or on-site personal shopping. Usually 2-4 plants per (depending on rarity & availability)...\$1.50. Please refer to our CONTACT/Order Now section for more information...re shipping. Thank You!

1. **Amish Pie** – a heirloom obtained from an Amish gardener James Robinson, in the Mountains of Maryland. Unusual shape with a pumpkin form on top and tapering to a slight point on the bottom...like a giant heart. Pale orange flesh...5" thick! The skin is outstanding...creamy, light tan/orange! Excellent for pies and freezing. One of the best processing types, SSE has ever grown. Could reach 60 -80 lbs.! 90-105 days
2. **Appalachian** – If you just happen to have a small garden BUT want to grow some bigger pumpkins, maybe this is the one for you! A large dark orange, solid **Jack-O-Lantern** type with smooth skin, thick flesh AND strong stems! Just a perfect size for carving at 9-11kg (20-25lb). All this, combined with outstanding production on semi-determinate vines! 110 days
3. **Atlantic Giant** – This variety was introduced by Howard Dill of Nova Scotia in 1978. Has since broken all of its own records! A lovely giant, pink/orange skinned pumpkin that can weigh over 800 lb. Records > 1500 lbs. on this exist! 110-125 days
4. **Baby Boo** – O.P. Took me a while, but I finally found them! Miniature WHITE pumpkins that reach only 3-4" in diameter. A perfect partner for "**Jack-Be-Little**"! They are slightly squat...and will fit perfectly in little hands. Not only are they cute, but quite edible too. 100 days
5. **Cheyenne Bush** – dev. from a cross of "**Cocozella**" and "**New England Pie**" by the USDA field station in Cheyenne, Wyoming in 1943. Extremely early and very useful in small gardens. Indeed mine was a "bush" form and produced several large fruits for such small plants. Pumpkins are heavy feeders, but this one is small enough to be grown in a large pot. Good yields of 5 to 8 lb. fruits, perfect for carving! 75-80 days
6. **Fairy Tale** – a pumpkin loved by the French supermarkets and farmers' garden markets. Fruits are 8-15 lb with thick deep orange flesh. Plants will yield 2 to 3 fruits per. In France, sold by the "wedge" @ supermarkets. Late maturing variety @ 110 days. Best for baking and long storage.
7. **Fortna White** – a unique pear-shaped pumpkin with lovely white skin. Vines offer up good yields of 10 lb fruits. Flesh is creamy yellow...mild for pies. Here is a heirloom that has been grown by the Fortna family of Pennsylvania for more than 50 years. Rare and very unusual. 90 days
8. **Jack-Be-Little** – the history on this one is ghostly to say the least. Some say it may have been developed in the Orient, as pumpkins of this type are offered to the "Spirits" by many in Thailand, where they come in 4 or 5 colors. A tiny, cute orange pumpkin that weights just 8 ounces, flattish and heavily ribbed. A top seller in most markets. By my experience if you give this one some good soil, it will blow your garden off! (There fore a lean/mean soil is recommended!) Heavy producer! Adorable table decorations and if properly taken care of will last up to 8 months. Each is a serving. Scoop out center, steam or bake, refill with butter and brown sugar. Flavor is moderate and very ornamental.
9. **Kakai** – A heirloom from Austria. Eye-catching, tan/orange and black striped fruits that average between 5 to 8 lbs. Dark green hullless (#1) seeds are very delicious roasted. This variety yields tons of these seeds, known for their valuable green pumpkin seed oil...said to promote prostate health. Plants are semi-bush with short vines. 100 days
10. **Lady Godiva** – Unknown history and there appears to be many names for this variety. Specially grown for its naked, hull-less (#2) greenish seeds. Very unique. Seeds are nutritious, rich in protein, great roasted or raw. Flesh of this one – bland for eating...but edible. Makes nice chubby Jack-O-Lanterns though. Will yield up to 4oz. of seed per fruit. Plants produce 12 -15 fruits each. 90-100 days
11. **Lil' Pump-Ke-Mon** – I very sorry, but I could not resist this one! Another dwarf flattish variety, only this one is slightly larger... 5"wx3"h. Unusual is its vivid slim orange/gold stripes running down the sides of a pure white skinned pumpkin! Heavy yields can be expected, so try these for the "kid" in you OR the kids around you! Useful as an orn. or even better baked or steamed. Very pretty.
12. **Long Island Cheese** – I cannot make up my mind whether to categorize this one under squash or pumpkin...so I decided to put it here...just for its looks! 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, fine-grained flesh. Fruits average 5-8 lbs and being a winter "squash"...keeps very well. This variety ripens later than others at 110 days.
13. **Lumina** – perfect globular shape for carving or painting on designs. Plants produce 5 to 7 kg (11-15lb) fruits that are 10-12" wide (...wider than tall) with pure white skin. Harvest in Sept. for their best white color as cold stress shows up

blue! (I guess so!..) 95 days

14. **Musquee de Provence** – traditional “mainstay” variety from France’s southern regions. Intro. to N. American gardens by Vaughan’s Seed Store in Chicago in 1899. Its skin is very attractive...dusty tan/orange/greenish with smoky gray overtones. Its fruits are flattened and deeply convoluted. Needs room to grow, as some fruits are likely able to reach 20 lbs. Flesh is bland, looking something like stringy uncooked spaghetti! However will store well. Sooo! If you use it for eye-appeal and what lies under the meat sauce...can’t be all that bad!
15. **Pomme D’Or** – this little French squash/pumpkin is sooo cute! Small fruits are perfectly round, orange and smooth of skin. These are perfect for single servings, being very tasty and are produced in abundance. Very attractive and will make great table decorations. Rare 80-90 days
16. **Rouge Vif D’Etampes** – (aka **Cinderella**) dates back to 1883. Bright red/orange French squash with a flat shape that looks like a cheese wheel. Beautiful for fall splendor, weighing only about 10-15 lb. Skin is mostly smooth, with some rough spots, cracking and netting. Flesh is sweetish and brilliant orange. Very popular in home gardens because its vines take up only about 6 feet in diameter. Another one that I cannot make up my mind where to put it! But pumpkins (in my mind) are mostly orange! 85-105 days
17. **Spookie** – the name could be a miss-representation, as it is more likely named for its shape rather than its skin color, which I understand is orange! So...another smaller variety for those “spookie” nights around Halloween. Appears also to grow slightly taller, yet wider than typical J-O-L’s. Fruits will reach 5-10 lb, perfect for little arms to hold and carry.
18. **Styrian** – sprawling plants produce fruits that range about 6-15 lbs. Light-colored flesh can be used in zucchini recipes, soups and stir-fries. In the dead of winter when few fresh local vegetables are available, the flesh can be grated directly into salads. This one ripens even in cool wet summers. The one great attribute is its hull-less (#3) seeds that are eaten raw or toasted. A few could also be tossed into the salads, too! 80-95 days
19. **Sugar or Pie** – a very sweet, finely grained, rich flesh of the deepest orange pie pumpkin. Round fruits develop to a perfect 5” to 8” across, starting out a typical deep green and changing to a dark orange. Plant out only when the soil has warmed up to 65F/18C. If a cool period develops, better to keep small plants in a large pot till conditions stabilize. Then very gently transfer outside without disturbing the root system. 90 days
20. **Tonda Padana** – 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. What a strange one...kind of “antiqued” ! (Look in **Photo Album**) I found in my trials it was way larger than I expected! No problem reaching 8-14 lbs.! It is January now and it is just starting to soften its skin. Seems cutting it will be a breeze. 85-95 days
21. **Wee-Be-Little** – a cute (and very beautiful) smooth-skinned, deep orange, perfectly round miniature of 8-10 oz.pumpkin! The size of a softball. Vines only reach 8-10ft. These are perfect for fall decorations and for the little ones to play with...a mini jack-o-lantern! An All American Selection winner. (And I agree...) 90 days
22. **Winter Luxury Pie** – In my trials in ’10, I found this var. to have shorter vines than most...good choice for smaller gardens. I also found it not to have smooth skin but rather a very fine cream-colored “mesh/netting” encases it all over. Intro. by Johnson & Stokes in 1893. Lovely 6 lb golden round orange fruits. The best Pie tasting pumpkin, gardeners will ever find! Flesh is sweet, smooth and rich. 85 days
23. **Wolf** – Nice breeding work went into this one...done by a Western New York farmer, Chris Awald. Distinctive round fruits are intense, deep orange with moderate ribbing. Very unusual thick long strong stems here! Thick flesh helps prevent “flat siding”. Late @ 100 days

Radishes

These pungent little masses steeped in ancient vegetable history, appear to have originated in Southern Asia (where many of today's unusual varieties still come from...) and later found cultivated in Egypt in 2780 BC. The Romans and Greek made forms of them to accompany their deceased loved ones into the afterlife centuries later. Approximately 1548 A.D., England had their first tastes. And between 1600-1700 N.A. was honored with their fiery taste.

Began in 1897, a celebration called "Noche de Rabanos" (Night of the Radish) occurs every year on Dec. 23 in the main Plaza of Oaxaca City, Mexico. This evening event consists of an exhibition of sculptures made from a variety of huge red radishes. These radishes (which can weigh from 5 to 10 lbs and grow to 20" long...) are especially grown for this event. They are left in the ground for months after normal harvests are long over, to let them attain their giant proportions and unusual shapes. Their growers will then spend several days (always spraying with water to keep them optimally fresh...) sculpturing them into fantastic creations. Later contestants walk by the judges and their works are judged for the creative way the radish was cut. Winner receives his/her photo in next morning's local paper! This event runs for only an evening, but it attracts 1000s of people.

The earliest radish was black. Later varieties of white were found and around 1700s the first red was developed! Radishes are rich in ascorbic acid, folic acid & potassium. Good source of Vit. B6, riboflavin, magnesium, copper & calcium! Here's to your health!

Most packets will be \$2.50, unless otherwise indicated.

1. **Big White Prince** – has roots the size and shape of mini white turnips. As in other white varieties, this one has no green "topping" on the root...just pure white, through and through.
2. **Black Spanish (Round)** – (aka **Noir Gros Rond D'Hiver**) Some say that this large winter radish was probably around since the 16th Century or earlier. It forms round globes of 3" – 5" in diameter, depending on harvesting date. Flavor is very fine with some "heat". This deep black-skinned rooted variety (with crisp white flesh) should keep all winter in good condition, if stored well. Soil temps for growing, should be 60F/15C or lower to PREVENT BOLTING! Because our springs (Man.) are so short, try planting some as soon as the soil can be worked. (I have seen radish germinate and grow successfully, if some seed was left in the ground from the year before!) The next chance would be in early fall, say by end of August when the heat waves have passed. Space each seed 3" to 4" apart in the row. "**Nero Tondo**" is another black variety, that some say is more uniform with better bolting resistance. 45 days **\$2.00**
3. **Black Spanish (Long)** – (aka **Noir Gros Long D'Hiver**) An old European heirloom. Long 9" black roots with pure white crisp and pungent flesh. For fall plantings. Very hard to find...**Rare. \$3.00**
4. **China White Winter** – another heritage variety, much like "**China Rose**" only this one has blunt tip ends and the "**Rose**" has pointy tip ends. Again, a winter radish with white long roots that grow from 7-8" long. White flesh is solid, crisp and pungent...great for raw or cooked eating. Rapid growth essential for tender roots with even moisture. Plant in the early fall as it is a winter keeper. 58 days
5. **Chinese Green LuoBo** – (aka **Quigluobo**) A popular root radish from Northern China. Tasty flesh is bright green! Very unique and colorful. These are shaped like "daikons". These are the "standard" in mainland China. Will only grow well in cool weather, so start them in the fall. Rare heirloom. **Low Quantities \$3.00**
6. **Chinese Green Meat** – a gorgeous green and white "**French Breakfast**" daikon! Seeds are yellow...unlike the previously mentioned variety, whose seeds are normal as all others. Longer roots are crisp and fresh tasting. (I was going to "lump" these 2 together until I saw the seeds!)
7. **Chinese Red Meat** – (aka **Beauty Heart**) No, this is not the other famous "**Watermelon**"! Sure love the looks of this one! A beautiful variety originating from the oldest civilization in the world...China. Unlike the "other" these have 4" round roots with emerald green...blending to white tips skin and the rosiest, rose/red fleshy heart. Wow! Very sweet, crisp and delicious. Another one that needs to be grown in the cool of the season...in very early spring or early fall. A must-have for your summer salad! 55 days
8. **Collection of Radishes** – A mixture of various varieties for a tasty and colorful treat. Should prove very interesting, when they are ready for harvesting! Here I will mix a blend of those greater in quantity, so each year should prove different & interesting. 30 days **\$2.00**
9. **Comet Red** – A.A.S. winner in 1936. Globe-shaped (some elongated...) red roots are best when they are 1" in diameter. Doesn't get pithy as other radishes. Long season grower. Ready in 23 to 26 days. Plant 1 month before the last frost. Then again in late summer for fresh fall harvests. **\$2.00**
10. **Early Scarlet Globe** – Here is one, almost everyone grew up with...like an old gardening friend! A very reliable classic round red radish offering crisp, mild, white, tasty flesh. Has better warm weather tolerance than many others. 22 days **\$2.00**

11. **French Breakfast** – one of the few oblong and blunt formed radishes offered. A garden standard since 1885 and of French origin. An attractive gourmet variety with mild, spicy flavor, that bears a bright long red top and a white tipped bottom. 20-30 days **\$2.00**
12. **German Giant** – a very large round rose/red radish that was found and collected in Germany. The Amish were very fond of it, for its mild, tasty flavor and general fine eating qualities...even when it grows large. 35 days
13. **Giant of Sicily** – an Italian heirloom found in Sicily. Again large 2” round summer radishes that appear vibrant red in color with white flesh. Their flesh is tender and crisp...tasty with good quality. 29 days
14. **Hailstone White** – (aka **White Globe**, aka **White Hailstone**, aka **White Button**) An old-timer that was and still is very early. Some folks say, that from all the radish varieties, this one tastes the best. A pure white, mild, firm, crisp flesh spring type. Skin is also pure white. Best planted in early spring or late summer. Radishes are cabbage relatives that originated from China. Ready in 23-34 days **\$2.00**
15. **Helios** – Named for the Greek God of the sun. This heirloom came from Alzbeta Kovacova-Pecarova of Kosice, Czechoslovakia. More than likely the one mentioned in Vilmorin’s book “The Vegetable Garden” (1885) calling it the “**Small Early Yellow Turnip Radish**”. An amazing beautiful pale yellow (...for a radish!) in an olive-shape. Truly unusual. A sweet spring variety with crisp flesh and mild pungent flavor. Can be sown in early spring or early fall. Rare! 30 days **\$3.00**
16. **Japanese Minovase Daikon** – an old Japanese favorite and a giant! Giant white roots can grown to 24” long and 3” wide! They say the roots are sweet, crisp and white and in Japanese tradition....pickled, stir-fried and steamed (or grated raw in salads). Plant in late summer for cooler growth and for finishing.
17. **Jaune D’OR Ovale** - Young roots are tannish white, maturing to yellow/beige/tan. An 1885 heirloom variety, 1st mentioned by Vilmorin, a French Seed House. *(The Vilmorin Seed House Co. was formed in 1742, selling plants and seeds...importing from various exotic areas. In 1856, it published its 1st seed catalog. In 1989 (It had been in existence for over 200 years!) it expanded to include a far greater inventory. It has changed ownership 17 x’s since... with many Vilmorin men having the greatest ownership majority. Today, it is the 2nd largest seed company in the world, having acquired over 20+ larger and smaller seed companies. The Vilmorin of today is a far cry from the seed company of 1742. Now...Feb.26, 2010 it has plans to sell bio-tech crops (genetically modified seeds...) acquired from Monsanto Co. within 6 years! (According to its Chief Executive officer Adrian Huige!) The gorgeous round eggs are pungent, yet staying tender (free from zoning) longer than most others. **\$3.00***
18. **Munchener Bier** – Popular German heirloom. Double duty special! Roots are 4” long...white and crisp...for fresh eating. Young tender seed pods can also be pickled or added raw to salads. Finishing dates unknown. (I was sleeping on the job!) **Low Quantities \$2.50**
19. **Philadelphia White Box** – a historical heirloom from the 1890’s that was introduced by David Landreth & Sons Seed Co. (one of the oldest seed houses in the U.S. est. 1784) in 1938 as a good variety for open cultivation. Sow very early in spring or early fall for mild snacks and salads. A small crisp white globule radish....mild and tasty. 30 days
20. **Purple Plum** – (aka **Purple Olive-Shaped**) Pre -1779. Was mentioned in Thomas Mauve’s “Every man his own garden” 1779. An exciting color in radish varieties, for its bright purple skin and crisp, sweet, white flesh that does not get pithy. Globe roots are perfectly round and firm. Hardy and adaptable. This one can be sown in warmer weather. If any other color shows up, remove at once...for sake of purity (before they flower) 25-30 days **\$2.00**
21. **Rat Tail** – seed was collected from Thailand for this old Asian heirloom. Has been growing in N.A. gardens since 1860. Grown for its pods, which are useful fresh, stir-fried or pickled. The roots are not useful...only the pods. These will grow to 6” in length, are thin, crisp and spicy seed heads. Will be ready in 35 days or more. An amazing edible-podded radish. **Low Quantities \$2.00**
22. **Red Head** – another open pollinated with unknown history. Imagine a pure white round hailstone var. and someone sneaks up and throws some candy apple colored paint on its head! Very beautiful bi-color. Mild roots should be harvested at 1”. 35 days **\$3.00**
23. **Saxa** – Imagine eating these in only 18 days! Yes! This one is the fastest in the land! A pretty red, round radish that produces fruits in < 3 weeks. If you are impatient, here is the one for you! Plant as early as the soil can be worked.
24. **Tri-color** – An older Chinese heirloom with 3 colors displayed on its roots. 1) Green on top 2) White on the bottom and 3) Rose /Pink inside. A huge radish, whose large seeds are also tri-colored...interesting! A late season variety. Matures in 60 days
25. **Watermelon radish** - is slightly smaller than “Chinese Red Meat” with whitish skin outside and deeper rose flesh. Could very well have branched off its “sister” variety through mutation & selection. Elegant!
26. **White Icicle Daikon** – (aka **Lady Finger**) Pre-1865 heirloom that continues to be very popular with home gardeners.

Radishes

Roots are slender, 6" long by 1" wide & white inside and out. Therefore work the ground where these are to be seeded, deeply. Market gardeners report a crisp flesh, and mild fine eating quality. Sow every 14 days while cool weather is prevalent. 28 days **\$2.00**

27. **Zlata** – an open pollinated heirloom variety. “**Zlata**” is a Slavic girl’s name. It is also a village in the Central Bohemian Region of the Czech Republic. This village existed “on paper” from 1357. “**Zlata**” means “Golden”. This radish is also flaven gold skinned, round with soft skin and a crispy, crunchy texture. Mild AND spicy! Resistant to bolting and splitting. **\$3.00**



Squash (Summer)

Available as Plants only in 3 1/2" pots for shipping or for on-site personal shopping. Usually 2-4 plants per (depending on rarity & availability)...\$1.50. Please refer to our CONTACT/Order Now section for more information...re shipping. Thank You!

1. **Costata Romanesco** – clearly the best tasting zucchini. Italian, ribbed, medium in size, gray/green with pale green flecks and stripes. Big leafed bush with only 1/2 the fruits of basic varieties (not overwhelming...) Excellent texture, nutty, delicious...raw or cooked. Its flavor is strongly distinctive from all others in this category. Huge production of male flowers. 52 days
2. **Flying Saucer Patty Pan** – unique bi-colored patty-pan. Stunning color-mix of bright yellow & dark green. Another saucer, more highly ribbed than other patty pans... “alien looking”! Dense, nutty and flavorful. Excellent for stir-fries and fried “steaks”. 50 days
3. **Gelbe Englischer Custard** – Originally from Gatersleben, Germany. How about growing a small irregularly shaped (twisted...) patty-pan that is deep gold in color? Bush type plants are very productive and the fruits can be used at all stages... quite delicious. 55 days
4. **Golden Straightneck** – they call this one the “**Saffron Prolific**”. ? A new summer squash borne on compact “Bushy” plants of 3-4 feet in diameter. Uniform fruits can grow to 14” and be very tender. Lemon/yellow club-shaped fruits of firm fine-grained thick flesh. Excellent eaten raw in salads with dips OR steamed, fried or baked. Freezes well, too. 35-43 days
5. **Gold Rush** – (?predecessor to **Golden Zucchini**) Believed to be dev. by breeders at the W. Atlee Burpee Seed Co.(1973) from genetic stock supposedly originating from Dr. Ored Shifriss at Rutgers. Another beautiful golden cylindrical fruited variety. Produces abundantly in open, easy-to-harvest bushy plants. 50 days
6. **Green-Tinted Patty Pan** – (aka **Green Tinted Scallop** or **Bennings G. T. Patty Pan**) Very pretty light olive green heirloom developed in 1914. “Bushy” type plants grow to no more than 3-4 ft. in diameter. Pick always when young..3”-4” in diameter. Use with yellow, dark green or white scallop zucchini as a table display. 50 days
7. **Lemon** – The most popular summer squash sold @ BC’s gardeners’ markets. The shape, the size, the color is that of

Squash (Summer)

a pure lemon variety. It will grow great by anyone with prolific “Bushy” plants. Very tasty steamed, raw or fried with butter! Very, very attractive 45 day old!

8. **Lubnani** – (aka **Lebanese White Bush**) A summer squash from Lebanon, used like a zucchini. Finished summer fruits are slightly oblong (oval) with a tapering stem end and light green/grey skin. Tastes better than most zucchini! Pick when fruits are 3-4” long or at least 1- 2lbs. Flesh is mild and sweet. Grows well in the north. 55 days
9. **Papaya Pear** – AAS winner and summer squash. A producer of abundant 6” by 3” pear-shaped, deep gold fruits. Skin is a tender yellow/gold and flesh is creamy yellow. Pick fruits when skin is still “prickable”. Plants are once again of “Bushy” form and extremely tolerant of adverse weather. Pick fruits young to promote more production. Very pleased with this one. 40-46 days
10. **Pattison Golden Marbre Scallop** – a French var. offering deep orangy/gold scalloped fruits. Useful in the kitchen, no matter how old they are! Generous bush plants offer great production. Can be saved for winter use. 50-70 days
11. **Pattison Jaune et Verte** – (aka **Pattison Panache**) Discovered and grown by French SSE member Bruno Defay. Bowl-shaped scallop, producing abundant yellowish cream fruits with wide bands of deep bright green. Great summer eating when young. Bush variety. A pretty, rock-hard ornamental, when mature. 50-70 days
12. **Pattison Verte et Blanc** – (aka **Pattison Panache**) A French heirloom which was listed by Vilmorin in 1800’s as an excellent summer squash. This one is opposite of the other, as where the green stripes are now white and where the white stripes are now green...making it more white than the other...if...you follow my meaning! Pick scallops when young and the more you pick, the more will come! Great producer and bush variety. 50-70 days
13. **Ronde de Nice** – The predecessor of our today’s “**Eight Ball**”? This delicious French Heirloom is very popular in home gardens and by specialty growers. A round zucchini is always ideal for stuffing. The flesh is very tender and fine-flavored. The plants are once again of a “Bushy” form, but very vigorous. 50 days.
14. **Spaghetti** – an oblong smooth-skinned squash that starts out ivory and changes to a pale yellow at maturity. Most weigh 3 to 5 lbs. when finished. Bake like any squash (or boil) and fork out the “spaghetti-like-noodle” flesh. Top your vegetable spaghetti with your favorite cream or meat sauce. Yields are about 4-5 per plant. 88 days
15. **Starship Patty Pan** – could this be an offspring of Italian Heritage? Fruits are dark green flattish disks (**Patty Pans**) with thin light green stripes. Grown on “Bushy” high-yielding plants. Fruits are super smooth-skinned, with flesh being firm, nutty in flavor and crisp in texture. Cooler temps bring on better colors. 52 days
16. **Tonda Scuro di Piacenza** – (aka **Nizza**) The Italians are laying claim to their version of the ancestor of the “Eight Ball”! They say it is a heirloom of round, dark green, slightly striped form, that grows on “Bushy” plants. Best when picked @ 1” to 4” diameter. Can be left on the vine to produce small “pumpkins” for fall decorations. 50 days
17. **Trombone Italian Striped** – (C. Moschata) Looks like a trombone! Very long thin summer zucchini with a bulb at the blossom end. Skin is super smooth and light green. Will grow straight if grown on a trellis, but curves when ground-grown! Use as a zucchini, but has better flavor from most summer squashes. Could be dependant on cooler weather growing conditions. If this is the case....it will hurry up and produce just before late fall!
18. **White Scallop** – shows up as being pre-1591...illustrated by the French botanist Matthias de L’Obel’s “*Plantarium seu Stiroium Icones*”. In 1648, it was called “**Symnel**”. In 1803, Thomas Jefferson called it a “**Cymling**”. “**Cymling**... because it looks similar to a Simnal cake, a cake made during lent!” (aka “**Custard Marrow White**”, aka “**Pattison Panache**” (France), aka “**Woods Bush Scallop**”) Well! You get the picture! It’s been around a long time! Produces flat, white, scalloped-edged fruits. Can be baked, fried and eaten raw with dips (if you prefer) 50 days
19. **Yugoslavian Finger Fruit** – (aka ?**Pineapple**) Was introduced under this name in 1885 by James J. H. Gregory’s Retail Catalog, who said “a peculiar (creamy) one with distinctive wings”. Great as an ornamental but great as a summer squash as the flesh is fine-grained and smooth to the taste. 70-90 days

Squash (Winter)

1. **Arikara** – originally grown by the Arikara Indians of North Dakota. This shape is oblong with pinkish/orange skin and a greenish star at the bottom end. The squash flowers were used by the Mandan, Hidatsa and Arikara tribes. Be sure to pick only the male blossoms as they can be dried for winter use. Excellent for storage. 90 days
2. **Banana Pink Jumbo** – from 1900's. A long submarine-shaped variety with unusually pinkish, tan, whitish, very smooth outside skin. Fruits grow to 24" long! Flesh is excellent, sweet, dry, fine grained and light orange. Would make very tasty rich pumpkin pies. Wonderful storage qualities.
3. **Blue Bullet Hubbard** – a sweet scaled down version of the huge Blue Hubbard. This one is more marketable and easier to transport. Smooth-skinned, blue-grey fruits are medium sized... 4-6 lbs with sweet bright orange fibreless flesh. Stores just as well as the big guy. Yield 3 per plant. 95 days
4. **Blue Hubbard** – (aka **New England Blue Hubbard**) Here is the Big Guy...an outstanding "winter" squash of 13-15lbs., which has been very reliable. Heavy feeder, needs some room! Tear-drop shaped, deep dusty blue, semi-bumpy hard skin, excellent in storage (mine is still around...now in its 2nd winter!). Flesh is orange, rich, thick and sweet. Excellent in pies or cut into servings and baked. Also great steamed, boiled and mashed. Reduce sugar! 100 days
5. **Bush Buttercup Squash** – like a standard buttercup with sweet dry orange/yellow flesh of excellent qualities...but these are produced on "Bush" plants of only 3-4ft in diameter! Compact! Fruits are 3-4lb, dark green-skinned. Excellent for small gardens. 95 days
6. **Bush Delicata** – dev. by Dr. Molly Jahn. (Others say that this heirloom was intro. By Peter Henderson & Co. in 1894) Dark green striped fruits (look like elongated ovals...) with large white broad bands which become yellow in storage. Flesh has high sugar content. Plants grow on semi-bush type vines and are powdery mildew resistant. 100 days
7. **Galeux d'Eysines** – seed collection by Amy Goldman from La Ferme de Ste. Marthe, Cour-Cheverny, France. 1st seen at the pumpkin Fair in Tranzault, France in 1996. Fruits weigh between 10-20 lbs with sweet orange moist flesh. The skin color is tan/pink and the shapes are round & flattened. Great for baking and soups. Should be harvested before overly mature, because the peanut-like warts continue to grow and will cover the entire fruits. Excellent for table center pieces in the fall. 90 days
8. **Golden Delicious** – 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. 100 days
9. **Golden Hubbard** – introduced by D. M. Ferry in 1898. Typical hard-skinned (winter) hubbard with skin color a beautiful deep orange. Fruits weigh 8-12 lbs. and have thick, dry, sweet, fine grained golden/yellow flesh. An excellent keeper and roaster. 90-100 days
10. **Hooligan Squash** – Obtained this one thru a friend in the Anola, MB area. Plants are large and very productive. Fruits are perfect for single servings. A novelty miniature squash/pumpkin. Just lovely to look at and tasty too. 90 days
11. **Kikuza** – introduced into the seed trade as "**Sweet Kikuza**" in 1927 by the Oriental Seed Co. of San Francisco. Very beautiful, thick-fleshed squash with excellent eating properties. Fruits are round with indented tops and heavily ribbed. Skin color is a pretty tan/pink/grey. Weights are about 5-7lbs...perfect for roasting for a modern family. 90-95 days
12. **Kuri Red** – (aka **Orange Hokkaido**, aka **Baby Red Hubbard**) Japanese squash has a tear-drop shape with modestly smooth skin and textured sweet orange flesh. Can become 4-10lbs. Great winter keeping variety. High yielder. Another fall decorator. 92 days
13. **Little Gem** – continuous production of immature fruits for use as summer squash. Mature fruits are large softballs in size. Final color is a brite orange. Great keeper. Could this be the one that Mr. Jack brought over from the British Isles over 30 years ago? Has a slight teardrop shape.
14. **Marina de Chioggia** – an old fashioned heirloom "**Sea Pumpkin of Chioggia**" originated on the coast of Italy. Fruits are turban-like, large (10lbs), black/blue/dk. green ribbed skin, with numerous warts and bumps growing on the surface. A button forms on the blossom end. Rind could also be described as blistered, bubbled slate blue/dk. green. A wild, yet subdued addition for fall ornamentation. Delicious! Great for gnocchi and ravioli. Each plant bears only 2. Tolerant of most weather. 100 days
15. **Mini Red Turban** – (aka **Small Chinese Turban**) Documented in Vilmorin's "The Vegetable Gardener" (1885) Brilliant reddish/orange small turban cap squash. Uniform size of 6" to 8" of the very best quality flavor. One of the most prolific ornamentals that folks have found. 80-100 days
16. **Pennsylvania Dutch Crookneck** – One of a kind...enormous 10-20lb fruits. Easy to prepare as the curved neck is completely filled tight with sweet dark orange flesh. Just cut into rings and bake. Seed is all contained neatly in the bottom of the fruit. 100-110 days

17. **Queensland Blue** – a winter heirloom squash obtained in 1932 from Australia. A beautiful blue skin deeply ribbed around the sides, but flat on the top and bottom. 12-20lbs. (other say 6-8lbs...) when mature. Excellent storage ability. Flesh is once again thick, dense, semi-sweet and very tasty. Yields are 2 to 3 fruits pre plant. 100-120 days
18. **Red Warty Thing** – (aka **VICTOR**) Intro. some years ago by Rupp Seeds as “RTF” after receiving some seeds from the USDA. However what they received was incorrectly labeled. After doing some research, Dr. Amy Goldman now believes this variety to be the actually true “Victor”. A variety intro. by Gregory’s Seed House in the 19th century, after Mr. Gregory saw this variety at exhibition @ county fairs. The round fruits are brilliant scarlet & completely covered in bumps. Stunning to look at and a “must have” for fall decorations. Tasty flesh. A quick seller @ garden markets.
19. **Silver Edged** – Very rare. Here is a variety that may interest you. What is unusual is its seeds! They are large, white and with a silver edge! The fruits are no better...being squat-ish/round, with dark green and white stripes, too! No mention of its flesh, which looks rather pale. Apparently is able to survive anything the weather can throw at it and has been used in Mexico for a long time.
20. **Sugar Loaf / Tan Delicata** – selected in 1992 from “**Delicata**” heirloom of 1894 (as a variant that proved to be stable) Vines grow to 12 ft...so give them lots of room and lean soil. Each small squash makes about 2 servings for a small family. Mild flavor with yellow/orange flesh. 100 days
21. **Sweet Dumpling** – Sweet single-serving small diameter teacup fruits. Lovely ivory colored with wider dark green stripes...acorn styles. Round flat-topped shape...for stuffing. Very sweet, tender with orange flesh. Can store for 3-4 months. Short vines yield 8-10 fruits. Requires no curing. Do not wash with soapy water as this will remove the protective natural coating that storage requires. Just remove dirt with a dry cloth when very dry. 90 days
22. **Tan Pink Butternut** – attractive butternut that most groceries now carry. Average weights are usually 2-2 1/2lbs that if cut in half, will easy make one serving for a person. Excellent for baking and pies. Yields about 4-6 per plant. 105 days
23. **Thelma Sanders Sweet** – came from 2 Ohio SSE members Tom and Sue Knoche...squash specialists. Cream-colored acorn like fruits that will make a 2-person serving. Trailing vines are very productive. 85-90 days
24. **Triamble** – (aka **Triangle**, aka **Tristar**, aka **Shamrock!**) Extremely rare. First found growing in 1932 in the US. Seed was obtained from Arthur Yates & Co. of Sydney, Australia. Very thick flesh (small seed cavity). Excellent for pies, baking as is or as a vegetable summer squash. Excellent long storage. In its trials, it produced more per fruits per vine than most squash. Just love that shape and “ghostly blue” color! 115 days
25. **Turk’s Cap** – (aka **Turk’s Turban**) Intro. in 1869 as American Turban. Forms a distinctive cap or turban. Fruits grow to 8” -12” diameter and weigh up to 5 lbs. If not bruised, will last 3 months in winter. Fair for eating. Excellent decorations for the fall table. Great as a roadside market fair. 80-100 days
26. **White Acorn** – a lovely, almost snow white fruited squash. Heavy yields of beautiful fruits produced on compact “Bushy” plants. Small gardens will love this one! This superb acorn is mild-flavored. Was developed in the early 1980’s by Glenn Drowns.

Tomato Lists - Plants & Seeds

Welcome *Everyone* to our large collection of Tomato varieties.

First off...may I say that we offer our entire collection of Tomatoes in the form of **PLANTS**. We have about **400 different varieties** categorized in many different sections, following this page. **New for this year 2012...Cost per plant is \$2.50**. The reason for the increase...is that I have not had one for **MANY YEARS!** And I need to recoup some expenses. To make it a little easier...Anyone placing an order in excess of **36 plants** will continue to receive them at the **\$2.00 rate**.

In some incidences when we collect seed for ourselves, we have more than we need. This excess seed we are now offering at our site. Please view the extensive list below to see what varieties we have on offer. **Each year the offerings in our Excess tomato seed list will change, depending on the results of the previous growing year.**

Our "**2012 Excess Tomato Seed List**" contains about **157 varieties**. **This is for Seed Sales ONLY...and only of those on this List**. Packets will be **\$2.00** & contain from 25 to 30 seeds approx. Place tomato seed orders using our **Vegetable Seed Order** form found in the back of this catalogue. Shipping costs are found in the top left hand corner of same form.

Happy Hunting!

Tomato Inventory - Excess Seed List

- 1. Large Beefsteak Red & Pink:** Abraham Lincoln, Baca's Large Bumpy Pink, Beefsteak, Burpee's Supersteak, Canner Howle, Clustermato, Cuostralee, (the) Dutchman, German Johnson, German Tree, Goliath, Granny Cantrell's German Red, Imposter, India, Kansas Depression, Mystery Combo, Omar's Lebanese, Pearson, Polish #1, Richardson and Watermelon.
- 2. Medium Beefsteak Red & Pink:** Alpine, Brazil, Canestra Cluster, Ecuador, Edelrot, Ikarus, Landry's Russian, Muchamiel, Nigeria, Olirose de St. Dominique, Quebec #3, Sweet Cluster and Tibet Appel.
- 3. Small Cherry Red & Pink:** Bali, Matt's Wild Red Cherry, Petite-bec, Pink Niblets, Placero, Polar Baby, Pomme D'Amour, Pomodori a Grappioli d'Inverno, Riesentraube Rote, Sugary and Sweet Pea Currant.
- 4. Early Reds:** Canabec Supera, Lucky Leprechaun, Lunch Box, Manitoba, Nevevah, Pembina and Yukon.
- 5. Bi-Colours:** Armenian, Copia, Hawaiian Pineapple, Mammoth German Gold, Mortgage Lifter Bi-colour, Northern Lights, Old German, Pineapple, Red Belly, Striped German, Vintage Wine, Virginia Sweets and Mandy's Mystery Giant Bi-colour.
- 6. Blacks:** Ananas Noire, Black Ethiopian, Black Giant, Black Oxheart, Black Pear, Black Pineapple, Black Plum, Black Russian Roma, Black Zebra, Blue Estonia, Indische Fleisch, Japanese Black Trefele, Noire de Crimee, Nyagous, Purple Calabash and (true) Black Brandywine.
- 7. Climbers:** Bearo
- 8. Greens:** Aunt Ruby's German Green, Green Giant, Green Moldovan, Green Sausage, Green Ukrainian, Greenwich, and Lime Green Salad.
- 9. Longkeepers:** Mystery Keeper
- 10. Mini and Pots:** Chibikko, Ditmarsher, Droplet, Micro Tom, Tiny Tim, Totem and Ziegler's Fleisch
- 11. Novelty:** Big Zebra, Don Juan, Elberta Girl, Garden Yellow Peach, Geznhte, Isis Candy, Morelle de Balbis, Orange Fleshed Purple Smudge, Peach Jaune, Pink Accordion, Red Zebra, Reisetomate, Ruffled Pink, Ruffled Yellow, Silvery Fir Tree and Variegated Tomato.
- 12. Orange:** Apfelsin, Auriga, Chukkaloma Orange, Grand Belgium, Orange Banana, Orange Roma and Orange Strawberry.
- 13. Oxhearts:** Anna Russian, Bull Heart Russian, Dad's Mug, Dinner Plate, German Red Strawberry, Jerusalem, Kosovo, Mate's Pink Oxheart and Portuguese Bull Heart.

Tomato Inventory - Excess Seed List

14. **Roma:** Hungarian Italian, Kahman's Hungarian, Kibit's Ukrainian, Polish Linguisa, Roma, San Marzano, Sausage and Window Box Roma.
15. **Whites:** Brandywine White, Ivory Egg, Snowball, White Beauty, White Oxheart and White Queen.
16. **Yellows:** Bush Goliath Gold, Coyote, Golden Egg, Ildi, Lemon Boy, Limmony, Lollipop, Paragon Yellow, Riesentraube Gelbe, Ruffled Yellow, Yellow Grape, Yellow Oxheart and Yellow Pear.

Tomatoes (Beefsteak • Large)

****Available as plants only,****

Regarding plants: As is every year, not all (tomato) varieties are available. However there will always be enough of another one similar, to offer in its place. The rules are simple: First come, First served! Once they are gone...they are gone. (This applies to the Green House's entire vegetable collection...)

Happy Hunting!

Mandy

1. **1884** - discovered by Mr. Williamson in a pile of debris in the flood of 1884. Lg. pink regular flavored. beefsteak.
2. **Abraham Lincoln** – Buckbee's seed farm in Illinois introduced this popular variety in 1933. Each cluster has as many as 9 bright red fruits, each weighing 1 to 2 lbs. Round & smooth, rather than ribbed. Very meaty with few seeds. Taste is mild, but not bland. Foliage has a bronze tinge. Ind. 77 days
3. **Andrew Rahart's Jumbo Red** – a heirloom from John Rahart. It produces huge red 1-2 lb'rs. where a single slice will cover a sandwich. Offers high yields of wrinkle-free fruits all season long. Meaty! Prone to cracking, but mulching helps. Ind. 90 days
4. **Aussie** – 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. 85 days
5. **Baca's Large Bumpy Pink** – obtained from my mother-in-law, whom obtained it from her homeland in Croatia. A super-sized deep pink tomato with some huge bumps to match. Vines are vigorous and productive from years of selections. Juicy, mild yet very tasty. Ind. 85 days
6. **Bear Claw** – from a Ben Quisenberry collection. Large pink beefsteak offering great flavor, a lot of meatiness and huge yields. Fruits are 1-1.5 lbs with regular leaves. Ind. 85 days
7. **Beefsteak** – Produces huge delicious fruits that are a great scarlet red, known for their ribbed shapes. Popular old standard. Will produce vigorous vines. Yet produces best when grown in tomato cages. Ind. 85 – 96 days
8. **Believe It or Not** – What is believable is an exceptional set of very large bright red fruits with excellent flavor. These smooth beefsteak-type are capable of reaching 2 lbs. Excellent sandwich tomato with plenty of juice. Ind.; 85 days
9. **Brandywine Pink** – this variety is legendary for its exceptionally rich, succulent flavor. Large, slightly ribbed, pink/rose fruits have creamy smooth flesh and grow to 1 ½ lbs. Vines grow tall, so they require support. Known for their distinctive potato-leaf foliage. An Amish heirloom since 1885. Blight resistant. Ind. 80 days
10. **Brandywine Red** – first introduced by Amish farmers in Chester County, Pennsylvania in 1885. Fruits are gently ribbed, JUICY, deep red beefsteaks growing from 8oz to 1lb.. Excellent fruity taste with a smooth, sweet texture. Original strain from H.S. Blight resistant. Vines grow tall. Potato leaf. Ind. 80 days
11. **Brandywine (Sudduth's Strain)** – Supposed to be the original Pink Brandywine! (now everyone is jumping in on it...) Obtained by Ben Quisenberry from Dorris Sudduth Hill, whose family had been growing it for 80 years. Those who have trialed many versions claim this one to surpass them all with its superb fruity, complex sweet-acidic taste and smoothness. Its fruits are huge, making the name indeed famous. Ind. 85 days
12. **Brown's Large Red** – Fruits are thin-skinned, great tasting and will get up to 1.5 lbs...some reaching 5" across. Vines are long and rampant. Could use trellising! Prior to fully ripe, use as fried green tomatoes – yum! Ind. 85-90 days
13. **Burpee's Supersteak** – Introduced in 1980 (!) as a modern version of our old-fashioned beefsteak. Apparently it is

Tomatoes (*Beefsteak • Large*)

improved! Fruits have more acidic flavor, the outer skin is smoother AND they are less prone to “catfacing”. The “inner core” is also smaller with a definite tiny blossom end scar. In 2008 produced a ton of them...all rose/red and huge...1-2 lbs. 85 days

14. **Bush Goliath (Red)** – I cannot understand how I missed this one?! Been in my possession for years, neglecting to list it here. A true “tree” tomato growing to 35" on a thick central single stem. with few, if any shoots. Fruits are quite large, deep scarlet, semi-oval, with fantastic taste and lots of juice. Plant will have several clusters (?), each bearing 4-6 large fruits in each cluster. AND the plant needs no staking. A joy to grow and watch. Have been told, it is a de-hybridized version of “**Bush Goliath-hyb.**” Determinate 80 days
15. **Canner Howle** – (aka “**Kanner Hoell**“) Large flattened, smooth red globes with great acidic flavor and an even greater yield! Very dependable and productive. Ind. 85 days
16. **Caspian Pink** – a heirloom discovered in Russia by a Petoseed Company employee shortly after the cold war ended. A beautiful large pink, flat (oblate) fruit that originated in Southern Russia along the Caspian Sea coast. Some say that in taste-trials...it is a tongue wagger! Stocky plants produce 1 lb beefsteaks in prolific abundance. Best known early Russian variety making it ideal for cooler climates. (My dad’s favorite....) Ind. 75 days
17. **Clustermato** - a selection made by Gleckler’s Seedsmen prior to 1954. Based on this one’s performance in ’09, I have placed it here. I was quite blown away with it. For a pint-sized 2 1/2 ft. plant, its production was the best for its type and there were no others in its category! It lived up to its name! How about huge deep red, smooth round fruits averaging 3-4 in a cluster, with no less than 3, each one coming in at 1 lb or more! Flavor was very strong...sweet to salty combo. Juicy, juicy! Skin was thicker than most and peeled easy without blanching! Disease did not bother it. Could make a great storage tomato, if production takes it till season’s end. Its production was short of spectacular AND it starts early! Determinate 70-75 days
18. **Costoluto Genovese** – obtained from the Italian Riviera. A unique heirloom specialty for Italian cuisine. Large fruits are very deeply ridged (its trademark!), giving this beefsteak a beautiful scalloped appearance when sliced across the fruit. Fruits are set in clusters. Absolutely delicious! In one trail many years ago, when I allowed it to just lay down and “do its thing”...I was shocked at its production! I had these gorgeous red “bombs” everywhere, for 9 feet in diameter! Does well in hot weather and will also continue to produce in cool weather. Vigorous vines! Ind. 78 days
19. **Crimson Cushion “Henderson’s”**– (aka “**Red Ponderosa**“) said to be introduced by Peter Henderson in 1892. Flesh is thick and of great taste & texture quality. Fruits are huge, flattish, skin deep red and flesh is rich and meaty. This is the grandparent of the now famous “Beefsteaks”. Reg. leaf. Ind. 85 days
20. **Crnkovic Yugoslavian** – brought into the US by Yaska Crnkovic of the Yojvod region, a colleague of SSE member Carolyn Male. A large round and smooth (1 lb’r) pink beefsteak. Fruits are meaty with super sweet flavor and outstanding juice. Almost never cracks. A great canner. Shorter plants bear prolifically. Ind. 80 days
21. **Cuostralee** - originally from Mr. Norbert Parreirra of Hellimer, France. Large beefsteaks with gently ribbed shoulders. Heavy set of 2 lb. fruits that are oval, red and 5" across! Flavor is great and flesh texture is meaty and smooth. Plants produce huge vines. Yields well in all climates. Ind. 82 days
22. **Delicious** – this is the variety that holds the world record for the largest tomato ever grown! In 1986 (2001?) it set the record with a giant 7 lb 12 oz fruit grown by Gordon Graham! This tomato was developed many years ago by Burpee’s from the “Beefsteak” tomato, after 13 years of work! Huge deep red fruits that are smooth, nearly solid and commonly weighs more than 3 lbs. Excellent flavor with a tiny seed cavity and very little cracking. Ind. 77 days
23. **Druzba** – a Bulgarian heirloom meaning “Friendship” obtained from Norbert Parreirra of Hellimer, France. Expect large harvests of smooth, round, juicy rose red fruits with gold shoulders growing to 4" across and weighing in at 8oz – 1 lb. Outstanding complex flavor...sweet and acidic. Resistant naturally to most diseases. Husky plants. Ind. 80-85 days
24. **Dufresne #2** – developed by a Quebec plant breeder. Beautiful pink fruits of 3"-4" in diameter. Tender skin with excellent taste. Plants spread to a full 5 and 6 feet wide or tall! Ind. 80-90 days
25. **Dutchman (The)** – practically extinct until introduced by Gleckner seeds-men in 1958. (intro. by Merlin W. Gleckler.... first rare seed dealer!) Very similar to Giant Belgium. A large (up to 3 lbs...), flattish, purplish-pink, solid, meaty and very sweet fruit! Ind. 85 days
26. **German Giant** – this family heirloom combines an abundance of deep oblate pink fruits that are huge and delicious. Plants carry the “potato-leaf” gene. This Brandywine type produces more than, larger than and earlier than any Brandywine (its producer says.....) Smooth 2 lbs.! Ind. 77 days
27. **German Giant Tree** – (aka “**German Tree**“) Unknown history. Fruits are large red beefsteak with rose/pink flesh. 12-20 seed cavities contain sweet, tart, yellow/orange gel. Slices are not too juicy and flesh is lightly mealy, with a sweet succulent flavor. What is unique is that the plant is indeed very robust, developing a thick “trunk”, truly like a “tree”

Tomatoes (Beefsteak • Large)

tomato.

28. **German Johnson** – an old heirloom from North Carolina & Virginia. Tall plants offer a harvest of large, deep pink, slightly ribbed, very flavorful and crack-resistant fruits. 1 lb fruits are meaty with few seeds and surfaces are very smooth. These superb quality fruits are great for farmers' markets or home gardens. Regular leaf. G.J. just happens to be one of the 4 parent lines of the famous Radiator Charlie's Mortgage Lifter! Ind. 80 days
29. **German Pink Giant (Jerry's)** – "Jerry" indicated here happens to be from a local MFA tire shop on Baker Creek Road in Mansfield, MO. Fruits are rose-pink, ribbed, flattish, fruity, meaty with modest sweetness. Fruit sizes can be 3 lbs.++ and plants are very productive. Vigorous vines approach heights of over 7 feet! (.....not quite a climber in my book!) Mine grows out as a potato leaf. Ind. 85 days
30. **German Pink (Bill's)** – Well...These have been obtained from William (Bill) Alexander. Another "Tomato-holic" from Winnipeg, Manitoba. He has been bragging about these for some years, so I buckled under and obtained some seeds. Fruits are very large, pink, heavy, flattish and meaty with few seeds. Something like a roma and beefsteak cross. Have done well for me.
31. **Giant Belgium** – developed in Ohio. One of the very first varieties I grew out over 15 years ago. I remember it impressing me (a greenhorn) even then! Average fruit size is about 2 lbs....but is known for being more around 5 lbs.! Fruits are deep pink with solid meat and few seeds. Smooth blossom ends with a mild sweet delicious flavor. Some folks have made wine from these very sweet tomatoes (...they say) Ind. 90 days
32. **Goliath** – originated just after the 1800's. Appropriately named, this variety does bear giant fruits. 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. 85-90 days
33. **Granny Cantrell's German Red** – meaty beefsteak named after Lettie Cantrell, who received seeds from a soldier returning from Germany during WW1. Has been grown since in the Eastern Kentucky Hills. Every year Lettie would save seed from the largest fruits....now known to grow to 2 ½ lbs.! Fine flavor (sweet & acidic complex) Plants are very productive. Ind. 75-85 days
34. **Gregori Altai** – from Novosibirsk, Siberia. A Siberian variety that originated in the Altai Mountains on the Chinese border. Heavy producer of rough 8-12 oz pink/red beefsteak tomatoes. The flavor is full and delicious. Harvests keep coming over an incredibly long season. Very early for this size of fruits. Ind. 67 days
35. **Imposter** – my source said it was one she did not want to be without....and now I agree. A very large scarlet red/orange fruit that just happens to not be able to make up its mind! It is half-way between an oxheart and a beefsteak type. Need to see it to believe it. Very prolific, despite heat and drought. Ind. 85 days
36. **India** – oblate 10 – 12 oz red-skinned "flushed" fruits. Plants offer above average yields in late season production. Ind. 90 days
37. **Ingegn di Gigante Liscio** – a historic Italian heirloom. It is said that these can "threaten" to grow to 2 lbs++. Developed in Italy from a cross of Ponderosa and St. Louis. Smooth, red and very sweet with very old-fashioned vibrant "tomato" flavor! Very rare. Ind. 85 days
38. **Kansas Depression** – 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. 90 days
39. **Magnum** – should we say that this one is aptly named? Wonderful flavor found in these large red 2 lb. fruits that are the "perfectness" of beefsteak shapes! A heirloom variety that was grown & distributed by the late Chuck Wyatt (a tomato man extraordinaire!) Fortunately for you....the more you pick.....the more fruits this one puts out! So! You will never tire of eating these delicious beauties. Ind. 80 days
40. **Marizol Purple** – heirloom variety from the Black Forest region of Germany. Large smooth dark pink fruit have a purple tint and wonderful sweet flavor. Tomatoes range from 8oz to 1 lb. although they may become as large as 2 lbs. for some gardeners. Plants are vigorous and offer generous yields right up till frost. Ind. 80 days
41. **Mortgage Lifter** – developed by M.C. Byles (aka Radiator Charlie) of Logan, W.V.. As the 1940's legend goes....6 years previous.....this gentleman was having no luck attracting customers to his radiator repair shop because they overheated trying to make it up the steep hill to his farm. Charlie's luck changed for the better when he started to sell a tomato he developed by crossing forwards & backwards... 4 different varieties. These were so large, sweet and delicious that his plant sales brought in enough money to pay off his mortgage and save his farm from the bank! He produced enough plants selling them at this time for \$1.00 (!) each to pay off the \$6000.00 mortgage he owed! I trialed these many years ago and loved them! They produce all at once a ton of beautiful smooth pink beefsteaks that taste just as great as they look. An excellent canner. Plants are not overly large and disease & drought resistant. Ind. 80 days
42. **Nepal** – seed is originally from the Himalaya Mountains. Large deep red tomatoes weigh about 12oz. and have a high-

Tomatoes (Beefsteak • Large)

quality, intense tomato flavor. Plants bear well even in cooler weather and mature earlier than most large fruited types.

43. **Neves Azorean Red** – this great variety was developed by Anthony Neves, who brought seeds from the Azores to the Boston (US) area. Once in Boston, he kept up his work of selecting always the largest and healthiest, resulting in a beefsteak of huge proportions....1 to 3 lbs.! The deep red fruits are bursting with pride and flavor. Seed was passed on to Carolyn Male, who later shared them with a US seed company. A definite one for the “bragger” showcase. Ind. 75 days
44. **Nile River Egyptian** – this variety said to come from Egypt....showing in their history 4000 years ago. Fruits look like ox-hearts, some pointed and some gently pleated. Large 2 lb’ers and very tasty! Plants are vigorous and very productive. A first-class sandwich maker. Ind. 75-80 days
45. **Novikovs Giant** – excellent yield (can get 30 kg from one plant!) from vigorous 4-6 ft. vines. One grower says “med-large beefsteak-type fruits, producing great even on a bad year. Unusual color...dull scarlet with orange/yellow overlay (shading). Juicy with very low acid. Mild” Another report says “pink ribbed fruits are extremely tasty, with few seeds..... ranging in size from 200 g. to 1 kg. (6oz-2lbs) Regular leaf.” Well....try them and see! Ind. 75 days
46. **Old Brooks** – scarlet red/orange fruits that are extremely suitable for canning as they are high in acidity. Large 1 lb. fruits that just happen to be resistant to blossom-end-rot and blight! Vines are long and productive. Ind. Early....70 days
47. **Old Ferry Morse** - obtained the original of this variety from S. H. Pres. A mid season producer with oblate deep scarlet red beefsteak fruits that can reliably reach 10 oz to 16 oz. This is the kind I grew up with in my time. Ind. 80 days
48. **Omar’s Lebanese** – a rare family heirloom from Lebanon. Reached N.A. ,via a Lebanese college student, who obtained it from a farmer living in the Lebanese Hills. 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. 80 days
49. **Pearson** – this one just happened to be one of the most popular of all varieties in California in 1950. It could handle the hot semi-arid climate of the region and so should do well in our hot summers here. It produces tons of large, red, globular, smooth and very solid (perfect for canning....) fruits. Ind. 80-90 days
50. **Peron Sprayless** – from Argentina! Attractive 8-10 oz red fruits are top-notch for tart, acid flavor. Stands to reason.... would be high in Vitamin C. No cracks or green shoulders. Reliable producer in cool weather. Naturally pest & disease resistant....requiring no pesticides for production. Producers do not agree on the ripening dates....some say 68 days... other say late...90 days. I guess I will just have to grow this one again! Ind.
51. **Pink Ponderosa (Henderson’s)** – introduced by Peter Henderson & Co. in 1891. In their catalog, it said “Quality beyond praise, rich and meaty”. Thick flesh...ideal foe canning. Delicious. Huge size, some over 2 lbs. Rose “beefsteak” type. Ind. 85 days
52. **Polish** – Polish immigrants brought this variety to Ohio many years ago. Large smooth, flattish pink beefsteaks are also rich & meaty. Large plants are vigorous and productive. Plants will set fruits even in cool weather. Fruits continue to ripen on or off the vine.....with no difference in flavor! (Another history compiler stated this one is compact @ 3 ft.) Ind. 75-85 days
53. **Prudens Purple** – a cross between a brandywine & a beefsteak. Produces modestly large (10-16 oz.) uniform dark pink fruits with excellent flavor. It carries the potato-leaf foliage gene. Performs well in northern climates and in uncertain (cloudy) weather. There is disagreement between the fruiting times for this variety, but most agree on one thing....it is definitely earlier than either parent variety. (How that is possible....I don’t know...) Ind. 67-73 days
54. **Radiator Charlie** – Seed savers have numerous listings (variations...) of Mortgage Lifter. Some are red, some have name additions, some are smoother, etc...making it quite confusing for beginner gardeners trying to make sense of it all. Because Radiator Charlie was the man responsible for developing the original Mortgage Lifter, I can only hope this to be the original form. Tried out by me and found to be a deep pink flattened beefsteak of 1 lb+, with very smooth skin. Its fine textured flesh is divinely sweet, succulent and rich. The yields are totally outstanding, ripening all at once. Ind. 80-85 days
55. **Real Red German** – In a trail out of Striped German, I found this wonderful plant with flattened deep true red beefsteak like fruits of about 1 lb. Its flavor is outstanding, just like the bi-color it came from. It has remained true to itself and so now I have added it to my collection. Plants are 4-5 ft tall and very strong. Ind. 75-80 days
56. **Red or Rose Mystery** - These batch of seeds could contain one of 3 different large varieties. One I know (thru trials) is a huge ruffled deep pink. The others I am not sure of...so take a chance here. These are available at 1/2 price of the listed price.
57. **Richardson (The)** – came from the Richardson family of Tennessee. An enormous pink beefsteak with equally great flavor. So large and flattish, that one slice could cover an 8” platter! A “bragger” for sure. Good production for such a grand variety. Delicious, sweet, yet rich flavor....combined with old-time fashioned goodness. Ind. 90 days

Tomatoes (Beefsteak • Large)

58. **Rutgers** – came out of the New Jersey Ag. Exp. Station in 1934. The fruits are firm, old-fashioned flavored, smooth, globe-shaped with heavy walls perfectly designed for hot summers. It produces medium to large intense red fruits on semi-determinate vines. At one time, the most popular processing tomato in the US was the Rutgers. The strain I am offering (thru PGS) was selected by Ernie Kerr from the Horticultural Exp. Station at Simcoe, Ontario. Determinate some say! 60-100 days
59. **Sandia Gem** – seed was found in a leather pouch on the Sandia Mountains (of Peru) in 1985. The pouch carbon-dated from the early 1800's and three (3) of the seeds germinated! This one is medium to large-sized, red great-flavored fruits that are produced in mid-season. Ind. 75 days N/A
60. **Sicilian Saucer** – for a mid-season producer, it is hard to believe that this variety can produce such heavy red tomatoes of 2 lbs. or more...definitely a beefsteak when you see their slightly flattened shape! Does not sprawl! Needs no cage! Fruits are thick (meaty) AND juicy. Determinate 75 days
61. **Soldacki** - (aka "Soldaki") Polish heirloom from Kralow, Poland coming to Cleveland, Ohio in 1900, then on to Albany, NY. Tall potato-leafed vines produce all season long. Fruits are pink, about 16 oz, flattened globes, with low acid, yet intensely sweet flavor. Skin is very rough and thin...susceptible to cracking. Flesh is firm and meaty. Plants produce heavily. Good canner. Ind. 75 days
62. **St. Pierre** – a beautiful French heirloom. Fruits are a moderate size with full acidic flavor. Deep red fruits are great for canning or fresh eating. Plants are excellent producers...even in bad conditions. Very popular in Europe. Ind. 70 days
63. **Thessaloniki** – obtained from Greece. 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. 68-75 days
64. **Tiffen Mennonite** – heirloom from our Mennonite friends. Fruits are modestly large (6-16oz), pink in color, with outstanding flavor and smooth textured flesh. Similar to Brandywine...but some say better. Can handle hot summers and still be a great yielder. Potato-leafed. Ind. 75-85 days
65. **Watermelon Beefsteak** – another heirloom from the 1800's! Once again...huge fruits of 2 lbs. with mild flavor and meatiness. The color of the fruit appears to have a pinkish skin with a look of soft purple inside. Ind. 75 days
66. **Willowpond Big Red** – a heirloom from old West Virginia that dates back to the 1800's and was carried by Glecker's Seed catalog in 1958. I have been trying to get seeds of this one to germinate readily...but most years it is very low. Will try to push it with higher temps to see how that works. For me it is a nice large (around a lb) beefsteak with a nice round shape, meaty and with smooth skin. It is earlier than most beefsteaks this type. Ind. 75- 80 days
67. **Zogolla** – (aka **Zogola**) a Polish heirloom. Large irregular shaped deep red fruits that are slightly flattened and somewhat ribbed...4"-5" beefsteaks. Taste is mild and mellow. One slice will more than cover a large slice of bread. 6 ft. vines (with regular leaves) are husky and long lived with few problems. Fruits will reach weights of 1 to 2 lbs. Ind. 85 days

Tomatoes (Beefsteak • Medium)

****Available as plants only.****

Seed maybe available for some varieties.

Contact the Green House

1. **Alpine** – developed prior to 1950 at Cheyenne, Wyoming. Red fleshed, mildly tart, refreshing oblate-shaped fruits average 6 to 8 oz. Plants offer outstanding yields. Ind. Early
2. **Brazil** – small flattened, very red fruits, that are meaty, very flavorful with FEW SEEDS. Unknown history. Some variations in size...2.75" in diameter. A mid-season producer, from very productive plants. Rare. Ind. 75 days
3. **Canester Cluster** – 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. 75 days
4. **Creole** – developed in Louisiana for warm humid climates. High yields of smooth, medium to large tomatoes with good texture and firm flesh. Resistant to fusarium wilt and blossom end rot. Scarlet red fruits have strong tomato flavor and plenty of juice. Ind. 78 days
5. **Early Annie** – Impressive overall! Smooth blemish free scarlet/red skin in a beautiful medium fruited variety, combined with super productivity and very early. Neither cool weather, nor hot and dry will slow this one down. Just love the fact, that it is a “tree” tomato of only 20". Excellent for canning, slicing and salads. Determinate 60-65 days
6. **Ecuador** – a massive producer on healthy 4 to 6 ft. plants. Fruits are red, a large-medium in size, flattened, deeply ribbed to fluted, variously shaped, exceptionally pretty with pleasant, mild, slightly tart taste. Pretty. Rare. Ind. 75 days
7. **Edelrot** – “Edel” is my family name and “Rot” means “red”! A very bushy, squat, thick-stemmed little plant that caused quite a commotion in my parent’s vegetable garden! My Dad could not stop talking about its virtues. He (.....an avid and devoted tomato grower) could not get over the production of their 2 plants. Each put out close to 50 – 80 nice little flattish “clover-like” medium-sized deep scarlet red fruits. There appeared many clusters....each containing about 6 to 12 fruits in each! The fruits had no trouble with known tomato fruit diseases. I have been trying to obtain this rare variety for the last 10 years after I heard that this name existed. I was also surprised by its uniqueness.....an added bonus! Rare AND different! Determinate 75 days
8. **Harbinger** – 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. 65 to 75 days
9. **Heinz** – developed by the famous Catsup people for Catsup, sauces and purees. One can expect and receives heavy crops of beautiful bright red, crack-resistant, acidic 6 oz fruits. A great variety for canning/processing as the fruits are smooth & globular AND the plants concentrate on pumping them out all at once! Determinate 70 days
10. **Ikarus** – from ?Germany. The name is of a Greek God in Mythology. Plants are strong, (offering some reduced blight protection) vigorous and high producers. Fruits are red, round, meaty with strong acidic flavor. Their sizes range from 150 to 200 grams (5-7oz). Ind. 70 days
11. **Landry’s Russian** – 2” to 3” red round (7oz) salad fruits. Little beefsteaks on smaller high-yielding plants. Fruits keep well after picking and offer very fine flavor, rating an 8/10. Generally overall.....this one has no problems. Ind. 60-75 days
12. **Legend** – introduced by Dr. James Baggett from Oregon. Considering its size...this large 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 Green House production and cooler weather growing. They also have great heat/drought tolerance and their over-abundant leaves provide good sun-scald protection. Like some cucumber varieties, these will also set fruit in great numbers, without pollination (pathenocarpic). An all-round fine tomato. Determinate 68 days
13. **Lunch Box (German)** – for now I am going to leave this variety in this section, as I have another by the same name in the early section @ 63 days & Det. Until I trial this one out, here it sits! A German family brought this var. to the U.S. when they immigrated. Fruits are the size of small eggs, in a vibrant rose/pink...a perfect lunch box size. Flavor on the other hand is sweet and rich...unlike my other variety (which is more Roma like) 70-80 days
14. **Matchless** – Some history found from the late 1880’s. This var. has “rugose” (heavily quilted deep green...) leaves found only on just a few other varieties, such as the “**Bush Goliath**” series. These rarely fall victim to many leaf diseases or insects. The oblate scarlet red fruits are medium sized & produced in small clusters. True tomato flavor, making it very versatile. Determinate 80 days
15. **Montreal Tasty** – not much history on this one! (A Canadian variety) But for the record this happens to be the favorite of 2 avid Beausejour tomato growers, and so I keep it for our local folk. A lovely medium red slicer on compact vines.....

Tomatoes (*Beefsteak • Medium*)

awesome for small gardens. It apparently packs quite a punch for such a small plant. Determinate 80 days

16. **Muchamiel** – from Spain, which means “**Much Honey**” in Spanish. The fruits are deep red, ranging from 100 to 180 grams (a lb. is 454 grams), slightly flattened, somewhat ribbed with yellow/green shoulders. Very productive. Good taste. Ind. 75 days
17. **Mule Team** – a great choice for a “main crop”. Vigorous plants bear plenty of 7 to 12 oz deep red, round fruits with a high spicy-acidic flavor and texture. There have been reports of this variety being able to withstand and weather anything! Not only are harvests very heavy but the production continues right up till frost. Stress of heat and drought is no problem for these. Disease-resistant. Ind. 78 days
18. **Nigeria** -
19. **Olirose de St. Dominique** – French name for “**Tomato Rose de Santo Domingo**” (or pink tomato from...) An old variety from the island. Also grown in Haiti. Seed was coll. by the ENSC in Arles, France coming from a collection of the late Norbert Parriera of France. Healthy plants bear copious clusters of rose/pink, oval/pear-shaped 6-8oz. fruits that drop when they feel they are ripe! The fruits themselves are sweet & juicy, mixed with some old-fashioned flavor. They keep well, due to their thicker wall and skin. Similar to “**Pink Nibbles**”... but much larger. Ind. 75 days
20. **Quebec #3** – history says it originated from Claude Gagnon, Quebec, Canada. Developed by J. O. Vandal in St. Hyacinthe in the 1960's. I actually obtained this one from an American friend of mine. As are most of the Canadian series, another medium-sized tomato with super great production, red globes, whose plants can withstand cooler weather. Thick-walled, solid, meaty, no cracks and produced abundantly. Ind. 70-75 days
21. **Red Calabash** – an old heirloom sport from the famous “**Purple Calabash**”. The little beefsteak-type fruits are 3-4oz., flattened red globes, highly ribbed, ruffled, fluted and generally irregular in shape. CUTE! Plants grow to 6 feet tall.....very indeterminate! Terrific producer over a long period of time. Ind. 75-90 days
22. **Red Tree** – a full season producer of small to medium red fruits with rich, complex flavor and meaty texture. 50+++ fruits can be enjoyed from one plant. Plants are a modest 4 feet tall. 70-80 days
23. **Rouge d'Irak** – this variety is endangered even in its own country, where seed saving was made illegal under the “Colonial Powers” of the United States Government. Under the new law (2005) “Iraqi farmers must only plant seeds from “protected” varieties scientifically constructed by International Corporations who have only monetary agendas in mind”. Is this under the umbrella of promoting democracy? A red, medium-sized, finely flavored great yielding variety that should not be lost. Ind. 75 days
24. **Santa Clara Canner** – originated in Italy and was later used in the California canning industry. Plants bear huge harvests of smooth, flattened, intensely red fruits with a rich complex flavor. They just happen to have great amounts of juice AND meatiness.....making them ideal for canning AND eating off the vine. Wouldn't grandma have loved these??? Holds in storage well. Ind. 85 days
25. **Sweet Cluster** – glossy red fruits of 3 to 4oz (100-130grams) hang in clusters of 6-8. They ripen within their clusters, all at once. They have great shelf life, preventing breakdown of the 1st cluster of fruits! Flavor is good.....rich in Vitamin C, folic acid, iron and fiber. Plants are prolific and disease resistant. Good enough for garden or greenhouse. Ind. 68 days
26. **Tatar of Mongolistan** – a US seed company was sent these rare seeds in the late 1990's. Originated from an Iraqi seed collector, Aziz Nail, who was living in France in the 1970's. Great fresh or dried. Good producer of medium-sized reddish-orange fruits being very solid, well-flavored and flattish in shape. A refreshing tomato tang. Dries well. Some say plants are short and bushy. Very popular with seed-savers, world-wide for the last 8 years. Ind. 70 days
27. **Tibet-Appel** – from Tibet...via Holland. Red, smallish, apple-shaped fruits that prefer dry conditions to wet. Loves moderate to hot conditions. An extremely prolific bush plant producing over 11 kg each plant. Determinate 75 days
28. **Tolstoi** – developed by breeders in India. It has been quickly adopted for its fine qualities, by growers and home gardeners in Mexico, China, Holland, Guatemala, Hungary and of course...N.A. Vigorous yields of up to 13 bright red, 3 to 4oz round fruits per cluster. All are full-flavored and easy to harvest, as the plants grow tall with these huge clusters being produced all the way up! (Also name of a town in south-eastern Manitoba!) Ind. 75 days **Coming soon!**
29. **Ukrainian Red** – Obtained from Peter Dyck of Winnipeg, Manitoba. He tells me this one is an original from the Ukraine. Is a beautiful blemish-free scarlet red round 6 oz. fruit on well-behaved medium sized plants. Good old-fashioned tomato flavor.
30. **Victor** – was an AAS winner in 1941! Introduced later in 1955 by Michigan State College and won again an All American Bronze Metal. Here is a very small “determinate” bush tomato variety that packs a punch to the tomato industry! A heavy producer of 4 to 5oz globe red fruits. (I just happen to know someone who might want to try this interesting one.....) 65 days **Coming soon!**
31. **Yasennichki Yabuchar** – *coming soon!*

Tomatoes (*Bi-Coloured*)

****Available as plants only.****

Seed maybe available for some varieties.

Contact the Green House

- 1. Armenian** – unknown history. One of the most unusual and unique varieties I have ever had the pleasure of growing! Plants consistently produce huge, heavy and abundant fruits throughout the season. The tomatoes are very large (12-20oz) with heavily indented “dips” in the very top (and center) of each fruit. Correspondingly...there are indents from underneath, where the stem is fastened. If you were to admire the fruit from its side, it would appear as if someone squeezed it from the top and from the bottom! The color, is a very bright lemon yellow with brilliant red swirled throughout in different amounts. The flesh inside “maps” the color outside. This large beefsteak has good flavor with a meaty texture and juicy cavities. Not seedy or dry. Plants grow to 4 ft. Ind. 85 days
- 2. Big Rainbow** – (aka “**Rainbow (Bi-Color)**”) Introduced in 1990 by S. S. Ex....a family heirloom for years, from Polk County, MN, sent to Dorothy Beiswenger. Another very large (18-26oz) bi-color, bright yellow with pink/red marbling OR pretty orange/yellow with red streaks radiating from the blossom end. This variety is also a beefsteak, with more rounder shapes than is typical, but with semi-flatish forms. Flavor is deliciously sweet and as great as the color. Ind. 75-80 days
- 3. Big White Pink Stripe** – 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. 70-90 days
- 4. Copia** – a natural cross between “**Green Zebra**” and “**Marvel Strip**” that was stabilized into greatness by Jeff Dawson. Named after the American Center of Food, Wine and the Arts, in Napa, California. (?) A stunningly beautiful tomato! It is hard to say if it has a red base with yellow and orange stripes (OR.....the reverse) radiating from its center. Fine lines of yellow, gold, orange and red make up the color scheme of this one! Fruits are a roundish large beefsteak of 1 to 1.5lbs. Visually exciting! Flavor is juicy and sweet with old-fashioned overtones. Ind. 85 days
- 5. Dixie Golden Giant** – an old heirloom tracing back to an Amish family in 1930. A lemon yellow huge beefsteak variety reaching 1 to 3 lbs. Fruits have few seeds, are meaty, borne in great profusion, with a mild, sweet, juicy and refreshing taste. Another lovely bi-color with a soft pink blush on its bottom end. Plants are large and a little earlier than typical beefsteaks of this size. Ind. 75-80 days
- 6. Hawaiian Pineapple** – unknown history. What sets this one apart from the others is its size and massive production! Fruits have been known to reach 2 lbs, with golden/yellow skin and red/rose striping and streaking though and though. Flesh is meaty and juicy. Flavor is rich, fruity and fantastic....?like a pineapple? Ind. 90-95 days
- 7. Hillbilly** – (aka “**Hillbilly Flame**) Said to originate from West Virginia. There seems to be some discrepancies in the description of this fine variety. I will share both! 1) Fruits are orange/yellow with red splashes, large, smooth. 2) Fruits are huge, heavily ribbed, orange & red skinned, with orange and red interiors. I have noticed both variations on the plants that I trailed in the past 5 years. Plants are huge and the fruits can reach 3 lbs.! Flavor is fruity and sweet complex. Ind. 92 days
- 8. Mammoth German Gold** – heirloom from the 1800’s.... well-named for its huge (2lbs) bi-colored fruits. Orange/yellow skin with some rose blush (“**Pineapple**” type....), solid meat, orange/yellow with rose streaked flesh, flat on top, but with slight core on the blossom end. Very decent flavor for this type...very tart & sweetly complex. One of the best tasting bi-colors I have ever tried. Ind. 85-90 days
- 9. Marvel Striped** – a Mexican heirloom! Here is one of the most interesting bi-colors that I have ever grown. The plants are huge and need to be supported. The production is equally huge....the other reason for the support! The fruits are not true beefsteaks, but with a gentle oxheart shape crossed in. AND the color is neon translucent! A wonderful blend of bright orange, yellow and gold. Touched off with a brush of rose/red! There are no defining stripes or splashes here....only different blends of color....one after another (each different....) on each fruit. “Nature is a wondrous splendid thing!” The fruits range from 12oz to 2 lbs.+ Keep this one well watered and fed! Ind. 80-85 days
- 10. Mortgage Lifter (Bi-color)** – (aka “**Mortgage Lifter-Pesta Strain**”) So much like the original pink version in flavor...very refreshing, sweet, fruity and meaty. Fruit sizes are 1.5 to 2.5lbs! Then there is a twist in color....where the yellows and reds mix themselves so well, one cannot tell them apart! They gently and softly spread their stripes over the fruit, till it becomes the prettiest bi-color yet! Production is typical “**Mortgage Lifter**”! Ind. 85 days
- 11. Nature’s Riddle** – Originated with Valerrie Popenko of Kazakhstan. A big Bi-color of huge proportions, from where else... Russia! Fairly smooth, golden yellow beefsteaks suffused with streaks of salmon and pink. Pure eye candy! Very sweet and meaty.
- 12. Northern Lights** – A medium to large sized beefsteak with bi-color variations, not yet described here in. Unlike the others.... this one has different colors radiating from one area to another in patches and swirls....not just from the blossom end. The

Tomatoes (*Bi-Coloured*)

colors can be green to yellow to pink to rose/red and back! Just like the Northern Lights in the North American sky! Plants offer few problems and production is generous. The taste is divine! Ind. 75-90 days

13. **Oaxacan Jewel** – a lovely large neon yellow-orange-rose striking beefsteak! The colors, this time tend to run into each other, in an organized fashion. The overall dominate color is gold with small soft streaks of rose and orange blended in at the right spot ex) blossom end and stem ends to complement. This “sunset” beefsteak literally glows! The flavor is sweet/acidic and fruity. Wow! Ind. 75-85 days
14. **Old Flame** –
15. **Old German** – how do I describe ‘thee’? Let me tell you the ways! A flattish bi-colored beefsteak of huge proportions, growing from 1 to 1.5 lbs. This one has iridescent broad stripes of gold, orange and rose shot throughout, running from stem down to blossom end. The fruits are irregular in shape, bending and twisting gently to fill their space! Flavor continues to impress! Good yields and strong plants. Ind. 85 days
16. **Old Time Red and Yellow** – Tanya S. of H. H. Seeds obtained this one from an elderly lady, who claimed to have been growing it for many years. Plants are very productive, producing beefsteak-like fruits of enormous sizes...2 to 3 lbs. she says. Fruits are mostly yellow and red, with some being only red on the same plant! Very popular bi-color and delicious. Ind. 90 days
17. **Orange Russian #117** – Jeff Dawson has been at it again! Here is the very first bi-colored “Oxheart” fruit that I have ever seen! Previous to growing this one, web photos told me, I would be in for a surprise. Well 2010 offered me a terrific show! Color variations were: 1) Red blush stripes on yellow 2) Yellow and red patches 3) Orange stripes with pink marbling 4) Orange, red and pink marbling 5) Orange marbling with red stripes! Every plant I trialed offered this excitement! Check out my pic of this gorgeous one in our **Photo Album!** I took tons of pics. It was real hard to load just one! Nice! All Oxheart fruits showed gentle contours and plants bore the classic wispy foliage. Was very happy with the production. Unusually sweet for an oxheart, yet meaty with few seeds. Ind. 90 days
18. **Pineapple** – this is the one everyone raves about for possessing some of the most delicious flavors of all tomato varieties! In general, it is a large sized, lemon yellow beefsteak of 1.5 lbs, shot through with red inside and red swirls fingering up outside from the blossom end. Uniquely patterned and most beautiful! Variations will always occur from one garden to the next, from one continent to the next. Will produce in very hot weather, providing you keep it hydrated! Gently ribbed, dense juicy fruits possess a strong acid to sugar balance, blended with an unusual pineapple-like overtone. (Subject to unusual disappearances when company is over!) Plants are heavily foliaged to protect fruits. Ind. 85 days
19. **Red Belly** – an orange/gold tomato with rose-pink and red streaking. Streaks of red, travel up its sides. Can grow quite large.....some say up to 3 lbs! A mild tasting, non-acidic larger tomato that is produced on strong plants. Fruits are not prone to blossom end rot. Ind. 90 days
20. **Striped German** – handed down by a German family from Hampshire County. This is the first bi-colored tomato that I ever grew. (There is a long story about this very plant....write me sometime, and I will tell it to you.....) The plants are strong, vigorous and productive. The (original.....1998) large (1-2lbs) pure lemon gold beefsteaks were semi-flattish, gently ribbed, with pointed blossom ends. The interiors were shot through with scarlet red, more than what showed on the outside, so you received quite an eye-full when you sliced it open! A small amount of red blended up from the pointed blossom end. The variety that I have today does not have the gentle pointy blossom end and are more reddish than my originals. However, they are just as beautiful and the flavor is fabulous! Ind. 78 days
21. **Texas Star** – until I am told different, this variety resembles “**Oaxacan Jewel**”. A huge golden yellow beefsteak of 1 lb, with scarlet red streaks and stripes. Mild and sweet flavor with few seeds. Ind. 75-80 days
22. **Vintage Wine** – introduced from Europe. I believe this variety to be the only bi-color with potato-leaf form. Here is a fair sized (6-12oz) tomato with pink, cream & red super fine streaks and blends from bottom to top. What an unusual color! AND so different than any other I have ever grown! In the grouping that I trailed out, each fruit looked just like the other...super clones! An absolutely beautiful exterior and an exciting bright creamy/red interior. Flavor is also interesting... gently sweet and tart. Fruits are seedy and plants offer modest disease protection. Ind. 80 days
23. **Virginia Sweets** – A heirloom bi-color, the best some folks have ever eaten. Gi-normous at over 2 lbs. Stunningly gorgeous golden yellow beefsteak with tons of fine red stripes and scarlet blushing on top of each monster. Plants are heavy producers and its flesh is sweet. 80 days
24. **PLEASE NOTE:** In the event of seed saving, unless you are practicing some form of strict isolation techniques...due to wind, bees, unstable genetics or what-have-you, it is not uncommon for a tomato variety occasionally to offer up a different leaf form, a different color of fruit, size change or even flavor change...other than, what it was known for. How do you think we got all these interesting varieties of today? (**Of special note:** Lets also not forget the many, many hybridizers (professional & amateur) who in the last 200 years and more (as well as currently...), have developed 1000's of interesting stable varieties that you are enjoying today!)

Tomatoes (Black)

****Available as plants only****

Seed maybe available for some varieties.

Contact the Green House

- 1. Ananas Noire** – Developed by Pascal Moreaw, a horticulturalist from Belgium. One of 2 as being the most bizarre fruits I have ever grown...AND one of the tastiest! The outer skin (check it out in my Photo Album) of these huge beefsteaks are a combination of black, purple, yellow and green stripes and overtones. The flesh is green/yellow blended with deep purple/red! Appeared in a patch of “**Pineapple**” tomatoes and remained stable...as an oddball. Large plants have regular leaves and offer fruits of substantial sizes...18-24 oz. Hard to photograph. Everyone is raving about it! Of special note, this variety behaves and looks very different from the “**Black Pineapple**” that is offered...despite people trying to lump these 2 together. Ind. 80 days
- 2. Black** – heirloom from Russia. Mahogany brown with green mottling. Others say “darkish, brown-red skin”.....”interesting brown-black skin”.....”large bronze colored” fruits. Compact plants (2-3ft.) offering wonderfully, rich tasting fruits. Delicious blend of sugar& acid...a typical “**BLACK COMPLEX FLAVOR**. Some folks say, this variety is the best tasting black of them all, with “smoky” overtones. A good yield of nicely shaped, medium round fruits that will mature to 10oz, or less at 4oz. Plenty of seeds. Does well in hot weather. Ind. 73 days
- 3. Black Cherry** – (aka “**Cherry Black**”) 2004...bred by Vince Sapp, husband of Linda Sapp, who owns Tomato Growers Supply Co. from a heirloom variety of unknown origins, known to be around since 1940! The first truly black cherry tomato! Perfectly round (1-1 ½”) fruits with that classic “black” (dusty purple black....) look and sweet winery, rich and acidic flavor. Plants are vigorous (7ft), always offering plenty of fruits....all season long. An incredible seller for farmers’ markets! Ind. 45-65 days
- 4. Black Ethiopian** – (aka “**Ethiopian Black**”) from the Ukraine. Be prepared for extremely heavy production of deep reddish/brown/bronze 5oz luscious plum-shaped fruits. One of the darkest colors known. Plants and fruits are a knockout! Flavor is pure ambrosia....rich and tangy. A highly prized tomato of the world. Resists cracking. Ind. 80 days
- 5. Black from Tula** – Russian variety from Tula. Deep mahogany/purple/brown beefsteak tomato, which just happens to be the largest of the blacks (4” to 5”)...very flattened shape. Shoulders are green. Flavor is rich, sweet and smoky....very delicious! The outside skin is very smooth, with some ribbing in the actual shape. Another “seedy” type. This variety is very productive (with very little care....) and seems to set well, even when the weather turns hot & dry! Ind. 75-80 days
- 6. Black Giant** - Another top performer of past years. Color was quite different from the typical Black Brandywines. Fruit was extraordinary ...2 lbs anyone? Loaded ALL over the plant! 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! One of my top 4 favorite blacks in 2009. Ind. 75 days
- 7. Black Icicle** - from the Ukraine. According to B.C. Seeds, stunningly, deep purplish brown (almost black) elongated “Roma” that ends in a very defined point! Loves the heat. Has very rich flavor-sweet with earthy overtones, like typical blacks”! Very untypical for a Roma with flavor. Best tasting in its class.
- 8. Black Krim** – 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. 75-90 days
- 9. Black Oxheart** – the first true from seed black “oxheart” developed by Brad Gates of Napa, CA. Maybe the first one of its kind! Delicious heart-shaped fruits, deep purplish brown with rich flavor. To seed collectors...this is a “must have”! This variety shows some irregularity in shape and form. Plants have regular leaves which are slightly wispy. Fruits are 8-14oz...a real winner! Ind. 66 days
- 10. Black Pear** – here is a STUNNING....8-10 oz.(gray-brown, brownish red, gray-red & green, green/brown/red..... everyone has a different color for it!) Bartlett, pear-shaped tomato fruit! Plants have the potato leaf gene and produce bountifully. Fruits are unusual.....5.5” long and 2.5” wide....4 seed cavities....3/16” walls! Flavor is again complex.... sweet with some salty overtones. The fruits are fairly juicy, with creamy texture and red flesh. Ind. 80 days
- 11. Black Pineapple** – Wild coloring on the inside of this one...deep green, yellow, red and purple! Fruits are large...with weights at 1.5 lbs. Skin is very smooth with deep purple/black base & green/brick red overtones. Not similar to “**Ananas Noire**“. Superb flavor....both smoky, sweet and citrus at the same time! Heavy producer here at Mandy’s. Ind. 80 days
- 12. Black Plum** – a Russian commercial variety, offered at the S.S.Ex. in 1995. Small elongated oval or plum-shaped fruits are gray/green/black OR mahogany/brown/black with green shoulders on the outside. The flesh is dark red/brick.....

Tomatoes (Black)

sweet, meaty and dense. The denseness makes them excellent for drying. The fruit size ranges from 2" to 2.5". The 3.5 ft. plants tend to sprawl and will force out an all-time-high yield. Some say that these will turn into better sauce than the Italian Roma! A rare brown tomato with a mahogany crown.....stunningly attractive. Super in salads. Ind. 83 days

13. **Black Prince** – 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. 70 days
14. **Black Prince (Horny)** – sorry, but I can only describe these as I see them! The direct “stable” offspring of the above mentioned variety, which for reasons I cannot explain...had some fun in-store for me! 60% of “**Black Prince**” had these unusual characteristics. Perfectly round black fruits bearing 1 and up to 3 horns each! They were just as tasty...only now they looked more interesting. (check out Photo Album)
15. **Black Sea Man** – One of the most compact varieties in the “Black” family...only about 24”. 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 blending. For some reason it does not like the heat. The flavor on the other hand is bold and tasty! Determinate 70 days
16. **Black Star** – from Russia.....as most of our “Blacks” are. Here is another excellent & beautiful variety, with purple/pink/brown outer skin and emerald green shoulders! Fruits are huge (16oz) and ribbed.....for a black beefsteak! Flavor is earthy, spicy and sweet. High producing plants that also grow taller than most. Ind. 80 days
17. **Black Tom** – how many ways can one describe a black? How about...beautiful, oblate, milk chocolate-brown.....1/2 to 1lb in size with a sweet, fruity flavor. One grower describes it as having brown/black/red irregular fruits with black stripes and green shoulders! Time to trial this one myself! Very productive plants. Original seed was sourced from Clay Foard @ Castlegar, BC Canada Ind. 78 days *Coming soon!*
18. **Black Zebra** – a natural cross stabilized for 10 years....a Jeff Dawson selection. Like “**Green Zebra**” except with a “**Black**” purple background! A stunningly perfectly round 2”-2.5” globe of black/brown skin with jagged green stripes running round! Others describe it as: deep red to caramel colored skin beneath vertical dark green & mahogany streaks. WOW! Rich, smoky flavor with a nice tasty tart “kick”! As most “**Zebra**” varieties are known for.....tons of production. Texture is chewy and crunchy. Flesh is deep burgundy. Ind. 75 days
19. **Blue Estonia** – (aka “**Blue**”) from Estonia through the S. S. Ex. 1999. A distinctive variety that shows a brown/black variety with a “Blue” cast and green shoulders. Plants have potato type leaves and will grow to 4 ft. One grower described it as having: small, fluted, flat maroon beefsteaks with very blue-gray shoulders. Everyone agrees that the flavor is indeed very nice. Fruits range from 4 to 6 oz. Determinate 61-75 days
20. **Brandywine Black** – a purple-maroon cousin of the famous “**Brandywine**” family. A large (...just smaller) flattened beefsteak of very dark mahogany pink color. The fruits offer a winey, fruity, yet tangy flavor and smooth texture. They can reach 8-12 oz, are blocky & flat and because of their smooth, thin skin, I would not recommend that they stay around too long anywhere! (Yum!) Plants are not as vigorous as their cousins and come in regular and potato-leaf forms. By all accounts, reports indicate that this variety may not always be reliable and stable, due to its inherent genetic nature. Ind. 80 days
21. **Brandywine Black (True)** – Finally someone thinks they have found the original! Was in a collection of William Woys Weaver of Pennsylvania. One of the biggest tomato seed collectors of all times and a devoted member of the S.S.Ex. (A larger history can be obtained from B. C. Seeds. Thus far...was a controlled cross between “**Brandywine**” & the original “**Brown Beefsteak**” tomato otherwise know as “**Fejee Improved**”...now extinct.) Earthy, sweet flavor...and known for some cracking. Trailed out and what a pleasant surprise. Huge sizes (all were 1 lb plus!) with smoky, black/green/purple tones on flattish to round formed fruits. (No cracks!) What a production! Fairly early for such a monster. Taste is a classic “**Brandywine**” only better. Clusters contain 3 to 5 fruits. A KEEPER! Ind. 75 days
22. **Brianna** - Fruits were unbelievably dense, sweet and salty/acidic. Their skin had a strange “ghostly” gray/purple appearance and the color of the flesh wasn’t much better. General size was med. to large...mimicking tangerines. In 2010, it did everything in its power to elude the viruses of the season, being one of the last to hit the dust. Plants were not large, reaching only 28". Ind. 75 days
23. **Brown Prince** – another unusual “colored” tomato variety. Described as having beautiful “chocolate/earthy” brown skin and reddish brown flesh...when grown in full sun. Great tangy flavor. Fruits are not too large...6-8 oz. Plants are medium in height and fairly productive, with regular leaves. Ind. 70 days
24. **Carbon** – one of the blackest of the “Blacks”! A purple/brown variety with clay/olive interior. Fruits are oval to round,

Tomatoes (Black)

medium beefsteaks with a flattened form and grow from 8 to 12 oz. Their flavor is modestly rich and sweet. They do not display any cracks, blossom end rot or blemishes. Won a taste test of 10 heirloom varieties at the Cornell Research Farm. Ind. 80-85 days

25. **Cherokee Purple** – an old Cherokee Indian heirloom from pre 1890's. Unique flattened globes of a dusty purple/rose with smoky sweet flavor! Crops are heavy with 12oz sized fruits. Centers are deep brick red. Fruits are thin skinned, soft, smooth fleshed and very perishable. So EAT QUICKLY! Plants will perform well in hot dry conditions. Ind. 70-80 days
26. **Chocolate Stripes** – comes from seed collector & heirloom gardener, Al Anderson in Troy, Ohio. He says it is a cross between Schimmeig Creg and a unknown Big Pink beefsteak. Another medium to large, slightly flattened beefsteak globe. That's where the ordinary stops...as the color on & in these fruits are amazing! Deep reddish "barn" brown (some say burnt orange) flesh, all covered over with reddish orange skin, bearing lime/green (some say neon chartreuse) stripes! Wow! Rates high in the taste trials with its sweet fully rich flavor. 75-80 days
27. **Indian Stripe** – (info. as per H.H. Seeds...) Thought to be a distinct strain of "**Cherokee Purple**". Found in the possessions of 84 year old Clyde Burson, who has grown it as long as he can remember. Fruits are quite large beefsteaks, deep purple, with green shoulders and occasional striping. (To be noted: green striping not always seen) Flavor appears to be outstanding, as true "**Cherokee**" influences. Plants bear regular lvs. and grow only to 3 feet. Ind.
28. **Indische Fleisch** – Have heard this one could be a non-commercial variety from Germany? A medium-large (6-12 oz) variety, slightly flattened, very dark purple/brown fruits with green shoulders. By all appearances, the inside looks just awful with chocolate colored flesh, BUT they are very "Yummy"! Susceptible to cracking and rotting (if much rain falls, later in the season...) The saving grace is the flavor which in my opinion is better than most "**Brandywines**"! Ind. 80 days
29. **Japanese Black Trifele** – (aka "**Japanese Trifele Black**", aka **Jaapani Truffel**, aka **Yaponskiy Trufel**) Believe it or not, appears to have originated from Russia (as many of our Blacks have...), but with the name "**Japanese**"! Leaf form for this variety is potato-leafed. The fruits are very interesting...like a "Bartlett pear", with dark reddish brown skin base, blending into black/green shoulders. Flesh texture is a combination of "**Roma**" and "**Blacks**". Skin is perfect...very smooth with no defects! Terrific "salty/smoky" taste! One of the prettiest "roma-looking" varieties I have grown. 6-10 oz. fruits. My vines grew only to 36". Ind. 70 days
30. **Noire de Crimee** – another Russian heirloom of interest. Is a strain of "**Black Krim**". Dusty brown/black fruits of 4-6 oz have green shoulders at maturity & green gel around their seeds. Carolyn Male says "with superior flavor to **Black Krim**".....rich, smoky and sweet. Plants are termed as compact, growing to only 30" tall. Good yields. Ind. 75 day
31. **Nyagous** – originated with seed supplier.....Reinhard Kraft of Germany, who offered this one to the USDA. Another unusual tomato variety that offers shapely globes of dark brown/red/black skinned fruits with smooth shoulders. Most fruits grow in clusters of 3 to 6, maybe the only known black "cluster" tomato. The flavor, some say is outstanding... aromatic, earthy, rich with a meaty texture. Wow! I just hated cutting these up! Most were oval or flattish Beefsteaks, ranging from 8oz to 1 lb.+ . Flavor for me in 2009, considering the kind of year...was salty and "tomatoey"! Plants were not big or aggressive. Ind. 66-75 days
32. **Purple Calabash** – resembles tomato pictures in 16th century herbal diaries. The "**Ugliest**" tomato in the world! Fruits are flattened, ranging from 3" to 4" across, medium to large, convoluted, fluted, ruffled and truly the most darkest purple/pink tomato variety that I have grown. If it receives alot of sunlight, the color intensifies to brownish purple! Saving grace is its excellent winey, very rich flavor and its ability to tolerate extreme drought and heat conditions. It is very juicy! Because it possesses some of the thinnest skin of all tomatoes, its time on the vine is limited...so pick often, as it is very perishable. The plants are not overbearing or large, yet the harvests are heavy. One of my all time favorites for flavor AND looks! Ind. 75-80 days
33. **Purple Russian** – (aka "**Russian Purple**") originally from Irma Henkel of the Ukraine. Interesting purple/brown/red, paste variety with pointed tips. These dark "sausage-like" fruits are 4" long x 2.25" wide, with 7 seed cavities (very seedy...), .25" walls, brownish green gel that is sweet, fruity & tangy. The texture is crunchy and meaty at the same time. The flavors are well balanced. Good cold tolerance. Fruits will crack, if under hot dry drought conditions. Wispy foliage, yet strong plants. Ind. 68-80 days
34. **Purple Smudge** – unknown history. A rare heirloom variety that impressed me when I first grew it in 2003. The plants grew to great heights....about 6ft. The stems, the undersides of the leaves and the tops of the fruit (while still green...) all appeared as though someone had splashed purple paint on them! The fruits were the size of golf-balls and turned pink (with purple shoulders...) when ripe. The fruits formed in clusters of 3 to 5 with many, many clusters per plant. Production was great! The taste was not strong....just a gentle tomato flavor. Ind. 75-80 days
35. **Sara Black** – (aka "**Schwarze Sarah**") Originated in Germany. Grown by Joe Bratka's grandmother's sister for years. Simply put....a black-maroon slicer! 3"-5" beefsteak shaped beauties of striking deep rose/purple outside, with green

Tomatoes (Black)

overlays AND equally special....red/green inside! The flavor is to die for....unique and excellent....considered one of the best (next to “**Ananas Noire**”.....) Plants “poop” the large fruits out, like no tomorrow! Plant in rich soil....it can handle it! Ind. 75-80 days

- 36. SPECIAL NOTE:** It appears that there is a defining line between the “**Blacks**”! Some have no tolerance for cold and others have no tolerance for heat! In some cases, the cold intensifies the color and in others....the heat has the ability. In some varieties, the cold enhanced the flavor and in others the cold will give a variety a “boring, bland” flavor and cause the fruits to rot! What makes this hard to understand, is that the majority of them seem to come from Russia! This category has proven to be very interesting.

Tomatoes (Cherry)

****Available as plants only.****

Seed maybe available for some varieties.

Contact the Green House

- 1. Bali** – oriental favorite (and mine, too....) arriving from the Island of Bali, Indonesia. These modestly small (2”-3”), raspberry red fruits are flattish, irregular shaped with a concave on top, kind’ve sweet & spicy with a pronounced fragrance. Plants are large and fruit is prolific. A great one for eating straight out of the garden! Ind. 75 days
- 2. Bulgarian Triumph** – I’ve had this one around for a long time, but for some reason failed to list it here. Heirloom from Bulgaria! No big Bang here. Only the nicest 2” cherry red (2-4 oz.) roundish fruits with thick walls, growing aggressively on long vines. As far as taste trials go, folks and I agree it has ambrosial strong sweet/acidic flavor that packs a wallop! Very delicious! Ind. 80 days
- 3. Calabacito Rojo** – unknown history. A large bushy plant offering loads of red, seedy, small (3-5oz), flattened, ribbed fruits that are quite sweet and early. Others have indicated that there is a variation of fruits between plants....some having round smooth ping pongs while others were fluted. Does well in hot, dry summers. Will crack if abundant rain falls later. Pretty. Ind. 75 days
- 4. Ceylon** – obtained from Eastern Native Seed Savers. Small, 1-2oz. “toonie-sized, flattened disk-shaped, scarlet red, irregular, ruffled (like mini a “**Costoluto Genovese**”) intriguing appearance.....fruits! Such cuties! The flavor is different....hard to describe....rich, sweet & acidic....with a bit of zing! These wee ones are manufactured in great profusion. Excellent garnish on a plate. Vines can grow quite long. Ind. 56-85 days!
- 5. Elfin** – this one (they say....) is an open-pollinated version of the famous Grape Tomato. Short semi-determinate vines produce (over a long period of time....) huge sprays of blossoms (that carpet the entire plant) turning into 100’s of tiny grape-like fruit clusters. Most are from 3/4” to 1” long, not too sweet but pleasant, meaty, juicy and thin-skinned. Determinate. 60 days
- 6. Gardeners’ Delight** – (aka **Sugar Lump**) From Germany. This small red, round fruited variety rates high with gardeners for rich sugar-sweet tomatoes. Big yield, crack-resistant fruit is 3/4” to 1 1/2” wide and arranged in clusters of 60 to 12. Produces until frost. Ind. 65 days
- 7. Grape Tomato (Pat’s)** – long grape-like clusters of brilliant red grapes. Fruits are unique, rich, sweet, zesty flavor and produced in great profusion. Pints of these have become popular in supermarkets everywhere. Vigorous vines are tolerant to heat and many diseases. Ind. 55 days
- 8. Matt’s Wild Cherry** – found wild in remote parts of Mexico. Small, deep red fruits are packed with sweet/acidic flavor. Fruits are tiny....only 1/2” in diameter....the size of a dime, loaded on long trusses. Plants (about 3 ft. tall....) overall are smaller, look frail (but are very tough....) producing straight till frost. Make sure to pick up ALL the wee ripe fruits or you will have a “forest” in the same place next year! Heavy producer! Ind. 60 days
- 9. Mexico Midget** – grows wild in Mexico. Plants have a sprawling rampant spindly habit, capable of growing 10’ tall.... but will do well @ 5 ft. here. Small scarlet-red cherries 1/2 oz. are very tasty and prolific.....putting out till hard frost. Heat and drought do not affect them either. A “little people’s” favorite. The best cherry tomato of 2003!
- 10. Petitbec** – from Quebec. These large 1” red globe cherries are produced in copious amounts on regular-leaf, determinate

Tomatoes (Cherry)

growing vines. On top of it all.....they come on early! Det. 60 days

11. **Pink Ice** – unknown history. Very tall plants producing these very perfect plum-oval ice pink 1” small fruits. Perfect to complement salads where there are already red and yellow cherries within! Ind. 80 days
12. **Pink Niblets** – another of my favorites, when several volunteered in the garden where I had grown one the previous season. Was able to finish ripening by late August! A plant that I trialed, produced tons of larger (2-4oz.) oval (almost square) deep pink 2-tone fruits with wonderful complex flavor. Could not stop eating them! Ind. 70 days
13. **Placero** – the original was obtained from a gentleman by the name of Herb Culver, who collected it while on a trip to Cuba, from a man there named Orlando at Mission Mundial (c/o B.C.) Highly productive plants offer these small little red tomatoes bearing very high beta-carotene content. Tasty.
14. **Polar Baby** – here is a cold weather tomato that was developed by John Holm in interior Alaska. 18” to 24” determinate plants produce some of the heaviest production ever seen. Clusters of 2-3oz. sized-fruits are sweet/acidic.....being well flavored for one produced so far North. Determinate 50 days
15. **Polar Star** – Originally from ? New Zealand. A really cute semi-determinate plant growing no taller than 16" in my garden when grown in the last years. Fruits are small, about 4 oz., red with firm skin and no cracking. Just loaded! Very early...52 days
16. **Pomme d'Amour** – (aka **Love Apple**) originated on the Canary Islands. This heirloom managed to stay isolated there for a known 100 years! Starts out sweet and ends up zingy! These small red cherry fruits (about 2-5oz) are grown in large clusters on semi-determinate plants. ? days
17. **Pomodori a Grappioli d'Inverno** – name means “Winter Grapes”. Obtained from gardeners in Vasto, southern Italy where they were selected for 100+ years there. These large vines offer up red, plum-like fruits with excellent flavor. These were bred to uproot the whole plant to hang upside down to ripen slowly for winter keeping. Plants are very productive and fruits...tasty. Ind. 80 days
18. **Pusa Ruby** – from India. A cute deep purple-red salad tomato of 2”. Flavor is unusual....very acidic and tart, yet with a real tomato twang. The shape is also unusual....like a chubby 4-leafed clover....flattish with 4 round corners! AND.... they are seedy (pleasantly so...) Plants are extremely productive.....surviving stress well. Foliage is sparse. Fruits are also good keepers, as they have thicker skin and will not break down. (well....you guessed it....one of my personal favs) Ind. 80 days
19. **Red Fig** – this heirloom dates back to the 1700’s, being offered by numerous seeds-men then! Documented to 1805 in Album Vilmorin. Small deep red 1 ½” pear-shaped fruits (necks are long and slender...resembling tiny bowling pins) were popular then for making tomato figs. Plants are, once again, heavy into the production. Fruits are sweet, mild and tasty. Ind. 75-85 days
20. **Riesentraube (Rot)**– the name means “Grape Vine – Red”. A rare, non-commercial heirloom variety from Germany dating back to the 1850’s. Then grown by the Pennsylvanian Dutch in the US as far back as 1855. Is referred to in an old cookbook in 1857 for making wine because of its sweetness. Fruits are red, 1oz. chubby-plum-shaped cherries with pointy ends (nipple) on the blossom end. Large prolific bushy plants produce massive clusters.....100’s per plant. Their great popularity is mainly due to their wonderful intense flavor, mostly sweet, slightly tart....(flavor improves with advanced ripening....) making wonderful additions to salads world wide. Little fruits do not split after heavy rains. Skin is thicker than most, making them a great storage tomato as well. Won heirloom tomato contest in 2007 in Iowa. (There is also a yellow version of this wonderful variety....see yellow tomato section) Ind. 70-90 days
21. **Santorini Plum (Paste)** – from the Greek Island of Santorini. This paste tomato came from a gentleman there... Well... you see...it is really not a paster! The name is deceiving! (Or someone goofed!) The fruits are really flattened, scalloped red salad tomatoes, with that old-fashioned flavor you would expect in a heirloom! Plants are prolific, growing very well through heat & drought. The small 2 to 3oz. red fruits are filled with seeds, too. Plants will grow to 5 feet. Ind. 75 days
22. **Slava** – an old Czech heirloom. Names means “Glory” in Czech. Red tear-drop (others say round...) shaped tasty fruits of 2 to 3oz. A good performer in early seasons offering heavy production. Potato-leaf plants that seem to have some blight protection. Ind. 65 days
23. **Sprite** – from Geza Korbely, Hungary. A grape tomato for small gardens! No sacrifice on fruit quality, size, production OR flavor.....just shorter plants! Fruits are red, small and plum-like ovals with refreshingly sweet crisp flesh and thin skins. Just like the originals. Amazing production on compact, determinate plants. 60 days
24. **Sugar Cherry** – (aka **Sugar Snak**) One of the best tasting sweet cherry tomatoes of our time! Vigorous plants bear long clusters combined with high yields, all season long till frost. Excellent for fresh eating in all respects. Ind. 65 days
25. **Sugary** – an AAS winner! Cherry-sized 1” deep rose/red/pink oval fruits with a pointy blossom end. Produced in modest clusters on semi-determinate plants in generous amounts. Plants are smaller and compact with long season production.

Tomatoes (Cherry)

Determinate 60 days

26. **Super Sweet 100** – Ok...so I am breaking the cardinal rule! I'm the boss...so what I say...goes! Besides who can resist an improved relative of an "oldie" like this one?! More disease resistant than Sweet 100 s. All the rest is the same...1 Oz. cherry red deliciously sweet, high in Vit C, long prolific clusters on tall 6 ft. vigorous plants...bearing till frost! Ind. 75 days
27. **Sweetie** – a reverted form of the original. Fruits are borne on racemes of 60 cm. (2 ft.) in length! Another small red cherry <1" diameter, excellent for fresh eating, salads or preserves. Plants can grow to 6 ft. tall by 3 ft. wide. Fruits are not as sweet as the original, but still pack a sweet-tooth punch. Does well in a Greenhouse. Ind. 60-90 days
28. **Sweet Pea** – (aka **Sweet Pea Currant**) One of the tiniest uniform red currant tomatoes....the size of a 'pinkie nail". Fruits are surprisingly rich and sweet for something so tiny. Plants bear an abundance of the tiny fruits in mini-long trusses, resembling beads on a necklace or peas in a pod! Something your wee grandchildren might want to check out. Ind. 75 days
29. **Thai Pink Egg** – a heirloom from Thailand, grown by Homer and Meg Campbell. A local farmers' market favorite for years in the area. A small, oval, 2", iridescent pink smooth-skinned, little tomato. Flesh of this one is sweet, meaty, smooth and mild. Onset of late-season rains will not cause the fruits to crack. Incredible yields. Hard to find, but definitely worth growing. Ind. 65-75 days
30. **Togo Trefle** – heirloom from Togo in West Africa. A pretty small (1-2") pink slightly seedy variety....some round, some flat, some ribbed fruits (occasionally there will be a red one....) with a "fruity" taste. Some growers commented that their fruits occasionally crack and won't keep well...but the shapes are interesting. Vigorous vines are very productive in heat and drought. Keeps producing for a long time. Ind. 80 days

Tomatoes (Climbing)

This section is devoted to tomato varieties that go out of their way to provide us with bountiful crops. There is no such thing as a "climbing" tomato, but after you grow one of these you will understand why they are termed as climbers. It is quite common for vigorous vines to reach 6 ft. These listed here are capable of travel far beyond that! Allow these to cover some surface or support, where the fruits can hang down.....ready for you to harvest. Be warned.....some fruits may need support!

1. **Bearo** – from my friend Micky. A lot packed into this chubby (2-4 oz) plum shaped red fruit! Has great flavor, combined with high yields and produces over a long period of time. The virtue of this one...is that it is capable of growing over 12 feet long! A climber, to be used to shade a deck or veranda! Keep roots cool mulched, moist and well fed. It has a lot of work to do! Ind. 75 days
2. **Climbing-Trip-L-Crop** – (aka "Italian Tree") 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. 75-85 days Ex: 1) "**Climbing Pink**" – regular leaf, pink 4-6oz, good yield, great flavor. 2) "**Climbing Trip-L-Crop Pink**" – large 12oz beefsteaks, long season production, fruits have 12 seed cavities, flesh is sweet, texture is succulent to creamy. Reg. leaf. 3) "**Climbing Trip-L-Crop Burgess**" – obtained from S. S. Ex. Large pink beefsteaks on tall vines. 4) "**Climbing Trip-L-Crop (Red)**" – largest of all, with fruits reaching 2 lbs, vermilion red. 5) "**Trip-L-Crop**" – Potato-leaved plants bearing pink flattened globes of 10-12oz (5" x 3.5") 6) "**Pink Climber**" – Potato-leaved, large seeded, 10-16oz pink fruits. From Rosella Richardson.
3. **Lunch Bucket** – unknown history. Small red fruits are perfect for children's lunch boxes, about (4-5oz.) Flavor is unusual...spicy and salty at the same time. (maybe better for "big" children, than for small children) Plants are very productive and vigorous...growing to 8 feet! This variety is unusually early for such a tall one. Ind. 67 days
4. **Radio** – 4 seeds were given to Susanne Oliver (Curator of U. of Manitoba's Greenhouse) by a little elderly lady. At a party, (quite by accident...) she met Bill Emerson, former gardener of Gov. House/Lieutenant Governor's Residence and started talking about her seeds. Much to her surprise, he enlightened her...that it was his grandmother, who had in fact bred (developed) this tomato. And when Bill came to Canada, he brought the seeds with him. He stated it was grown as a hot house tomato. Ms. Oliver planted out 2 of the 4 seeds in mid-March and because it was an early spring, planted them

Tomatoes (Climbing)

straight into her garden. By July 5th, the first fruits had started to develop. They were super climbers (8+ft.) with heavy branches, producing medium red fruits. Susanne's 2 plants produced a total of 325 fruits from start to finish...which was frost. Vigorous growers need lots of nourishment, long stakes and much warm water! c/o (The Prairie Gardener 1997 Page 27) Fruits are red, round and slightly seedy. Flavor is very old-fashioned, with a nice balance of sugars to acid. This variety starts early and finishes late. Regular leaf. Ind. 60 days! N/A

5. There are in fact many varieties which, if I did not clip them back, could easily reach over 6 ft. Some examples are: **"Aussie"**, **"Brandywine Yellow"**, **"Costoluto Genovese"**, **"Isis Candy"**, **"Lollipop"**, **"Red Calabash"**, **"Garden Peach"**, **"Green Moldovan"**, **"Neves Azorean Red"**, **"Plum Lemon"**, **"Purple Smudge"**, **"A's mini-mouse"**, **"Orange Banana"**, **"Orange Strawberry"**, **"San Marzano"**, **"Zapotec Pleated Pink"** and many of the cherry types.

Tomatoes (Early Red)

****Available as plants only.****

Seed maybe be available for some varieties.

Contact the Green House

1. **Alaskan Fancy** – earliest production of 4-6 oz. plum-shaped red fruits, on vigorous vines. Fruits are generally perfectly round with loads of juice. Determinate 55 days
2. **Brookpact** – from Stan Zabrowski, Prairie River, Sask. Canada. Reselection by Bert Porter of Parkside, Sask. Over 30 years ago from a plant dev. in Alberta. (wow....its been around....) Very popular here with its round, red fruits of 6-10oz, putting on quite a display. Plants are prolific, yet remain small in size. Great variety for limited spaces. Determinate 60 days
3. **Canabec Super** – from the USDA, from the 1970's tomato breeding program in Quebec. Plants will produce fruits (and set flowers...) better in cooler weather. Fruits are pinkish-red, round and very juicy. Determinate 55 days
4. **Cold Set** – came out of the Ontario Agricultural College in Guelph, Ontario. Was introduced in 1961. It has been trialed in both the Peace River district (Northern Alberta) and Texas. Plants are capable of setting fruit in both.....conditions of extreme heat AND cold. Fruits are red, medium-sized and globe-like. Could possibly be sown directly into the garden and still finish here in "Siberia", Manitoba! Determinate 58 days
5. **Early Wonder** – another very compact (<20") tomato variety. 6 oz. deep rose/red, perfectly round fruits are produced in much abundance. Flavor is impressive for one so small with full bodied flavor like a real big red. It has certainly earned this name! Det. 54 days
6. **Farthest North** – Dev. at the Univ. of Guelph in 1940 for cool weather growing. *Coming soon!*
7. **German Dwarf** – (aka **"German Bushy"**) From Russia. Sturdy "rugose" bushy plants, bearing great numbers of red 2-2½", globe-like fruits in clusters of 2 to 5 in each cluster. The flavor is very well balanced...acid to sugar. The plants grow no greater than 24" and pack quite a punch! Determinate 45-60 days
8. **Latah** – developed at Latah County @ the University of Idaho. Named after Dr. Boe. A very bright red tomato that averages about 2" across. The flavor is good, considering that it is an early variety. Some say better. Rumor says it can be seeded when soils are warm outside & still finish in time for a good fall harvest. Considering so many tomato volunteers that appear in late spring, maybe even cold soils are acceptable for this one. Fruits are tasty with good acid/sugar balance. Odd looking bushes (these grow to 24" tall) with widely spaced leaves. Determinate 45 days from transplants & 60 days from seed
9. **Lucky Leprechaun** – an Irish heirloom, dates back to the early 1900's. Plants grow only to 20", producing rugose foliage and great yields. Can be found loaded with dozens of ping pong sized bright scarlet red fruits when you least expect it. The 2" fruits are exceptional tasty, old-fashioned flavor, packing 9/10 in taste tests. I grew this one over 10 years ago and instantly fell in love with it when I discovered it was the 1st of the season. Then I lost my seed source for this variety and have been looking ever since. Thanks to my friend, Micki....I have this "babe", once more. AND it does hold a candle to the original! Perfect for pots, small gardens and patios. Determinate 60 days
10. **Lunch Box** – In '09 plants offered loads of 4-5oz. egg-sized deep red fruits with the traditional pointy ends. Looked

Tomatoes (Early Red)

like an elongated over-sized chubby grape. Inside they had a super-thick meaty wall, with seeds & a lot of juice...dead center! Interesting! No wonder it is called the "Lunch Box Special"! It could take a beating and keep right on ticking! Taste is quite "Roma" classic, with not much sweetness. Plants are very productive and bushy. Another one that would look great in a large pot. Determinate 63 days

11. **Manitoba** – developed in Manitoba. Bright red fruits weigh about 4-7oz (180g), are crack resistant and have a strong old-fashioned tomato flavor. The 3 ft. vines are non-stalking, being very reliable for Northern gardens. A trait of this variety is that its fruits will ripen all at once. Determinate 60 days
12. **Maria** – a Hungarian heirloom. Fruits are flattened red globes growing on short compact plants. Texture is meaty with good flavor. Det. 63 days
13. **Moskvich** – means "Moscow inhabitant" in Russian. Developed in early the 1970's by the Vavilov Genetic Institute of Moscow. Later was picked up by a seed-saver in Eastern Siberia and sent to NA in 1991. The suppliers were impressed with the hardiness, size and taste. The compact bushes are only 45cm (17") tall, producing a reliable yield of fruits that reach between 4 to 10oz each. Flesh and skin is deep red and the texture is smooth. Excellent flavor. Plants start very early and continue until frost arrives. Ind. 55-65 days
14. **Nenevah** – What a great producer! Very early, offering medium-sized semi-flat deep red fruits in a 3-5 clustered form. Was found to be very tasty with skins that were tough (like Roma...) and flesh wall was thicker than normal. However all in all, very juicy. Plants were not too tall...about 2 ft. Ind. 65 days
15. **Northern Delight** – Breeder/vendor...Idaho Ag. Exp. Sta., Moscow. Parentage: Pixie x Sub-Arctic Early in 1989. Obtained from Sand Hill Pres. Center in 2009. A smaller bush type plant, offering loads of smallish red saladette-like fruits, each slightly elongated, 1-2 oz. with 5-6 fruits in a cluster and 2 seed cavities in each fruit. Flesh is very juicy, very acidic. Fruits in each cluster will ripen all at once, holding well till duty is done! Here is your home-grown "red-tomato-on-a vine", just like in the store @ 1/10th the \$ price! Loves cool weather and is a heavy producer. Determinate 65 days
16. **Oregon Spring** –developed by DR. James Baggett of the Oregon State University. Red fruits are round, flattish, about 8oz, juicy, tender with full flavor. First fruits are seedless. Another cold-tolerant variety that is not effected by longer than normal, periods of cooler weather. Plants are compact...about 2 ft. Determinate 58 days
17. **Pembina** – was produced in 1973 @ Portage la Prairie, Manitoba. Plants are great yielders, but the fruit is on the smaller side. Classed as small/medium...about 4oz globed and red skinned. Plants are short. Determinate 60 days
18. **Red Rocket** – One of the most flavorful mid-sized tomato varieties, I've found. Excellent blend of sugar to acid, 8-10 oz. (some say theirs reaching...16oz.!) red globe fruits with no blemishes. Plants are very compact, reaching only 30". One catalog describes it as "big, beautiful, early & delicious! If this one proves to be any larger, I may just have to move it over to the beefsteak section (& another one has to move out!) Determinate 60 days!
19. **Sasha's Altai** - this one is back to stay! (I will share some history in another blog...as it is a very beautiful story!) Original heirloom obtained from Sasha Stavrov of Irkutsk, Siberia in the Siberian Altai Mountains that border China. A regular beefsteak type, that offers thin skinned, scarlet red, 6 oz. sweet and mild fruits. Bushy plants are very cool weather tolerant, disease-resistant with lacy-looking leafed vines. Extremely productive for semi-determinate plants. 55 days
20. **Siberia** – smuggled from Russia by a traveler in 1975 and given to a Canadian Greenhouse operator in Alberta. Capable of setting fruit at 38F (2C). Not frost hardy....will soon after freeze! Plants are small, bushy, with rugose foliage and will sprawl, if not tied up. Produces bright red 3-5oz sized fruits in clusters of 30+ in each cluster! Not bad for a chilly one! Determinate 48 days!
21. **Siberian** – from Lowden collection. (they SAY.....more superior in all qualities to Siberia....) Seeing as the above mentioned has a Canadian connection....I will remain very partial to it! However.... Having said this.....this one originated from Russia, too. Introduced to the US by O.T. Graham in 1964. Plants are once again, very bushy and small. Offering up tremendous yields of 2oz red, egg-shaped fruits with good strong flavor. Determinate 58 days (HA!... "Siberia" beat theirs by 10 days!) Now the battle begins! Let's trial these 2 side-by-side!
22. **Siletz** – developed by Dr. James Baggett of the Oregon State University. It appears this is an improved version of the original "**Oregon Spring**". The 1st fruits remain seedless and then others contain seed. It continues to be a cool weather producer, so can be planted quite early. Fruits, however are much larger....10-12 oz and are on the acidic side. Yields are not as great as the latter, but will do. Great size for one so early. Determinate 60 days
23. **Stupice** – 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.

Tomatoes (Early Red)

Plants have the potato-leaf gene. Many growers demand this one to be on their “hit” list for their gardens. Ind. 52-58 days

- 24. Sub-Arctic Plenty** – (aka “**World’s Earliest**”) Developed by Dr. Harris of the Beaverlodge Research Station in Beaverlodge, Alberta, Canada. (Others are claiming that it was dev. by the US military to supply tomatoes to troops stationed in Greenland! I hate to say this, but when did the military have time to garden, never mind dabble in plants!?) It has been trialed in the southern Yukon. Compact plants produce small red fruits of 2”. One of the best to grow in cool conditions....will set fruit at far-lower temperatures than most. Determinate 50 days
- 25. Yukon** – seeds were originally obtained from Kelowna, BC. Plants like cooler weather, producing poorer in hot conditions. Because plants are so small, could be grown in large pots to extend the season, both ways. Determinate 55 day

Tomatoes (Green)

****Available as plants only.****

Seed maybe available for some varieties.

Contact the Green House

There was something about “**GREEN**” tomatoes in 2009, that I had not taken notice in years previous. Their flavor is distinctively different from any other “colored tomato”. Considering purely flavor, from ALL the tomato varieties I have trialed out, I find the “**GREENS**” to be my “all-around-flavor-favorites”! Their full-bodied sweetness reminds me of tropical fruit and if I can’t grow any tropical fruits here in Manitoba...then be damned...I’m going to growing “**Greens**” every year of my life...for as long as I am able to grow tomatoes! Those insects in the garden that late evening, showed me something...and I know now they were right!

- 1. Aunt Ruby’s German Green** – released by Ruby Arnold of Greenville, Tennessee. She passed away in 1997. The original was from Germany. One of my first greens to grow out and I left it to sprawl out all over the place which it did! Plants are huge, capable of great production. The color, the first time I saw it...I was waiting for it to turn red! Well, when I took one in my hands, I felt it and they were starting to go over ripe...already very soft under the pressure of my fingers and still bright 2-tone GREEN! The flavor...well...I had to close my eyes...and then...WOW! What an experience! Sweet, spicy, tart and fruity like no black can match! The fruits are large over all, reaching 8oz to 1.5lbs. The texture is smooth. The skin is satiny smooth and the fruits, a flattened oval beefsteak. The color is hard to describe.... neon green to lime green to amber to dark emerald green with pink tones in the inside. My favorite! Ind. 75-90 days
- 2. Emerald Evergreen** – 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. Has been sold for some time, via cans to some of the top stores in the US. Great fried or canned. Ind. 75-80 days
- 3. Green Bulgarian** – obtained from old-time “tomato-holic” Peter Dyck. He shared these seeds with me some years ago after a presentation that I did at their Charleswood Community Center on Roblin Blvd., Winnipeg, MB. in Jan. of 2009. Have since grown these out and find them quite different from other “greens” in my collection. A delicious, perfectly round (2"-2.5") medium-sized var. that ripens green with yellow stripes. Is larger & less “limey” than **Green Zebra**, with a chewy texture and yummy sweet/tangy flavor. Fruit is very perishable, so needs to be staked and monitored for ripeness. However, its skin appears to be thicker than what I expected. Plants grow to 32" and fruit up well. Very little blight problem in 2009. Ind. 75-80 days
- 4. Green Giant** – originally from Reinhard Kraft of Germany 2000.(came from Canada) The original 2lber green tomato stole the show Aug 27th, @ the Cincinnati’s famous CHOPTAS Tomato Test Festival in 2005, taking “Best in Show”. On a flavor scale of 1 to 10...was a definite 10! Flavor is melon-like, complex and juicy. 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. The original was selected out of 30 other seeds (by this name...) and this was the only Potato-leafed plant in the lot! This variety as with most greens will not last long in their ripe stage. So, must be harvested quickly and stored in a cool place to extend their enjoyment. Ind. Some say...67-70 days Others say...90-100 days! (The latter could be right!)

5. **Green Grapes** – the original was bred by Tom Wagner, a US plant breeder from WA. by crossing “Yellow Pear” with “Evergreen” and released it in 1978. (Others say that it was developed by the Tater Mater Seed Co.....maybe these are one and the same????) Fruits are grape-shaped...3/4” to 1 1/2” in length, ripening to an opaque yellow/green, 2-toned shading, with some streaking. Seeds are very small...but lots of them. Easy to harvest (yaaa!) Plants are vigorous, producing copious amounts of fruit. Flavor is remarkable! Fully complex, rich, sweet, acidic, mixed with old-fashioned tang. (I just love popping these into my mouth at any moments notice!) A real taste treat....just close your eyes. Plants are compact....3-4ft. Determinate 70 days
6. **Green Moldovan** – (aka Moldovan Green) Fruits are semi-flattened, and round, green-gold colored beefsteaks of 8-12 oz. Tomatoes are juicy and plants are extremely productive! In 2007, I noticed this one (much later, as its fruits blend so well with the foliage...) had put on such a production beside other “poorer-producing” varieties...that I almost felt overwhelmed! The color is different than any other green that I have seen...very, very pretty! Flavor is sugar and lime mixed. Flesh is lime-green, too. Ind. 80 days
7. **Green Pineapple** – heirloom from Springfield, Ohio. (Did Homer have something to do with this one?) A small flattish-round beefsteak-type of 4-10+ oz. that has most growers very excited. Its “owns” a distinctively pineapple aroma! The flavor blends rich and sweetness together! A small “beef” with emerald green skin and a touch of yellow at the bottom blossom end. A special unique “fruity” (sweet complex flavor with a hint of spiciness...) aroma is released when you cut open the ripened fruits. Interiors have a chartreuse green appearance. Ind. 80 days
8. **Green Sausage** – the latest “must-haves”! A stubby banana-shaped “paster” that is lime green inside and yellow/green outside (with dark green jagged stripes). Some photos show there to be red lines amid the yellow and the green! Fruits (1.5” x 3”) have a definite pointy tip on the blossom end. Flavor is rich, tangy and dry. Short “bushy” plants produce 4ft. long vines and fruits in abundance. Determinate 75 days
9. **Green Ukrainian** – obtained this one as well, at a seed sale/exchange at Chaleswood Community Center on Roblin Blvd. (Winnipeg, MB) in Jan. 2009. Cannot find any history on this one...will have to go back to their meeting place! Tried in '09 and found it to be a tasty “tomatoey” green. Fruits were med. to large in the classic green to amber colors. Plants smaller than usual. Ind. 78 days
10. **Green Velvet** – here is the best green eye-candy you will ever experience! A very typical medium (6-8 oz) green beefsteak, when not ready. When ripe.....they receive a rich burnt orange overlay on an emerald green base. This gives the skin a velvet appearance! When cut open, flesh is a sparkling lime green and crunchy! Flavor is great (sweet with slight acidity) and the production, even better. Enormous yields. Makes great presentations in salads for special guests! Ind. 85 days
11. **Greenwich** – believed to have originated in Britain in early 1800’s. This one is kind of ugly in a very pretty sort of way! At a distance, you will see these luminous, perfectly round, yellow with green/gray overlaid beefsteaks. You can’t help but look at them.....they possess a color not in the Webster Dictionary! When you slice them open, they are a vivid lime green. Their flavor is also unique.....fresh old-fashioned, with an amazing twist of lime. Fruits are approximately 6-10oz produced on plants with generous production. Seeing is believing! Ind. 70-85 days
12. **Green Zebra** – developed by Tom Wagner of Tater Mater Seeds in 1985. (...and so now we know the “rest” of the story!) A salad-makers delight! Meaty, chewy and lime and lemon striped! Ripen (2.5”-3”) fruits are perfect spheres of amber and dark green jagged lines and stripes, starting from blossom end to stem. Skin is tougher than tomatoes typically, yet velvet smooth. Flesh is thick (good keeper) and chewy. Flavor is unexpectedly acidic and zesty, with a hint of sweet tomato. A real taste experience! Plants are indeed very prolific! Vines grow from 3 to 5 ft. What is unusual, is how long a season this one has...loving cooler weather. A problem-free tomato! Ind. 75-85 days
13. **Lime Green Salad** – developed by Tom Wagner (...he sure liked the greens!) Plants bloom with bouquet-type sprays, followed by loads of small lime-green (olive) tomatoes. These change to amber with gentle green mottling. Fruits are 3-5oz, full of juice, with a great tangy & spicy flavor. Flesh is dark lime-green inside. A compact 2 ft. high, rugose-foliaged plant, covered with multiple blooms. Very suitable for “pot” culture. One grower harvests the entire plant and hangs it upside down...“Fruits keeps for months in a cool dry room”. Det. 65 days

Tomatoes (*Long Keeper*)

Here is a novel grouping of tomatoes that will extend your tomato season by several months and still taste better than any “store bought” tomatoes. The majority of them start out later (reserving their energy....) than most, to ensue that a good crop is available to the grower at season’s end. Be sure to try a few.

To prepare: Always select the very best of your crop. (It would benefit to put some type of mulch around the base of the plant, so fruits stay clean and free of soil bacteria.) Find a low edged cardboard box and lay paper towel to soften the area, on which they are placed. Do not wash the fruits unless they are horrifically dirty. Just like the chicken’s egg, nature provides a fine coating protectant (... a natural preservative???) on the skin’s surface to slow down decay.

Lay the fruits, in one row on the paper towel. (Some folks wrap each individual fruit with newsprint.) Would be a good idea, if you have a lot of fruit, to experiment with both methods... naked or wrapped! Place this tray in a mildly-warm-cool environment, “windy” area (here, I mean a fan to circulate the air) preferably away from apples. Temperature for proper storage should be quite cool. Apples release a gas that causes almost anything placed beside it to ripen! Return to the tray every few days to monitor the process and remove those that become too soft or show rot, as these will ruin the “soup”! Good Luck!

- 1. Keepsake** – a long “keeper” tomato which has great flavor, when picked vine-ripe. Keep fruits at room temperature for 6 weeks without decreasing temperature to ensure best quality. Bright red, medium-sized fruit is crisp (not soft with mushy flesh) and somewhat dryish. Plants are bush-type and offer very high yields for such small plants. Fruits come on all at once, and ripen from the inside out. Determinate 76 days
- 2. Long Keeper** – famous for its storage ability. This was my first attempt at trialing storage tomatoes (1995). The color of these was quite different than anything I ever saw. Even the foliage was darker green, plentiful, “hairy” and rugose than regular varieties. If picked ripe in late fall (before any frosts threaten...) and stored properly, most fruits can last thru the winter, without change in flavor. Ripe peel is lite golden orange/red, (mottled....) while flesh is medium red. Taste is moderate, leaning more to the acidic side. Determinate 78 days
- 3. Green-Skinned Long Keeper** – preserved by members of the US, S. S. Ex. Regular leafed variety that is quite productive for a storage type. Thick skinned (7-8 oz.) round beefsteak-type, flatter than usual, bearing light green and white gently striped skin. Will last a long time in storage, if picked almost ripe and kept cool & dry, with some air movement to prevent spoilage. Flesh is deeper pink and tasty. Plants do not grow too tall...about 30". Ind. 90 days
- 4. Mystery Keeper** – an outstanding storage tomato....smooth red/yellow skinned, medium-sized, oval/plum shaped fruits. Will turn a dull red if allowed to ripen on the vine. Harvest before the initial fruits turn color (beyond the green stage....), just before any frosts touch them. They will ripen slowly from this point on and keep for weeks. Some may not appear ripe on the outside, but maybe ripe on the inside. Determinate 80 days
- 5. Ruby Treasure** – firm medium-sized fruits that keep well into the winter. This one (of two...) was bred by Tim Peters of Peters Seed & Research Co. Will develop early enough to produce some vine-ripe, so you have some to taste, before you put the rest into storage. These will turn red and soft, much earlier than other “keepers”. Flavor is the best of all. Determinate 75 days
- 6. Winter Gold Keeper** – here is the other variety bred by Tim Peters of Peters Seed & Research Co. An improved version of the “Long Keepers”. Yellow/green on the outside, with red on the inside when ripe. 4 to 6oz round fruits bear on regular-leafed plants that in this series are Indeterminate! Growers have remarked they look prettier than the others. 91 days

Tomatoes (*Mini & Pot*)

****Available as plants only.****

Seed maybe available for some varieties.

Contact the Green House

- 1. Andrina cherry** – heirloom from Russia. A regular leafed, extremely dwarf variety, reaching only 6”, pumps out red fruits like it was huge! Plants produce fine tasting 1” fruits, very early. Mine performed extremely well in its container. Determinate 65 days
- 2. Bushy 18”** – bright red round med-large fruits on such a small plant of only 18”! Fruit is mild with a hint of sweetness and are blemish free. Plants display the “rugose” appearance...very strong, upright, able to support itself well. They are also drought tolerant and will yield well. Compact...perfect for pots. Determinate 62 days
- 3. Chibikko** – from Japan. A flattened 1” cherry that looks like tiny baby squash with small grooves on top. Huge producer. Excellent in containers as it grows only 12” tall. Rare Determinate 60 days
- 4. Ditmarsher** – here is a variety that will form into a loose bush, where the stems point in all directions (sprawling....). The 1” oval fruits come all at once, are modestly juicy and their color is a light dusty pink. The overall height is about 12”. Semi-Determinate 55 days
- 5. Droplet** – Fruits were vermilion red, shaped like small pears with a tiny point on their ends. The production was amazing...there were more fruits hanging than I could see leaves and stems. Taste was great with few seeds. The plants were very compact...only 16” ! Determinate 60 days
- 6. Dwarf Champion** – a stakeless variety from the 1800’s. A compact plant of only 1-2 ft. Should be grown in larger (12”-16”) pots, as its production needs nutrition. Leaves are very rugose and plants display a very upright “stocky” habit. A heavy producer of fine rd/rose global fruits with some green shoulders. The gently flattened fruits are about 2”-2 ½”, with green gel around the seeds and their taste is sweet, leaning more to acidic.....giving them a refreshing tang. The first fruits are seedless. Determinate 45-70 days
- 7. Florida Basket** – These low “creeping” plants, reach only 5”-6” in height, but spread from 10”-14” across. Perfect for hanging baskets, as the branches love to look over the pot’s edge! The red fruits are small (1-3oz) with modest flavor. Plants appear to be grey-leaf resistant. Determinate 65 days
- 8. Florida Petite** – 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 45 days
- 9. Husky Red** – It is one of the stockiest, tough, plants I’ve had the pleasure of growing. It does not slouch at its job, which I can see it takes very seriously. I have seen this one totally loaded, with 5-7oz red fruits, and not buckle an inch! This variety causes several branches to form, from the base, just like a small pine tree. Plants are dwarf....growing to <24”. Fruits are very round, tasty & vermilion red. It also matures early, at <60 days. A manufactured dwarf.....maybe it is worthy of saving seed from and seeing which way it reverts? Determinate 65 days
- 10. Micro Tom** – The World’s Smallest Tomato! (a midget!) Developed by Drs. J. M. Scott and B. K. Harbaugh at the University of Florida. Will grow to only 4” to 5” tall, bearing so much fruit that it hard to believe it without seeing for oneself! The gigantic (½”-¾”) fruits are light orange/red, slightly oval with a pointy end. Their flavor is remarkable.....really tomatoey! The plants, because of their tight bushy rugose habit, need to have lots of air or will develop grey leaf spot, when conditions are moist. (mulch the soil surface, as a barrier...) A wonderful conversation piece for patios, window boxes and tiny raised garden beds. Too small for regular stops! Sets and forms fruit early, but takes awhile to ripen. Determinate 50-70 days
- 11. New Big Dwarf** – a Ponderosa x Dwarf Champion cross! Offered in Isbell Seed Co. catalog in 1914. A “rugose” leafed variety with stocky thick stems, offering up large, flavorful, deep pink (8 oz to 12 oz.) fruits. Extremely large fruits in proportion to such a small plant. Very compact plants, growing to <24”. Wonderful for medium-sized containers and small gardens where space is an issue. Determinate 60 days
- 12. Patio F. (hyb.)** – I couldn’t refuse (sorry...). 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 good flavor. Believe it or not, this so-called improved version is later than the original “Patio” coming in @ 52 days! Determinate 70 days
- 13. Patio King** – sturdy and strong, self-supporting, rugose-style plants offer bright juicy red globes for summer consumption. Growers are raving about its overall performance in containers across the NA continent! The plants will grow to only 1.5 ft high. And their 2 ½” fruits are some of the tastiest known. Determinate 70-90 days
- 14. Red Robin** – one of the first small plants that I trialed in a pot and loved it! Dwarf variety of cherry tomatoes, great for hanging baskets, window sills or patio growing. Plants mature to 8” – 12”, bearing masses of 1 ¼” tiny red fruits with

Tomatoes (Mini & Pot)

mild sweet flavor. Their skin is very tender and the fruits will taste good even when it is grown indoors. The healthy appearance of these plants make them great eye-appeal. Determinate 55 days

15. **Stakeless Tomato** – mention of “stakeless” or “tree” tomatoes showed up in the late 1800’s in France & the US. This one was released in 1970, originally from (?)France. The very dense potato-leaf, foliaged plants....protect the red fruits from sun scald. Therefore they will perform great in hot summers....providing you keep them moist and happy! The fruits are red, crack-resistant, (2.5”) round/flattish and produced in such profusion, causing the “Stakeless” plant to topple! The plants reach 18” to 24”.....someone said...needs no support...BUT....you be the judge! Determinate 70-80 days
16. **Tiny Tim** – originated @ the University of NH. Another true dwarf variety of 14”. Fruits are large for the size of the plant....1” and red with old-fashioned flavor. The rugose-leafed, plants are highly productive, ideal for salads and just plain finger plucking goodness! Can be grown indoors in pots if the weather becomes un-ideal. Determinate 55-60 days
17. **Totem** – here is a true “non-staking” variety, where others might fail....this one won’t! Plants are stout, compact (as fire plugs!...one grower said), reaching only 10-12”. Foliage is dark green and quilted....very attractive. Fruits are bright red...1.5” and produced with great abandonment! More fruit than foliage. Determinate 68 days
18. **Tumbler Tom Red** – this variety was bred to cascade over and down the sides of huge hanging baskets! And that they do, with great profusion, in clusters....tons of 1¼” fire-engine red fruits that are naturally sweet and tangy. To see a well-grown mature plant is to be bathed in magnificence! Plants start out looking like masses of tangled stems....but all the while remaining unusually compact. Perfect for that focal point in your yard or by your house. Determinate 50 days
19. **Whippersnapper** – an extra early loose-bush style small tomato variety that offers medium-sized deep pink cherry fruits with dark pink flesh. The production is concentrated to push all at once. Mass producer with high yields for one so compact. I grow this one only in 10” pots. One per. Semi-Determinate 45 days
20. **Zieglers Fleisch** – Nancy Arrowsmith says.....its name “Zieglers” translates to “Buckmakers”, and “Fleisch” means “Meat”. From Austria! (and I thought it was German! Well that will “learn” me!) Attractive bright red, round, medium-sized, 3-5oz slicers with excellent flavor..... rating an 8/10. Fruits keep well after picking. Plants are vigorous, yet staying small. Making them ideal for containers. Ind. 70-80 days
21. **OF SPECIAL NOTE:** There are many varieties, not listed here, but elsewhere, being of a Determinate form, that will perform fine in pots of all sizes. If the variety lists as “rugose”, tight bushy tendency, it will probably do the best in really tight situations.

Tomatoes (Novelty)

****Available as plants only.****

Seed maybe available for some varieties.

Contact the Green House

1. **Big Zebra** – original obtained from Val McMurray, BC. A huge (consistently 12-16 oz...) semi-round fruited tomato 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. 85 days
2. **Burgess Stuffing** - has all the appearance of a pepper, but tastes like a mild tomato! Stuff with cold salads or bake like a stuffed pepper. Walls will withstand it all! Plants are 5 feet tall... not typical for this form, as I have others that reach only 2 ft.! production is incredible! seeds are minimal and centered. Great for those “seed bothered” folks. Ind. 78 days
3. **Csikos Boterno** – (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”(...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. 65-70 days

4. **Don Juan** – from Russia. Fruits look strange...a blotchy pink/orange/yellow with no real defined stripes. Their size is small to medium, something like a chubby “Roma” with very few seeds. The flesh is exceptionally dry, great for short time cooking sauces & canning. Unusual style of plant for a roma...determinate with “rugose” type stems and leaves. Ind. 70-75 days
5. **Elberta Girl** – this is one funny looking tomato! Plants are heavy into silvery fuzzy hair..... giving it an unusual “frosted dew” appearance. Fruits are not too pretty (compared to the plant) being 2 -2 ½” plum-shaped, red with mottled yellow/orange patches. The flesh is slightly drier....better for paste. Plants do not grow tall, staying at 24” to 30” and sprawling about with many branches taking the lead (no central stem). Determinate 60 days
6. **Elberta Peach** - another one much like the previously mentioned, but with some differences. This plant is even more hairy.....showing whitish/blue/gray “fur” covering on the leaves and stems. The plant overall size is about 24” tall, staying in a large mound, if allowed to sprawl. The fruit contrasts nicely with the foliage...being orange and red striped large plums (about 5oz). These have a tangy flavor....needs some getting used to. Mainly grown for its foliage, which is unusual enough for a flower garden. Determinate 75-80 days
7. **Furry Yellow Hog** – medium lemon yellow, very peach shaped, “furry” fruits with a mild citrus flavor. Pleasantly full flavored. Will last a while on the kitchen table, as they are also very meaty. Ind. 80 days
8. **Fuzzy** – comes from Mexico. 2-4oz fruits are very sweet and juicy. The skin is a dusty rose/pink, covered with a silvery fine “fur” (like peaches!). They resemble frozen grapes after they’ve been removed from the freezer and sweated for a few moments! Plants offer a huge production. Ind. 80 days
9. **Fuzzy Peach** – Fuzzy pink, oblong fruits that look like fine fur growing on them. Anyone who can’t eat peaches because of the “fur”... well...you will just have to peel them! This variety, unlike the others is very vigorous and the production is equal that. Fruits are crack-free, about 4-5oz and taste quit sweet...like a garden peach...only pale red, with thicker, drier flesh. Something interesting to try out! Maybe this one is worth a winter keeper? Ind. 85 days
10. **Garden (Yellow) Peach** – a large 2-3oz, gently fuzzy, peach-like tomato with skin to match. The skin on these fruits are hard to describe....pale yellow/peach translucent with a smoky-gray tint. Fruits grow in small clusters of 4-5 each and showing up all over the plant. The flavor of these is my all time favorite....seeking them out every time I make a trip into the garden. They are very sweet, “true” fruity with a gentle hint of tomato. You need to close your eyes to enjoy this one! Leaves have a silvery hairy appearance when they are young, out-growing this as they mature. Plants are vigorous, growing to 6 ft. tall and have strong powdery mildew and general all disease resistance. Fruits can keep for awhile, although soft. Given to me by a very good friend of mine....Dr. Pip Ind. 80 days
11. **Gezahnte** – originally from Basel, Switzerland, obtained through my friend Micki. The name means “toothed”. A pleated, pear-shaped red heirloom, where the fruits are 3” to 4” long. Overall size is about 4-6oz and if you slice these across they will look like red stars on your plate! Plants are strong and very productive. Inside each fruit, the walls are thick and the skin is strong. The flesh is drier and mild. Ind. 72 days
12. **Isis Candy** – from Eastern Europe. This variety produces a tri-colored cherry fruit in such copious amounts that you may need a few pails to eventually get them all. The first time I grew this one, I let it sprawl on the ground.....Wow!....it formed a diameter of 7 feet! They were everywhere! A very pretty fruit, forming a red line “cross” on the bottom and the rest of the skin shows marbling of red/orange and yellow. These 1” “Candy” are indeed very rich, fruity and sweet. I can honestly say that only one other surpasses them. The flesh is darker red with orange & yellow marbled thru. And their shape is a cute oval, chubby grape. A long season producer! Ind. 67 days
13. **Lutescent** – (aka **Livingstone Honor Bright**) Introduced by Alexander Livingstone in 1897. When I first heard of this variety, I just had to have it. It is so weird, it fits perfectly into my unusual collection of novel vegetables! This very odd tomato starts out with very pale lime/yellow/green leaves and stems! Then it starts producing flowers....which are white not yellow. THEN....the fruit begin, not as light green, but pure white! 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 lime green foliage! What a sight! The final red fruits are medium-sized (about 4-6oz) with very appealing flavor, for one so odd. They will start early and continue right till frost. Production was pretty good, too. My plants did not grow tall, staying a mere 24” with sprawling form. Ind. 65 days
14. **Morelle de Balbis** – (? aka “Litchi tomato” syn. *Solanum sisymbriifolium*). Known in India in the 1500’s, but originated in South America. Closely related to the eggplant & potato...that is why the potato beetles love it! This variety is another member of my “odd collection”. It is a wild species that will grow from 24” to 5 ½ feet, depending on the nutrition in the soil. The entire plant is heavy with thorns everywhere....on stems....under leaves, etc. Even the leaves are different, looking quite like small oak leaves....but with pricklers....top and bottom! If kept small, one main stem will form...if allowed to grow huge....several (about 5) main stems will form at the base of the plant. If kept small, fruiting will begin early and mature in time before freezing. If you feed it too much...you will have a wonderful show of beautiful blue flowers, but the fruits will not be able to finish. Fruit flavor is that of mild sour cherries! They are

Tomatoes (Novelty)

also different in appearance....about 1" scarlet red, semi-flat, triangular with a point....like a miniature "Jersey Devil" tomato, after someone stepped on it! They are heavy producers, no matter what plant size they are at. Unusual variety.... well worth growing for a novel experience. Suppliers claim to pick the wee fruits straight off the plant and eat them like candy. (\$10 to a doughnut....that they got poked!) Determinate 70-100 days

15. **Mr. Jack** – named after Jack McDavid, a restaurateur of Philadelphia, who cooks for his patrons in bibb overalls. This tomato was developed by crossing "Zapotec Pleated" with a "Red Pear". The resulting fruits are quite large, having the heavy ruffled ribs of the "Zap" and the scarlet red color of the "Pear". The flavor is greatly improved over others in the "Ruffled" series because of the "Pear" influences. The walls are very thick and the resulting meat is quite excellent in sauces. Williams Woys Weaver promoted it in later years. Plants are also strong growers and heavy producers. Ind. 85 days
16. **Mr. Stripey** – unknown history. Here is another variety for all those who love striped tomatoes. Resulting fruits are larger (12oz) than most, being called a round beefsteak of slightly flattened proportions. The taste is very mild, with low acid and lots of juice. The skin color is interesting, red, pink & yellow stripes. The flesh inside is more red with pink. The plants produce in modest amounts. Ind. 85 days
17. **Orange Fleshed Purple Smudge** – 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 made it the most photographed variety at our Green House Flavor is pleasantly sweet, almost fruit-like. Flesh was amber/yellow/orange (all of my favorite colors!) In '09...producing modestly in clusters of 3-5, with fruits weighing in at 5-10 oz. on offer. Started out mid-season and then would not stop till freeze up. Ind. 75-80 days
18. **Peach Jaune** – a winner from our "down under" Australian friends! Small to medium sized (3-8oz), round, thin-skinned, pale yellow/amber fruits with fine "fuzzy" laced skin. Some show a hint of pink in the blossom ends. All agree it is a most fruity variety with apricot-like flavor, modest sweetness and lots of seeds. Taste tests agree to a 9/10. (Could this also be called "Peach Blanche") Ind. 80 days
19. **Red Stuffing** – H.H. Seeds obtained this one from an elderly lady who grew it in her garden for many years. The fruits start out as 3 to 4 lobed perfectly shaped chubby peppers with hollow centers, having their seeds clustered in the very middle. As they ripen, they become mostly red, some turning rose/purple. Bushy vines have regular leaves. Ind. 83 days
20. **Red Zebra** – One cannot decide whether this fruit is "Fire Engine" red with yellow stripes or "Hot" yellow fruits with red stripes. You need to grow this one to find out the answer to this riddle! Yellow stripes will deepen to orange when the fruits are real ripe. Fruits will be the size of a tennis ball of 2 1/2", perfectly round and the flavor is a nice acid balance with good juiciness and many seeds. Not as productive as "Green Zebra", but extremely popular with customers at Farmers' Markets. Some growers remarked that production increased under cooler weather. Plants show some disease tolerance. Ind. 85-95 days
21. **Riesetomate** – (aka **Riese tomato**, aka **Reise tomato**, aka **PocketBook**) A suggestion that it may have come from the Indians of Central American Plains, who referred to one called the "Traveler Tomato", because it could be eaten by bites, a few at a time, without getting rotten! Another suggests it is a German heirloom. Hummm? Here is the 3rd in a partnership with those in the "Weird" tomato category. Strange....strange....stranger! This plant forms, what could only be called tomato fused-fruit clusters! Each individual tomato is a masterfully assembled cluster of fused together grape-like sections! Don't bother to peel it....you won't get anywhere! Just gently pull apart each grape-like section much like you are pulling off segments of an orange! The flavor is like an old-fashioned real tomato. The first plant that I trialed years ago, was mistakenly (by me...) planted in rich soil. Never again! It grew and grew and grew! By the time fall rolled around, I had about 6 (6ft) branches, all beginning from the very same base. The red fruit was endless! Be warned...plant it in lean soil. Ind. 80-90 days
22. **Ruffled Pink** – (aka **Pink Ruffled**, **Pink Accordion**) Fruits are exactly as the yellow variety described below, except these "colored" ones end up a soft dusty pink when ripe. Flavor is mild and sweet. Texture is very smooth. The "ribbing" on these are far more pronounced than others in this series..."Tlacolula Pink" and "Zapotec Pink Pleated". Plants are quite aggressive, growing to 4 ft. and their production is huge. Ind. 75-80 days
23. **Ruffled Red** – (aka **Red Ruffled**, aka **Red Accordion**) Fruits are exactly as the variety described below, except these "colored" ones end up a deep scarlet red. Fruits are mild and texture is smooth. Huge 6 ft. vines, their production is the highest of all 3 "ruffled" relatives! Check out another cousin..."Mr Jack". Ind. 75-80 days
24. **Ruffled Yellow** – (aka **Yellow Ruffled**, **Yellow Accordion**) How about a pleated yellow/gold "accordion-like" tomato? These fruits have 10-12 ribs with one large seed cavity. The yellow gel within has a sweet fruity with slight tartness flavor. Fruits are known as semi-hollow, growing about 3" to 4" across and about 2 1/2" wide & deep. Skin is thicker

- (won't brake down with heat) and flesh resembles a roma. When the "pulp" is scooped out, these "boats" make perfect vegetable containers for stuffing. OR...slice it across and display the ruffled slices on a plate to impress your guests. This will surely knock the socks off any connoisseur! Plants do not grow too tall and fruit production is modest. Ind. 80 days
25. **Siberian Speckled** – a fantastic Russian heirloom, looking similar to the now extinct "Crimson Cluster" tomato intro. in 1869 according to H.H. Seeds. A very productive variety in '09, offering up 9-14oz. red fruits covered with tons of tiny flecks of Gold! No 2 were the same! Plants grew from 4 to 5 feet. Ind. 68 days
 26. **Silvery Fir Tree** – from "Russia with Love"! Now here is a tomato variety that I encourage you to grow in rich soil. The little ones I tested were fabulous! They grew only to 18", being crowded out by their neighbor... "Reisetomate"! The fruit production went crazy....these wee plants had only about 4 large clusters in total, but each cluster contained close to 20 fruits each, with each fruit being about 3-7oz! Unusual, too was the foliage on this variety....."carrot-like".... delicate, lacy, dissected and frail-looking. Can't say enough about the fruits, which were scarlet red, juicy and with great full-bodied old-fashioned tomato flavor. (Ok, so I am in love with it, so what!) Oh! One more thing....pick every fruit! Volunteers will gladly come up next spring...making it in time for ripened harvests! Determinate 50-65 days
 27. **Speckled Roman** – (aka "Striped Roman" ?) Seed 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 OR6-8oz 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. 75 days
 28. **Striped Cavern** – colorful, blocky, 3-4 lobed, vibrant rose/red fruits with bright yellow stripes or blotches. Stunning! Visually like a chubby bell pepper with thick walls and a nucleus of seeds. Fine flavored. Super great for cold or heated food presentations. This variety, seems to mature later than my other Striped Hollow" variety. Ind. 80-85 days
 29. **Striped Hollow** – (aka **Schimmeig Stoo**) It was developed by Tom Wagner, who named it after his grandfather, being from the Isle of Mann. It originates from 4 heirloom lines. Another in a series of hollow "stuffing" tomatoes. My plants did not grow to huge vigorous vines like some report, but remained small at 24". The fruits looked like medium-size bell peppers, about 2.5"x2.5"x3" long. The colors were very interesting....red/orange/yellow jagged stripes all over the outside. Inside, one finds several lobes from 3 to 4 in most cases. The seeds are huddled together in the very center, making them easy to remove. The taste is better than normal making these a choice tomato for baking. Determinate (?) 70-80 days
 30. **Tigerella** – From England ? Produces beautiful "tooney" sized round fruits with red and orange skin and gold/green/ yellow jagged stripes. Flesh is meaty, reddish/orange, juicy, brisk, tangy and tart. Skin is very thick....perhaps an ideal storage tomato. Plants are vigorous and their production is prolific. Ind. 55-75 days
 31. **Tiger Stripe** – see "Tigerella"
 32. **Tiny Tiger** – obtained from Reinhard Kraft of Germany. Dwarf 18" plants produce loads of 2" orange and red striped, chubby/round fruits. These fruits offer excellent flavor...a sugar/tangy bite of pure perfection! Their size is accomodating to decks and small gardens...or wherever you want to place them. Their fine stems and leaves form a neat tangled mass of interest. Different! The books say that this one is Indeterminate. Mine behaved as a Determinate....bushy tree. 70 days
 33. **Tlacolula Pink** – (aka "Tlacolula Pink Pleated", "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. Fruits are a 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 healthy and vigorous. Ind. 75-85 days
 34. **Variegated Tomato** – (aka "Splash of Cream") This variety may have origins in Ireland, but has been grown in England & Western Europe. A French person had received this one as "Variegated", but changed the name to "Splash of Cream"....so I remain true to the original! Truly amazing! A variegated form that comes true from seed. When several are grown together, there is a definite difference between different plants with some having more variegation than others. It would be worth it to grow these out and collect those that retain the most color in the most adverse conditions. It is common knowledge that the hot sun turns off most variegation. However, the sun DID NOT effect this variety as I found out trialing it in 2009! Foliage and stems are cream with dark green. My plants were stocky and vigorous. Plants bear tasty round scarlet/red fruits of 3-4oz that are not too sweet. Believe it or not, these fruits started out dark green with white stripes before they begin to ripen. Once ripe, most of the stripes disappeared! As with the "Lutescent" variety, some fruits on the same raceme will ripen sooner than others...causing different colors to be showing at the same time.

Tomatoes (Novelty)

Clusters of 6-7 per raceme, are not uncommon. It is quite a sight to see deep red fruits against silvery white and emerald green variegated plants! Semi-Ind. 70 days

35. **Velvet Red** – originals from the S.S.Ex. Foliage is unique with a “Dusty Miller” look of silvery blue-gray. Plants offer heavy yields of 1” vermilion red cherry tomatoes with excellent sweet concentrated flavor. Fruits are gently fuzzy, but not “furry”, as the “Fuzzy Peach” tomatoes. Ind. 75 days
36. **Wapsipinicon Peach** – this Iowa heirloom is named after the Wapsipinicon River. The fruits are small...2” and the skin is thin and gently fuzzy. The color is light creamy yellow, almost white. The taste is just superb...a complex ambrosia of spicy, sweet and very fruity. The best many have ever tasted. Plants are devoted producers. Determinate 75-85 days
37. **Yellow Tiger Stripe** – very similar to “**Tigerella**” (aka “**Tiger Stripe**”) Only the stripes are more yellow and green. Appears to be larger than the other variety mentioned. Fruits are juicy and with rich flavor. Ind. 76 days
38. **Yubileyny Tarasenko Red** – (aka **Jubileyni Tarasenko**) Ukrainian heirloom developed in 1987 by the famous Soviet tomato breeder Fedor Tarasenko who celebrated his 75th Anniversary in 1987 and therefore named it after his jubilee. From Lyuda battin. This unusual variety bears scarlet red fruits of 120-160 grams that are round & “egg-shaped” with heavy fleshy pointy ends. Most clusters bear from 4 to 10 or more in each. Good old fashioned flavor. Plants are ++++ productive! Will grow to 6 ft or more. Long season production. Ind. 70 days
39. **Zapotec Pink Pleated** – heirloom from the Zapotec Indians. Beautiful heavily ribbed dark pink, pleated fruits make table settings very ornamental in appearance. Excellent hollowed and stuffed or sliced to show off its shape. Sweet and mild with very prolific yields. Large fruits of 9 to 14 oz. on large plants. Ind. 80 days

Tomatoes (Orange)

****Available as plants only,****

Seed maybe available for some varieties.

Contact the Green House

1. **Amana Orange** – A beautiful heirloom tomato named for the Amana Colonies in Amana, Iowa. Large glowing 1 lb. orange beefsteaks that are slightly flattened and ribbed.....5” across. They bear an interesting mild sweet flavor. (Hybrids are losing this flavor gene....) Ind. 75-90 days
2. **Apfelsin** – (aka ?“**Apelsin**”) the originals were obtained through (either) Andrey Baranovski, from Minsk (town), Belarus (state) of Russia or K. Geza. In my opinion.....one of the brightest orange fruits I have ever seen. One can expect 200 to 400 gram round beef-type fruits that are not only attractive but plentiful and extremely tasty. Plants grow to 1.5 meters tall. Ind. 75 days
3. **Auriga** – (aka “**Aurega**”) from Palim, France. Here is another super vibrant orange with more carotene (about 10 x’s.....) than any other variety! Fruits are golf-ball sized & shaped, with a rich, excellent tart flavor offering a lot of juice (with seeds). Plants do not grow too tall, but are strong. Fruits will keep well after picking. Ind. 72 days
4. **Cheesemanii** – (aka “**Cheeseman’s**”, aka “**Lycopersion cheesemanii F. minor**”) A wild species that looks like and tastes like the small “grape” tomatoes from the grocery store! Small pear/oval shaped....bright orange/red with piercing complexacidic 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. 60 days
5. **Chukkloma Orange** – a juicy Roma (if there is such a thing!) Brilliant orange-yellow oblong roma-like fruits that have an excellent flavor and are not dry. I really liked its performance in our gardens. Nothing much got in its way! Ind. 70 days
6. **Earl of Edgecombe** – a heirloom from a New Zealand sheep farmer, who (claiming his title in England) became the 7th Earl of Edgecombe in 1960 bringing this tomato with him when he came. Absolutely defect-free, gorgeous bright orange globes of 3” (12-16oz) that have (in each) 8 seed cavities, thick walls with meaty interiors, offering very tart, rich flavor.....making them perfect for sauces and canning. Plants show generally good disease resistance with few problems. Heavy production. Ind. 73-90 days

7. **Grand Belgium** - No known history. This has become a favorite of a local grower, producing beautiful huge, orange, meaty beefsteaks averaging 2-3 lbs Almost all meat with only a little juice! Tasty! Plants were extremely healthy and productive in '09. (Be warned: Occasionally its genetics will throw a pink version, equally large and impressive.) I have on occasion gotten this one and "**Giant Belgium**" mixed up...as one can see by their names...not hard to do! Regular leaf. Ind. 85 days
8. **Indian Moon** – obtained originally from the Eastern Native Seed Savers.....believed to be a Navajo heirloom. A non-cracking, of great uniformity, amazingly beautiful, huge, rich, "harvest moon" golden-orange beefsteak with firm flesh and delightfully refreshing sweet, low acid flavor. Some say that it has a small seed cavity. Plants are reliable, but not over-achievers. Rare. Ind. 80 days
9. **Jaune Famme (Orange)** – (aka "**Flamme**") French heirloom given to the Seed Savers Exchange. The size and color of apricots....looking like apricots when preserved! Fruits are (prone to cracking) & borne in clusters with there appearing some variability in the sizes on each plant. Generally they are about 4-6 oz, orange with the occasional pink/red interior, bearing 2 seed cavities and intense flavor. Produces very well in extreme drought conditions. Ind. 70 days
10. **Kellogg's Breakfast** – a heirloom from West Virginia. A beautiful giant orange beefsteak preserved by Darrell Kellogg, a railroad supervisor from Redford, MI. (When I first heard of the name...I thought what has Kellogg's cereal have to do with a tomato? But then our wonderful history never ceases to amaze me!) I'm told this one took 5th in the Iowa State Fair for jumbo orange beefsteaks! Fruits can reach 1-2lbs of high quality eating. Plants do not over-produce... providing the gardener with just enough jumbos for the job. Mine have never been aggressive plants. Fruits are thin-skinned, meaty with few seeds (seeds around edge....), offering full, sweet intense flavor. Ind. 80 days
11. **Kentucky Beefsteak** – A wonderful deep orange tomato that will grow to 2 lbs, a heirloom from the hills of eastern Bluegrass State...Kentucky (? Sweetwater Nursery). Many say "wow" for its flavor...very sweet, mild and fruity. Here is another one I need to isolate, as like its neighbor...has some air-borne problems. (Results will hopefully be available from summer of 2009) There are some variables in the finishing time.....75-115 days! Ind.
12. **Mini Orange** – Too big for a cherry, too small (2-3oz) for it to be classed as a medium. These perfect globes are fruity and just fine tasting. Plants appear as large bush-types, but should be typed as indeterminate. They offer 100's of brilliant orange fruits per plant. 70-80 days
13. **Nebraska Wedding** – heirloom from the Great Plains of Nebraska (seems to have some Canadian connections as well....). Because it is an early "setter", as early as June, being the month of weddings....these were given as gifts to the bride! (Now, I am wondering...the fruit or the seed? And what about the white dress?) Plants, tolerant of a wide variety of climate issues, produce 8-10oz (3") fruits of good flavor, in brilliant orange in acceptable amounts. Shoulders are smooth and never crack. Sweeter than average with low acid levels. Produced in modest clusters. Ind. 80-100 days
14. **Orange Banana** – (aka "**Banantchik**") History says that this absolutely wonderful (favorite of mine....) tomato came from the Ukrainian. I never knew that a "Roma" could produce sooooo much fruit in such a color! Beautiful carrot orange, banana-pepper-shaped, paste-type fruits, 3" to 4" long with pointy ends bear from bottom to top of 6 ft. plants. Plants grow vigorously with enormous yields. They are also not too dry with enough juice that one can eat them straight from the plant and really enjoy them. Sometimes....one is all you need! Ind. 80 days
15. **Orange Blossom** – developed by Brent Loy @ the University of New Hampshire. In my first test trials (2006), this one and the previously mentioned were growing side by side. I spent more time walking to these 2, than any other in the entire patch of 102 that I trialed that year! They just drew me like a bee to honey! The plants are so strong, that I could type them as semi-"rugose".....and they grew to 4 ft. The clusters of fruit (with 3 or 4 in each) were many, each with its bounty of large....8-14oz. sized offerings. Their colors were bright orange, like little pumpkins! For such a large variety.....production (which is also massive) is early@ 60 days! Ind.
16. **Orange Oxheart** – indeed one of the largest "hearts" we have in our collection! Healthy plants grow out 1-2 lb plus brilliant orange fruits that are very meaty with few seeds. Everyone is raving about the production which is quite fierce for an oxheart! Flavor is rich and texture smooth. The shape of this variety is very different from "**Orange Strawberry**"...being more smoother, plumper and in a real heart form. Won't be able to hide this one in a sandwich with sooo much color peeking out! Ind. 80-90 days
17. **Orange Patio** – history unknown. I was quite impressed with this wee patio form. It offered good disease resistance along with a stocky , compact nature.....growing only to 18" tall. The fruits were perfectly round, 2-4 oz., "neon" bright orange globes that just happened to have excellent sharp/sweet flavor, combined with juice and smooth texture. Good to great yields can be expected on this one. Determinate 56 days
18. **Orange Pixie** – 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 52 days

Tomatoes (Orange)

19. **Orange Roma** – not much is known about this one. As the original “Roma”, but with a deep brilliant orange colored skin. Fruits are heavy....about 3 ½” long by 1 ¾” wide. A definite paster by all standards. For several years in a row, this one has produced sooo many fruits, no matter what the weather was that year! Ind. 78 days
20. **Orange Strawberry** – don’t know why I have, 3 favorites in the orange category, but I’m happy to say...that I do. Here is another consistent outstanding performer. The plants are huge and strong with regular leaves, not wispy. The production is also outstanding AND the fruits a bonus...icing on the cake! Large intense orange, heart-shaped fruits shaped like gigantic strawberries, with soft points. Sizes range from 8oz to 1lb. The outside of the fruits are gently ribbed from stem to tip. The flesh is also brilliant orange, meaty, very flavorful and rich, with just the right amount of sugar to acid. Ind. 80-90 days
21. **Penulina Orange** – can’t get enough of those bright orange, 1” “tear-drop” fruits (bearing a tiny point at their blossom end) against emerald green foliage in a pot! A first for this Green House – an orange pear shaped small cherry fruited variety! Here is one perfect for hanging baskets & small pots, as it is very compact, not growing higher than 12-18”. Determinate 60 days
22. **Persimmon (Orange)** – heirloom dating back to the 1880’s. One of the best tasting tomatoes I have ever eaten. Fruits are quite large, ranging from 1 to 2 lbs (with the occasional one being a little smaller....). The shape is the grand beefsteak, with flattened globes. The color is stunning at a distance and the flesh is the same. Did not find a lot of seeds. The taste is ambrosia....very delicious.....sweet, gently acidic with old-fashioned tomato overtones. One grower said the fruits look like apricots when canned. A Persimmon in disguise! Good yields with great resistance to cracking, noted. Ind. 80 days
23. **Sun Gold** – Beautiful, bright tangerine-orange round cherry tomato fruits bursting with zip, tang and old-fashioned flavor, unlike any other! Very productive plants Ind. 75 days
24. **Sungold** – From Sweden. Yellow/orange round .5oz cherry fruits that kick it up several notches in the taste department! Very, very tasty....with high sugar....an almost winey flavor. Plants are of bush-form, staying small. Determinate 57 days
25. **Tangerine** – reintroduced in 1992 by heirloom Seeds....an origination of Gleckler’s in the 1880’s. Very large plants, producing equally large orange tangerine-shaped (round) fruits, in good crops. Fruits are large 1lb’rs....by late summer(average is 8-12oz).....being meaty, fruity-sweet with a citrus bit. One grower described it as being a large orange....heart-shape ? Ind. 85-90 days

Tomatoes (Oxheart)

****Available as plants only.****

Seed maybe available for some varieties.

Contact the Green House

1. **Amish Paste** – cultivated in Pennsylvania since the 1870’s and a heirloom variety from Wisconsin. Name can be confusing. Plants produce scarlet red oblong heart-shaped fruits of 8oz. with solid meat and sweet flavor. One grower says: somewhat flattened in cross section with a point at the end, 2 seed cavities with fairly good flavor, well balanced leaning toward tartness.” Ideal for canning, making paste and fresh eating. Very meaty , with few seeds. Resembles an acorn. A prolific producer under difficult conditions. Ind. 85 days
2. **Anna Russian** – one of the first oxheart tomatoes that I ever grew in 1997. History records indicate that a Kenneth Wilson received it from the granddaughter of a Russian immigrant coming to Oregon, pre 1900’s. Dark pink/red heart-shaped fruits of 1 lb. Great flavor. Wispy foliage, very typical of most in this category. Very prolific for an oxheart! Plants are aggressive and grow tall. Ind. Early! 70 days
3. **Bull’s Heart** – From Andrey Baranoski...Minsk, Belarus...a very old Russian variety. I just acquired this variety from a different source. I want to make sure that its attributes are either different or improved upon the 4th in our listing. The only way to find out is to trial them together! Large pink oxhearts with excellent flavor and noted as an equally great canner. Strong plants can reach 6 ft. Huge fruits of 12 oz. to 2 lbs are produced in abundance. Few seeds. Ind. 87 days
4. **Bull’s Heart Russian** – I have grown this one for quite some time. It reminds me of old-fashioned oxhearts that I grew up with. Plants are strong, yet its foliage has that typical “oxheart”...wispy form with not much of them. Fruits are some

of the largest I have had the pleasure of growing...ranging from 14 oz. to a 1 1/2 lbs and more. Color is a rose/red...more rose than red, with smooth skin in typical "oxheart" form. A late season finisher.

5. **Cuor di Bue** – (aka "Bull's Heart Italian", aka "Cuore de Bue") A heirloom from Italy. Huge pink oxheart-shaped fruits that weigh up to 2 lbs. A very sweet tomato that is also an excellent producer. Determinate! 89 days
6. **Dad's Mug** – from the Ben Quisenbury collection. About the same time, I grew my first "Banana Legs, Costoluto Genovese and Isis Candy", I was also growing this one. I choose not to stake any of these and instead just let them have lots of room to lay down and do their thing! It must have been a great growing year in 2002, because I have never had such a production from all these 4 as that year! Here is the heaviest tomato fruits that I have ever held in my hands. Soooo much meat is packed into these. Let this tomato tastes quite delicious! The skin (a pearly pink/rose) is so smooth, just bursting from the pressure within. Fruits are very blocky, coming to a gentle rounded point. It would be a waste to stuff these, as there are so many others to do the job. The money is in the meat! Stores well with tiny seed cavity and therefore few seeds. Fruits had no problem growing to 1.5 lbs. Will always be one of my favorites. Ind. 80 days
7. **Dinner Plate** – unknown history which is a shame, as this is huge! Now the verdict is out on the actual shape of this one. My photos show that it is in fact like a huge beefsteak...with just a little protrusion on its bottom. Other sources list it also as a huge round, gentle-heart-shape, with a rounder point. We all agree that it is a huge "mama" of a red tomato.... one of the largest and oldest, I have ever grown! Indeed, it can fit a dinner plate with no room to spare! Delicious flavor (sweet & acidic!), juicy and meaty at the same time with fine texture, more reminiscent of an oxheart. Superior slicing tomato AND a heavy producer! Ind. 90-100 days
8. **Frank's Heart** – obtained this one from a wonderfully "grumpy" old man, who I befriended through work. Our "garden conversation" was the highlight of his day...something he always looked forward to. I saw this very gorgeous tomato one day sitting on his window sill and asked him about it. He said that he always grew this kind and had brought it with him as a young boy from his homeland in Poland. His son was presently taking care of his garden in his absence and had brought it in for him to look at (he was too ill to eat it...) A few days prior to his passing, he gave me this one fruit. I have since grown it out and much to my surprise it is quite different from others that I have grown. I am honored to keep going his ox-heart legacy and am now offering this fine specimen to you. Don't forget to check it out in my photo album section. Wispy foliage combined with real great taste and large sized, rose/red fruits. An old timer...from an old timer! (Gosh! I miss this grouchy/nice man!) Ind. 78-85 days
9. **German Red Strawberry** – German heirloom. Now here is a tomato you can have oodles of fun with! For starters.... the plants are vigorous and tall...5 ft...with real decent yields. Staking is needed or let them crawl all over your grape vines! 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! Do not be afraid to plant them in rich soil.....they will reward you! Ind. 85-90 days
10. **Grighmire's Pride** – originated from Yugoslavia, via Fred Grighmire who resided at Dundas, Ontario. Large, heart-shaped beefsteak with pink-purple tones and a mild, low acid flavor. I trialed this one last year (2008) and was pleasantly surprised, when it (along with "Jerusalem") were the first 2 tomato varieties to put on the "Ritz"! No others were ripening.....just these 2..... both oxhearts! Fruit production and size was in line with typical varieties that are much later. Taste tests indicated a 7/10. Plants are vigorous and the production is nothing to sneeze at. Ind. 65-75 days
11. **Hungarian Heart** – obtained from a seed swap...they say, this tomato was brought to America in 1901 from a little village 20 miles from Budapest, Hungary. Plants are very leafy, producing pink heart-shaped fruits with few seeds. Some have fruits reaching 1 to 1.5 lbs with a sweet, excellent flavor and grand meat. One of the highest producing oxheart varieties. Ind. 80-90 days
12. **Hungarian Oval** – unknown history. Large flattened, pretty oval-shaped pink-red fruits with few seeds. Plants are vigorous and fine producers, too. The flavor is interesting....fruity and meaty (some say....seedless) A variety that produces early. Ind. 78 days
13. **Jerusalem** – from Israel. Large heart-shaped rose/red "heavy" fruits of .75 to 1lb. weights with very good flavor....rated @ 8/10. Plants grow un-typically large for an oxheart type, with huge yields expected and received! Ind. 70-75 days
14. **Jewish** – unknown history. Huge (1.5 lbs....) heart-shaped fruits with outstanding flavor....some say...new favorite. Shapes are not consistent....showing much irregularity. Color is not common for oxheart....scarlet/orange/red. Flavor is zesty and flesh is meaty. Flavor taste test was a 10/10 for this category! Rare. Ind. 80 days
15. **Kosovo** – this wonderful variety comes from a former UN worker who was stationed in Kosovo, who passed it on to Glenn Parker. 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. Wow! Wispy foliaged, plants

Tomatoes (Oxheart)

are therefore, very productive as well. Ind. 75-80 days

16. **Mate's Big Pink Heart** – Given to me by a friend of mine originally from Croatia. Has the untypical form of a potato-leaf, which is still wispy! The fruits are also very large, oxheart-shaped and light pink, produced in modest amounts. Needs rich soil and lots of moisture. Should be supported. Well worth the wait. Ind. 100 days
17. **Monomakh's Hat** – a Russian heirloom named after a Tsars' crown! (said to be named after the Diamond encrusted coronation crown that Peter the Great wore...) These plants produce huge wedge, heart-shaped fruits growing close to 2 lbs! Flavor is honey-like sweetness and crave-able! Raspberry red in color and meaty. Semi-Det. & early! 75 days
18. **Oxheart** – an old fashioned favorite, pink colored heart-shaped fruits. Flesh of these are very meaty, containing few seeds. On most occasions these can easily reach 1 lb or more, depending on how you grow them! This heirloom has good flavor and the plants are very dependable and productive. Ind. 80 days
19. **Pink Oxheart** – Originated from Geza Korbely of Hungary. Some gardeners have won ribbons with this variety! This one reminds me of the kind my family used to grow. Just a regular wispy leafed variety that looks like nothings going on and BANG...then arrive these huge oval, deep pink, heavy, pointed, wedge shaped fruits late in the season! Flavor is old-fashioned, sweet with a sharp bite. For the most part we always enjoyed one like this, because it started when most others were petering out. Plants will need to be staked and production is good. Ind. 89 days
20. **Portuguese Bullheart** – Now we can't leave out the Portuguese people! So here is a Portuguese heirloom oxheart! Another one in the huge department...red with green shoulders. Very productive plants AND very early for an oxheart of this size. Regular leaf. Ind. 70-75 days
21. **Pumpkin** – unknown history. No tomato has confused me more than this one! By the very essence of the name....one would assume that it is a giant orange fruited beefsteak variety. But NO! It is not only not a beefsteak, but an oxheart! Just a huge pink-purple, heart-shaped oxheart! (I'd like to have a talk with the character who named it!) Plants are vigorous and productive. Needs staking and pruning. Ind. 75-85 days
22. **Russian #117** – here is one I never want to be without! The only known DOUBLE-hearted oxheart! Fruits are deep, deep dull red, huge and most times quite flat, with some ribbing, right to the tip. Excellent flavor...rich with real old-fashioned overtones. Also unusual...these large sized fruits are some of the heaviest for their size, as well as the driest I have ever experienced! Watch out Romas! Plants are not large, putting their energy into creating fancy fruits and wispy foliage! Ind. 85 days
23. **Russian Heart** – Some more Russian hearts to confuse you! Pinkish red oxheart-shaped with some irregularity... some with tapered bottoms, some with rounded bottoms! 12-16 oz. fruits with wonderful blend of sugar to acid flavor. Typical wispy foliage. Ind. 85 days
24. **Sylvan Gaume** – an old heirloom from Canada. (I'm told...) that it was obtained from an elderly gentleman (in his 80's) who seemed to think it orig. from Russia. Everyone who sees this one, their chins drop! Its super red huge hearts can reach 3 lb.+! Chubby and very heavy. Not only that, its flavor (classic old-time tomato, wonderfully rich, sweet & meaty) and its yields are both outstanding! Once again, the plant and its leaves do not follow a typical ox-heart style...producing regular lvs. Ind. Early...75 days
25. **Wes** – One of the first tomato plants that I fell in love with. From the start, stockiest plants of the entire collection...never looking back once they were potted up or in the garden. Plants produce 1 to 1 1/2 lb. huge red ox-heart (blunt heart-shaped) like fruits. Cores were large surrounded with 18 pockets of seed. Amazingly strong tomato flavor, flesh is creamy and rich. Good slicer. Ind. 85-90 days

****Available as plants only.****

Seed maybe available for some varieties.

Contact the Green House

1. **A's Mini Mouse** – discovered this one @ a local market. Looks like a slim 1 oz Roma with a pointy tip. Rather juicy, yet retains a very thick outer skin. Stores well for a long time. Ind. 75 days
2. **Ardwyna** – unknown history. A paste tomato, great in large containers and greenhouses. Long, chubby, yet tapered with few seeds. Determinate 75 days
3. **Chinese Red** – from China. A red paste tomato, that appears almost square-ish in diameter. Some say it looks like a banana pepper with practically NO SEEDS! The fruits are long, about 5" by 2" wide with green shoulders. No cracking in this variety. Flavor is good. Plants offer huge yields. Should keep you busy this summer! Ind. 76 days
4. **Enormous Plum** – No known history. Blocky, irregular-shaped plum of 4" x4". Solid interior with 10 seed cavities and very little juice. Flesh is sweet and mildly acidic, with creamy texture. Foliage is regular. Fruit is rose/deep pink/red... 12oz. to 1 lb. possible. Long production season. Ind. 85 days
5. **Giant Paste** – this one is different in that the fruits are not consistently plum or banana shaped. Instead most in this variety are elongated "chubby" heart shapes! Vines are rangy, yet offering modest yields. A large red paster of 6 to 10 oz. with great overall taste, being a superior kitchen tomato. Ind. 85 days
6. **Grushovka** – the original variety came from Russia...Novosibirsk, Siberia.....via Val McMurray of BC. My Mom & Dad (especially Dad) feel in love with this one....the 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 65 days
7. **Howard German** – a very interesting paste tomato, with a German origin. Quite long with a curved pointy end, giving it the appearance of large plump banana pepper. Here is your first chance to promote heirlooms, as it is a great attention grabber. Meaty, red-fleshed, with very small, long seed cavities. Large harvests and large red fruits....5.5" long.....with some growers remarking that their fruits hit the 1 lb mark! Few seeds.....a real saucer! ? Ind. 80 days
8. **Hungarian Italian** – of special note for this one.....sets out to produce a "gazillion" brilliant red pear-shaped Italian type tomatoes that hybrids cannot match! One of the most flavorful and crack-free productions ever found. Flesh is excellent, rich a classic! Size is medium...3-4oz. Ind. 75 days
9. **Italian Red Pear** – what is very special, is its shape. 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. 80 days
10. **Italian Stallion** – from S.S.S.. A very dense (heavy) paste tomato, my grower tells me. The fruits are deep red, a large, long oval.....worthy of its name. Ind. 85 days
11. **Jersey Devil** – the ultimate scarlet, deep red "paster" tomato made popular by a seed company, no longer in business. 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. I love the look of this one as the color is gorgeous! Ind. 80 days
12. **Jersey Giant** - This New Jersey heirloom canning variety is on the verge of extinction says B. C. seeds! Long 6" pepper-shaped fruits pack a real tomato flavor punch. Flesh is very thick, rich and tastier than typical Romas would be...yummy enough to be eaten straight from the tomato patch. Long season producer. Skin is smooth and slips easy for canning. Will "bulk" up sauces real well. Few seeds. Move over Jersey Devil! 75-85 days

Tomatoes (Roma)

13. **Kalman's Hungarian Pink** – this heirloom originated in (?) Italy and later found to be grown by Kalman Lajvort of Edison, New Jersey (family came from Hungary....). Healthy plants produce medium to large, oblong (oval) to heart-shaped pink, meaty fruits with fabulously rich flavor. The foliage is said to be wispy, yet regular leaf. Fruits are generally 8-14oz, with a pointy bottom end. It is hard to say whether this one is an oxheart or a roma.....but time will tell all. A long season producer. Ind. 80 days
14. **Kibit's Ukrainian** – I was very impressed with this unusually compact (20") Roma in '09. 4-5oz. scarlet red elongated fruits with pointy tips on the bottom end. The small plants showed more fruit (en masse) than either stems or leaves! This heavy worker continued its production for the rest of the season! The flesh was meaty, sweet & juicy and despite it being a Roma, was quite tasty. A great welcome in the sauce pan and the pot! Determinate 63 days
15. **Long Tom** – another from the collection of Ben Quisenberry (?1891). A long paste (1.5" x 4") tomato of 8oz, red, with a nipple on its blossom end and few seeds. Great producer, good to eat and easy to peel. Ind. 85 days
16. **Memorial Polish Paste** – seeds were obtained from Carolyn Herriot of Victoria BC, 1995, via a Polish Immigrant. Large to very large, plum paste tomatoes which offer excellent flavor mixed with plenty of meatiness. Some say that it has a pointy end and some shapes can be fluted. Plants are heavy producers. Ind. 75 days
17. **Napoli** – (aka ? **Napoli V. F. Fiascetto**) the bushy 4 ft. sprawling plants offer high quality fruits and high production. Fruits are typical paste, crimson red, 3-lobed, pear-shaped with thick walls. It has been said that some growers' plants produced up to 100 tomatoes per plants...where there were so many fruits, they covered the foliage! I guess one plant would be enough.....unless you are in the tomato paste business! Fruits are medium-sized. Great, all-around variety. Determinate 70 days
18. **Opalka** – from Poland to Amsterdam, NY in the 1900's. In 1998, I grew these out and were so impressed by their size, that they became my personal favorite. It is fine to grow them in rich soil. Fruits appear as elongated pointy peppers (6.5" x 2.5") of heavy proportions with dull rose/red skin and few seeds. The plants' production was also impressive, with fruits littering the ground. This true paste variety was meaty, with great flavor. Ind. 75 days
19. **Polish Linguisa** – a New York family brought this one from their Polish garden in the 1880's. Another very large "Roma" that happens to be early and very productive. The 5" long fruits are heavy (about 8-12oz), sausage-shaped and meaty....lasting a long time on the vine if left on. The plants offer large yields and produce until frost. Another excellent salsa and paste maker. Ind. 73 days
20. **Principe Borghese** – *For all my customers who have grown this var. in previous years and found it unsuitable:1) for being too juicy and 2) for growing too tall...Hurrah! After much searching...I have finally found the original heirloom from Sicily!* This very compact variety is used to make sun-dried tomatoes. The plants are pulled up whole, when loaded with fruit in the early fall and hung to dry, while the winds and air is still warm. The red fruits are small (about 1.5") mealy, with little juice and only a few seeds. Their shape is oval/oblong with a tiny point at the blossom end. When they are dried, their flavor intensifies, retaining more of it than other varieties. The plants are heavy producers (thank-goodness) Determinate 70 days
21. **Red Pear Piriform** – (aka "**Pomadora**", aka "**Pomodoro Red**") An Old North Italian variety. My tomato friend Frieda Steinke, tells me that these became the size of Anjou pears (8-18oz)! The taste cannot be forgotten.....excellent like a beefsteak! Fruits are red skinned, deep red fleshed, with most showing heavy ribbing. Growers report that these were most luscious and full bodied.....excellent for almost anything you wish to put them in. Plants were putting out mega production. Ind. 75 days
22. **Rocky** – Tall (7') rangy plants are capable of producing large (8oz-12oz-1lb.) long thick blunt-ended, pepper-shaped fruits that remained true to variety, despite their seed being grown out for several years. (One producer calls them "bomb-shaped lunkers"!) Flavor is unusual....tangy and meaty. Have to wait awhile for this one to pop them out. Ind. 80-105 days
23. **Roma** – the old reliable, whose characteristics have not changed for hundreds of years. Environments have been known to change the nature of a lot of plants, and so too, it may have changed this one a little. But....it remains a thick-walled, pear or plum shaped 3" long deep red fruit with few seeds. Good for whatever ails you.....salsa, sauce or drying. Plants are prolific producers. Determinate! 75 days
24. **Royal Chico** – formerly distributed by Johnny's, but left in the dust for shorter season growers. Well....I'm going to pick this one up out of the dust and spread it far and wide! What one grower does (in his short season, when frost starts knocking....) is pull up the entire plant, green fruits and red.....and hang them from the cellar beams until they ripen. Therefore this variety's late crop, gives this grower an advantage, when overwhelming garden bounty puts them behind! Plants that are producing right into a late fall, offer fruits that tend to be a bit drier, because of reduced rains and cooler weather conditions. Fruits hold well in storage. All the better! Very uniform large pulpy, meaty, paste tomatoes, are shaped like red pears. Excellent for canning. Plants do not grow huge and are disease resistant. Determinate 75 days

Tomatoes (Roma)

25. **San Marzano** – should I dare to say that this one is from Italy? The Frenchi Sementi Seed Co. has been offering this one for more years than most of us are old!....226 years! A rectangular-shaped red pear of 3.5” length with mild flavor and meaty texture. The ultimate “Roma” for many years. Excellent for tomato paste, puree or drying. Crack resistant fruits grow on large prolific vines. Ind. 80 days
26. **Sausage** – (aka “**Red Sausage**”) Its’ form resembles that of a hot chili pepper or a red banana. Fruits are long, about 6” with small seed cavities. Not much juice can be found within, making this one a great keeper as well. One can use it to provide “body” to canning tomato recipes. Ind. 70-75 days
27. **Ukrainian Pear** – in 1995, this heirloom variety was brought back by a Peace Corps volunteer, who served in Yalta, Ukraine. Prolific and vigorous vines produce a pink/purple pear shaped tomato that averages about 5-8oz., becoming about 4” long. What is unusual is their shape and deliciously sweet flavor. Vines will reach 6 feet! Ind. 80 days
28. **Window Box Roma** – I trialed this one for the first time in pots in 2006. I could not believe the health and production of such a small robust plant. The plant grew to only 18”, producing about 3 trusses, with 5 to 6 fruits in each, with each fruit weighing in at 4 to 8oz.! The following year, I planted 2 in the garden, right beside the other 102! Well! They performed even better! The stocky plants were so heavy with fruit that they finally just had to just lie down! The foliage is not a true “rugose” type, just healthy, large and deep green. Considering it is a “Roma”, the fruits were very delicious, smooth, oval, deep red and heavy. I would recommend this one to anyone who has room for just one! Fruits keep well. Determinate 70 days
29. **Wuhib** – A very classic paste tomato var. that will grow to 4 ft. with regular leaf. Fruits are scarlet red (2.5" x 3.5") 3 – 4 oz plums that are quite juicy and very tasty. Plants are also extremely productive and healthy. Ind. 83 days

Tomatoes (Seedless)

****Available as plants only,****

Seed maybe available for some varieties.

Contact the Green House

1. **Abraham Lincoln** – large Red Beefsteak...meaty, ribbed with FEW seeds.
2. **Brazil** – small flattened, red fruits...2.75” wide. Meaty and flavorful, with FEW seeds.
3. **Chinese Red** – red 2” x 6” “paster” with practically NO seeds. Flavor is quite good...sweet.
4. **Climbing-Trip-L-Crop** – the Italian Climbing Tree, huge red beefsteak, with FEW seeds.
5. **Dad’s Mug** – a huge heavy meaty pink with low seed count.
6. **Delicious** – a large red 2 lber with very tiny seed cavity.
7. **Dixie Golden Girl** – a giant yellow bi-color, fruity flavor with small seed cavity.
8. **Dwarf Champion** –45 days.....first few fruits are **seedless**.
9. **German Johnson** – a huge red beefsteak with excellent flavor and small seed cavity.
10. **Giant Belgium** – a huge pink beefsteak whose meatiness shrinks the seed cavity.
11. **Gold Nugget** – golden 1” cherry, rich, thin-skinned, almost **seedless**.
12. **Kellog’s Breakfast** – another orange giant beefsteak, thin skinned with FEW seeds.
13. **Legend** –a red 8oz egg-shaped fruit, solid with very FEW seeds.
14. **Novikovs Giant** – a heavy pink beefsteak producer where some early fruits almost **seedless**.
15. **Oregon Spring** – first red medium fruits are seedless in this very early var.
16. **Siletz** – semi-det. early red tomato first fruits maybe **seedless**.
17. **Texas Star** – another gorgeous gold and red beefsteak, offering very small seed cavity.

Tomatoes (Seedless)

18. White Beauty – the meatiness in this white beefsteak allows almost no seed!

*** It may help to point out that Roma and Ox-Heart tomato varieties, are “naturals” at keeping their “in-house” seed population down. Others, considered “semi” or fully “hollow”, where seed extraction is easy, may also be an option. If you are finding that issues with your health do not allow the consumption of seeds, consider any of the varieties mentioned in the above listing. There are many tomato lovers out there, and due to changes in their health, are deprived of eating their favorite vegetable/fruit. I would think that would be almost unbearable!*

Tomatoes (White)

****Available as plants only.****

Seed maybe available for some varieties.

Contact the Green House

- 1. Brandywine White** – Pale yellow, off white fruits that bear a great resemblance to the famous tomato. Flattened oval medium beefsteaks are sweet, rich and meaty with very smooth skin. Plants bear the potato-leaf gene and are quite healthy. Taste trials put this one at 10/10! Fruits are 4-8 oz in weight. Ind. 75 days
- 2. Cream Sausage** – here is my favorite white. New stunning color in an elongated paste tomato! Fruits are creamy white to ivory, about 3” long x 1.25” wide, with a small nipple on its blossom end. The harvest is surprisingly good and the fruits have great flavor. The plants are not tall, but rather growing in a “bushy” mound with an exotic ferny foliage look. Entire plant presents no health problems. Very pretty! A hit with all great chefs! Determinate 70 days
- 3. Ghost Cherry** – from Joe Bratka, Elmwood, NJ. A very interesting large thin-skinned white cherry! 1.5”-2” (or 2-3oz) fruits are pale white/yellow with unusual skin surface..... super fine “peach fuzz”. In extreme heat, the skin becomes transparent and you can see the seeds inside! Not only will it tolerate the heat, but it thrives in it....being extremely productive! The taste is awesome....very juicy, sweet and “salty”! Plants stand tall at 5 ft. and produce copious amounts of fruit, which are borne in many clusters of 6-10 in each cluster. Ind. 75-93 days
- 4. Great White Beefsteak** – developed by CV Gleckners Seedsmen. Plants produce gigantic white/cream beefsteak fruits, rolling in at 1 to 2lbs...one of the largest in this category! Another distinction of this variety is its flavor...which happens to be off the charts! Low acid, fruity & mild. Reminds some of a mixture of fresh-cut pineapple, guava and melons! Texture and skin is smooth and creamy. Superb eye candy! These large fruits are also meaty, blemish-free, with few seeds and heavy in individual weights. Plants are heavy into production, with great leaf cover to protect the fruits against cracking. What can I say...everyone loves it! Ind. 75-85 days
- 5. Ivory Egg** – from Sweden. A stunning small (2 oz.) ivory to cream colored grape shaped fruits. Fruits will retain their lighter white color if more foliage is present. One grower made the comment: “I have never seen so many fruits hanging on a plant at one time!” A unique variety on moderately long vines. Fruits are delicious, considering it is a white tomato. Ind. 70-75 days
- 6. Old Ivory Egg** – sent to the US by a seed saver in Sweden. Size (4-5oz), shape and color is approximately like a chicken’s egg. These pale ivory/cream/pale yellow fruits are unusual for a roma tomato. Vines are vigorous. Fruits are 3” long and will eventually turn yellow, if allowed to “bake” in the sun. Color is retained better in cooler weather or if more shade is provided during the heat of the day. Flavor is mild and sweet. Great as a display or for sauces and salads. High yields. Ind. 75 days
- 7. Snowball** – a small flattened globe of white skin and flesh. Average size is 6-8oz grown on long vigorous vines. Late season producer....great when all the others have pooped out! Ind. 86 days
- 8. Snow White** – and the 7 dwarfs! No...not this one, but it (she) is white! Some describe it as having ruffled, flattened, very pale yellow/white 1” cherry fruits. Fruity sweet flavor is very refreshing....a hit with the kids. Monster 7’ plants with regular leaves, bears until frost. Cream colored fruits turn pale yellow when fully ripe.....keeping well on or off the vine. Dev. by Joe Bratka. Ind. 75 days
- 9. White Beauty** – A rarity! White, flattish fruits with pure white inside and out! The 7-10oz fruits are low in acid (some

say it has a slightly lemon zing?), meaty and with few seeds. Obtained from heirloom plant sale. Ind. 75-80 days

10. **White Bush** – Finally a rugous foliaged plant of 25” (so dwarf, that it does not need staking..), bearing small to medium-sized white fruits (with a hint of pale yellow when completely ripe....) that resist cracking. Fruits are flattish, very sweet with (for a white....) outstanding flavor and production. Determinate 70 days N/A
11. **White Currant** – Fruits are tiny (.5" diameter) with creamy white skin that turns a translucent yellow when completely ripe. These wee cherry fruits are superbly sweet...one of the best flavors in a taste trial @ BC Seeds in 2001. Fruits grow in clusters and plants offer huge yields. Productive right till frost. A wild type. Ind. 60 days
12. **White Oxheart** – seems to be from Germany through several routes Ex; 1)Reinhard Kraft – Neunkirchen, Germany and 2) Manfred Halm-Hartmann of Konradsreuth, Germany. Fruits are 8-16oz (500g) of pure cream white with a pink overtone (blush). Flesh is typically solid and flavor is good. Productive plants. Ind. 85 days
13. **White Queen** – large white ribbed fruits weighing in @ 8-14oz or more. Shapes on these are the smoothest of all white beefsteaks. There seems to be some variation among growing samples of seeds....1) Fruits borne in great abundance, sweeter with a hint of tart citrus....small salad-ette type of mini-beefsteaks 2-3oz. 2) 6ft. Bushy (most large whites have the traditional leaf mass to literally cover the tender fruits....with fruits being near the ground and the leaves and stems totally covering them over-top....) vigorous plants offering up 8-12oz white fruits with great taste, but less than average yields. 3) Large as the original with white oblate ribbed fruits, mild sweet flavor....very productive. This variety offers more pink blush than the others in my samples. All ripen to a pale yellow with no cracking. And my samples were juicy, sweet with well-balanced flavors. Ind. 85 days
14. **White Rabbit** – low lying “bushy” plant that fills with tons of very sweet addicting small cherry-like fruits. Start out white and turn pale yellow when fully ripe. One of the most uniquely flavored fruits... tropical and ambrosial! Plants are very productive, reaching 4 ft. developed by Joe Bratka. Ind. 65 days N/A
15. **White Tomesol** – really difficult to find out why this variety bears this name. However an amazing white variety, bursting with fragrance and naturally flavored. Fruits are creamy/white (with a gentle pink blush...), weighing about 6-12 oz. each. Customers are saying, one of the best whites for both taste & appearance. Flavor is rich, smooth and sweet. Vines set modestly in clusters of 2 to 5 in each cluster. Ind. 80 days
16. **White Zebra** – 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 fruits are perfectly round and smooth/shiny. Very good flavor, if you happen to like a chewy texture to go with it! Ind. 80-85 days



Watermelons

1. **Citron, Red Seeded** – Not your typical watermelon. Solid white flesh is inedible raw. This variety has been grown for centuries and is used to make preserves and sweet meats that are added to cookies, fruitcakes and puddings. Well-cured fruits can be stored for up to one year! (Mine was harvested in Sept. and in March, the fruits are still round and solid, with no blemish to be seen...) 90-100 days
2. **Cream of Saskatchewan** – We could call this one, our very own watermelon...brought to Canada (Sask.) by a Russian immigrant. It finishes very early here (Man.) Can weigh 6-8 lbs...producing round, large light green, with thin darker green striped, fruits. Rind is thin, so watch out as the least bump causes the ripe fruits to crack! Great producer. Flesh is crisp, sweet and pale yellow. Rinds are medium green with darker green thin stripes.
3. **Golden Midget** – Bred by Elwyn Meader and Albert Yaeger, intro. in 1959...a cross between New Hampshire Midget and Pumpkin Rind. The entire plant and fruits turn golden yellow when ripe. The flesh is pink/salmon, and pleasantly sweet with black seeds. Fruits average about 3 to 4 lbs. Extremely early. 70 days.
4. **Ice Cream Flavored** – a “Moon & Stars” version with pink flesh. Shared with me by my friend Micki. White-seeded, nearly round fruits. Very sweet refreshing “ice cream” flavor wrapped up in a modest 10 lb package...although am told it can reach 20 lbs. 95 days
5. **Katanya** – from a Russian lady living in the US. This “icebox” variety has dark pink flesh, small seeds and great flavor. Should be a vigorous and strong grower for Canadian gardeners. 67 days
6. **Missouri Yellow Fleshed** – a great heirloom variety from the “Watermelon ...Show Me State”. Produces oval to round melons of 20 lb, with pale green skin and bright golden/yellow flesh with black seeds. Beautiful! Flesh is sweetly refreshing and crisp. Very hard to find. Rare
7. **Moon and Stars (Red)** – well, one can never get enough of another M & S watermelon. Just like all the others...foliage & skin are spotted with yellow, with one difference...the fruits are elongated 20-24” long! Weights are 10-25 lbs. Flesh is a bright pink, sweet with black seeds. A fantastic “drink” on a hot day! 95 days.
8. **Moon and Stars (Yellow)** – like the original M & S, except that the foliage & fruits are spotted with yellow. What’s more, is that the FLESH is yellow, too! AND the seeds are white! Fruits are 18-24” long with many weighing from 20 to 25 lbs. 95 days
9. **Orange Fleshed Tender-sweet** – an excellent deep orange fleshed variety. These seem to yield better than most others. Flesh is glorious to look at and easy to eat! Sweet, crisp and very flavorful. Fruits offer large oval-shaped, emerald dark green heavy-weights. A great show-stopper at any garden market. 90 days
10. **Orange Glo** – Skin is light green with jagged dark green stripes. Large oblong fruits weigh 20-30 lbs. They are very unique in color...the only one having very deep orange, sweet, crisp flesh. An outstanding variety and excellent producer. 90-100 days
11. **Royal Golden** – really fell in love with the way this one looks. Another perfectly round variety with a grand characteristic, it will turn a deep golden yellow when perfectly ripe and ready to pick. Flesh is deep rose with white seeds. Am told that it will finish larger (about 10-20 lbs...) than our little “Golden Midget”. 80-95 days
12. **Osk Kirgizia** – A Russian variety brought back into production (from virtual extinction) in 1992. Round 10-15 lb. fruits with light green skin and uniquely jagged dark green stripes. Very, very pretty. And the taste?...very sweet, tasty and pink-fleshed. 90-100 days
13. **Sugar Baby** – an early dependable for the North, variety bearing round fruits, 6-8” in diameter, averaging 5 ½ to 8 lbs average. This variety has few seeds. Flesh is pinkish/red and as usual...sweet. Skin is the traditional dark green with light green finer stripes. 75 days
14. **Sweet Siberian** – This variety was one of several varieties evaluated by the New Hampshire Agr. Exp. Station in 1901. SSE member...Glenn Drowns, obtained it originally from the USDA and reintroduced this variety several years ago. Medium-sized, light green, oblong melons weigh about 8-10 lbs and offer extremely sweet, juicy, apricot-colored flesh with small brown seeds. 80-85 days

- 1. Well-Aged/Composted Horse Manure** – Made in Manitoba! For those run-down organic matter deficient gardens and flower beds, we have bags of well-aged/composted horse manure. These 75 lb. bags are large enough to cover a fair sized area & require 2 people to lift them.
- 2. Grotek Life Organic Fertilizer (Safe Earth)** – Made in Canada! 100% organic for all indoor and outdoor plants that are designed to simplify your gardening needs and to provide optimum results without having harmful effect on your plants, on you or on the environment.
 - Tomato Food, 250ml, 2-1-3 -a complete nutrition source.
 - Hanging Basket Food, 250ml, 3-2-3, -essential nutrition for health & flowering
 - Ocean Fish, 1 liter, 3-1-1, organic fish based concentrated solution designed for all outdoor plants. OMRI approved! NEW for 2012!
- 3. Gaia Green Products** – Made in Canada. This company is very dedicated (and approachable...) to creating awareness about natural soil management practices and the advantages of using natural organic soil products. No filler here! Is dedicated to providing the highest quality organic fertilizer for Canadian farmers and gardeners from 1990 and onwards.
 - All purpose, 200gm, 4-4-4 (test pack) -slow release for landscape & garden
 - Green Glacial Rock Dust, 200gm. (test pack) - trace minerals for all plants. Nature's finest mineral supplement!
 - Power Bloom, 200gm, 2-8-4 (test pack) -slow release for perennials, annuals and especially for hanging baskets.
- 4. Sea Magic** - 30gm. 1 pouch makes 250 liters/55 US gallons. Add to your current fertilization program. Ascophyllum nodosum is harvested from the cold clear waters of the North Atlantic and is quickly dried under special procedure designed to keep its natural qualities intact. Instructions are also available to make a concentrated solution. This must be stored in a cool place.
- 5. Worm Castings** – Made in Canada. Here is unprocessed natural “manure” made by the African Night Crawler earthworms, using the best quality worms obtainable. These castings are high in beneficial bacteria, organic matter, humus, nitrate nitrogen, calcium, magnesium, phosphorus and potassium in an easily absorbable form. For those concerned, this brand is odorless, moisture-retaining and will not leach from the soil. 100% pure! Tried in 2011 with excellent results. Available in 2 sizes.
- 6. Alfalfa Green** - Made in Canada. This wonderfully nutritious organic fertilizer has quickly become the onus of choice for a worldwide organic movement. The pelletizing process uses no binders because the extreme heat and pressure, releases the natural pectin in the alfalfa, causing the pellets to bind and eliminate weed seeds. Plant societies (and this GH...) have reported greener growth and stronger stems within 10 days of first application. Available in 50 lb. bags.

Stone

Chip Rock Mulch..... only available here! For all alpine/rock garden enthusiasts, here is a chipped rock medium for mulching your choice alpine plants. The chips are jaggedly cut in ¼” to ½” pieces to prevent soil compaction. This chip rock medium is placed between the stem’s underside and the top of the soil surface.

The benefits are:

1. Speeding up drainage in times of excessive rains.
2. Aeration of the underside to prevent stem rot.
3. As a mulch to reduce the need for watering in hot summers.
4. Keeps the root system cool to assist root growth.
5. To stop soil erosion and soil splashing.
6. To prevent the emergence of weeds, if placed thick enough.
7. To prevent frost heaves in heavier clay soils.

Chip Rock is available in 20 lb. bags at our G.H. Please inquire.

Tufa

Tufa (pronounced “toofa”) is formed when water evaporates from lime-rich waters, leaving calcite (calcium carbonate) to crystallize, often with impurities of iron oxides (rust) which gives it its yellow, beige and red brown colorations...

Rod Sykes-”The History of Tufa Rock ‘02”

Tufa is a rough, thick, rock-like calcium carbonate deposit that forms by precipitation from bodies of water with a high dissolved calcium content. Tufa deposition occurs in several known ways:

1. Mechanical precipitation by wave action against the shore. This form of tufa can be used for identifying the shoreline of extinct lakes (for example in the Lake Lahontan region)
2. Precipitation from supersaturated hot spring water entering cooler lake water.
3. Precipitation in lake-bottom sediments which are fed by hot springs from below.
4. Precipitation from calcium-bearing spring water in an alkaline lake rich in carbonates.
5. Precipitation throughout the lake as the lake dries out.
6. Through the agency of algae. Microbial influence is often vital to tufa precipitation.
7. Precipitation from cold water springs (for example in the foothills of the Rocky Mountains near Hinton, Alberta.

There are some prominent “towers” of Tufa at Mono Lake and Trona Pinnacles in California, formed by #4 method mentioned above. Tufa is also common in Armenia. The word “Tufa” is commonly confused in name by laypersons with the rock type “tuff”, which is a rock formed from welded volcanic ash. These rocks are totally different from each other... “from Wikipedia, the free encyclopedia.”

Uses for Tufa:

1. Crevice gardens
2. Water pond features
3. Indoor & outdoor fountains
4. Informal alpine rockeries
5. Bonsai planters
6. Rock carvings
7. Naturalizing a dry meadow plain
8. Naturalizing a wet or dry creek bed
9. Forming a rock wall
10. For fish interests in aquariums

Tufa is available in 3 forms:

1. **Tufa Rock** comes in various sized pieces, naturally broken, leaving designs on the surface as nature formed it. Sold by the pound...contact the GH for more information.
2. **What is Tufa Soil?** It is the leftover sediment from tufa rock deposits. It is very mineral rich, nourishing all manner of plant material (esp. alpine & rock garden plants....) in optimum florescence and general plant health. One could liken it to food for the immune system. Plants growing in conventional soils amended with this mineralized soil are better able to with stand all manner of weather stresses. Tufa Soil is available in 20 lb. bags. Contact the GH for availability.
3. **What is Tufa Gravel?** It is the courser ¼” or less “screenings/crumbles” removed from Tufa Soil...once the larger Tufa

1. **Kozy Coats** (...Water Teepees for tomatoes) - Get your advanced water-filled growth accelerators here! Be the first tomato grower in your neighborhood to have the earliest fruits in spring. The water acts like an insulator, storing heat during the day and releasing it slowly at night, making plants grow faster, to fruit earlier despite outside chills. Claims have been heard of these maintaining to -12C of frost!
2. **“Hide in my Garden Leather Products”** - Handcrafted by Elizabeth Petrucci. Here at last, is a product that I personally love. This artist creates earrings, brooches, pendants all from leather with such intricate beauty that nature itself would be proud to embrace. Wild roses, Canadian lady slippers, butterflies and garden flowers are masterfully duplicated in these works of art. A perfect gift for that special someone! Please inquire at the Greenhouse for selections available.
3. **Miniature Stone Art Gardens** - Wonderful natural looking patio, deck or garden planters to enhance a special place or home. There will be a terrific selection...a variety of colors, sizes and shapes for everyone’s taste and need. If this is something you maybe looking for, please feel free to call and enquire. (more later...)
4. **Dwarf Apple trees** - To complement your alpine or miniature rock garden! Being dwarf means each tree can bear 30 to 40 normal sized fruits, when grown on a trellising style system. Trees arriving will be chosen for their endurance to Manitoba’s climate, reliability to perform and general usefulness. Mandy’s Greenhouses has a history of trialing fruit trees for the area since 1987. Since early beginnings, approximately 50+ varieties have come and gone here, with many making a permanent home. And as is the tradition here, there will be every effort to find unusual and unique finds! (more later...) Coming soon...!

Notes
