



2018 Heirloom Seed Catalog



\$3.99
Flat Rate
Shipping
on any order!

1-800-313-9140

www.AnniesHeirloomSeeds.com

The Annie's Heirloom Garden

We Love Heirlooms!

Amazing Flavor!

Rediscover that old fashioned flavor! When a tomato was rich and sweet and beans were packed with flavor. Rediscover Heirlooms!



The Unique and Unusual

Have some fun in your garden. Enjoy all the fun colors and shapes and flavors that heirlooms provide. Yellow and black tomatoes, purple cauliflower, white cucumbers or striped beans, not only are they fun, they are delicious too!

Join the Story

Each heirloom vegetable has a story. Someone decided to grow it and save it for themselves and their family and friends. They passed it on to friends and neighbors because they loved it. By choosing heirlooms you become a part of the story!



Know You Are Growing the Best

At Annie's we strive to provide the best seeds and the best varieties chosen for taste and performance in your garden. Only heirlooms, each variety is open polinated and a minimum of 50 years old. Color, flavor, and reliability, we grow and test every variety to be able to offer you the very best that heirlooms have to offer.



Customer Kim and her Garden Companions



Companion Planting

Flowers and Herbs are our good garden friends.

Flowers Flowers add so much color and life to our gardens. They protect and defend our gardens from invaders that want to destroy what we are growing. Attracting good bugs and driving the bad ones away, flowers are an important part of any organic garden.

Herbs Herbs are a wonderful addition to any meal, adding lots of fresh flavor. They are also excellent companions in our vegetable gardens. Their strong, wonderful scents are heavenly to us and horrible to the bad bugs, driving them away from our precious vegetables.



Certified Organic Seeds

We didn't want to just provide a few varieties of organic seeds, we wanted you to be able to grow a completely organic garden starting with all organic seeds. Look for the green for our Certified Organic Seeds!





Annie's Favorites

Look for the carrot for our favorite varieties!

The best tasting, the best performing and the most reliable, these are the varieties we turn to year after year.



Hello Everyone!

Isn't it interesting how our gardens evolve? When I first began gardening we ate mostly the popular vegetables, beans, corn, peas and tomatoes. I wasn't really interested in expanding my horizons. But as I began gardening more and we began exploring more in food, the garden changed. I discovered heirlooms and discovered that I didn't really know if I liked various vegetables or not. The heirlooms tasted so much better that I knew I needed to grow each vegetable to really know if I liked it or not. And I learned that I liked everything. The gardens changed from big plots of a few vegetables to small plots of lots of things. We began eating seasonally, less preserving and more of what was growing at the time. In the past several years our health has deteriorated. The gardens need to change again. I've been slower to realize it, but now I'm excited for what the future brings. Scott and I eat almost exclusively different vegetables. I can eat beans, peas, celery, fennel, leeks, cabbage and cauliflower, he can eat tomatoes, peppers, carrots, beets, peas, lettuce and squash. The kids can eat everything else. So the gardens are changing. The big plantings of tomatoes for preserving is a thing of the past. Now it's a big patch of delicata squash, lots of peas and a big planting of leeks.

I have come to love every season for the joy it brings. Winter is the time of year for planning. The garden is a blank slate. Only a few things are planted for spring, and the rest is a sea of possibilities. The failures of last year are gone, becoming a list of lessons learned to apply to the next years garden. I can't wait to overhaul the gardens, to make them into the gardens that fit in our new needs. The gardens here are raised beds, better suited to our very dense soil and to my worsening health. I can't really get on the ground anymore, so these beds let me garden like I want to even when my body aches.

The Annie's gardens are changing as well. We are working on growing more rare varieties on or farm for seeds. Some of you have sent us some really rare and special seeds, and we've been testing them and begun propagating them. This takes time, but we love being a part of preserving and saving these special varieties. We have also realized that we need to grow the garlic. 14 new raised beds of garlic are planted. We hope to be able to offer a better and more reliable product now that it is under our control. It will take a few years to get the quantity up to meet your needs, but we are excited to begin the process.

I hope you are looking forward to your 2018 garden as much as I am. I can't wait to begin starting the celery and planting the first spring peas. I wish you the best in your garden, one full of peace and joy.



-Julie

Only the Best Varieties

We test and grow everything so that you know each and every vegetable variety is good. If we don't like it, we don't sell it!



Untreated Seeds

At Annie's we only sell untreated seeds, never treated pink seeds. You don't have to worry about chemicals on your seeds, about accidentally ingesting something harmful or worse your children and pets getting sick from something on the seeds.

But untreated seeds are more delicate. Those chemicals keep the seeds from rotting when the soil conditions aren't optimal. It means that you need to plant your seeds at the right time, waiting until the soil is warm enough for the seeds to germinate instead of rot. So for your beans, corn and squash, you just need to wait until the weather warms and your soil temperatures are over 60 degrees.

Annie's Gardens

Are you new to heirlooms? Looking for a great gardening gift? Don't know what varieties to choose? Or even do you not have time to plan your garden? Take the frustration out of planning your garden with our pre-planned Gardens. Either a whole garden or maybe just adding in some herbs and companion flowers, these gardens make it easy to build your perfect garden. And take advantage of some savings too.

All Annie's Gardens are 10% off the individual seed prices!

See our website, AnniesHeirloomSeeds.com, for a list of the exact varieties in each garden.

The Annie's Staff



Kamaile

Julie

Rebecca

Kathi

Our employees have become our good friends. They all love gardening, and these gardens are designed by them or for them.

Anikka was with us for years, starting when she was in high school and continued when she was in college. She has now moved on to graduate school, and although she doesn't work here, she has begun gardening on her own.

Kamaile has been gardening with Annie's since the beginning. Our children are great friends, and we have a wonderful time every Friday getting together and working in the garden and just having fun. Now she handles customer service. We are lucky to have such a friendly and knowledgeable person to help you.

Rebecca has been gardening with Annie's for years. She works two days a week in the gardens. She's been helping pick the favorites, and a few have changed because of her input.

Kathi has been with us for a year. She is new to starting her garden from seed and has had a great time learning. She has been a wonderful addition to Annie's with her positive attitude.

Vegetable Gardens

Kathi's Organic Kitchen Garden

Kathi's been gardening for years, and she loves her kitchen garden. Some raised bed planters and a little patch near the kitchen allows her to look out her kitchen window to decide what looks best to eat for dinner. This garden is designed with the kitchen gourmet in mind. Fresh peppers, tomatoes, herbs, greens and more, a wonderful garden of fresh veggies for your meals.

Heirloom Organic (15 varieties) \$47.50

Rebecca's Family Garden

If your family loves veggies, or you want them to, then this is the garden for you. Rebecca helped design this wonderful garden with a wide variety of amazing vegetables that will feed your family all summer long and even into early winter. With 22 different vegetables, 4 herbs and 3 companion flowers, this garden has everything you need to grow and eat the best imaginable.

Heirloom (29 varieties) \$71.25

Annie's Favorites Garden

It can be difficult to choose which vegetable variety to grow. We grew them all and picked our favorites. Our favorite was chosen for being the best combination of taste, hardiness, reliability and yields. This garden has 38 different vegetables and one flower that are sure to please!

Heirloom (39 varieties) \$88.50

Julie's Dream Garden

Every year I dream of the garden I want to grow. This is my garden, full of my favorites and the things that I love to grow. With 51 vegetables, 6 herbs and 4 companion flowers, it has everything you need to grow the most amazing garden. I love to grow from early spring through late fall and this garden has it all.

Heirloom (61 varieties) \$152.25



Straight Eight
Cucumber

Beginner's Garden

With just 6 fun, easy, rewarding vegetables, this is a great way for the beginner to get started. Soil, water, and possibly a trellis is all you need to harvest delicious beans, cucumbers, zucchini, radishes, lettuce and basil.

Heirloom (6 varieties) \$13.25

Annie's Salsa Garden

Rebecca's sister Annie loves her salsa garden! This garden has the tomatillos, tomatoes and peppers you need for all kinds of delicious salsa, and of course some cilantro to finish it off.

Heirloom (6 varieties) \$13.75

Lia's Children's Garden

This is our daughter, Lia's garden. It has 9 of her favorite veggies to grow. Beans, popcorn, lettuce, cucumbers, and more, they are all easy and rewarding. She loves planting them, but especially loves going out to the garden to eat them! Why not plant a garden with your child or grandchild?

Heirloom (9 varieties) \$21.50



Amish Paste Tomato

Kamaile's Summer Garden

Kamaile designed this garden for her sister-in-law. A simple garden of vegetables that can be direct seeded once the danger of frost is past. All easy to grow, but full of fun and flavor. With 9 vegetables, basil and a sunflower, it is full of summer fun!

Heirloom (11 varieties) \$25.00

Anikka's Container Garden

There are many reasons to container garden, from having to garden on an apartment balcony to not having good soil. Anikka has been container gardening on her deck and this garden of 13 vegetables, a flower and an herb is what she loves to grow. All varieties are well suited to the constraints of container gardening.

Heirloom (15 varieties) \$35.00



Contender Bean

Companion Gardens

Bugs Be Gone Garden

Attracting predatory bugs and driving away the harmful ones, this collection of flowers and herbs will not only beautify your garden with colorful flowers, it will help you grow beautiful, organic vegetables without chemicals!

Heirloom (20 varieties) \$43.75

Mini Bugs Be Gone Garden

These are my favorite 5 varieties from the Bugs Be Gone garden. Maybe your garden isn't very big, or you just need a little something extra to help fight the bugs, this garden has the herbs and flowers that give the most impact with the least effort.

Heirloom (5 varieties) \$11.00

Companion Flower Garden

A simple garden of beautiful flowers that are wonderful companions to our vegetables. Chosen because they attract good bugs or drive bad ones away, these beauties will grace your garden in more ways than one!

Heirloom (7 varieties) \$14.75

Heirloom Organic (5 varieties) \$15.50



Herb Gardens

Culinary Herb Garden

The perfect addition to any garden. These 8 herbs add bright, fresh flavor to all your meals. And they do more than that, herbs are great companion plants, helping drive away all the bad bugs from your garden. I love planting a box of these outside my kitchen door and then I spread them throughout my garden as well. You can never have enough herbs!

Heirloom (8 varieties) \$17.50



Gourmet Culinary Herb Garden

Do you love herbs and the variety they add to your cooking? This gourmet garden has 18 different herbs to provide you with all the variety that any foodie would love to have.

Heirloom (18 varieties) \$39.25

Basil Garden

Basil comes in so many different colors and varieties. From the sweet traditional genovese to the distinctive cinnamon, this basil garden will provide you with amazing flavor. And all the basil varieties are great at deterring bad bugs, so why not plant them all over your garden!

Heirloom (8 varieties) \$16.50

Medicinal Herb Garden

Throughout the years medicinal herbs have become a large part of our family's life. Traditionally used to treat common ailments, herbs can play such an important part in maintaining our family's health. Not only helpful, we love the flavor of our herbal teas as well. With 14 different herbs you can always find something to give you and your family a pick-me-up.

Heirloom (14 varieties) \$31.75

Herbal Tea Garden

Sometimes you just want a nice cup of tea. This garden is my favorite 7 herbs from the Medicinal Herb Garden for making delicious herbal teas.

Heirloom (7 varieties) \$16.00



Fall Gardens

Fall Garden

When the temperatures drop and the first frost comes, it doesn't have to be the end of your garden. These fall vegetables thrive in the cooler temperatures of fall. Extend your fresh eating season months past first frost. Plant these 10 different greens, roots and brassicas in late summer to enjoy throughout the fall.

Heirloom (10 varieties) \$21.25

Overwintering Garden

These started out as happy accidents, vegetables I didn't have time to take out in the fall that sprung back to life the following spring. Now I plant them intentionally in the fall to be harvested at the first signs of life in the spring. Imagine eating fresh from the garden a month before the first spinach is ready to eat!

Heirloom (10 varieties) \$21.00

Artichokes and Cardoon

Artichokes are a warm climate perennial. The fruit of the artichoke is actually the unripe flower while cardoon is grown for the delicious leaves. If you live in zones 7 or warmer, artichokes are a wonderful perennial vegetable for you. If you are in zones 5 and 6 you might be able to grow them if you are careful to protect them during the winter.

Green Globe Artichoke

88 days. Green Globe produces nice, large, green globe shaped artichokes. A hardy variety that can be overwintered with some care, it is also the choice for growing as an annual in the north.

Heirloom (min. 50 seeds) \$2.50

Violet de Provence Artichoke

This French heirloom artichoke produces larger purple artichokes, similar to Green Globe in shape. It is known for its excellent flavor. Really a stunning addition to your warm climate perennial garden.

Heirloom (min. 15 seeds) \$3.50

Giant Roman Cardoon

The famous 'Hunchback' strain of cardoon with broad, light stems. Blanching the stems for two weeks prior to harvest ensures tender and delicious stalks. Just wrap in newspaper or a floating row cover.

Heirloom (min. 50 seeds) \$2.50



Asparagus

Asparagus is a wonderful perennial vegetable. It grows well in zones 3-8, so most of us can grow it. It is one of the first vegetables of spring, harvesting the tender shoots, and a properly tended asparagus patch will last up to 30 years.

Argenteuil Asparagus

This French variety is traditionally grown for white asparagus. It produces nice green asparagus if the stalks aren't blanched. You can expect edible stalks in 2-3 years, a year faster than other varieties.

Heirloom (min. 50 seeds)

\$2.50

Conover's Colossal Asparagus

An old American asparagus variety, Conover's Colossal has been almost lost. The modern trend towards pencil thin asparagus has taken us away from the wonderful, larger asparagus varieties. Conover's gives you high yields from large, tender spears. Less work for more delicious asparagus!

Heirloom (min. 50 seeds)

\$3.00

Mary Washington Asparagus

The traditional American asparagus. It is easy to grow with good yields and flavorful, tender stalks. Expect 3-4 years to first harvest, but it's well worth the wait.

Heirloom (min. 50 seeds)

\$2.50

Beans

Beans are a summer garden staple. From fresh snap beans to dry beans, they feed us throughout the year. Pole or Bush, snap or shelling, there is a bean for every garden.

Snap Beans - Bush

Bush beans grow low to the ground, only 1-2 feet tall, and don't require trellises or staking. Faster to harvest than pole beans, they are a great choice for early summer beans or for those with a short growing season.

Annie's Rainbow Beans

Rainbow beans is a collection of green, yellow, purple and striped beans, making for a colorful garden as well as a beautiful and delicious meal. Chosen to provide beans over a longer period, these blends will give you a nice harvest of beans over a longer period than just planting one variety.

Heirloom (min. 80 seeds) \$3.25

Provider, Golden Wax, Royal Burgundy, Dragon's Tongue

Heirloom Organic (min. 40 seeds)

\$4.50

Provider, Golden Wax, Royal Purple

Blue Lake Bush Bean

53-58 days. With nice yields of long, thin, straight, green pods on petite bush plants, Blue Lake is one of the old standards. Still grown as one of the main commercial varieties, it has that familiar bean flavor and nice yields when grown in good soil, but does not perform well in adverse conditions.

Heirloom (min. 80 seeds)

\$2.75

Heirloom Organic (min. 40 seeds)

\$4.50

Heirloom Bulk (min. 500 seeds)

\$8.75

Bobis D'Albenga Bush Bean

56 days. A rare and beautiful variegated pod bush snap bean. Known in Italy for its excellent flavor, it also performs well in hot conditions. These beautiful pods turn dark green when cooked, but that is when their wonderful flavor comes through.

Heirloom (min. 80 seeds)

\$2.75



Tendergreen Improved Bush Bean



Contender Bush Bean

50 days. With its huge yields of tender, flavorful green pods, Contender is my favorite bean. Throughout the years I have grown many beans, but I keep coming back to this wonderful old time favorite. It has a delicious bean flavor, and stays tender even when large. The top beans grow straight, but the lower beans tend to curve when they are near the ground.

Heirloom (80 seeds)

\$2.75

Heirloom Bulk (400 seeds)

\$8.50

Dragon's Tongue Bean

50-65 days. These are wonderful wax beans. Known for their beauty, with flat ivory pods decorated with purple stripes, they are also really flavorful and tender even when large.

Heirloom (min. 80 seeds)

\$3.25

Golden Wax Bean

52 days. One of my favorite beans, it has a beautiful pale yellow color and a tender and crisp texture. Firm and delicious, it rivals Contender for flavor, a real gem for a wax bean!

Heirloom (min. 80 seeds)

\$2.75

Heirloom Organic (min. 40 seeds)

\$4.50

Provider Bush Bean

50 days. With straight, round, delicious beans, Provider is an excellent bush bean. The best tasting raw bean, it also is wonderful cooked. It can be planted earlier than other varieties because it can germinate at lower temperatures. We found it to perform really well in our cool climate, giving us crop after crop of beans.

Heirloom (min. 80 seeds)

\$2.75

Heirloom Organic (min. 40 seeds)

\$4.00

Heirloom Bulk (min. 500 seeds)

\$8.50

Royal Burgundy Bush Bean

55 days. Deep purple when raw, Royal Burgundy beans are straight, round, and cook up dark green. The beans are really firm and crisp. They are a good choice for canning or for those who like firm beans.

Heirloom (min. 80 seeds)

\$2.75

Royalty Purple Bush Bean

55 days. Introduced in 1957, this purple bush bean has beautiful purple pods that cook up green. Developed to germinate in cool temperatures, it can be planted sooner than other beans.

Heirloom Organic (min. 40 seeds)

\$4.50

Tendergreen Improved Bush Bean

52 days. Known for its high yields and heat tolerance, Tendergreen Improved produced well over a long period. It is also an excellent variety for later season planting.

Heirloom (min. 80 seeds)

\$2.75

Top Crop Bush Bean

50 days. With its smooth, straight, thin green pods that form high on the plant, Top Crop is a good choice for ease of picking, fresh eating, freezing and canning.

Heirloom (min. 80 seeds)

\$2.75

Heirloom Bulk (min. 500 seeds)

\$8.50

Snap Beans - Pole

Growing on long, climbing vines, pole beans are a great choice for those with space constraints, having your beans grow up instead of out. Slower to produce than bush beans, pole beans produce a steady crop of delicious beans over a longer period of time. And you can harvest them standing up. But beware, you may need a ladder!

Kentucky Blue Pole Bean

60 days. This was Grandma Annie's favorite pole bean. My mother remembers two vegetables from her mother's garden, tomatoes and Kentucky Blue Lake beans. Now called the Kentucky Blue Bean, it was developed from the Kentucky Wonder and Blue Lake Pole beans, and takes on the best traits of each. With tender, delicious beans that are stringless when picked young, they rival any bush bean, and surpass many with their excellent flavor. A great all-purpose bean for fresh eating as well as canning.

Heirloom (min. 40 seeds)

\$2.75

Kentucky Wonder Pole Bean

58-68 days. The old standard for pole snap beans. When picked young, it is almost stringless and very tender. Pole beans are known for having the old fashioned bean flavor that is lost in some of the modern, extremely mild beans.

Heirloom (min. 80 seeds) \$2.75

Heirloom Organic (min. 40 seeds) \$4.50

Heirloom Bulk (min. 500 seeds) \$8.50

Lazy Housewife Pole Bean

75-80 days. One of the oldest varieties of pole beans, it was brought to this country by German immigrants and introduced in the early 1800's. We don't know if the name comes because they are one of the first stringless beans or if they can be picked while standing up, but we do know they are prolific and delicious.

Heirloom (min. 40 seeds) \$3.00

Marvel of Venice Pole Bean

54 days. This has become one of my favorite beans. It is really early, producing lots of delicious, tender yellow wax beans. They are beautiful, flat, long beans that are stringless when picked young.

Heirloom (min. 40 seeds) \$3.00

Purple Pod Pole Bean

67-75 days. Discovered in the Ozarks in 1930 by Henry Fields, this purple podded bean is productive and delicious. These purple beans are nearly stringless and cook up green.

Heirloom Organic (min. 40 seeds) \$3.50

Rattlesnake Pole Bean

65 days. Rattlesnake is a very pretty bean, green with small purple stripes. It grows very tall, over 8 feet, and the beans are easier to pick because the purple striping makes them stand out against the foliage. Drought resistant, it's a good choice for those who face times of reduced rainfall.

Heirloom (min. 40 seeds) \$3.00



Marvel of Venice Pole Bean



Purple Pod Pole Bean



Kari's Borlotto Linugua di Fuoco Bean

Bean planting tip:
Wait for the soil to warm to 60 F
before planting your beans.

Soil Thermometer

Just what you need to test soil temperatures, a simple dial thermometer. A great way to monitor soil temps for seed starting and to test for the right time to plant beans, corn and squash.

Soil Thermometer

\$9.50

Shelling Beans - Pole

Pole beans are a great way to save space in the garden, as they will grow to great heights when trellised properly. This means that large yields can be achieved with little space on the ground. I love growing pole shelling beans because they grow up off the ground out of the weeds and are free to blow in the wind late in the season, speeding the drying time and preventing moldy seeds.

Annie's Pole Shelling Bean Kit

I love growing pole shelling beans, and my favorite thing is to grow a wide variety of them. This kit contains a trellis topper and 4 different pole shelling beans to grow on it. If you already have a topper, just order the refill for the seeds.

Pole Shelling Bean Kit

\$22.00

Pole Shelling Bean Refill

\$12.00

Cannellini Pole Bean

90 days. Also known as White Kidney Bean, this Italian bean was brought to the US in the 1800's. It has a rich, nutty flavor and is the primary dry bean used in Italian cooking.

Heirloom (min. 20 seeds)

\$2.75

Cherokee Trail of Tears Bean

85 days. This is the bean that was carried by the Cherokee Indians from Georgia to Oklahoma when they were driven from their homeland. A nice black pole bean, it can also be eaten as a snap bean.

Heirloom (min. 40 seeds)

\$2.75

Good Mother Stallard Bean

85-95 days. A wonderful pole shelling bean, Good Mother Stallard is both beautiful and delicious. It has an excellent rich meaty flavor, and it holds its shape well in soups and stews.

Heirloom (min. 40 seeds)

\$2.75

Hidatsa Shield Figure Bean

90 days. From the Hidatsa tribe from the Missouri valley in North Dakota, this is one of the most beautiful shelling beans. Pale cream with a gold saddle, it is very distinctive. It cooks up creamy and sweet.

Heirloom Organic (min. 40 seeds)

\$4.25

Tarbais Bean

90 days. Tarbais Bean come from the southern French village of Tarbais where they have been grown since the 1700s. It is known for its extremely thin skin and lower starch content which makes it easier to cook and easier to digest. It is known for its excellent flavor and is traditionally used in French cassoulet.

Heirloom (min. 20 seeds)

\$2.75



Shelling Beans - Bush

Some of our most popular shelling beans are bush beans. They have such a wide range of shapes, colors and sizes that there's a bush bean for everyone. They grow low to the ground, and are easy and care-free. Just plant them, water, weed, and let the beans mature and dry.

Black Turtle Bush Bean

100 days. One of the most popular beans in Mexican cuisine, Black Turtle is the most common heirloom variety of small black shelling bean. It has a deep, earthy, rich flavor, making it wonderful for refried beans and soups.

Heirloom (min. 80 seeds) \$3.25

Borlotto Lingua di Fuoco Bean

Dazzling, bright pink striped beans, this is one that will be a standout in your garden. You can eat them as a snap bean, fresh shelling bean or dry bean. What a special Italian bean!

Heirloom (min. 80 seeds) \$3.25

Calypso Bean

90 days. Also known as Orca or Yin Yang, this strikingly colored black and white heirloom bean has a delicious sweet and nutty flavor. It holds its shape well when cooked making it a good choice for soups and stews. It is dependable and has good yields.

Heirloom Organic (min. 40 seeds) \$4.00

Cannellini Lignot Bean

100 days. Also known as White Kidney Bean, this Italian staple is a key ingredient in minestrone soup and most southern Italian soups and stews.

Heirloom (min. 80 seeds) \$3.50

Dark Red Kidney Bush Bean

95 days. A traditional bean for chili and other southwestern dishes, it is a beautiful deep red bush shelling bean. It has a tougher skin than other beans, which makes it a great choice for soups and stews because it will retain its shape even when cooked.

Heirloom (min. 40 seeds) \$3.50

Garbanzo (Chickpea) Bean

65 days. Garbanzo beans are a staple in Middle Eastern and Indian cooking. We love them in hummus, falafel and curries. They are an excellent choice for dry areas, but they don't do well in northern climates.

Heirloom (min. 40 seeds) \$3.00

Great Northern Bush Bean

90 days. A white bush shelling bean, Great Northern is a staple in American cooking. A firmer bean, it retains its shape well when cooked. It is slightly smaller than the cannellini bean with a slightly grainy texture and a nutty flavor.

Heirloom (min. 80 seeds) \$2.75
Heirloom Bulk (min. 500 seeds) \$8.50



Ireland Creek Annie Bush Bean

70-75 days. An English heirloom grown in British Columbia since the 1930's, this delicious bean makes its own thick sauce when stewed. A great variety for northern growers.

Heirloom Organic (min. 40 seeds) \$4.25

Jacob's Cattle Bean

90 days. Named after the spotted cattle in the biblical story, Jacob's Cattle bean is also known as the Anasazi bean, Aztec bean, Cave bean or New Mexico appaloosa bean. Originally cultivated by the Passamaquoddy Indians in Maine, it is a standard for baked beans in the Northeast. It is well adapted to growing in areas with cool summers.

Heirloom (min. 80 seeds) \$2.75

Pinto Bush Bean

90 days. A popular tan, speckled Mexican bean, Pintos have many uses. Nutty and slightly grainy, they are great for refried beans, Mexican pot beans, or in any number of your favorite bean dishes.

Heirloom (min. 80 seeds) \$2.75
Heirloom Bulk (min. 500 seeds) \$8.50

Vermont Cranberry Bush Bean

85 days. This New England heirloom dates back to the 1700's. It is a multi-purpose bean, that can be eaten fresh at around 60 days, or left to dry for a shelling bean. They perform well in the cooler climates in the north, and are very reliable and hardy. Add in a great flavor that is excellent in soups or as a baked bean, and you have a real winner.

Heirloom (min. 80 seeds) \$3.00



Red Noodle Asparagus Bean

Asparagus Beans - Pole

Also known as Chinese long beans, asparagus beans are a delicacy of South East Asia. They thrive in hot and humid conditions when other beans fail to produce well. An excellent choice for those who live in the South for summer bean production.

Kurosanjaku Asparagus Bean

75 days. One of the most popular varieties of long beans grown, this black seeded variety produces high yields of stringless beans with a sweet and crunchy pod. This variety is very mild flavored, with more sweet and less mustard flavor than other asparagus bean varieties.

Heirloom (min. 40 seeds) \$3.25

Red Noodle Asparagus Bean

90 days. Beautiful red beans that turn green when they are cooked, Red Noodle is a spectacular long bean. Large harvests of long delicious beans make this a wonderful choice to grow for stir fries and your favorite Asian dishes.

Heirloom (min. 40 seeds) \$3.25

French Filet Beans - Bush

French filet beans are petite, thin snap beans that are tender, flavorful, and delicious. They are extremely prolific, and are best picked daily to ensure you get small and tender beans.

Fin de Bagnol Bean

49-57 days. When picked young, these French filet beans are tender, flavorful, and delicious. The beans are long and thin with a long point at the end and grow on large, bush plants.

Heirloom (min. 80 seeds) \$3.00

Masai Bean

55 days. This dwarf, gourmet French filet bean is a wonderful choice for container gardeners. It produces lots of straight, tender, green pods at the top of petite plants. It is also one of the best flavored beans and stays tender for several days, making them a bit more care-free than other filet varieties.

Heirloom (min. 40 seeds) \$2.75



Masai Bean

Lentils

Lentils are a staple in Mediterranean cooking. Grown throughout the Mediterranean region in the winter months, they are a wonderful choice for a cooler climate bean.

French Green Lentil

100 days. With dark green splotches on light green seeds, these lentils are both beautiful and delicious. Known for its slight mineral flavor, these French heirloom lentils retain their shape upon cooking and cook slightly faster than other varieties. This is my favorite lentil for salads.

Heirloom (min. 120 seeds) \$2.50

Pardina (Spanish Brown) Lentil

115 days. Grown for generations in the Pyrenees region of Spain, these lentils were originally brought to the United States in 1980. They hold their shape even when cooked and are a delicious addition to soups.

Heirloom (min. 120 seeds) \$2.25

Lima Beans - Bush

Lima beans are a Southern treat, requiring heat and a long growing season. Bush limas are the best choice for Northern growers, given their shorter growing season.

Burpee's Improved Bush Lima Bean

75 days. Dating back to 1916, Burpee's Bush Lima Bean has huge pods with plump beans that are fatter than Fordhook.

Heirloom (min. 40 seeds) \$2.75

Fordhook Lima Bean

75 days. Huge pods of large, delicious, tender lima beans grow on bush plants. This is my favorite lima bean. It is one of the earliest lima beans, so it is a great choice for northern growers.

Heirloom (min. 40 seeds) \$2.75

Henderson's Butter Bean

60-75 days. The first Henderson's plants were found along the side of the road in Lynchburg, VA in 1883. This bush baby lima bean is early, hardy, prolific, drought tolerant, and it tastes great!

Heirloom (min. 80 seeds) \$2.75
Heirloom Bulk (min. 500 seeds) \$8.75

Lima Beans - Pole

Pole lima beans have huge beans and very tall plants. You will need to give them plenty of room to grow, mine far outgrew my 9 foot poles.

Christmas Lima Bean

80 days. What a beautiful and delicious pole lima bean! Huge beans are creamy white striped with burgundy. One of the best tasting beans, they cook up creamy and delicious. Add in high yields and an early maturity, and it's an excellent choice for a pole lima bean.

Heirloom (min. 35 seeds) \$2.75



Wendy's Scarlet Runner Bean

Fava Beans

Fava beans, a staple of ancient Rome, produce large delicious beans. Grown in cool conditions, they are best grown over the winter in the South or as an early spring crop in the North.

Broad Windsor Fava Bean

65-85 days. Listed as far back as 1863, the Broad Windsor fava bean is an excellent fava bean. Planted like peas, in the cool spring, it produces large pods containing 5-7 beans.

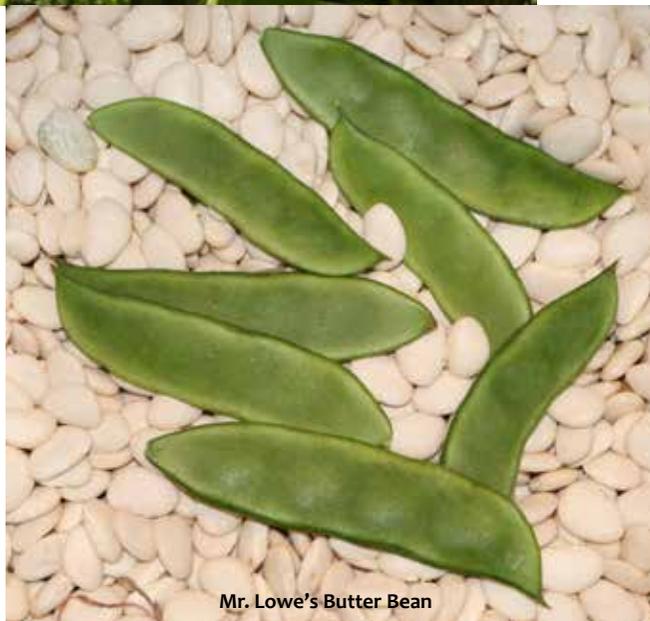
Heirloom (min. 20 seeds) \$2.75

Runner Beans

Scarlet Runner Bean

65 days. Spectacularly beautiful, Scarlet Runner bean is one of the oldest runner beans known, dating back to the 1700s. With its vibrant red flowers, it's a striking centerpiece to your vegetable garden.

Heirloom (min. 20 seeds) \$2.75



Mr. Lowe's Butter Bean

Roma Beans

Roma II Bush Bean

59 days. Easy to grow and prolific, Roma II is a wonderful Roma-type bean. Large, flat, delicious beans cook up beautifully for a real Italian treat.

Heirloom (min. 40 seeds) \$2.50

Mr. Lowe's Butter Bean

We received these seeds from a customer. They were given to him by Mr. Lowe who had been growing them for decades, and it is a really special bean. A butterbean, but instead of growing on bush plants, it grows in a pole habit. It is the earliest pole lima bean that I've grown and is a good choice for Northern growers.

Heirloom (min. 20 seeds) \$3.00

King of the Garden Lima Bean

70 days. Introduced in 1883 by Frank Platt, King of the Garden is a prolific and strong growing pole lima bean. It has large, creamy white seeds that have a honey-like flavor.

Heirloom (min. 35 seeds) \$3.00



Roma II Bush Bean

Soybeans (Edamame)

Envy Soybean

75-85 days. Brought to the United States by the late Professor E.M. Meader, Envy is an excellent short-season all purpose soybean. It can be eaten as edamame, freshly shelled, or dried.

Heirloom Organic (min. 40 seeds) \$4.00

Midori Giant Soybean

68 days. A traditional edamame soybean, Midori is early maturing with very large seeds. It has high yields, and does well in all regions of the US.

Heirloom Organic (min. 40 seeds) \$4.00

Agate Soybean

65-70 days. This is a beautiful soybean with a tan body and a chocolate brown saddle. Originally from Sapporo, Japan and brought to the US in 1937, it is a good eating soybean and a good choice for cooler climates.

Heirloom Organic (min. 40 seeds) \$4.00

Bean Pole Trellis



Bean Supplies

Guard-N Seed Inoculant

Guard-N Seed Inoculant is used to naturally improve the yields of your legumes. It helps the plants convert nitrogen in the air into a form the plant can use to make their own fertilizer. Good for peas and beans, it contains Rhizobium leguminosarum viceae and phaseoli and bradyrhizobium biovar sp. Each 1.5 ounce packet treats up to 8 lbs of seeds.

Guard-N Seed Inoculant \$8.00

Bean Pole Trellis Topper

These are really neat bean pole trellises designed for us by a machinist friend. Purchase a length of 1/2" electrical conduit, insert the topper into the conduit, drive the other side of the conduit into the ground, tie strings down from the topper to the ground, and secure the strings into the ground with the provided J-hooks. Voila! Instant trellis, perfect for beans and morning glories. Even better, there's tremendous flexibility in height, as you can make the conduit any length you want. Included in each kit is one bean pole topper and 8 J-hooks.

Bean Pole Trellis Topper \$10.00

Beets

Easy to grow, reliable, versatile and delicious, beets can be grown from spring through fall, and even overwintered to be enjoyed the next spring. Normally grown for their sweet roots, the greens are also delicious and can be eaten raw in a salad or sauteed.

Annie's Beet Blend

Can't choose? Grow some of everything! With all shapes and colors, Annie's Beet Blend contains a mix of all your favorite beets, Bull's Blood, Burpee's Golden, Chioggia and Detroit Dark Red.

Heirloom (min. 200 seeds) \$2.50
Heirloom Organic (min. 100 seeds) \$3.50

Bull's Blood Beet

58 days. A wonderful dual purpose beet, known for its delicious beautiful burgundy leaves and its excellent root. Frequently harvested as baby beets, Bull's Blood is great choice for all your beet needs.

Heirloom (min. 200 seeds) \$2.25
Heirloom Organic (min. 200 seeds) \$3.50
Heirloom Bulk (min. 1000 seeds) \$6.50

Burpee's Golden Beet

55 days. My kids' favorite beet, this round beet with bright green leaves and a golden yellow root has a mild and sweet beet flavor. It is also wonderful because it doesn't stain like red beets, making it a good choice for families with children that always seem to spill a little of their favorite foods!

Heirloom (min. 100 seeds) \$3.00
Heirloom Organic (min. 100 seeds) \$4.50

Chioggia Beet

45-55 days. With beautiful rings of red and white, Chioggia is known as the candy cane beet or bull's-eye beet. It hails from the Chioggia region of Italy, next to Venice. It is a mild and sweet beet with delicious green leaves.

Heirloom (min. 200 seeds) \$2.75
Heirloom Organic (min. 100 seeds) \$3.50
Heirloom Bulk (min. 1000 seeds) \$6.50



Annie's Beet Blend

Detroit Dark Red Beet

58-63 days. Introduced in 1892, this traditional round red beet is one of the most popular beets available to gardeners. With a delicious, sweet root, good flavor, and texture, it is great for baby beets, full sized beets, and beet greens.

Heirloom (min. 200 seeds) \$2.25
Heirloom Organic (min. 200 seeds) \$3.50
Heirloom Bulk (min. 1000 seeds) \$5.50

Early Wonder Beet

48 days. The earliest beet we carry, it also has a great, sweet beet flavor. If you want early beets, or have a short growing season, Early Wonder is the beet for you.

Heirloom (min. 200 seeds) \$2.25
Heirloom Organic (min. 200 seeds) \$3.50

Cylindra Beet

55-70 days. A Danish heirloom beet, Cylindra is a long cylindrical deep red beet. This makes it great for slicing, producing more uniform slices than a traditional beet. It also has a wonderful, fine grained texture and a great sweet flavor when roasted. It is an excellent choice for canning, pickling, or roasting.

Heirloom (min. 200 seeds) \$2.25



Burpee's Golden Beet

Broccoli

Heirloom broccoli is sweet and tender, unlike the bitter and stronger flavors of the modern hybrids. Although we normally just think about the central head of the broccoli plant, it also produces side shoots throughout the entire season, providing a wonderful harvest of small florets every couple of days.

Calabrese Broccoli

58-90 days. Brought to America in 1880 by Italian immigrants, Calabrese produces a tightly packed head up to 8 inches in diameter. After the initial head is harvested, it produces many side shoots up to the first hard frost.

Heirloom (min. 200 seeds) \$2.25
Heirloom Organic (min. 200 seeds) \$3.50



Di Ciccio Broccoli

Di Ciccio Broccoli

48 days. A wonderful Italian heirloom broccoli.

More tender than most broccolis, it has a delicate, open floret, and it produces lots of side shoots. Di Ciccio is our favorite broccoli for fresh eating. It is wonderfully sweet and tender, and it produces well over the whole season.

Heirloom (min. 200 seeds) \$2.25
Heirloom Organic (min. 200 seeds) \$3.50
Heirloom Bulk (min. 1000 seeds) \$5.00

Purple Sprouting Broccoli

200 days. Purple Sprouting broccoli produces a purple head that turns green upon cooking, with many side shoots. It is a variety that requires overwintering, so plant it in the fall to harvest in the spring.

Heirloom (min. 200 seeds) \$2.25

Waltham 29 Broccoli

85-92 days. An American variety, developed around 1950 in Massachusetts, Waltham produces a broccoli head that is tight and compact, very much like you'd expect. It performs best when planted in the summer for a fall harvest. I love growing it for freezing, harvesting a lot of uniform, beautiful heads in the fall.

Heirloom (min. 200 seeds) \$2.25
Heirloom Organic (min. 200 seeds) \$3.25
Heirloom Bulk (min. 1000 seeds) \$5.00

Kailaan Chinese Broccoli

60-70 days. A popular Chinese vegetable, Kailaan is grown for its delicious leaves and stalks. It has a similar growth habit to bok choy, so do not expect it to form a head like European broccoli.

Heirloom (min. 200 seeds) \$2.25

Zamboni Rapini



Zamboni Rapini Broccoli Raab

65-75 days. Grown for its florets, Zamboni is a warmer weather broccoli raab. It takes longer to mature, but is less likely to bolt and produces many side shoots, making it a great choice for summer production.

Heirloom (min. 200 seeds) \$2.50

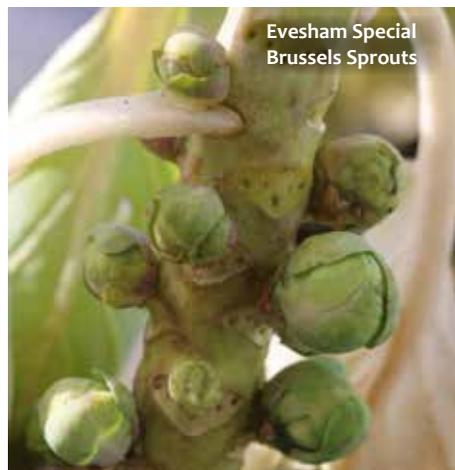
Use insect barrier cloth to prevent cabbage moths from getting to your brassicas.



Insect Barrier Tunnels

Brussels Sprouts

When the central cabbage head is harvested, little cabbages form around the central stalk. These little cabbages were prized for their delicate flavor, and eventually the plant was bred to contain exclusively these little cabbages, now called brussels sprouts. They form a central stalk covered with little cabbages that have their own, delicious flavor. They are one of the more difficult vegetables to grow, and require well fertilized soil and a long season to produce. They store well on the plant and can be harvested into late fall.



Evesham Special Brussels Sprouts

Catskill Brussels Sprouts

85-110 days. Introduced in 1941, Catskill produces good yields of large, dark green sprouts. It's a good choice for freezing as well as fresh eating.

Heirloom (min. 100 seeds) \$2.25

Evesham Special Brussels Sprouts

One of the earlier varieties, Evesham Special produces good yields of delicious sprouts. This is a smaller variety, with shorter plants that do well in exposed areas. A great traditional English brussels sprouts.

Heirloom (min. 100 seeds) \$2.50

Falstaff Brussels Sprouts

90 days. A beautiful purple brussels sprout, it stays purple even when cooked! It has a mild, slightly nutty flavor. Purple brussels sprouts are difficult to bring to harvest. Not for the novice gardener.

Heirloom (min. 100 seeds) \$2.75

Long Island Improved Brussels Sprouts

100 days. Long Island Improved is the standard green brussels sprout. Dating back to the 1890's, it is one of the most popular varieties.

Heirloom (min. 100 seeds) \$2.25

Cabbage

The lowly cabbage, a staple vegetable in many cultures, but frequently looked down on for being peasant food. It's tight heads can be enjoyed raw in a coleslaw, fermented into a sauerkraut, sauteed for a delicious side, or even roasted. It is a wonderful fall vegetable, tolerant to cold and frost, and it stores well into winter.

Green Cabbage - Early

All Seasons Cabbage

87 days. First introduced in 1886, this all purpose cabbage can be grown in the south as an early cabbage, producing a good sized head fairly quickly, and can be grown as a late variety in the north. It performs well during hot and dry summer months, producing large, round heads that are good for kraut as well as other preparations.

Heirloom Organic (min. 100 seeds) \$3.25

Charleston Wakefield Cabbage

74 days. Developed in 1892, this conical headed cabbage has 4-6 lb heads. More heat tolerant than most, this is an excellent variety for Southern gardeners.

Heirloom (min. 200 seeds) \$2.25

Copenhagen Market Cabbage

60-70 days. A traditional round cabbage that is fairly quick to reach harvest. With its mid-sized, 2-3 lb. cabbages, it is a good choice for both fresh eating and sauerkraut.

Heirloom (min. 200 seeds) \$2.25
Heirloom Bulk (min. 1000 seeds) \$5.50

Cuor di Bue Grosso Cabbage

65-75 days. This is the sweetest raw cabbage I've tasted. Deliciously sweet, with small conical heads, this is the perfect cabbage for cole slaw or braised cabbage. This Italian variety is our favorite for fresh eating.

Heirloom (min. 200 seeds) \$2.25

Early Jersey Wakefield Cabbage

60-75 days. Dating back to 1840, this old, New England cabbage is loved for it's early production of sweet, conical shaped heads. It is sweet but with a good, robust cabbage flavor. A great choice for Northern growers, it is very hardy, producing even in adverse conditions.

Heirloom (min. 200 seeds) \$2.25

Golden Acres Cabbage

62 days. Originally introduced in the 1920's, Golden Acres is a small green cabbage that has tender, mild, and sweet leaves. A great choice for those who want a really early cabbage and those with limited space.

Heirloom (min. 200 seeds) \$2.25
Heirloom Organic (min. 100 seeds) \$3.50



Cuor di Bue Grosso Cabbage

Green Cabbage - Late

Brunswick Cabbage

90 days. A German heirloom, green, drumhead cabbage, it is good both cooked and as a coleslaw. It is also an excellent choice for winter storage and for making sauerkraut. A really great all purpose cabbage.

Heirloom (min. 200 seeds) \$2.25

Danish Ballhead Cabbage

110 days. This Dutch variety dating back to the 1800's is a great storage cabbage that also can tolerate heat in the garden. A good choice for a late season cabbage, it preserves well in the garden and is an excellent choice for fresh eating, winter storage, and sauerkraut.

Heirloom (min. 200 seeds) \$2.25

Glory of Enkhuizen Cabbage

90-100 days. Introduced in 1899, this Dutch cabbage produces medium to large green heads that store well. An excellent late season cabbage that is good for storage as well as sauerkraut.

Heirloom (min. 200 seeds) \$2.75

Late Flat Dutch Cabbage

110 days. This Amish heirloom produces a very large flat head. It keeps very well and does best in cool weather. It is typically used for krauting and braising.

Heirloom (min. 200 seeds) \$2.25



Copenhagen Market Cabbage

Red Cabbage

Kalibos Cabbage

105-110 days. This beautiful Eastern European heirloom cabbage is known for it's delicious, sweet flavor. With a pointed shaped head of purplish red leaves, it is also beautiful.

Heirloom (min. 200 seeds) \$3.00

Mammoth Red Rock Cabbage

100 days. Dating back to 1889, this old reliable red cabbage is a garden favorite. With large, beautiful, deep purple heads, that are sweet and crisp, I love growing these beauties for braised cabbage as well as pink sauerkraut.

Heirloom (min. 200 seeds) \$2.75

Red Acres Cabbage

75 days. Delicious and sweet, these red cabbages are a beautiful addition to your garden. Petite and compact, weighing only 3 lbs., they are great for those with less space or who just want a single meal cabbage. They are also a good storage variety for an early cabbage.

Heirloom (min. 200 seeds) \$2.25
Heirloom Organic (min. 200 seeds) \$3.25



di Verona Cabbage

Savoy Cabbage

di Verona Cabbage

70 days. This is a popular Italian savoyed cabbage with strikingly beautiful heads of green leaves tinged with purple. It has a good cabbage flavor with mild mustard flavor when eaten raw and a rich and delicious flavor when roasted.

Heirloom (min. 200 seeds) \$2.75

Chinese Cabbage

Aichi Chinese Cabbage

70 days. Commonly known as napa cabbage, Chinese cabbage has a barrel shaped head with crinkly, savoyed leaves. Aichi is one of the few heirloom Chinese cabbages that we have found to reliably form a head.

Heirloom (min. 200 seeds) \$2.25

Carrots

Whenever I ask new gardeners what they want to grow, carrots are high on the list. With a little care and attention, these garden favorites can produce from summer through fall, and can even be overwintered and enjoyed in the spring.

Annie's Rainbow Carrots Mix

Rainbow carrots is a fun mix of colors and flavors. Lunar White for mild sweetness, Scarlet Nantes for that traditional orange carrot, Lobbericher for the richness and yellow beauty, and Dragon for its wonderful purple color and spicy flavor.

Heirloom (min. 300 seeds) \$2.50

Heirloom Bulk (min. 1800 seeds) \$5.50

Amsterdam Forcing Carrot

50-70 days. As the name implies, this early carrot is commonly grown as a forcing carrot for baby carrots. When you allow it to grow to full size it has really long thin roots that don't taper. It has a great carrot flavor.

Heirloom (min. 300 seeds) \$2.25

Autumn King Carrot

68 days. Autumn King is a great choice for fall gardens. Originally grown for livestock feed, I say those are some lucky cows. It has a wonderful flavor, with hints of orange, and is excellent as a fresh eating carrot.

Heirloom (min. 300 seeds) \$2.50

Danver's Half Long Carrot

70 days. A standard American crisp orange carrot with a strong carrot flavor, it maintains a lot of its flavor even when cooked. With shorter roots, growing only 5-6 inches long with a pointed tip, it is a good choice for denser soils.

Heirloom (min. 300 seeds) \$2.25

Heirloom Organic (min. 300 seeds) \$3.50

Heirloom Bulk (min. 1800 seeds) \$4.50

Dragon Carrot

85 days. What a beautiful carrot, deep purple on the outside and orange on the inside. It has a wonderful, spicy flavor that cooks up beautifully.

Heirloom Organic (min. 150 seeds) \$2.75

Kuroda Carrot

75 days. This Asian carrot is long, uniform, and sweet with a sharp carrot flavor. It tolerates heat better than most carrots, and we found that it is one of the few varieties that has a good carrot flavor when picked very small as a baby carrot.

Heirloom Organic (min. 150 seeds) \$2.75



Annie's Rainbow Carrots

Little Finger Carrot

60 days. This is our favorite carrot. It can be harvested young for baby carrots, or left to grow out for larger carrots. At full size, it is 1 inch wide and 5-6 inches long with a blunt tip. They are crisp, sweet, and make for excellent fresh eating carrots, but they also cook up wonderfully. An all-around excellent carrot.

Heirloom (min. 300 seeds) \$2.25

Heirloom Organic (min. 150 seeds) \$4.00

Heirloom Bulk (min. 2000 seeds) \$5.00

Lobbericher Carrot

80 days. This European yellow carrot was originally grown as a fodder and livestock carrot. Its beautiful bright yellow color, a slightly spicy carrot flavor, good crunch and just enough sweet to make it a wonderful people carrot too.

Heirloom (min. 300 seeds) \$2.25

Lunar White Carrot

60 days. A white, nearly coreless carrot, it is large, almost 12 inches long. It can also be used as a baby carrot. It has a nice, mild flavor, especially when cooked. Although it is a white carrot, if the shoulders are exposed they can become green, so you might want to hill up dirt around the root tops as they form.

Heirloom (min. 300 seeds) \$2.50

Oxheart Carrot

90 days. Introduced from France in 1884 by Atlee Burpee, this very large carrot grows to over one pound! They have short, very wide roots and have a great carrot flavor with a good texture even when very large. They also store well. A great choice for dense soil.

Heirloom (min. 300 seeds) \$2.25

Paris Market Carrot

52 days. A cute, fun, bite-sized carrot with one inch round roots. Kids love these fun little carrots. It is also a great choice if you have really dense soil that damages the root of longer carrots.

Heirloom (min. 300 seeds) \$2.25

Scarlet Nantes Carrot

68 days. One of the most famous carrots, Scarlet Nantes dates back to the 1850's and was developed by Vilmorin, one of the old French seed houses. It grows a long, tapered root that is orange throughout. It has a great carrot flavor, not too strong or mild with floral flavors when eaten raw.

Heirloom (min. 300 seeds) \$2.25

Heirloom Organic (min. 150 seeds) \$2.75

Heirloom Bulk (min. 2500 seeds) \$5.00

St. Valery Carrot

80-90 days. We grow lots of this old French carrot for soups and stews. It has a great, rich flavor, and big, fat 12 inch long carrots. Our favorite cooked carrot.

Heirloom (min. 300 seeds) \$2.25

Tendersweet Carrot

75 days. A very sweet orange carrot. It grows 7 inches long with a fine grained texture and orange color throughout, with a semi-blunt end.

Heirloom (min. 300 seeds) \$2.25

Heirloom Bulk (min. 2000 seeds) \$5.00



Amsterdam Forcing Carrot

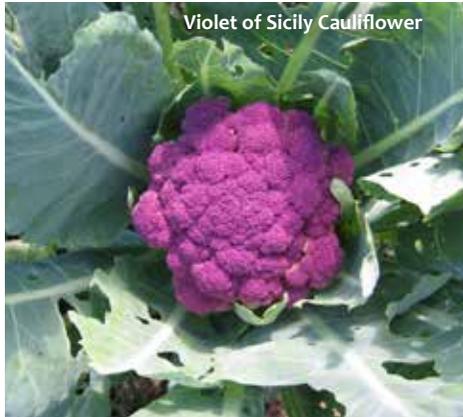
For frustration free carrots:

1. Choose the right variety for your soil
2. Sow carrot seeds on the surface
3. Water daily until they sprout





Oxheart Carrot



Violet of Sicily Cauliflower



Dorata d'Asti Celery



Bianco Verona Veneto Celeriac

Cauliflower

One of my favorite vegetables, cauliflower is delicious roasted, steamed or pickled. With all the beautiful colors that heirloom cauliflower come in, it's a really fun vegetable to grow, however it is also one of the most difficult to grow. To form a nice head it requires excellent soil fertility and the right temperatures, so planting in the spring or fall and using lots of compost is a must.

Annie's Rainbow Cauliflower Blend

What a fun planting! White, pale yellow, green and purple, this blend will give your garden a punch of color. Lightly pickled, it will make for a truly beautiful and unique salad, or just serve raw with a dill dip and enjoy! A delightful mix of Italian varieties, this blend contains Early Tuscan (white), Macerata Green (green), Precoce de Jesi (yellow) and Violet of Sicily Cauliflower (purple).

Heirloom (min. 100 seeds) \$2.50

All the Year Round Cauliflower

68 days. A great, easier to grow, white cauliflower with tightly packed heads that grow on small plants. It's a great choice for succession planting, and is one of the earliest cauliflowers.

Heirloom (min. 100 seeds) \$2.50

Snowball Cauliflower

52-70 days. An early cauliflower that also does well overwintering in warmer climates. It produces white, 7 inch heads with large outer leaves.

Heirloom Organic (min. 100 seeds) \$3.00

Violet of Sicily Cauliflower

68 days. A strikingly beautiful cauliflower. It is bright purple when raw and pale green when cooked. It has a more delicate texture than most cauliflower with looser florets, and the head has a flatter shape than most of the white cauliflowers. Not only is it mild and delicious, it is easier to grow. I always have problems getting cauliflower to form a nice head, but Violet of Sicily always forms a beautiful head without much effort.

Heirloom (min. 100 seeds) \$2.25

Heirloom Bulk (min. 500 seeds) \$5.00

Celery and Celeriac

We know celery by its crunchy stalk, but it is prized throughout Europe for its delicious leaves. Raw, cooked, in salads or stews, or use the leaves as an herb, celery is versatile and a staple in our kitchen.

da Taglio Cutting Celery

100 days. Da Taglio or cutting celery is grown for its flavorful leaves. It has a great rich pepper flavor that is wonderful in soups, stews and salads.

Heirloom (min. 300 seeds) \$2.50

Dorata d'Asti Celery

105 days. One of the easiest to grow celeries, Dorata or Golden from the Asti region of Italy is self-blanching, meaning you don't have to bury or cover the stems to produce tender stalks. A great choice for a beginner to growing celery.

Heirloom (min. 300 seeds) \$2.75

Golden Self-Blanching Celery

85 days. Introduced in 1885, Golden Self-Blanching is a disease resistant early variety. It is thick and tasty, with fewer strings and less bitterness than other varieties.

Heirloom (min. 300 seeds) \$2.75

Utah Tall Celery

110 days. The standard green heirloom celery, Utah Tall is wonderfully versatile. This is the one you're going to want to grow for celery sticks, but it is great prepared lots of other ways too.

Heirloom (min. 300 seeds) \$2.50

Heirloom Organic (min. 200 seeds) \$3.50

Heirloom Bulk (min. 1500 seeds) \$5.75

Giant Red Celery

100 days. Red celery, with its dark green stalks that are touched by red at the base, has a much stronger flavor than green varieties. It is really beautiful and delicious. Red celery is prone to bitterness when grown in a hot climate.

Heirloom (min. 150 seeds) \$2.75

Bianco Verona Veneto Celeriac

This Italian celeriac from Venice has tender, stringless, 3-4 inch roots with a slightly nutty celery flavor. Celeriac is difficult to grow and this is the easiest variety I've found.

Heirloom (min. 300 seeds) \$2.75

Start your celery early.
We start celery in January
to February in Michigan.

Corn

Fresh, roasted, popped or dried and ground into cornmeal, corn is versatile and delicious. Heirloom sweet corn is packed with that great corn flavor and enough sweetness to balance it out. Popcorn is firm and flavorful, and heirloom field corns are full of flavor for making the best cornbread you've ever had!

Sweet Corn

Country Gentleman Sweet Corn

92 days. Country Gentleman is a white shoepeg corn, meaning that the kernels are not in straight rows like standard corns. Small, tender white kernels that are crisp when harvested at their peak. A good choice for fresh eating or freezing.

Heirloom (min. 100 seeds) \$3.25
Heirloom Organic (min. 50 seeds) \$3.75

Golden Bantam Sweet Corn

70-85 days. A nice, fast, heirloom yellow sweet corn, the one from which most of the original hybrid yellow sweet corns were developed. When picked at its peak, it has a sweet, rich corn flavor that rivals or beats any hybrid.

Heirloom (min. 100 seeds) \$3.50
Heirloom Organic (min. 50 seeds) \$4.00
Heirloom Bulk (min. 500 seeds) \$9.50
Heirloom 5 pounds \$60.00

Luther Hill Sweet Corn

82 days. Developed by Luther Hill in 1902, it is one of the predecessors of Silver Queen. A white sweet corn, and one of the sweetest heirloom sweet corn, it grows short ears on 4 ft. tall stalks. If you space it widely the central stalk will produce 2 ears, and side shoots will develop that produce ears as well, getting up to 4 ears from each plant.

Heirloom (min. 50 seeds) \$3.25

Stowell's Evergreen Sweet Corn

80-100 days. My favorite of the heirloom sweet corns. It is white, with big, tender kernels. It has a full, rich, corn flavor that is delicious even when picked late, after it's peak of sweetness. When it is picked at its peak it is as sweet and crisp as any hybrid.

Heirloom (min. 100 seeds) \$3.50
Heirloom Organic (min. 50 seeds) \$4.00
Heirloom Bulk (min. 500 seeds) \$9.50

A Perfect Corn Patch

Do you have blank spots in your corn planting? Untreated corn seeds are very sensitive to temperatures, so blank spots can happen if it isn't warm enough. Kamaile taught me to start corn indoors. Just sow in small cells 2-3 weeks before you want to plant outdoors. Gently transplant the 6-12 inch tall plants. It works every time.



Stowell's Evergreen Sweet Corn



Oaxacan Green Dent Corn

Indian Flour Corn

Black Aztec Corn

85 days. A beautiful black corn, many believe it to be the corn grown by the Aztecs over 2000 years ago. It makes for fantastic tasting corn flour and corn bread, though the grey color might seem a bit strange at first.

Heirloom (min. 50 seeds) \$3.25

Bloody Butcher Corn

105 days. Bloody Butcher is a beautiful multi-purpose corn. It has large ears with big, deep burgundy kernels. A great corn for flour, it makes for beautiful red tortillas or cornbread.

Heirloom (min. 50 seeds) \$3.25

Hopi Blue Corn

110 days. Originally grown by the Hopi Indians, Hopi Blue is our favorite field corn. Beautiful plants grow long, thin ears with lots of deep blue-purple kernels. Flour made from these kernels can be used to make exceptionally flavored blue corn tortillas.

Heirloom (min. 50 seeds) \$3.75

Oaxacan Green Dent Corn

75-100 days. Grown by the Zapotec Indians of southern Mexico for hundreds of years, it is traditionally made into green corn tortillas and tamales. A good choice for those with a short growing season, it is a drought resistant variety.

Heirloom Organic (min. 50 seeds) \$3.75

Popcorn

Japanese White Hullless Popcorn

86 days. Japanese Hullless is the standard white popcorn. 4-5 foot plants grow lots of 4 inch ears, popping up into beautiful pure white popcorn.

Heirloom (min. 100 seeds) \$3.00

Strawberry Popcorn

100 days. Cute 2 inch ears are packed with beautiful deep red kernels. It pops up into snow white, firm popcorn with excellent flavor. The red color and little ears make it great for decorating as well.

Heirloom (min. 100 seeds) \$3.00

Tom Thumb Popcorn

85 days. Tom Thumb is a miniature corn, with stalks that only get 3 feet tall. The cobs grow 4 inches long, with golden kernels that pop into a light and fluffy popcorn.

Heirloom Organic (min. 100 seeds) \$3.50



Hopi Blue Corn

Field Corn

Boone County White Corn

120 days. Dating back to the time of the Civil war, this is one of the highest yielding heirloom white field corns. Developed for the central and southern parts of the corn belt, it was originally grown for making cornmeal.

Heirloom (min. 100 seeds)	\$3.00
Heirloom Bulk (min. 450 seeds)	\$9.00
Heirloom 5 pounds	\$30.00
Heirloom 25 pounds	\$110.00

Hickory King Corn

115 days. With its very large yellow kernels, Hickory King is a great roasting corn. It is also used for grits, cornmeal, tortillas and it is especially good for hominy, since the skins are easily removed by soaking.

Heirloom (min. 80 seeds)	\$3.00
Heirloom Bulk (min. 350 seeds)	\$9.00
Heirloom 5 pounds	\$30.00
Heirloom 25 pounds	\$110.00

Lancaster Sure Crop Corn

115 days. An excellent yellow field corn, Lancaster Sure Crop was developed in the early 1900's by Isaac Hershey. Most modern field corns are descendants of Lancaster Sure Crop. It has huge plants, 10-12 feet tall, with 10 inch long ears, and a strong root system. It is also a drought tolerant corn.

Heirloom (min. 100 seeds)	\$3.00
Heirloom Bulk (min. 500 seeds)	\$9.00
Heirloom 5 pounds	\$30.00
Heirloom 25 pounds	\$110.00

Reid's Yellow Dent Corn

85-110 days. Reid's Yellow Dent Corn is the most popular open-pollinated yellow corn in the US. It is one of the hardiest and most productive open pollinated corns ever developed. It is especially suited to the corn belt, but it is adaptable to almost every state.

Heirloom (min. 100 seeds)	\$3.00
Heirloom Bulk (min. 500 seeds)	\$9.50
Heirloom 5 pounds	\$30.00
Heirloom 25 pounds	\$110.00



Boston Pickling
Cucumber



Boston Pickling and
Boothby's Blonde Cucumbers

Cucumbers

Crisp and juicy, cucumbers are one of the treats of summer. Delightful in a salad or saved for winter as pickles, cucumbers are popular and versatile. Most are green, but my favorites are the white ones that are a little milder and sweeter. Some varieties for slicing, others for pickling, some are 'burpless' which actually means they don't have spines, and even a variety for growing in a greenhouse, there's a cucumber for everyone.

Pickling Cucumbers

Boston Pickling Cucumber

57 days. Introduced in 1883, Boston is one of the old standards and has become one of our favorite green all-purpose cucumbers. Grown and developed for the pickling trade, it is sweet and crisp, and quickly became a favorite slicing cucumber as well. It produces high yields of 6 inch cucumbers, perfect for pickling.

Heirloom (min. 25 seeds)	\$2.25
Heirloom Bulk (min. 250 seeds)	\$8.00

Bushy Cucumber

45-50 days. This pickling cucumber originated in Russia, where it's short vines, only reaching 5 feet, made it perfect for the small dacha gardens. It is also easy to grow and an excellent choice for those in cool climates or those with size constraints.

Heirloom Organic (min. 25 seeds)	\$3.00
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Chicago Pickling Cucumber

57 days. This old variety has a thin skin and black spines. It was developed in Chicago for the commercial pickle trade, and has been popular ever since to the home gardener. It produces high yields of straight, plump cucumbers.

Heirloom (min. 25 seeds)	\$2.50
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Homemade Pickles Cucumber

55 days. A wonderful pickling cucumber, Homemade Pickles has high yields of green cucumbers. They can be harvested small for baby pickles or left to grow to 5-6 inches for excellent dill pickles.

Heirloom (min. 25 seeds)	\$2.25
Heirloom Organic (min. 25 seeds)	\$3.50



Chicago Pickling Cucumber

National Pickling Cucumber

52 days. Originally developed for the National Pickling Association, this pickling cucumber is what the commercial growers asked for. Dependable yields over a long season and tailored for Northern growers.

Heirloom (min. 25 seeds)	\$2.25
Heirloom Organic (min. 25 seeds)	\$3.50
Heirloom Bulk (min. 250 seeds)	\$8.00

Paris Pickling Cucumber

61 days. Paris Pickling Cucumber is a French cornichon cucumber. It is very popular in markets in Paris, and produces large yields of small, crisp cucumbers. For the traditional cornichons, they must be picked young and frequently.

Heirloom (min. 25 seeds)	\$2.50
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Slicing Cucumbers

Ashley Cucumber

65 days. Ashley is a disease resistant cucumber that is tolerant of heat and humidity. Crisp and sweet, it is low in seeds when picked young. A great choice for the south.

Heirloom (min. 25 seeds) \$2.25

Marketmore 76 Cucumber

70 days. Still one of the most commonly grown slicing cucumbers, it produces long, straight, almost seedless cucumbers that are juicy with an excellent cucumber flavor. A great choice for slicing in salads.

Heirloom (min. 25 seeds) \$2.25

Heirloom Organic (min. 25 seeds) \$3.50

Heirloom Bulk (min. 250 seeds) \$8.00

Muncher Cucumber

65 days. This burpless variety is mild flavored and perfect for fresh eating. With a compact growing habit, it produces good yields of 6-9 inch cucumbers. I didn't need to trellis them and they stayed fairly well contained, making this a good choice for those with space constraints.

Heirloom (min. 25 seeds) \$2.25

Heirloom Organic (min. 25 seeds) \$3.00

Straight Eight Cucumber

63 days. An old fashioned variety still popular in home gardens, Straight Eight is both early and prolific. It produces long, straight cucumbers that are excellent for slicing.

Heirloom (min. 25 seeds) \$2.25

Heirloom Organic (min. 25 seeds) \$3.50

Telegraph Improved Cucumber

60 days. A British, greenhouse variety cucumber with long, thin, spineless cucumbers. A great variety for growing indoors because they don't require insect pollination, but they do well outdoors as well. Indoors the plants can reach up to 8 feet tall, requiring good trellising to produce long, straight fruit.

Heirloom (min. 15 seeds) \$3.50



Boothby's Blonde Cucumber

Specialty Cucumbers

Armenian - Light Green Cucumber

55-70 days. With long, light green, ribbed but smooth fruit that turn yellow when ripe, it is a very mild cucumber with no bitter flavors. Armenian is closely related to the muskmelon, and is also known as the Snake Melon. It is excellent as a slicing cucumber or pickled.

Heirloom (min. 25 seeds) \$2.50

Boothby's Blonde Cucumber

60 days. Every time I give these away, people are skeptical of the white cucumbers and then they come back raving about the best cucumbers they have ever eaten! It is a slightly sweet cucumber that makes spectacular sweet pickles, but can also be used as a slicer. It's also a joy to grow. With perfectly straight, plump white cucumbers that are easily seen amongst the darker foliage, it's both pretty and delicious.

Heirloom Organic (min. 25 seeds) \$3.00

Lemon Cucumber

65 days. These little round yellow cucumbers are great for snacking. High yields of small, mild cucumbers that are less bitter than other varieties. Be sure to pick them small to have delicious, crisp cucumbers.

Heirloom (min. 25 seeds) \$2.25

Heirloom Organic (min. 25 seeds) \$3.50

Mexican Sour Gherkin (Cucamelon) Cucumber

60-70 days. Not a true cucumber, this little melon has a great tart, slightly lemony cucumber flavor. Its delicate vines with petite leaves produce lots of little, 1 inch long, oblong 'cucumbers.' Our daughter's friend loves these little cuties and gobbled up everything I grew as fast as I could pick them. They are great in salads.

Heirloom (min. 25 seeds) \$3.00

Miniature White Cucumber

50-55 days. These small, mild, sweet, white cucumbers are great for fresh eating. Vines are only 3 feet long, making it a good choice for those with size constraints or for container gardening.

Heirloom Organic (min. 25 seeds) \$3.00

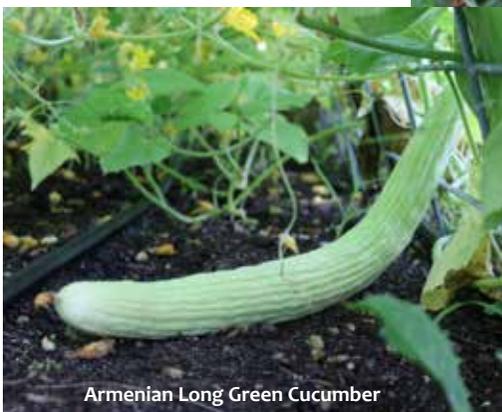
Suyo Long Cucumber

60 days. A traditional long fruited variety from China, Suyo Long is sweet and slightly ribbed. It is a burpless variety, and goes well in salads. These cucumbers are so long that they need to be trellised in order to grow straight fruit.

Heirloom Organic (min. 25 seeds) \$2.75



Marketmore Cucumber



Armenian Long Green Cucumber



Mexican Sour Gherkin Cucumber

Eggplant

Heirloom eggplants are sweet, creamy and delicious, unlike their grocery store counterparts. They are excellent roasted, grilled, curried or in eggplant parmesan.

Annie's Favorite Eggplants

Eggplants come in so many beautiful colors and shapes, why not grow a collection of these beautiful and delicious vegetables? Each collection includes a minimum of 10 seeds of the following varieties:

Casper Prosperosa
Kamo Rosa Bianca
Pintung Long

Annie's Favorite Eggplants \$6.00

Black Beauty Eggplant

90 days. The old Italian standard of eggplants. With its large, dark purple fruits on moderate sized plants, it is a great all-purpose eggplant.

Heirloom (min. 25 seeds) \$2.25
Heirloom Organic (min. 25 seeds) \$3.50

Casper Eggplant

70 days. A beautiful, tear drop, ivory white eggplant. Originally from France, it is very sweet, mild and delicious. This was one of the family favorites and was spectacular grilled.

Heirloom (min. 25 seeds) \$2.75

Diamond Eggplant

65-95 days. A great eggplant, with longer, dark purple, teardrop shaped fruit. It has larger plants that are fairly prolific and does well in drought conditions. This eggplant is wonderful for roasting, with its thin cross section that cooks evenly and quickly.

Heirloom Organic (min. 25 seeds) \$4.00

Fruit

We now offer a limited selection of heirloom berry plants. Raspberries, blueberries and strawberries are shipped in the spring at the right time to plant for your area. Visit our website AnniesHeirloomSeeds.com in the spring for varieties and pricing.

Kamo Eggplant

65 days. Grown for hundreds of years, this beautiful and unique eggplant is prized for its excellent flavor. Kamo has small deep purple fruit, a little bigger than an egg.

Heirloom (min. 25 seeds) \$2.50

Florida High Bush Eggplant

85 days. This old heirloom from Florida produces large, dark purple, oblong traditional eggplants. It is known for its excellent yields on large plants.

Heirloom (min. 25 seeds) \$2.50

Pintung Long Eggplant

65-75 days. With long, thin, dark lavender fruit, this heirloom from Taiwan is hardy, vigorous and fairly disease resistant. It has good yields, beautiful fruit, and a delicious, sweet flavor.

Heirloom Organic (min. 25 seeds) \$3.00

Prosperosa Eggplant

70-78 days. Prosperosa is a wonderful eggplant, producing baseball to softball sized purple fruits with white shoulders. The leaves are velvety dark green, with deep purple veins. They were petite plants for me in the North, but are reported to be much larger for others. They are very prolific and do well even in cooler climates.

Heirloom (min. 25 seeds) \$2.50

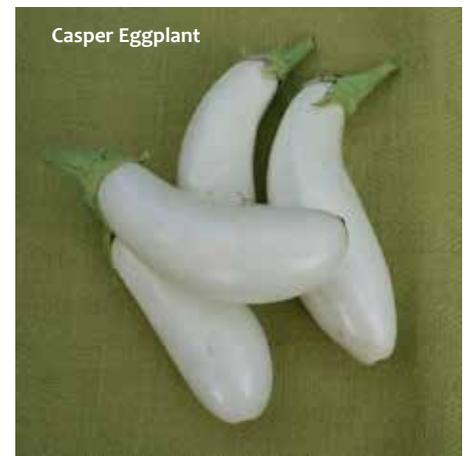
Rosa Bianca Eggplant

75 days. This beautiful Italian eggplant has egg shaped white fruit with a lavender blush. With its wonderful flavor, it is a good choice for stuffing or eggplant parmesan.

Heirloom (min. 25 seeds) \$2.50



Prosperosa Eggplant



Casper Eggplant

Eggplant need it to be warm to sprout. They like it from 80-90 F best, so use a heat mat.

Gourds

Usually we only think of gourds as decorative, but they are so much more than that. There are edible gourds as well as those used for containers and utensils.

Annie's Gourd Mix

Gourds are both useful and fun. This mix contains gourds that you can use to make birdhouses (Giant Bottle), pots and baskets (Bushel), or as decorations (Dipper and Speckled Swan).

Heirloom (min. 20 seeds) \$3.00

Futo Spindle Bitter Melon

60-70 days. With large, climbing vines and yellow flowers, this Japanese bitter melon produces dark green, heavily warted fruits. The leaves and shoots are also edible. Bitter melon is traditionally eaten in curries, soups or stir fries. If you soak the flesh in salt water, a lot of the bitter flavor is leached out, making for a much milder vegetable.

Heirloom (min. 10 seeds) \$3.25

Giant Bottle Gourd (Birdhouse)

110 days. These large, interesting gourds are grown for ornamental purposes as well as for birdhouses. It requires a long warm growing season, but I had a lot of luck with them in Michigan, having yields of around 15 gourds from 2 plants. Dry them, cut a hole and seed them for fun and interesting birdhouses.

Heirloom (min. 20 seeds) \$2.75

Luffa

80 days. These gourds have many purposes. The young fruit are good cooked and used in salads, the immature fruits are good stir fried, and the mature gourds can be dried for use as sponges.

Heirloom (min. 15 seeds) \$2.75



Futo Spindle Bitter Melon

Grains

A staple food throughout the world, grains have kept people fed through the year for centuries. Made into cereals and breads, grains are the foundation of most cuisines. Grains have also been one of the most modified foods in our country. Bred for improved yields, the protein and flavor have been sacrificed. It is even proposed that these newer hybrids are the cause of our gluten intolerance, and that the older, heirloom varieties of wheat don't cause these problems. Grown on the home scale, we can enjoy the flavor and nutrition only heirloom grains can provide.

Common Oats

Oats are a great staple grain, delicious and hardy cooked into a porridge or breakfast cereal. Oats can be grown as a feed grain for livestock or as a cover crop. An excellent choice for a late summer planted cover crop. Oats are a winterkill variety, so it is easier to manage in the spring when you need to till it in.

Heirloom (min. 200 seeds) \$3.50

Red Fife Spring Wheat

Originally grown on the land of David Fife, this hard wheat is a Canadian heirloom that most of the modern wheats were developed from. It is thought to have originated in Turkey and was brought to the Ukraine and grown by the Mennonites there. It grows 3-5 feet depending on fertility. The seeds will be either red or white in color depending on growing conditions. It is a spring planted wheat in colder climates, but can be grown as either a spring or fall wheat in moderate climates.

Heirloom Organic (min. 500 seeds) \$3.25

Japanese Buckwheat

Although classified as a grain, buckwheat is not a true grass and is unrelated to wheat. A great choice for gluten intolerant people, it contains no gluten. Used in Japan for soba noodles, in Northern Europe for blinis or porridge, it is a versatile crop. It is also an excellent cover crop and is loved by bees, which makes for a very dark and distinctly flavored honey. Japanese Buckwheat is more mild than some other varieties.

Heirloom (min. 200 seeds) \$3.50

Sand Mountain Sorghum

An all purpose sorghum with plump, starchy seeds and slightly sweet, 8-11 foot stalks, it can be grown for both syrup and grains. It was grown in Alabama by the Adamson family for syrup and the grains for pancake flour.

Heirloom Organic (min. 50 seeds) \$3.25

Winter Rye

A really useful cover crop, this is the gardener's friend. Plant it in the fall as a cover crop, it smothers fall weeds and adds organic matter to the soil. A great choice for breaking up heavy soil, it sends out lots of deep roots that pull up nutrients to the surface while they break up hard clay and mucky soils.

Heirloom Organic (min. 500 seeds) \$2.75



Japanese Buckwheat

Greens

Loving the cooler weather of spring and fall, greens provide us with some of the first tastes from the garden. With their unique flavors and textures, frequently bitter or sharp, they add a nice balance to a meal. Either as a stand alone salad, sauteed, or used as an herbal component, each green brings its own personality.

Claytonia

40 days. Also known as miner's lettuce or winter purslane, it is the hardiest of the winter salad greens. Claytonia has heart-shaped leaves around a white-colored stem. It can tolerate moderate frost and can be grown all winter in mild regions or cold greenhouses. I like planting the seeds in the late fall for harvest the following spring.

Heirloom (min. 250 seeds) \$2.50

Dutch Corn Salad (Mache)

55 days. A great variety for winter production either under cover or outside. Sow between September and April for greens from December to May or sow in late fall for harvest the following spring. It has thick, broad leaves that form in upright bunches. It has a mild minty flavor.

Heirloom (min. 200 seeds) \$2.25

Red Garnet Amaranth

50 days. Amaranth is a very versatile green and grain. Red Garnet has beautiful deep red leaves. The shoots can be added to a salad, the greens cooked like a spinach, its flowers are beautiful, and the grains can be harvested and used similarly to rice and corn.

Heirloom (min. 200 seeds) \$2.25



Claytonia

Rocket Salad Arugula

37 days. A gourmet Italian arugula, this is an excellent choice for salads and fresh greens. It has a strong, rich, peppery taste when grown in hot conditions, and a much milder flavor when grown in cool conditions.

Heirloom (min. 300 seeds) \$2.25

Heirloom Organic (min. 150 seeds) \$3.50

Heirloom Bulk (min. 1500 seeds) \$6.00



Dutch Corn Salad

Bok Choy

Dwarf Bok Choy

40 days. This miniature bok choy has crisp white stalks and dark green leaves. A great choice for soups, sauteed or in salads.

Heirloom (min. 200 seeds) \$2.25

Pak Choi Bok Choy

45-60 days. This is the traditional bok choy you'd see at a Chinese restaurant. With thick white stalks and large green leaves, it is a delicious addition to your spring and fall garden.

Heirloom Organic (min. 200 seeds) \$3.50

Tatsoi Bok Choy

20-50 days. Typically grown for salad greens, Tatsoi forms a rosette of deep green leaves. Harvest it at 20 days for baby greens, or 50 for full sized greens.

Heirloom (min. 200 seeds) \$2.25

Heirloom Organic (min. 200 seeds) \$3.50

White Stem Bok Choy

55 days. White stem bok choy has tender, thin stems and glossy spinach-like leaves. It is a great multi-purpose green.

Heirloom (min. 200 seeds) \$2.25



Dwarf Bok Choy

Collards

Georgia Southern Collard Greens

78 days. Also known as Creole or Georgia Green Collards, it was first introduced in the late 1800s. It has a loose cluster of blue-green leaves with a cabbage-like flavor. It is tolerant to heat and poor soils and is a good choice for summer production.

Heirloom (min. 200 seeds) \$2.25

Morris Heading Collard Greens

85 days. An old southern favorite. It grows loose heads that are dark green and slow to bolt. The young leaves are the most tender and flavorful, so harvest often. Great for fall growing, because it becomes sweeter with frost.

Heirloom (min. 200 seeds) \$2.25

Chicory, Escarole and Edive

Chicories are prized for their bitter flavor that adds wonderful variety to a salad. They are also loved throughout Italy as a roasted vegetable.

Bionda a Cuore Pieno Escarole

60 days. Also known as Blond Full Heart Escarole, this is a beautiful escarole. It has medium green, frilly leaves, with a delicate, mildly bitter taste.

Heirloom (min. 250 seeds) \$2.25

Catalogna Gigante di Chioggia Chicory

40-75 days. Sometimes called Italian dandelion, this chicory has large, long and thin green leaves with white ribs. It is great in salads when picked young or left to mature for grilling and sauteeing.

Heirloom (min. 250 seeds) \$2.25

Endive di Rufec

82 days. A fine quality frisee (curly leafed) endive. It's a great addition to a mixed green or frisee.

Heirloom (min. 250 seeds) \$2.25

Italiko Rosso Chicory

45 days. An upright, catalogna chicory with medium green leaves and red ribs. It is often mistaken for a red dandelion. It can be used as a salad green or braised. A good choice for cool weather growing.

Heirloom (min. 250 seeds) \$2.25

Radicchio Rossa di Treviso Chicory

68 days. Traditionally this chicory is blanched and grown for its head with deep red leaves and white stems. It can also be grown as a leaf chicory with red ribs and green leaves. It produces best during cool weather.

Heirloom (min. 250 seeds) \$2.25



Giant Red Mustard Greens



Italiko Rosso Chicory

Witloof Chicory (Belgian endive)

60-160 days. This is the traditional Belgian endive. It is a very involved process to grow the pale heads by digging up the roots in the fall, pruning the plants back and then forcing them indoors in pots of sand. It can also be grown for its leaves as a leaf chicory.

Heirloom (min. 250 seeds) \$2.50



Morris Heading Collard Greens

Mustard Greens

Florida Broadleaf Mustard Greens

45 days. Slower to bolt than other varieties, this very large leafed mustard green produces flavorful leaves that are good in salads or cooked.

Heirloom (min. 300 seeds) \$2.25

Giant Red Mustard Greens

45 days. With extra large, beautiful leaves and a moderate mustard flavor, this mustard green is a good cut and come again variety.

Heirloom (min. 300 seeds) \$2.25

Southern Giant Curled Mustard Greens

42 days. This is the traditional curled leaf variety of mustard green that is so popular in the South. The leaves are bright green with very curly edges and it has a strong mustard flavor.

Heirloom (min. 300 seeds) \$2.25

Heirloom Organic (min. 150 seeds) \$3.50

Herbs

Herbs are the spice of life. Grown not as a stand alone vegetable but for their wonderful flavor, culinary herbs add interest to almost any dish. From basil pestos, dill pickles, and herbed potatoes, to cilantro salsas and sage stuffings, herbs add flavor to everything we love to eat. But herbs are more than just flavor, they are also traditionally used medicinally. Many of our favorite culinary herbs can also be used to enhance our health, aiding in digestion or helping us fight a cold. Moms through the centuries figured out how to prevent a tummy ache or make someone with the flu feel better through the right meal. Some herbs are just used medicinally. A lot of these herbs also deter bad bugs, protecting our veggies.

Culinary Herbs

Basil, Anise

73 days. With its licorice flavor, Anise Basil is a good compliment to fish and tomato recipes.

Heirloom (min. 200 seeds) \$2.25

Basil, Cinnamon

68 days. With its spicy cinnamon overtones, this basil is truly unique. It can be used in teas or desserts. Originally grown as an ornamental, it is a very decorative plant, with dark red stalks and bright green leaves.

Heirloom (min. 200 seeds) \$2.25

Basil, Dark Opal

80 days. Purple basil has been around since the late 1800's, and is really a beautiful addition to your garden. It has deep purple leaves with lavender flowers. A great herb to add to flavored oils or vinegars, and a wonderful contrast in color and companion to tomatoes in a hanging basket. It has the flavor of a traditional Genovese basil.

Heirloom (min. 200 seeds) \$2.50

Basil, Genovese

68 days. The standard Italian culinary basil, it is a great herb to grow to season tomato sauce and all your Italian dishes. Basil is also a great companion plant, deterring a lot of garden pests. I love planting it all over my gardens.

Heirloom (min. 200 seeds) \$2.25
Heirloom Organic (min. 200 seeds) \$3.50
Heirloom Bulk (min. 1000 seeds) \$5.00

Basil, Greek

70 days. Also known as Ball basil, Greek basil has tiny, hot, spicy leaves and grows into little balls, looking like tiny topiaries. It is cute, decorative and distinctive.

Heirloom (min. 200 seeds) \$2.50

Basil, Lemon

60 days. The lemon flavor of this basil makes it a wonderful complement to fish and salad dressing.

Heirloom (min. 200 seeds) \$2.25

Basil, Lime

60 days. A unique basil with a flavor reminiscent of limes. Great for fish and salads.

Heirloom (min. 200 seeds) \$2.25

Harvest your basil before it flowers for a longer harvest.



Anise Basil

Basil, Thai

60 days. This is an unusual basil with a light, spicy flavor. It is traditionally used in Asian dishes, but it can be used in any cuisine.

Heirloom (min. 200 seeds) \$2.25

Chervil

60 days. Chervil is prized for its anise flavor, similar to tarragon, and it is frequently used in greens mixes. A traditional part of a French Mesclun lettuce salad, it can also be used to flavor dishes such as fish and chicken.

Heirloom (min. 200 seeds) \$2.25

Chives

75 days. A mild relative of the onion, both the leaves and purple flowers are edible. Chives add a nice flavor and visual appeal to almost any dish. It is a hardy perennial, and quite beautiful, so establish a plot in your yard by the kitchen to have a ready supply all season.

Heirloom (min. 200 seeds) \$2.25
Heirloom Organic (min. 200 seeds) \$3.50

Cilantro

55 days. Used throughout Asia and South America, cilantro is one of the world's favorite herbs. The leaves are called cilantro and the seed is called coriander. It is one of the most versatile herbs for the kitchen. The leaves are used to flavor Mexican salsas, Argentinian chimichurri, curries, asian dishes and Mediterranean dishes, and the seeds are a base in curries, pickling mixes as well as in sausages.

Heirloom (min. 200 seeds) \$2.75
Heirloom Organic (min. 200 seeds) \$3.50
Heirloom Bulk (min. 1000 seeds) \$5.25

Cumin

115 days. A biennial, cumin is best grown in warm climates. The seeds are used in curries, chilies, and a lot of Southwest dishes. Traditionally it's used to aid digestion.

Heirloom (min. 200 seeds) \$2.25

Dill, Bouquet

60-70 days. Grown for its delicious leaves and its wonderful seeds, Bouquet dill is the most widely grown variety of dill.

Heirloom (min. 200 seeds) \$2.25
Heirloom Organic (min. 200 seeds) \$3.50

Dill, Dukat

60-70 days. Dukat dill is one of the sweetest and strongest flavored dills. It remains in the leaf stage longer for a larger harvest. This is one of my favorite herbs.

Heirloom (min. 200 seeds) \$2.25
Heirloom Bulk (min. 1000 seeds) \$5.00

Epazote

This Mexican herb is traditionally added to bean dishes to aid digestion. It adds a richer, fuller flavor to cooked bean dishes.

Heirloom (min. 250 seeds) \$3.00



Elizabeth's Cilantro



Triple Curled Parsley



Summer Savory

Fennel di Firenze

75 days. An excellent variety of fennel, it has some resistance to bolting, and produces a nicely flavored root. It also produces good tops and quality seeds. It is a perennial plant that grows in zones 5-10. Fennel is best planted in its own bed away from the rest of the garden since it inhibits the growth of most every other vegetable.

Heirloom (min. 200 seeds) \$2.25

Fenugreek

In cultivation since the Bronze Age, Fenugreek is used as a spice, tea, vegetable, and dye. The seeds have a mild maple syrup aroma and flavor. The leaves are called methi and are a wonderful herb to flavor potatoes and chicken. It grows best in well-drained soil, and needs little fertilizer.

Heirloom (min. 25 seeds) \$2.50

Garlic Chives

Often considered an Asian herb, garlic chives are also known as Chinese chives or Chinese leeks. With their beautiful edible white flowers, they have a mild garlic and onion flavor. A bit less cold hardy than standard chives, it is best to cover them in the fall to protect them if you live in zone 4 or colder.

Heirloom (min. 200 seeds) \$2.25

Lovage

Perennial, hardy in zones 5-8. The leaves have a mild celery flavor that can be used in salads or in soups and stews. The seeds have a delicious aroma and can be used in a similar way to celery seeds. It is a vigorous and tall growing herb with beautiful yellow flowers.

Heirloom (min. 25 seeds) \$2.50

Marjoram, Sweet

85 days. A wonderful perennial cooking herb, similar in flavor to oregano but milder and sweeter. I find it aids digestion of cabbage and is a wonderful flavor complement as well.

Heirloom (min. 300 seeds) \$2.50

All Heirloom Varieties, No GMOs

Mustard, Yellow

Mustard seeds are used to make prepared mustard and mustard powder. Either ferment and grind with vinegar and salt to make your own homemade mustard, use the seeds whole, or grind into a powder to flavor your food.

Yellow (min. 200 seeds) \$2.50

Oregano

80 days. Oregano is a wonderful perennial herb traditionally used in Mediterranean and Italian cooking. It has dark green leaves with purple flowers.

Heirloom (min. 300 seeds) \$2.50
Heirloom Organic (min. 300 seeds) \$3.50

Parsley, Flat Leaf

75-85 days. Typically used as a garnish, fresh parsley is also flavorful and delicious. It is traditionally used in Mediterranean dishes and in Argentinian chimichuri, and is used as the primary green in some salads. With its large, flat leaves, this is the traditional Mediterranean variety.

Heirloom (min. 200 seeds) \$2.25
Heirloom Organic (min. 200 seeds) \$3.50
Heirloom Bulk (min. 1000 seeds) \$5.00

Parsley, Giant Italian

70 days. With huge beautiful, aromatic dark green leaves that have a great flavor, this variety is one of the best culinary parsleys. It is dependable and stands up well to frost. One of the prized varieties for fresh eating as well as drying.

Heirloom (min. 200 seeds) \$2.50

Parsley, Hamburg Rooted

See Parsnips, Parsley Root, and Salsify p. 32.

Parsley, Triple Curled

74 days. Curly leafed parsley is both beautiful and flavorful. It holds for a long time at harvesting stage, even in warm weather. Biennial in zones 6-9, but typically grown as an annual.

Heirloom (min. 200 seeds) \$2.25

Rosemary

85 days. Grown as an annual in cooler climates, or as a perennial in zones 8-10, rosemary has a great flavor. It is the perfect complement to so many foods. It is also a wonderful companion plant, driving away many bad bugs. These plants grow 3 or more feet tall. Rosemary is difficult to grow from seed because of its very low germination rate.

Heirloom (min. 50 seeds) \$3.50



Sage



Sorrel

Sage

80 days. A traditional ingredient in breakfast sausage or Thanksgiving stuffing, fresh sage imparts sweetness and great flavor without the harshness of most dried sage. But be sure to cook it first, raw sage doesn't taste good. Sage is a beautiful perennial with purple flowers and greyish green leaves.

Heirloom (min. 50 seeds) \$2.25
Heirloom Organic (min. 50 seeds) \$3.50

Sorrel

80 days. Traditionally used in French cuisine, it has a wonderful lemony flavor that is excellent in salads or with fish. It is an excellent cut and come again green. A spring planting can be harvested all summer and fall.

Heirloom (min. 200 seeds) \$2.25

Summer Savory

60 days. The leaves are used either fresh or dried to flavor meat and egg dishes. It also is a great herb to grow as a companion plant to repel garden bugs.

Heirloom (min. 540 seeds) \$2.25

Tarragon, Russian

60 days. Russian tarragon is less flavorful than the hybrid French tarragon, but is a very prolific and hardy perennial. It has a mild anise flavor and is excellent with fish, chicken and salads.

Heirloom (min. 200 seeds) \$2.75

Thyme

90 days. Thyme is a very versatile herb. It can be used to flavor most meats as well as most vegetables. It is a perennial, and has beautiful purple flowers. It is frequently used as a landscaping plant, and is great to plant near your kitchen for beauty, flavor, and aroma.

Heirloom (min. 250 seeds) \$2.75
Heirloom Organic (min. 250 seeds) \$3.50

Medicinal and Tea Herbs

Angelica

Perennial, hardy in zones 4-9. It is best known for its candied stems which have a flavor similar to licorice. Traditionally the whole plant has been used as a remedy for many health ailments including coughs and colds. Angelica is also a wonderful companion plant, attracting beneficial insects.

Heirloom (min. 100 seeds) \$2.50

Anise

120 days. This annual has been cultivated for thousands of years. It is both culinary and medicinal, with its licorice flavor that traditionally has been used to calm upset stomachs and aid in digestion. It requires a long hot summer to bring the seeds to maturity. It is also a companion plant as a protection against aphids.

Heirloom (min. 250 seeds) \$2.50

Anise Hyssop

This wonderful perennial is both beautiful and delicious. A member of the mint family, it has beautiful purplish blue flowers and a pleasant licorice flavor that is wonderful in teas. It is traditionally used to aid colds and sore throats. It can be invasive.

Heirloom (min. 90 seeds) \$2.50

Bee Balm

Also known as Monarda or Bergamot, Bee Balm is a wonderful and aromatic flower that attracts bees, butterflies and birds. It has been traditionally used as a topical antiseptic or mouthwash. It is frequently used in teas and tastes slightly bitter with a mixture of the flavor of spearmint, peppermint and oregano.

Heirloom (min. 50 seeds) \$2.50



German Chamomile

Borage

Borage has beautiful blue flowers that are edible, tasting similar to a cucumber, and are excellent in a salad. The leaves can be eaten as a vegetable in soups or as a green sauce traditionally made in Germany. It is also an excellent companion plant for squash, because squash bugs won't cross it. Alternate zucchini with borage and spread in marigolds to organically control squash bugs. It is also said to repel tomato hornworms.

Heirloom (min. 50 seeds) \$2.25

Calendula

Calendula is a wonderful multi-purpose flower. Dry the flowers for teas and skin balms, use the plants as a companion plant to deter bad bugs, and enjoy the beautiful color all summer. (min. 50 seeds)

Orange King Calendula \$3.25

Orange flowers growing about 24 in. tall.

Pacific Beauty Mix Calendula \$2.50

Pacific Beauty Mix Calendula – Organic \$3.50

Enjoy a variety of shades of oranges and yellows with this beautiful calendula mix.

Catnip

80-90 days. In the mint family, catnip is excellent grown for a tea, but is also loved by cats and honeybees. It is a larger plant, growing up to 4 feet tall. It can be used as a companion plant and is thought to repel many harmful insects including flea beetles and squash bugs. Like all mints, it can become invasive. We had some growing in the hayfield hundreds of feet away from the original planting.

Heirloom (min. 300 seeds) \$2.50

Chamomile, German

German chamomile is traditionally used in teas to aid in sleep. An infusion of the flowers can also be used to help with dampening off in seed starts. A beautiful white flower, it is also a great addition to any garden as a companion plant to attract hoverflies and wasps.

Heirloom (min. 150 seeds) \$2.25

Heirloom Organic (min. 150 seeds) \$3.50

Chamomile, Roman

Also known as lawn chamomile, Roman chamomile grows low to the ground and for some is considered a weed. It has beautiful white flowers which can be used in teas.

Heirloom (min. 200 seeds) \$2.50

Comfrey

Perennial, hardy in zones 3-8, common comfrey has been used for centuries. It has purple, rose or white flowers. The leaves are traditionally used as a topical to treat wounds and reduce pain in cuts and scratches. I have used the dried leaves as a bath tea to soothe skin wounds. Comfrey is also a great plant to use as a fertilizer. It has a deep tap root and pulls lots of nutrients from deep in the soil and the leaves can be composted to add those nutrients to the surface. Comfrey is difficult to germinate.

Heirloom (min. 10 seeds) \$2.50



Catnip

Echinacea

Also known as Purple Coneflower, this beautiful perennial blooms in late summer and early fall. It is traditionally used in teas to treat cold symptoms.

Heirloom (min. 25 seeds) \$2.50

Heirloom Organic (min. 25 seeds) \$3.50

Holy Basil

A very important part of Indian culture, Holy Basil is grown for religious and medicinal reasons. It is widely used in Ayurvedic medicine where it is known as the elixir of life and is supposed to promote longevity. It can be consumed as a tea, or eaten as a fresh or dried leaf.

Heirloom (min. 200 seeds) \$2.75

Hops

Traditionally used to flavor and preserve beer, hops provides the bitterness and aroma that gives beer its unique flavor profile. A lot of modern varieties have been developed for the beer industry, and if you are after a specific flavor profile, those might be a better choice. But traditional hops can also be used for its wonderful scent and its calming properties. It can be used to stuff pillows to aid in insomnia. It grows very tall, 20 or more feet and requires trellising. Hops planted from seed produces both male and female plants.

Heirloom (min. 100 seeds) \$2.75

Jewelweed

There's this beautiful wildflower growing in the ditches all around our house. We didn't know what it was until this summer when poison ivy reared it's ugly head. It soothes poison ivy and other itchy rashes! Just mash it up and rub it on. I was able to sooth a yellow jacket sting with the juice. The seeds are harvested from the plants growing around our home.

Heirloom (min. 10 seeds) \$2.50



Lavender, Vera

Grown for its beautifully scented flowers, lavender is a very versatile plant. Its flowers are excellent dried for potpourri, and traditionally added to teas to calm and soothe, but it also just tastes delicious.

Heirloom (min. 100 seeds) \$2.50

Lemon Balm

A member of the mint family, lemon balm has a pleasant lemony scent and flavor. It is excellent in teas, and is traditionally used as a mosquito repellent. It is a smaller plant, growing more as a groundcover. Less so than catnip, it still can become invasive.

Heirloom (min. 200 seeds) \$2.50



Lavender

Lemon Mint

A member of the mint family, lemon mint (*monarda citriodora*) has beautiful light purple flowers with a lemony scent when the leaves are crushed. It is frequently made into teas, but can be used in savory cooking applications as well.

Heirloom (min. 25 seeds) \$2.50

Marshmallow

Perennial, hardy in zones 3-9. Dating back to the times of the ancient Greeks and Egyptians, the root has traditionally been used to soothe irritated skin of the throat, eyes, and lungs. It has hollyhock like leaves and beautiful tiny purple pom-pom flowers.

Heirloom (min. 100 seeds) \$2.50

Milk Thistle

Perennial, hardy in zones 2-8. Milk Thistle is a member of the Aster family, with beautiful light purple flowers. The young shoots can be eaten like asparagus, and the down from the seeds can be used to stuff pillows. The leaves and seeds are traditionally used in herbal medicine to detoxify the liver, treat asthma, and to treat a painful cough.

Heirloom (min. 50 seeds) \$2.75

Echinacea, lavender, thyme and other perennial herbs...
don't pull them out at the end of the season.
They'll come back stronger next year.

Mullein

Biennial in zones 4-9. Traditionally used to treat coughs, mullein has striking yellow flower stalks that grow from a base of woolly gray-green leaves. Our family's cough remedy is a tea made from a mix of mullein, stinging nettle, spearmint and lemon balm. We find it works remarkably well and is delicious, so no one minds taking their medicine.

Heirloom (min. 200 seeds) \$2.50

Pennyroyal

Perennial, hardy in zones 6-9. I like pennyroyal for its insect repelling properties. It has a strong, minty smell that mosquitoes don't like. My children use it along with lavender essential oil to make a safe alternative to modern insect repellents.

Heirloom (min. 200 seeds) \$2.50

Plantain

Perennial in zones 4-9, this common lawn weed is traditionally used to soothe cuts, wounds, and stings. It is also traditionally used to treat problems such as asthma and bronchitis.

Heirloom (min. 200 seeds) \$2.50



Yarrow

Spearmint

80 days. Spearmint has a wonderful flavor that goes great in desserts, teas and salads, or as a companion to lamb and other meats. Mints can be invasive, so care should be taken to keep them contained.

Heirloom (min. 200 seeds) \$3.00

Stinging Nettle

Perennial in zones 3-10, stinging nettle is frequently found growing wild in forest edges. The young shoots can be cooked and eaten, and the dried leaves are very nutritious. I use nettle in teas for soothing cold symptoms. Care must be taken in harvesting because the leaves sting the skin and cause itching.

Heirloom (min. 200 seeds) \$2.50

St. John's Wort

This beautiful perennial shrub has been traditionally used as an antidepressant. It has bright yellow flowers over green foliage. Hardy to zone 3.

Heirloom (min. 50 seeds) \$2.50

Tobacco, Aztec (Wild)

Grown by the Native Americans for smoking and ceremonies, wild tobacco contains more nicotine than modern cultivars. Tobacco is a source of nicotine sulfate, a natural insecticide for controlling aphids, thrips, white flies and mites. Just dry and powder the leaves and sprinkle around the garden, or make into a tea for a spray application.

Heirloom (min. 200 seeds) \$2.75

Valerian

A hardy perennial that blooms in mid-summer with sweetly scented flowers, its flower extracts were used as perfume in the 16th century. It is native to Europe and parts of Asia. The root is prepared to make the herbal supplement that is used as a sedative. 60 inches tall. Hardy to zone 4.

Heirloom (min. 50 seeds) \$2.50

Wormwood

Before the use of hops, wormwood was used as the bittering agent in beers. Its leaves have been used in absinthe, vermouth and other liqueurs for its bittering qualities. It's traditionally used to treat digestive ailments and intestinal worms. It does best in a shady location.

Heirloom (min. 200 seeds) \$2.50

Yarrow

A flowering aster, yarrow is beautiful and an excellent companion plant for attracting predatory wasps, lady bugs and hoverflies. Traditionally the plant has been used as a topical for wounds and cuts. It has also been used as a food, and the younger leaves can be cooked as a spinach or in a soup. Can be invasive.

Heirloom (min. 200 seeds) \$2.50



Marshmallow

Kale

Kale is a member of the cabbage family. It was developed for its tasty leaves. The baby greens are great in a salad, the mature leaves are excellent in a soup or sauteed. Our favorite way to eat them is roasted and turned into kale chips. Kale produces throughout the season, making it a great choice for those with limited garden space.

Annie's Kale Mix

I love all the different kales. From frilly to flat and in shades of purple and green, I find it hard to choose. This mix contains a nice variety of kales. Why not make a salad of a mix of baby kale? This mix contains Dwarf Blue Curled Scotch, Lacinato, Red Russian, Scarlet and Siberian.

Heirloom (min. 100 seeds) \$2.50

Dwarf Blue Curled Scotch Kale

55 days. This is an early, hardy, and easy to grow kale with beautiful, curled blue-green leaves. It has a nice flavor and gets sweeter after a frost.

Heirloom (min. 100 seeds) \$2.25
Heirloom Bulk (min. 1000 seeds) \$5.00

Lacinato Kale

62 days. Lacinato kale is also known as dinosaur or black Tuscan kale. It has highly savoyed, dark blue-green leaves. The tenderness and mildness of its leaves makes it our favorite.

Heirloom (min. 100 seeds) \$2.25
Heirloom Organic (min. 100 seeds) \$4.50
Heirloom Bulk (min. 1000 seeds) \$7.50

Pentland Brigg Kale

This is a really unique heirloom kale from England. It has less curled leaves than Dwarf Blue Curled Scotch Kale, with a delicate texture, and more of a sweet cabbage flavor than most kales. It is quite winter hardy, and when overwintered in the garden it will produce spring flower shoots like sprouting broccoli.

Heirloom (min. 100 seeds) \$2.50



Red Russian Kale

60 days. With purple tinged leaves, red veins and a feathery shape, Red Russian is a beautiful kale. It is a bit softer than the blue varieties, so it doesn't need as much cooking to become tender.

Heirloom (min. 100 seeds) \$2.25
Heirloom Organic (min. 100 seeds) \$3.50

Scarlet Kale

30-80 days. With very curly, purple leaves, this kale is definitely a stunner. Similar to Dwarf Blue in texture, but a beautiful purple color, it is an excellent addition to the fall garden. Grow for baby kale or let it grow and harvest beautiful leaves throughout the season.

Heirloom (min. 100 seeds) \$2.50



Siberian Kale

65 days. One of the most cold hardy of the kales, this dwarf kale with large green leaves is an excellent choice for northern growers.

Heirloom (min. 100 seeds) \$2.25

Kohlrabi

Kohlrabi is a member of the cabbage family. It produces a delicious bulb that forms above the soil. It can be eaten raw in a salad, roasted or even boiled and mashed.

Purple Vienna Kohlrabi

60 days. An heirloom dating back to the 1860's, Purple Vienna has a purple skin and a crisp white flesh.

Heirloom (min. 100 seeds) \$2.25

White Vienna Kohlrabi

50 days. A very old cultivar, White Vienna has a green skin and creamy white flesh.

Heirloom (min. 100 seeds) \$2.25
Heirloom Organic (min. 100 seeds) \$3.50
Heirloom Bulk (min. 1000 seeds) \$4.50



White Vienna Kohlrabi

Leeks

Leeks are like giant green onions. They have a mild onion flavor that is prized for leek and potato soup. But I've found them to be so much more than that. Picked young, they are delicious braised or sauteed. Our favorite is to slice them, toss with carrots, olive oil and salt and then roast until beginning to brown.

American Flag Leek

130 days. Also known as Giant Musselburgh, it is the traditional variety of leek grown by backyard gardeners. It overwinters well and can be harvested in March in milder climates.

Heirloom (min. 250 seeds) \$2.50
Heirloom Organic (min. 150 seeds) \$3.50
Heirloom Bulk (min. 1000 seeds) \$5.25

Carentan Leek

110 days. An old European favorite dating back to the 1800's, Carentan Leek has large stalks and delicious flavor. It is a cold hardy variety and is good for fall and winter production.

Heirloom (min. 250 seeds) \$2.50

Giant Winter Leek

120 days. Known for its excellent flavor, Giant Winter is adapted to over-wintering and maturing in the spring. They can be grown closer together for more tender leeks. Sow in summer to late fall.

Heirloom (min. 250 seeds) \$2.50



American Flag Leek

Lettuce

One of the first vegetables of spring, lettuce is a welcome sight after months of roots and stews. A fresh spring salad is one of the early joys of the garden.

From the delicate and frilly loose leaf lettuces to the crisp and delicate butterheads to the more firm and crisp romaines, all in shades of greens and reds, there's a lettuce for everyone. Lettuce tends to bolt and become bitter in the heat of summer, but it thrives in the cool temperatures of spring and fall.

Lettuce Blends

Annie's Lettuce Blend

Our favorite mix of lettuces, reds and greens, romaines and leafs, frilly and flat leafed. If you want a beautiful and interesting salad mix, this is the blend for you.

Heirloom (min. 250 seeds) \$2.50
Heirloom Bulk (min. 1800 seeds) \$8.25

Baby Lettuce Blend

Everyone loves a salad of baby greens, each leaf beautiful, delicate, and tender. This is a blend of lettuces that do particularly well harvested young.

Heirloom (min. 250 seeds) \$2.50

Cut and Come Again Lettuce Blend

Harvest this blend of leaf lettuce just above the ground and let it grow back for a second and third harvest. Or go out and harvest just enough of the larger leaves for dinner. Either way, this blend of leaf lettuces is a great way to extend your lettuce harvests for many weeks.

Heirloom (min. 250 seeds) \$2.50
Heirloom Bulk (min. 1800 seeds) \$8.25

Mesclun Lettuce Mix

This traditional French Mesclun salad is a mix of five lettuces, endive, arugula and chervil. It makes for a wonderful mix of sweet, peppery, bitter and flavorful greens.

Heirloom (min. 250 seeds) \$2.50

Microgreens Mix

Many people like to sprout vegetable seeds and eat the plants when they are very small, only an inch or so tall. These are called microgreen salads, and you'd be surprised at the huge variety of interesting flavors available. We tested six different microgreen mixes, and this one is easily our favorite.

Heirloom (min. 500 seeds) \$3.50

Misticanza Salad Mix

Misticanza is the Italian version of the French Mesclun mix. The most traditional versions contain at least twenty-four different Italian greens, many of them wild and hand harvested. We have chosen a large mix of Italian greens, beautiful lettuces, and herbs to make our own version of this wonderful Italian salad.

Heirloom (min. 250 seeds) \$2.50

Organic Lettuce Blend

If you prefer all organic lettuces, this is the blend for you. A delicious mix of romaine, leaf and butterhead lettuces.

Heirloom Organic (min. 250 seeds) \$3.50

Romaine Lettuce Blend

Prized for their crisp, firm head, romaine lettuces are a favorite. This is a blend of all of our favorite romaine lettuces.

Heirloom (min. 250 seeds) \$2.50

Spring Mix Lettuce Blend

Kamaile's favorite mix, spring mix contains all the wonderful baby greens that thrive in spring. This is a delightful mix of beets and chard, lettuce and mustards, as well as other spring greens.

Heirloom (min. 250 seeds) \$2.50



Butterhead Lettuce



All Year Round Lettuce

72 days. My favorite lettuce, this pre 1870 British heirloom is a beautiful traditional butterhead lettuce. It has tender, delicious green leaves that are loosely formed into a head. A really special lettuce.

Heirloom (min. 250 seeds) \$2.50

Buttercrunch Lettuce

65 days. A wonderful butterhead lettuce that is tender, yet firm. It has medium to light green leaves with a soft, creamy, buttery texture and little to no bitterness.

Heirloom (min. 250 seeds) \$2.00
Heirloom Organic (min. 250 seeds) \$3.25
Heirloom Bulk (min. 1800 seeds) \$7.75

Tom Thumb Lettuce

34 days. What fun little lettuces! These miniature butterhead lettuces with crinkly green leaves are delicious with mild, sweet and crisp yet tender leaves. It is also a good choice for a summer lettuce because they resist bolting better than many of the larger varieties.

Heirloom (min. 250 seeds) \$2.25

Winter Density Lettuce

65 days. Winter Density is best described as a tall butterhead, with some characteristics of a romaine. It is crisp, sweet and delicious. Winter Density is a good choice for overwintering in the garden. It has dark green leaves and a densely packed head.

Heirloom (min. 250 seeds) \$3.00

Leaf Lettuce

Black Seeded Simpson Lettuce

45 days. One of the most popular lettuces, it has beautiful, frilly loose leaves. Quick and easy, tender and delicious, it has a nice light yellow-green color.

Heirloom (min. 250 seeds) \$2.50
Heirloom Organic (min. 250 seeds) \$3.50

Bronze Arrowhead Lettuce

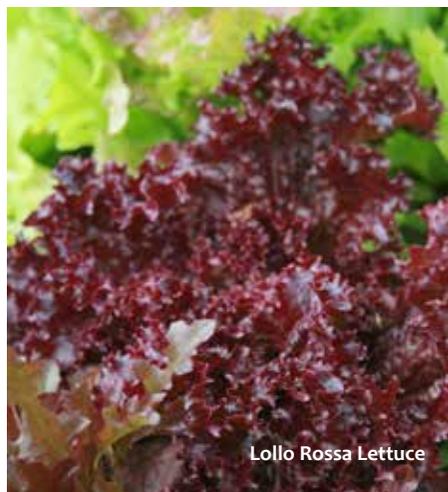
46 days. Sweet and tender, Bronze Arrowhead is our favorite oak leaf lettuce. With its green and bronze rosette, it's beautiful as well as delicious.

Heirloom (min. 250 seeds) \$2.50

Italianisher Oak Leaf Lettuce

55 days. An excellent heirloom oak leaf lettuce, Italianisher grows large rosettes of delicious, green leaves with excellent taste and texture, mild flavor and little to no bitterness.

Heirloom Organic (min. 250 seeds) \$3.50



Lollo Rossa Lettuce

Lollo Rossa Lettuce

53 days. A frilly, deep red lettuce, it is a little more bitter than most lettuces, adding a nice contrast in flavor and color in a lettuce blend. It is very beautiful with dark red frilly leaves.

Heirloom (min. 250 seeds) \$2.25

Oak Leaf Lettuce

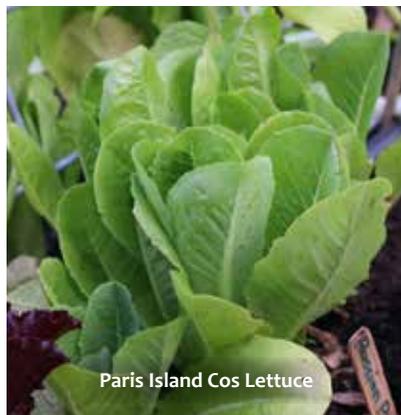
40 days. Grown for its distinctive oak leaf shaped leaves, Oak Leaf is a great addition to a salad mix or as a stand-alone cut and come again leaf lettuce. It grows quickly, making it one of the fastest lettuces available.

Heirloom (min. 250 seeds) \$2.25

Prizehead Lettuce

45 days. Dating back to the late 1800's, Prizehead is not a head lettuce, but a green leaf lettuce with lime green inner leaves and outer leaves tinged with purple to bronze. It has crinkly leaves that are tender and sweet.

Heirloom (min. 250 seeds) \$2.25



Paris Island Cos Lettuce

Red Salad Bowl Lettuce

44 days. This is a beautiful lettuce. Deep red, with frilly leaves and a mild flavor. It is slow to bolt, making it a great choice for growing in the heat or in warmer climates.

Heirloom (min. 250 seeds) \$2.25
Heirloom Organic (min. 250 seeds) \$3.50

Salad Bowl Lettuce

44 days. With medium green, frilly leaf lettuce, Salad Bowl is tender, crisp, and has a great flavor. It makes a wonderful salad on its own, but also is a great base in any lettuce mix.

Heirloom (min. 250 seeds) \$2.25
Heirloom Organic (min. 250 seeds) \$3.50

Tango Lettuce

52 days. This is the frilliest lettuce available. Both mild and sweet, it is a wonderful addition to a blend, but also fun on its own. It is fast to bolt, so it does best in cooler climates.

Heirloom (min. 250 seeds) \$2.25
Heirloom Organic (min. 250 seeds) \$3.50



Webb's Wonderful Lettuce

Romaine Lettuce

Amish Deer Tongue Lettuce

45-55 days. Dark green, crisp and firm, with tongue shaped leaves, Amish Deer Tongue is unique and delicious.

Heirloom (min. 250 seeds) \$2.50

Cimmaron Lettuce

60 days. Cimmaron is a very striking lettuce. A little deep green with lots of maroon veins and edges, this romaine type lettuce is also very delicious. It has the firm texture of romaine lettuces but is still very tender with a pleasant, mild flavor.

Heirloom (min. 250 seeds) \$2.25

Freckles Lettuce

60 days. Also known as Forellenschluss or Speckled Trout Back, this beautiful red speckled, green romaine type lettuce grows tall with slender leaves. It is tender and delicate, with a nice flavor. The color is wonderful, with a bright green base and contrasting red spots.

Heirloom (min. 250 seeds) \$2.25

Little Gem Lettuce

70 days. In England this is known as a gourmet lettuce, highly prized for holidays and special occasions. It produces tiny, personal sized, romaine shaped heads with a firm but tender texture and mild flavor.

Heirloom Organic (min. 250 seeds) \$3.50

Marvel of Four Seasons Lettuce

48 days. This French heirloom is known for its wide range of colors, varying from green to deeply tinged with red depending on the weather and temperatures. It has a nice, loose head with a delicate, tender texture and fine flavor.

Heirloom (min. 250 seeds) \$2.50

Heirloom Organic (min. 250 seeds) \$3.50

Paris Island Cos Lettuce

72 days. The traditional variety of green romaine lettuce, it has a firm, crisp texture and the great flavor we associate with romaine.

Heirloom (min. 250 seeds) \$2.25
Heirloom Organic (min. 250 seeds) \$3.50

Head Lettuce

Great Lakes 118 Lettuce

75 days. The standard for commercial growers for decades, it is now almost forgotten. In cultivation for over 60 years, this crisp head or iceberg lettuce is a great choice for early spring and late fall lettuce.

Heirloom (min. 250 seeds) \$2.25

Ice Queen Lettuce

80 days. This heirloom iceberg lettuce is known for its great taste and texture. Far better than any grocery store variety, Ice Queen is considered the best tasting iceberg lettuce available. It is also more heat tolerant than many of the lettuces.

Heirloom (min. 250 seeds) \$2.50

Webb's Wonderful Lettuce

65-70 days. An English lettuce, it is a good summer variety because it withstands the heat well. It is bright green and has large heads with crisp leaves. A good choice for Southern growers.

Heirloom Organic (min. 250 seeds) \$4.50



Melons

Juicy and sweet, these delicious fruits are a special treat of summer. Homegrown and heirloom, they are amazingly flavorful. With a variety of colors and sizes, there is a perfect melon for any climate and palate.

Banana Melon

80-100 days. A long, thin melon with smooth blue skin that ripens yellow with salmon-pink flesh. It is incredibly sweet with a tropical fruit scent. Some say it gets its name from the shape and others say it's from the flavor.

Heirloom (min. 25 seeds) \$2.25

Charentais Melon

74 days. A true European cantaloupe, Charentais is a small, single serving melon with an exceptional sweet flavor. It takes care to achieve the remarkable flavor it is known for. This is a labor of love for those in France who prize this melon.

Heirloom (min. 25 seeds) \$2.50

Editso 47 Melon

88 days. This netted rind muskmelon is well adapted to hot and humid areas, making it an excellent melon for the South. It has large, sweet melons with firm, tender, salmon colored flesh.

Heirloom (min. 25 seeds) \$2.25

Hale's Best Jumbo Melon

85 days. A great old standard muskmelon, with orange flesh and a netted rind, Hale's Best Jumbo is a good melon for those who want a larger muskmelon.

Heirloom (min. 25 seeds) \$2.25

Hearts of Gold Melon

90 days. Developed in the late 1800's in Michigan, this muskmelon was once the most popular variety of melon for market growers. It has a deep orange flesh and a delicious flavor.

Heirloom (min. 25 seeds) \$2.25

Heirloom Organic (min. 25 seeds) \$3.50

Honey Rock Melon

75-90 days. Developed at Michigan State University and an All American Selection in 1933, this very large muskmelon with sweet orange flesh was developed for markets in the Northeastern US and Canada. A great choice for cooler climates.

Heirloom (min. 25 seeds) \$2.25



Editso 47 Melon



Silver Queen Okra



Hearts of Gold Melon

Okra

Originating from Africa, okra was first used as a vegetable and thickener in gumbos and stews. It is now a southern favorite either fried or pickled. It is also excellent grilled or curried.

Burgundy Okra

55-60 days. A beautiful deep burgundy okra that turns dark green when cooked. It is very flavorful and cooks up with a nice, firm texture.

Heirloom (min. 75 seeds) \$2.50

Clemson Spineless Okra

55 days. With its high yields and excellent flavor, Clemson Spineless is the old-time favorite okra and for good reason.

Heirloom (min. 75 seeds) \$2.50

Heirloom Organic (min. 75 seeds) \$4.00

Heirloom Bulk (min. 300 seeds) \$6.00

Perkins Long Pod Okra

60 days. This high yielding old favorite produces really long okra pods that remain tender even when large. It is a great choice for canning, and in gumbos and stews. It is a large plant, growing up to 5 feet tall.

Heirloom (min. 75 seeds) \$3.00

Silver Queen Okra

57 days. A very beautiful okra with long slender ivory pods. Plants can reach 6 feet tall, and pods are best harvested young, about 5 inches or smaller. One of the prettiest okras.

Heirloom (min. 75 seeds) \$3.25

Honeydew, Green Flesh Melon

115 days. A smooth skinned melon with a thick rind that turns from pale green to ivory when it's ripe, it is a very sweet green-fleshed melon with a small seed cavity. Best grown in the south, but can be grown in the north with extra care.

Heirloom (min. 25 seeds) \$2.25

Heirloom Organic (min. 25 seeds) \$3.50

Minnesota Midget Melon

70 days. What cute little muskmelons, each one a perfect individual serving. Minnesota Midget produces lots of small, 5-6 inch, round melons with really sweet, orange flesh.

Heirloom (min. 25 seeds) \$2.25

Heirloom Organic (min. 25 seeds) \$4.50

Mushrooms

A gourmet treat, mushrooms have a richness and umami that can't be matched with any other vegetable. We offer a selection of outdoor mushroom kits that range from easy to challenging to grow.

Black Morel Mushroom Outdoor Kit

Morel mushrooms are a delicacy so prized that legions of people head into the woods every spring to harvest them. With this kit, you can have a patch of your own right in your backyard. One kit will inoculate 50 sq. ft. Can be started any time the soil is workable. Not for beginners.

Morel Mushroom Kit \$52.00

Shiitake Mushroom Plugs

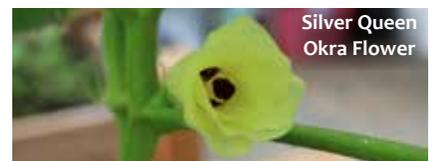
Shiitakes are wonderfully flavored Japanese mushrooms with a rich and meaty flavor when cooked. Each kit comes with 100 inoculated spawn plugs to be inserted into holes drilled in a log that you keep outdoors. Shiitakes can be started from spring up to a month before a hard frost.

Shiitake Mushroom Plugs \$20.00

Wine Cap Mushroom Outdoor Kit

With a mild, nutty flavor similar in taste and texture to a portabello, this mushroom is a welcome addition to your garden. It is easy to grow on a bed of woodchips or straw. It is one of the only perennial mushrooms that can produce the same season when planted in early spring to early summer. It is also called King of the Garden because it is an excellent garden companion plant. Wine Caps can be started anytime in the spring up to a month before a hard frost.

Wine Cap Mushroom Kit \$37.00



Silver Queen Okra Flower

Onions

Onions are a staple of the kitchen, adding flavor and depth to almost every dish. They are delicious raw in a salad or cooked in a stew. There are many kinds of onions, and there's a perfect one for almost every garden, from the pungent storage onions, to the sweet salad onions, to the delightful bunching onions.

It can be difficult to choose the right onion for your area. Onions develop their bulb according to how much daylight they receive during the summer. Northern growers have longer days in the summer, so they need to grow long day onions. Southern growers have more uniform days throughout the year, so they need short day onions. If you live in the middle of the country, then intermediate day onions are for you. If you choose the wrong onion, it will form green onions, but won't form a bulb.

Bunching Onions

Evergreen Bunching Onion

All onions can be used as young, green onions before they form a bulb, but Evergreen Bunching far outshines them for intense flavor. It's well worth growing some for the amazing flavor it imparts to salads and stir fries.

Heirloom (min. 250 seeds) \$2.25
 Heirloom Organic (min. 150 seeds) \$3.50
 Heirloom Bulk (min. 1000 seeds) \$5.25

Heshiko Bunching Onion

A beautiful Japanese bunching onion. Significantly more cold hardy than other bunching onions, it is an excellent choice for overwintering.

Heirloom (min. 250 seeds) \$2.25

North Holland Bloodred Redmate Onion

This is a stunning onion with deep red coloring, even on them at the bunching onion stage. A dual purpose onion, it can be used as a bunching onion, or thinned to be grown out for a small salad onion. As with most red onions, it has a mild, sweet flavor.

Heirloom (min. 250 seeds) \$3.00

Long Day Onions Northern Regions

Ailsa Craig Prizewinner Onion

100 days. Originally developed in 1887 by David Murray, gardener to the Marquis de Ailsa, Ailsa Craig is a wonderful onion. Medium to large sized, and full of rich onion flavor, they aren't good keepers, but are well worth growing for fresh use. Unlike a lot of sweet onions, they caramelize with a rich and full onion flavor. Long Day.

Heirloom (min. 250 seeds) \$3.50

Dorata di Parma Onion

110 days. A beautiful golden late season onion. It has excellent storage qualities, making it a wonderful staple onion. Long to Intermediate day.

Heirloom (min. 250 seeds) \$2.50
 Heirloom Bulk (min. 1000 seeds) \$5.25



Evergreen Bunching Onion

Cipollini Onions

Annie's Cipollini Onion Blend

This blend contains a mix of white, yellow and red cipollini onions. Cipollinis are small, flat onions that are traditionally pickled. They are also delicious roasted and sauteed. Intermediate day.

Heirloom (min. 250 seeds) \$2.50

Borrettana Onion

105 days. A yellow, cipollini onion, Borrettana is small but packed with flavor. Traditionally used as a pickling onion, Borrettana is also a great addition to fried potatoes, green beans or any other vegetable enhanced by the flavor of caramelized onions. Long to Intermediate day.

Heirloom Organic (min. 150 seeds) \$3.50

New York Early Onion

98 days. An early yellow globe onion developed for Northern growers, it produces mild, tender onions. Medium-term storage. Long day.

Heirloom Organic (min. 150 seeds) \$3.75

Rijnsburger 5 Onion

An old Dutch heirloom, this is a good all purpose storage onion. It has firm, dense onions with a beautiful golden brown skin that is thick and tightly held to the bulb. Long day.

Heirloom (min. 250 seeds) \$2.50

Ruby Red Onion

110 days. A good storage onion, Ruby Red is a large, firm red onion that stores 5-6 months. It is good sized, with strong but sweet flavor. Long day.

Heirloom (min. 250 seeds) \$2.25



Annie's Cipollini Onion Blend



New York Early Onion

Walla Walla Sweet Onion

110 days. A large, extremely sweet, yellow slicing onion. Best used fresh and raw, as cooking lessens its flavor. It doesn't store well, but is well worth growing for fresh eating. Long day.

Heirloom (min. 250 seeds) \$3.00
 Heirloom Organic (min. 150 seeds) \$4.00

White Sweet Spanish Onion

115 days. This is the standard commercial white onion. It produces large globe shaped onions with white skin, and a sweet and mild flavor, with moderate storage properties. Long day.

Heirloom (min. 250 seeds) \$2.25



Utah Yellow Sweet Spanish Onion

**Intermediate Day Onions
Central Regions**

Ramata Rossa di Milano Onion

115 days. This red Italian storage onion has an excellent, pungent flavor and is prized by chefs for use in authentic Italian recipes. It is a good keeper, and it tolerates cool weather. Intermediate to Long day.

Heirloom Organic (min. 150 seeds) \$3.75

 **Rossa Lunga di Firenze Onion**

100-120 days. A long, red, torpedo shaped onion with a wonderful, mild, sweet flavor. It is a great salad onion. A short to intermediate day onion, it can be grown in the North, it just produces a smaller bulb there.

Heirloom (min. 250 seeds) \$2.50

Utah Yellow Sweet Spanish Onion

115 days. A large, sweet yellow onion that is loved for its mild, sweet flavor. It does well in Western states and similar climates. It keeps moderately well. Intermediate day.

Heirloom (min. 250 seeds) \$2.25

Heirloom Bulk (min. 1000 seeds) \$5.25

**Short Day Onions
Southern Regions**

Early Texas Grano Onion

180 days. Released in 1944 and a parent of all the super sweet onions including the Vidalia, Early Texas Grano is a sweet, flavorful onion with a yellow skin and white flesh. Short keeper. Intermediate to Short day.

Heirloom (min. 250 seeds) \$2.25

Heirloom Bulk (min. 1000 seeds) \$5.25

Red Burgundy Onion

100 days. With a mild, sweet flavor, and large red bulbs, this is exactly what you expect from a red onion. A great choice for salads or hamburgers. Excellent keeper. Short day.

Heirloom (min. 250 seeds) \$2.25



Rossa di Milano Onion



Rossa Lunga di Firenze Onion



Onion Flowers

**Seeds, Sets or Plants
Which is Right for Me?**

Seeds - If you want your choice of varieties, and you start early enough, this is the right choice. It isn't that hard to start from seed, but it is a little more involved than other vegetables.

Plants - If you are ordering late, or if you want something easy and don't want to go through the work of starting from seed, this is the choice for you.

Sets - I don't recommend them so we don't carry them. They are basically second year plants that go to seed. They don't keep well and usually have a hard center stalk that makes them hard to use.

Onion Plants

Onion plants are a great choice for those who don't want to hassle with onion starts or when you are late for planting. Onion plants come to you as small green onions that you plant. They are shipped to you at the right time for you to plant in your area. Each bunch usually contains 50-75 plants. Onion plant prices include shipping.



Onion Plants



Northern Onion Collection

Onion Plants

Long day (Northern)

Northern Onion Plants Collection (3 bunches) \$27.99

One bunch of each of our three long day onions, Utah Yellow Sweet Spanish, Walla Walla Sweet, and White Sweet Spanish.

Utah Yellow Sweet Spanish Onion (2 bunches) \$19.99

Walla Walla Sweet Onion (2 bunches) \$19.99

White Sweet Spanish Onion (2 bunches) \$19.99

Short day (Southern)

Annie's Southern Onion Plants Collection (2 bunches) \$19.99

One bunch of each of our two short day onions, Red Burgundy and Crystal Wax White Bermuda.

Red Burgundy Onion (2 bunches) \$19.99

Crystal Wax White Bermuda Onion (2 bunches) \$19.99

Parsnips, Parsley Root and Salsify

Parsnips, parsley root and salsify are all beautiful white roots, each has its own unique flavor. Parsnips are best grown in the fall, parsley root throughout the summer and salsify in the spring.

Annie's Parsnip Blend

Parsnips are tricky to grow and each year a different variety works better for me depending on the weather. I like to plant a blend of all our parsnips so that I am sure to have plenty of the variety that is best that year. This is a mix of all our parsnips, All American, Harris Model and Hollow Crown.

Heirloom (min. 150 seeds) \$2.75

All American Parsnip

130 days. With tender, white roots, and a nice mild flavor, All American is an excellent parsnip. It has fairly long roots, which are especially sweet when harvested in the fall.

Heirloom (min. 150 seeds) \$2.50

Hamburg Rooted Parsley

90 days. Dating back to the 1600's, Hamburg Rooted Parsley is grown for its parsnip like root instead of its flavorful leaves. The leaves can be used like other parsleys, but its real value is in its 8-10 inch white root. The root can be used anywhere you use carrots and parsnips, and it's an excellent addition to chicken soups.

Heirloom (min. 200 seeds) \$2.25



All American Parsnip

Harris Model Parsnip

80-85 days. This is the standard by which all other parsnips are judged. They are long, white and sweet with smooth grained flesh.

Heirloom (min. 150 seeds) \$2.50
Heirloom Bulk (min. 900 seeds) \$5.00

Hollow Crown Parsnip

105 days. One of the oldest varieties of parsnips dating back to at least the 1850's, Hollow Crown or Student is a good flavored, traditional parsnip. It performs best in deep, well prepared soil.

Heirloom (min. 150 seeds) \$2.50
Heirloom Organic (min. 150 seeds) \$3.75

Mammoth Sandwich Island Salsify

120 days. A long season root that can be overwintered, salsify is easy to grow. It produces creamy white roots, 8 to 9 inches long and 1 to 1 1/2 inches across at the shoulder. It is slow to germinate, taking up to 21 days.

Heirloom (min. 200 seeds) \$2.25

Peas

Peas are a wonderful spring and fall vegetable. They thrive in the cooler weather. Delicious, sweet and tender, they are great alone or as a part of a stew, soup, or stir fry. Some are great shelled, others have delicious, edible pods. Either bush or climbing, there's a pea for every garden.

Shelling Peas

British Wonder Pea

50-55 days. Introduced in England around 1890 and to America in 1904, this shelling pea with large pods grows on vines reaching 3 feet tall. It requires trellising.

Heirloom Organic (min. 40 seeds) \$4.00

Green Arrow Pea

65-70 days. A British shelling pea with a bush growing habit. It produces long, thin pods with 9 to 11 sweet peas. A little later than some of the others, with tender, crisp peas, but well worth the wait.

Heirloom Organic (min. 40 seeds) \$4.00

Kelvedon Wonder Pea

84-98 days. This British shelling pea is one of my favorites. Originally developed in Essex, England in 1925, it produces lots of very sweet and tender peas. It is a dwarf plant that is also well suited to container gardening.

Heirloom (min. 80 seeds) \$3.25

Laxton's Progress #9 Pea

60 days. With short vines and plump pods, Laxton's Progress produces heavy yields of shelling peas of excellent quality. It has 9 peas per pod, hence the name. They are so delicious that they usually don't make it out of the garden because we eat them all as we pick them.

Heirloom (min. 80 seeds) \$2.75

Lincoln Pea

65-70 days. Lincoln is one of the sweetest peas I've raised. It has straight pods filled with tender peas on bush plants. Yields are highly dependent on the weather. An excellent pea for freezing as well as fresh eating.

Heirloom (min. 80 seeds) \$2.75

Little Marvel Pea

59-63 days. An excellent, all purpose, bush variety pea. It is easy to grow, fast, and very reliable. It grows up to 30 inches tall and produces high yields of tender, sweet shelling peas. Good for fresh eating, canning or freezing.

Heirloom (min. 80 seeds) \$2.75
Heirloom Bulk (min. 500 seeds) \$10.50

Tom Thumb Pea

50-55 days. A specialty, miniature pea for container gardening, Tom Thumb is fun to grow. Growing only 8 inches tall, it can grow in a small pot, making it a wonderful centerpiece for a garden party. Everyone just harvests their snacks off the center of the table.

Heirloom (min. 40 seeds) \$2.50

Wando Pea

68 days. An excellent spring pea, it germinates well in the cold and is the most heat tolerant of the shelling peas. A great choice for those with short springs, who need to have a more heat tolerant pea.

Heirloom (min. 80 seeds) \$2.75



Little Marvel Pea



Dwarf Grey Flowers

Snow Peas

Dwarf Grey Sugar Snow Pea

57-60 days. Dwarf Grey Sugar is a wonderful multi-purpose pea. An excellent variety for Asian cooking, the pods are very small, but flavorful and sweet. It also produces a large number of tendrils that are excellent sautéed for snow pea sprouts. To top it off, it's beautiful, with purple and pink bicolor flowers.

Heirloom (min. 80 seeds) \$3.00
Heirloom Organic (min. 40 seeds) \$4.00

Golden Sweet Pea

60-70 days. Wow! These are very special peas. Beautiful purple bicolor flowers lead to pale yellow pods. Not only are they beautiful, but the peas are tender and sweet, with the best flavor of any snow pea I've tried.

Heirloom (min. 80 seeds) \$3.00

Oregon Sugar Pod II Pea

60-70 days. A really nice, bush type, snow pea. It produces large, flavorful, tender pea pods with good yields. It's best harvested young, so make sure to harvest daily. Although not necessary, it benefits from trellising. This is our favorite snow pea because it is easy, reliable, and tasty.

Heirloom (min. 80 seeds) \$2.75
Heirloom Organic (min. 40 seeds) \$3.50
Heirloom Bulk (min. 450 seeds) \$10.50



Oregon Sugar Pod II Pea

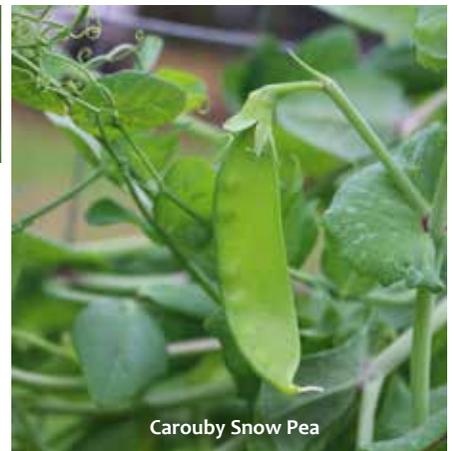


Climbing Peas

Alderman (Tall Telephone) Pea

75 days. An old, English variety, it produces good yields of delicious, sweet peas. The plants grow up to about 6 feet tall.

Heirloom (min. 80 seeds) \$3.25



Carouby Snow Pea

Carouby Snow Pea

50-55 days. An heirloom French snow pea dating back to the 19th century, Carouby produces large, sweet snow peas that are delicious even when picked large.

Heirloom (min. 80 seeds) \$3.25

Mammoth Melting Snow Pea

68-72 days. Mammoth Melting Snow Pea lives up to its name. Huge, tender, deliciously sweet snow peas grow on 5 foot tall plants.

Heirloom (min. 80 seeds) \$2.75
Heirloom Organic (min. 40 seeds) \$4.00

Cowpeas

California Black Eye Cowpea

75 days. A southern favorite, this cowpea is very distinctive with its creamy color and black eyes. A New Year's tradition, these wonderful cowpeas can be eaten fresh or dried.

Heirloom (min. 80 seeds) \$2.50
Heirloom Bulk (min. 500 seeds) \$10.50

Mississippi Silver Cowpea

60 days. Also known as Brown Crowder cowpea, this early cowpea produces very easy-to-shell peas on bush plants. The pods set at foliage height, making them easy to pick. It also has a delicate and delicious flavor.

Heirloom (min. 40 seeds) \$3.00

Peppers

Hot or sweet, which is your favorite? We love them all. Hot peppers are the original peppers, grown in the Americas. But after the discovery of the New World, they soon traveled all over the world, becoming a staple in all the warm climates. From Mexican salsas to Thai and Indian curries, hot peppers are now a part of many cuisines. Sweet peppers were developed from the hot peppers. Coming in all shapes, sizes and colors, the bells and Italian sweet peppers don't have the heat, but instead have a bright, sweet flavor.

Pepper Collections

Annie's Favorite Peppers Collection

This is a collection of our favorite peppers, a nice variety of shapes, sizes and flavors. From hot to sweet, short and wide to long and thin, red to yellow, this collection has it all. Includes 10 seeds of each of the following varieties:

Anaheim Corno di Toro Giallo
Buran Orange Bell
Chocolate Bell Early Jalapeno

Annie's Favorite Peppers Collection \$5.75

Annie's Favorite Organic Peppers Collection

This is a collection of our favorite organic peppers, from traditional bell peppers to Italian sweet to Mexican hot peppers. Includes 10 seeds of each of the following varieties:

Golden California Wonder Marconi Red
Sweet Chocolate Bell Early Jalapeno
Greek Golden Pepperoncini

Annie's Favorite Organic Peppers \$7.25

Rainbow Bell Pepper Collection

For the bell pepper enthusiast, this collection has it all. California Wonder is the only pepper intended to be picked green, though any pepper can be eaten green if you pick them before they turn color. If you let them mature, you'll have a rainbow of different colors. Includes 10 seeds of each of the following varieties:

California Wonder Quadrato Giallo d'Asti
Orange Bell Quadrato Rosso d'Asti
Purple Beauty Bell

Rainbow Bell Pepper Collection \$5.75



Rainbow Bell Pepper Collection



Mexican Peppers

Mexican Pepper Collection

Mexico is the original home of the pepper, and you can tell by the wide variety of flavorful and interesting peppers available. This is a selection of our favorite Mexican peppers, ones we grow regularly for salsa and all kinds of other fantastic dishes. Includes 10 seeds of each of the following varieties:

Ancho Jalapeno M
Chile de Arbol Serrano
Habanero

Mexican Pepper Collection \$5.75

Bell Peppers

Bull Nose Pepper

58 days. This red bell pepper was grown by Thomas Jefferson at Monticello. These smaller bell peppers have great flavor and grow on productive sturdy plants. Under certain growing conditions, the ribs can become hot.

Heirloom (min. 25 seeds) \$3.25

Buran Pepper

90 days. We are so happy to be able to offer this pepper again. It was our favorite when we first started growing heirlooms, but it was unavailable for years, so we couldn't offer it. Buran is a very sweet red bell pepper from Poland. It is even sweet as a green pepper.

Heirloom (min. 25 seeds) \$3.25

California Wonder Pepper

70 days. A wonderful bell pepper, it has thick walls, a blocky shape, and an excellent flavor. It is a great choice for a green bell pepper, or allow it to ripen to red for a delicious red bell pepper.

Heirloom (min. 25 seeds) \$2.25
Heirloom Bulk (min. 250 seeds) \$9.00

Chocolate Bell Pepper

60-85 days. This unique heirloom ripens to chocolate brown, with thick, sweet, rich flavored flesh. It is a fairly fast pepper with excellent yields, everyone's favorite pepper!

Heirloom (min. 25 seeds) \$3.00

Golden California Wonder Pepper

62-73 days. A favorite since the 1920's, this golden yellow version of the red California Wonder pepper is a great choice for those who love yellow peppers.

Heirloom Organic (min. 25 seeds) \$4.00

Jupiter Bell Pepper

70 days. Known for its great size and delicious flavor, Jupiter is typically grown as a green bell pepper which ripens red. It produces uniform, medium sized fruit.

Heirloom (min. 10 seeds) \$3.00



King of the North Bell Pepper

70 days. Developed in Wisconsin for northern growers, King of the North is a good choice if you have a short growing season. Good yields of medium sized, uniform bell peppers that ripen to red.

Heirloom (min. 25 seeds) \$3.50

Mini Bell Peppers

90 days. With a mix of red, yellow, and chocolate, these are delightful peppers to grow. Petite plants produce lots of tiny beautifully colored bell peppers. Chocolate is the sweetest, the yellows are beautiful, and the reds have a nice pepper flavor.

Heirloom (min. 25 seeds) \$2.75



Orange Bell Pepper

90 days. A later variety, it produces pretty orange bell peppers. Peppers are very sweet with a good pepper flavor. Thick fleshed, juicy and crisp, it is excellent raw or cooked.

Heirloom (min. 25 seeds) \$2.50

Purple Beauty Bell Pepper

70-75 days. Beautiful dark purple, almost black, peppers grow on sturdy and compact plants. Good yields of sweet, thick walled peppers make this an excellent pepper.

Heirloom (min. 25 seeds) \$2.25

Quadrato Giallo D'Asti Pepper

70-80 days. An Italian heirloom yellow bell pepper. Huge, block shaped peppers with very sweet, crisp, and tender flesh. Absolutely delicious.

Heirloom (min. 25 seeds) \$2.50

Quadrato Rosso D'Asti Pepper

80-85 days. A large, very sweet, red bell pepper from Italy. It has very sweet and crisp flesh and is good fresh or roasted.

Heirloom (min. 25 seeds) \$2.50



Sweet Chinese Giant Pepper

90 days. These long season peppers grow large under normal conditions, but they will grow to a huge 6 inches long if you thin the fruit. One of the biggest sweet peppers available. It has mild and sweet flesh and ripens to a bright red.

Heirloom Organic (min. 25 seeds) \$3.50

Sweet Chocolate Bell

78 days. Introduced in 1965, this medium sized, blunt nosed pepper is early and reliable. It has red flesh under a chocolate brown skin. It is tolerant of cool nights and is a good choice for those with a short growing season.

Heirloom Organic (min. 25 seeds) \$2.75



Peppers are slow to germinate. Patience and heat are your friends. Be patient about transplanting too. It is best to wait until the soil has warmed to 60 F and all danger of frost is past.

Hot Peppers

Anaheim Pepper

77 days. A mild to medium hot, long, green chili pepper that is a great choice for making chili rellenos. They can grow very large and are thicker walled than most chili peppers.

Heirloom (min. 25 seeds) \$2.25

Ancho (Poblano) Pepper

90 days. I love ancho peppers. It's a hot pepper, but very mild and full of pepper flavor. It makes a wonderful stuffing pepper for chili rellenos, or a good base pepper for a mild Mexican salsa. A little slower to mature than most hot peppers, but well worth the wait.

Heirloom (min. 25 seeds) \$2.50

Black Hungarian Pepper

75 days. With green leaves, purple flowers, and black fruit, many people grow this pepper as an ornamental landscaping plant. The peppers are about the size and shape of jalapenos, medium hot, and they can be dried and ground to make paprika, but they really shine when roasted.

Heirloom (min. 25 seeds) \$2.50

Cayenne Pepper

85 days. The traditional hot red pepper used to flavor lots of dishes, Cayenne is a nicely flavored hot pepper. It is easy to grow and easy to dry. I just leave them out on the counter till they are dry and ready to be ground for my own, delicious cayenne powder.

Heirloom (min. 25 seeds) \$2.25

Heirloom Organic (min. 25 seeds) \$4.00

Chile de Arbol Pepper

92 days. This is Kamaile's favorite pepper. It has a great, smoky flavor with a moderate amount of heat. I find it the perfect balance for adding heat to a dish while still getting an interesting and good flavor.

Heirloom (min. 25 seeds) \$3.50

Thai Hot Pepper



Early Jalapeno Pepper

60 days. Early Jalapeno is a fast growing pepper, medium hot, and more tolerant of cool weather than most peppers. It has excellent yields of bright green peppers. The peppers will turn red if you leave them on the plant long enough.

Heirloom (min. 25 seeds) \$2.50

Heirloom Organic (min. 25 seeds) \$3.50

Greek Golden Pepperoncini Pepper

70 days. With shorter fruit than Italian Pepperoncini, this is the pepper that you commonly find pickled in jars at the grocery store. They ripen from green to yellow. It has very little heat, so little that some people consider it a sweet pepper.

Heirloom Organic (min. 25 seeds) \$3.00



Black Hungarian Pepper

Guajillo Pepper

85 days. A wonderful chili, typically dried and used to make salsa or chili powder. It has 6-8 inch long red-brown peppers with moderate heat. I really enjoy this pepper roasted, peeled and sliced in a squash soup.

Heirloom (min. 10 seeds) \$3.00



Ancho Pepper



Red Scotch Bonnet Pepper

Habanero Pepper

90-100 days. One of the hottest peppers, habaneros are also very flavorful. Once you get past the heat, they have an almost apricot fruitiness. I like to simmer a few in tomato sauce, removing the peppers before serving. The wonderful flavor and a bit of the heat are transferred to the sauce.

Heirloom Organic (min. 25 seeds) \$4.00

Hungarian Hot Wax Pepper

70 days. Hungarian Hot Wax is both early and prolific. A milder hot pepper, it can be used fresh, dried or cooked. It's a favorite sliced for salads or cooked on pizza. It's a good choice for those with cooler climates.

Heirloom (min. 25 seeds) \$2.25

Italian Pepperoncini Pepper

75 days. The traditional Italian pickling pepper, it produces high yields of long, thin sweet peppers with just a little heat. Beautiful yellow peppers that ripen red, they are excellent both pickled or eaten raw.

Heirloom Organic (min. 25 seeds) \$3.00

Jalapeno M Pepper

70-80 days. Jalapeno M is the standard jalapeno. It is both hot and flavorful, and can be used in anything from salsa to roasted stuffed peppers to jalapeno poppers. Traditionally they are also dried and then smoked to make chipotles.

Heirloom (min. 25 seeds) \$2.25

Padron Pepper

60 days. Padron is a small hot pepper famous in Spain where they eat it sautéed in olive oil with sea salt as a tapas appetizer. If the peppers are harvested at 1 to 1 1/2 inches long, most will be mild with about one in twenty hot. It's kind of like playing Russian roulette, who knows if the next one will be the hot one! Leave them to get to 2 to 3 inches long and all of the peppers will be hot.

Heirloom (min. 25 seeds) \$2.50

Red Scotch Bonnet Pepper

Hang on to your hats, this is a hot one. Shaped like a little hat, these very hot peppers rival Habanero as one of the hottest peppers. Originally from Jamaica, these hot peppers are used to add heat to jerk dishes.

Heirloom Organic (min. 25 seeds) \$3.00

Serrano Pepper

85 days. This small, green Mexican pepper is slightly hotter than a jalapeno. It is used to add heat to salsa, or in anything that you want a little more heat.

Heirloom (min. 25 seeds) \$2.25

Thai Hot Pepper

85 days. Thai Hot is a very hot, flavorful pepper in the cayenne family. The tiny peppers grow upright, frequently above the foliage, making it a great ornamental pepper. The chillies are used to add a kick to Thai and other Asian dishes.

Heirloom (min. 25 seeds) \$3.00

Tabasco Pepper

75 days. The original Tabasco Sauce pepper, this cajun pepper is very flavorful with an immediate, intense heat. It grows with little finger shaped peppers that point up, covering the plant in beautiful little peppers. It is a good variety to grow to make your own hot pepper sauce.

Heirloom (min. 25 seeds) \$2.50

Sweet Peppers

Alma Paprika Pepper

70-80 days. An excellent pepper for drying, stuffing or for fresh eating. It ripens from creamy white, to orange, to red and has a nice sweetness, good flavor and little to no heat.

Heirloom (min. 25 seeds) \$2.75

Corno di Toro Giallo Pepper

75-85 days. Amazingly sweet, this long, thin, yellow Italian sweet pepper is both delicious and prolific. It almost tastes like candy, it is excellent raw or cooked.

Heirloom (min. 25 seeds) \$2.50

Corno di Toro Rosso Pepper

75-85 days. A long, thin, red Italian sweet pepper. Very sweet and flavorful, they are traditionally used as a frying pepper. I love the rich, sweet flavor.

Heirloom (min. 25 seeds) \$2.50

Golden Treasure Pepper

80 days. This is a wonderful sweet pepper. Large, long, thin golden yellow Italian sweet peppers, they are incredibly sweet. Traditionally used as an Italian frying pepper, these are great raw or cooked.

Heirloom (min. 10 seeds) \$3.00

Marconi Red Pepper

73 days. These big beautiful sweet peppers can reach up to a foot long! They are very sweet, and can be eaten fresh or fried.

Heirloom Organic (min. 25 seeds) \$3.50

Romanian Sweet Pepper

75 days. These beautiful peppers mature from a nice ivory color, to orange, to red. Frequently you'll see all three colors on the plant at the same time. They have a thick, juicy flesh, with a mellow, almost paprika flavor.

Heirloom (min. 25 seeds) \$2.75

Sweet Banana Pepper

70 days. The sweet variation of Hungarian Hot Wax, these peppers are typically eaten fresh or pickled on salads and sandwiches or on pizzas. They get sweeter as they ripen, but let them go too long and they'll turn a brilliant red. It is a fast pepper and good for cool climates.

Heirloom (min. 25 seeds) \$2.25



Marconi Red Pepper

Radishes

Bright and crisp with a pleasant bite, radishes are loved as one of the first vegetables harvested in spring. Beautiful, with a rainbow of reds, pinks and whites, they come in a variety of shapes and sizes. A welcome addition to a salad, they are also delicious roasted or tossed in a stir fry.

Spring Radishes

Annie's Radish Mix

25-35 days. A beautiful mix of colors, Annie's Radish Mix is a wonderful way to begin the spring garden! Fast, easy and rewarding, radishes are a great way to begin and end the season.

Heirloom (min. 200 seeds) \$2.50

Heirloom Bulk (min. 1000 seeds) \$6.00

Cherry Belle, French Breakfast, Pink Beauty, White Globe

Heirloom Organic (min. 200 seeds) \$3.00

Cherry Belle, French Breakfast, Pink Beauty, White Icicle

Cherry Belle Radish

26 days. The standard radish, Cherry Belle is small, red, round, and full of traditional radish flavor. Mild when grown in cool weather, but with that characteristic radish bite.

Heirloom (min. 200 seeds) \$2.25

Heirloom Organic (min. 200 seeds) \$3.50

Heirloom Bulk (min. 1000 seeds) \$5.00

Crimson Giant Radish

45 days. These very large, round, red radishes have more going for them than just size. When they are small they have a mild heat with a nice radish flavor. If you let them get large, they have a nice sweet start followed by a lot of great radish heat.

Heirloom (min. 200 seeds) \$2.25



Cherry Belle Radish

French Breakfast Radish

25 days. Both beautiful and delicious, these oblong shaped red radishes with a white tip are mild, crisp and flavorful.

Heirloom (min. 200 seeds) \$2.25

Heirloom Organic (min. 200 seeds) \$3.50

Iwai Daikon Radish

50 days. This is an absolutely beautiful little daikon radish. It's a miniature daikon, fast to maturity, perfectly formed, and beautifully white.

Heirloom (min. 200 seeds) \$2.75

Miyashige White Daikon Radish

65 days. Best planted in late summer for a cool growing season, Miyashige produces roots that can reach 15 inches long. These radishes are mild, crisp and store well.

Heirloom Organic (min. 100 seeds) \$3.50

Pink Beauty Radish

27 days. These are beautiful little radishes. Bright fuchsia pink, round and almost blemish free. They have that distinctive radish flavor, but are a bit milder than the red radishes. They are a great addition to a mix or just grown on their own.

Heirloom (min. 200 seeds) \$2.50

Heirloom Organic (min. 200 seeds) \$3.50

Potatoes

See Annie's Heirloom Seeds.com in the spring for varieties and pricing. Potatoes will be shipped in early May. All potato varieties are subject to availability. They are more prone to crop failures than other vegetable seeds, so when they are unavailable we will substitute a similar variety unless you note otherwise.

Early Scarlet Globe Radish

20-28 days. If you are looking for a really fast radish, this is the one for you. It is mild with very little heat, a little bit of sweetness and a nice crisp texture.

Heirloom (min. 200 seeds) \$2.50

Radishes are a spring and fall crop. They get very hot and go to seed when you try to grow them in the heat of summer.



Sparkler Radish

25 days. This beautiful round red radish with a white tip is also delicious. It has a nice, crisp texture and a bright radish flavor.

Heirloom (min. 200 seeds) \$2.25



Sparkler Radish

Watermelon (Red Meat) Radish

60-70 days. This unique variety has a white bottom, green shoulders, and bright pinky-red flesh. It bolts when planted in the spring, so it is best grown in late summer and fall.

Heirloom (min. 200 seeds) \$2.75

White Globe (Hailstone) Radish

25 days. Introduced in 1908, this round, white radish is very mild but flavorful. Fast even for a radish, the earliest ones may be ready in a little over three weeks.

Heirloom (min. 200 seeds) \$2.25



White Globe Radish

White Icicle Radish

27-35 days. Best grown in spring and fall, these long, white finger radishes grow up to 5 inches long.

Heirloom Organic (min. 200 seeds) \$3.00

Winter Radish

Black Spanish Radish

50 days. A round winter radish with black skin and white flesh. It is crisp, hot and a good keeper.

Heirloom (min. 200 seeds) \$2.50

Rhubarb

A perennial that comes back year after year, a rhubarb patch is a wonderful, easy care, spring vegetable.

Champagne Rhubarb

Champagne is a beautiful old variety of rhubarb. It is easy to grow, reliable and early, making it an excellent choice for any garden. It has scarlet stems and a delicious flavor.

Heirloom (min. 25 seeds) \$3.50

Victoria Rhubarb

Victoria has been around for more than 150 years. It has large, fat stems with bright red skin, it's not stringy, and it has an apple-gooseberry flavor with a hint of lemon or grapefruit. It can be used in jams, tarts, soups and sauces.

Heirloom (min. 25 seeds) \$2.25

Rutabagas

Rutabagas are a cross between a turnip and a cabbage. Most have a golden yellow color, a different but similar flavor, and tend to be larger than turnips.

American Purple Top Rutabaga

90 days. This is an American variety of a yellow Swedish rutabaga that dates back to the 1920's. It has large yellow round roots with purple shoulders. It has pale yellow flesh that is sweet and fine grained.

Heirloom (min. 200 seeds) \$2.25
Heirloom Bulk (min. 1000 seeds) \$4.00

Joan Rutabaga

100 days. A newer version of American Purple Top, the root is yellow with a purple top and dense yellow flesh. The flavor is sweet and mild, and it becomes even sweeter after frost.

Heirloom Organic (min. 100 seeds) \$3.75

Wilhelmsburger Rutabaga

95 days. This German heirloom, dating back to 1935, is highly sought after in Northern Europe. It has green shoulders and pale yellow flesh that is very fine grained. It has a delicious mild flavor that is excellent roasted or mashed.

Heirloom (min. 200 seeds) \$2.50



Wilhelmsburger Rutabaga

Spinach

One of the first vegetables of spring and the last grown in the fall, spinach is a wonderful way to extend the season. Pick the baby leaves for a salad or saute the larger leaves for a wonderful side, spinach is one of our garden favorites.

America Spinach

50 days. A beautiful, very savoyed, dark green spinach. It has an excellent flavor and is slower to bolt than other varieties, making it a good choice for warmer climates.

Heirloom (min. 200 seeds) \$3.00

Bloomsdale Long Standing Spinach

48 days. This is our favorite spinach. It's the sweetest of the spinaches that we've tried; tender and mild, but flavorful. It is also slow to bolt, making it an excellent choice all around.

Heirloom (min. 200 seeds) \$2.25
Heirloom Organic (min. 200 seeds) \$3.50
Heirloom Bulk (min. 1000 seeds) \$5.50

Giant Winter Spinach

50 days. A wonderful giant spinach with huge, dark green, semi-savoyed leaves. It is very cold hardy and can tolerate damp conditions. A great choice for overwintering in the garden.

Heirloom (min. 200 seeds) \$2.25
Heirloom Organic (min. 200 seeds) \$3.00
Heirloom Bulk (min. 1000 seeds) \$6.50

Merlo Nero (Riccio d'Asti) Spinach

48 days. This is a beautiful spinach with crinkly leaves, but it really stands out for flavor. A mild spinach that is low in oxalic acid making it sweet and delicious. A great choice for eating raw in salads.

Heirloom (min. 200 seeds) \$2.50

Viroflay Spinach

50 days. Viroflay, a gourmet French heirloom, is the giant of spinaches. Commonly grown for baby leaves that are excellent in salads, the larger leaves stay tender and flavorful and are good sauteed. Because of the large leaves, Viroflay has excellent yields.

Heirloom (min. 200 seeds) \$2.25



Merlo Nero Spinach

Spinach doesn't like it hot. It germinates best at 60 F and does very poorly above 70 F.

Squash

Zucchini, pumpkins, summer and winter squash are all loved for their delicious flavor and wonderful shapes, sizes and colors. Zucchini and summer squash are wonderful summer vegetables, delicious sauteed, grilled, or in bread. Winter squashes were developed for their sweet, rich orange flesh and their ability to be saved for the entire winter. And who doesn't want to grow a bunch of pumpkins to carve for Halloween or to decorate a Thanksgiving feast?

Summer Squash (Zucchini)

Annie's Summer Squash Mix

This is a beautiful mix of our favorite summer squashes and zucchinis, guaranteed to add beauty, interest, and great taste to your dinner table! It has a little of everything, yellow, dark green, pale green and round. It contains Bianco di Trieste, Black Beauty, Tondo di Piacenza, and Early Prolific Straight Neck.

Heirloom (min. 25 seeds) \$2.75

Alberello de Sarzana Zucchini

50-55 days. "Little Tree of Sarzana," this light green zucchini is one of the favorites of last year's Italian Zucchini Experiment. It is nice and sweet with a good zucchini flavor and texture.

Heirloom (min. 25 seeds) \$2.50

Bianco di Trieste Zucchini

46 days. This is a really nice light green zucchini. It is also known as Half Long White because of its pale color and shorter size. I love its mild, yet rich zucchini flavor.

Heirloom (min. 25 seeds) \$2.50

Black Beauty Zucchini

52 days. The traditional, dark green zucchini. It is our favorite, because of its rich zucchini flavor. Pick it young and tender for best results. It is very prolific as well, though after you taste it, chances are you'll wish you had planted a couple more.

Heirloom (min. 25 seeds) \$2.50
Heirloom Organic n. 15 seeds \$4.00
Heirloom Bulk (min. 250 seeds) \$12.00



Cocozelle di Napoli Zucchini

50 days. Cocozelle di Napoli is a large striped zucchini from the Naples region of Italy. A giant zucchini, it is tender and seedless when twice the size of other zucchinis. It has a great flavor and good yields.

Heirloom (min. 25 seeds) \$2.50

Early Prolific Straight Neck Squash

42 days. Aptly named, this yellow squash has the shape of a zucchini and huge yields. It has a nice flavor and is a great choice if you want lots of yellow squash.

Heirloom (min. 25 seeds) \$2.50
Heirloom Organic (min. 15 seeds) \$3.50

Scallop Squash Mix

46-60 days. Picked small, scallop squash make a delightful side dish. Grown larger, they are delicious stuffed or sliced and made into a vegetable lasagna or roasted. This mix contains three beautiful scallop squash, Bennings Green Tint, Early White Bush and

Yellow Bush Scallop Squash.

Heirloom (min. 25 seeds) \$2.50

Romanesco Zucchini

52 days. Known for its excellent flavor, Romanesco is a gourmet zucchini. It is medium green in color with dark green lengthwise stripes. It is very tender, mild, and highly prized.

Heirloom (min. 25 seeds) \$2.50
Heirloom Organic (min. 15 seeds) \$4.50

Tondo di Chiara Zucchini

One of the winners of the Italian Zucchini Experiment, this was definitely a customer favorite. Loved for its fun shape and because it was tender and delicious even when harvested the size of a small pumpkin! Tondo means round, and these zucchini are pale green and round. A great shape for stuffing, but also good any way you like zucchini.

Heirloom (min. 25 seeds) \$2.50

Tondo di Piacenza Zucchini

45-55 days. A very early, round, dark green zucchini that is very prolific. It makes a good stuffing zucchini.

Heirloom (min. 25 seeds) \$2.50

Yellow Crookneck Squash

55 days. Yellow Crookneck squashes are warted, golden yellow summer squash with a great, sweet summer squash flavor. They are wonderful sautéed or roasted.

Heirloom (min. 25 seeds) \$2.50
Heirloom Organic (min. 15 seeds) \$3.50



Winter Squash

Annie's Winter Squash Mix

Winter squash are all unique and beautiful with different shapes, sizes, colors and flavors. Enjoy this beautiful mix of our favorite and versatile winter squashes, sure to inspire delicious dinners of soups, roasted squash and stuffed squash! It contains Burgess Buttercup, New England Pie, Sweet Dumpling, Table Queen Acorn, and Waltham Butternut.

Heirloom (min. 25 seeds) \$2.75



Atlantic Giant Pumpkin

The first of the Giant Pumpkin strains, this is the one to grow if you want HUGE pumpkins. Cut back to only one pumpkin per plant, feed, care and see what you can do. These can reach hundreds of pounds with lots of attention and care.

Heirloom (min. 10 seeds) \$3.00

Blue Hubbard Squash

110 days. These are huge, blue warted squash. It has a very hard rind, requiring a lot of work to get in. However, this also makes them a really good keeper.

Heirloom (min. 25 seeds) \$2.50

Burgess Buttercup Squash

100 days. I love buttercup squash. A nice size for a smaller family, serving about 4 people with one squash. It has a nice sweet and rich squash flavor.

Heirloom (min. 25 seeds) \$2.25

Cinderella Pumpkin

100 days. This old French pumpkin, Rouge Vif d'Etampes, is squatty and short like Cinderella's carriage, rather than round like jack-o-lantern pumpkins. It is orangey-red and highly pleated, great for decoration but also good for eating.

Heirloom (min. 25 seeds) \$3.00

Connecticut Field Pumpkin

120 days. The traditional Jack-o-lantern pumpkin, Connecticut Field has been grown for years and is still a very popular commercial variety. Good yields of large, orange pumpkins, tall and fat. They make great jack-o-lanterns, or use them to make pumpkin pie.

Heirloom (min. 25 seeds) \$2.25
Heirloom Bulk (min. 250 seeds) \$10.00



Table Queen Acorn Squash

Delicata Squash

95 days. A new family favorite, Delicata is super sweet, tender, and delicious. It is the squash for those who want easy, fast and gourmet. The skins are thin and can be eaten, so you only need to slice, toss with olive oil and roast for excellent squash fries, or toss with maple syrup for a deliciously sweet and decadent dish.

Heirloom (min. 25 seeds) \$2.25

Hopi Orange Squash

90-100 days. This extremely rare squash is really beautiful, with deep orange skins and orange flesh. It has a lot of flesh, making it a great squash for roasting and soups. It also has a rich, strong squash flavor that has become one of our favorites. Limited availability.

Heirloom (min. 15 seeds) \$3.50

Howden Pumpkin

115 days. A descendent of Connecticut Field, you've probably seen Howdens in the grocery store. With 20-25 lb. fruit, deep ribs, and solid handles, it makes great jack-o-lanterns as well as pies and roasted seeds.

Heirloom Organic (min. 15 seeds) \$4.50



Hopi Orange Squash

New England Pie Pumpkin

95 days. If you love pumpkin pie, New England Pie is the pumpkin for you. Small, perfectly shaped, round, orange pumpkins packed with lots of seeds for roasting and lots of wonderful, sweet pumpkin flesh. Also known as Small Sugar.

Heirloom (min. 25 seeds) \$2.25
Heirloom Organic (min. 15 seeds) \$3.50

Spaghetti Squash

100 days. With a yellow rind and a pale yellow flesh, spaghetti squash has flesh that falls apart into shreds when it's cooked. Commonly used as a pasta replacement, I love it served with brown sugar and butter. It is also one of the best keepers.

Heirloom (min. 25 seeds) \$2.50
Heirloom Organic (min. 15 seeds) \$4.00



Waltham Butternut Squash



Sweet Dumpling Squash

Sweet Dumpling Squash

90 days. Small and round with a flattened top, Sweet Dumpling is beautiful with cream colored skin with green stripes and specks. It has sweet, tender flesh and is my favorite for stuffing. Add in its high yields and excellent storage properties, and Sweet Dumpling is sure to please!

Heirloom (min. 25 seeds) \$2.50

Table Queen Acorn Squash

92 days. Small, green, acorn-shaped squash. The flesh is sweet and rich with a wonderful flavor. One squash feeds one or two people, so it's a good choice if you have a small family.

Heirloom (min. 25 seeds) \$2.25
Heirloom Organic (min. 15 seeds) \$3.50

Waltham Butternut Squash

85 days. Butternut squash is one of the sweetest squashes. Deep orange flesh with a small seed cavity at the bottom, it is an easy squash to use because most of the squash is solid flesh. It is also a good keeper, most lasting the entire winter in my basement with no additional care.

Heirloom (min. 25 seeds) \$2.25
Heirloom Organic (min. 15 seeds) \$3.50
Heirloom Bulk (min. 250 seeds) \$10.00

Alpine Strawberries

On the quest for the ever larger and prettier strawberry, real strawberry flavor was lost. But the original strawberry is still out there, the alpine strawberry. These tiny little strawberries are packed with sweetness and intense flavor. They are so good that everyone goes hunting, trying to be the first one out to pick and eat all the berries. Freeze the seeds for 2 weeks before sprouting.

Mignonette Alpine Strawberry

Known for its excellent flavor, these delicious strawberries don't have as high of yields as some of the other alpine strawberries. If you are all about flavor, this is the strawberry for you.

Heirloom (min. 50 seeds) \$2.50

Reine des Vallees Alpine Strawberry

Reine des Vallees in French means "Queen of the Valleys". The standard European alpine strawberry, it is very productive with an excellent flavor. If you want lots of sweet little berries, Reine des Vallees is your strawberry.

Heirloom (min. 50 seeds) \$2.50
Heirloom Bulk (min. 250 seeds) \$10.00

Yellow Wonder Alpine Strawberry

Pale yellow, and sweeter than the red strawberries, they have a pineapple flavor mixed with strawberry. These are my favorite!

Heirloom (min. 50 seeds) \$2.50

Sweet Potatoes

Sweet potatoes originated in Central and South America and is only distantly related to the potato. It has a delicious, sweet root that is wonderful roasted or baked. Sweet potatoes do best in a warmer climate. They need a long, warm growing season, but there are varieties that can be grown in a cooler climate as well.

Sweet Potato Pricing

Prices are for one variety of sweet potato. Varieties can not be combined for the quantity discounts. Prices include shipping.

12 plants	\$17.00
25 plants	\$22.00
50 plants	\$31.00
100 plants	\$52.00

Beauregard Sweet Potato

Originally released by Louisiana State University, Beauregard matures fast with high yields. It is a good choice for Northern growers.

Bunch Porto Rico Sweet Potato

92 days. Small, green, acorn-shaped squash. The flesh is sweet and rich with a wonderful flavor. One squash feeds one or two people, so it's a good choice if you have a small family.

Centennial Sweet Potato

The most popular variety of sweet potato grown, Centennial is a shorter season sweet potato that stores well.

White Yam Sweet Potato

These are our favorite sweet potatoes. They are unique with white flesh and russet skin. They have a dryer texture, but cook up soft and creamy.

Swiss Chard

Closely related to the beet, Swiss Chard is grown for its delicious greens instead of the root. It can be started in the spring and grows all the way through the fall, producing greens the entire time, from baby to large leaves, all delicious and tender. Many vegetables need to be harvested regularly, but swiss chard holds in the garden and waits for you to decide when you want to pick it. Similar in flavor to spinach, it can be used as you would spinach, and is a great option during the heat of the summer when spinach just won't grow. It also overwinters in the garden, providing some of the first greens of spring.

Annie's Baby Swiss Chard Blend

This mix of Swiss Chards includes varieties that are excellent as baby greens as well as full-sized plants. Enjoy delicious salads in the middle of the summer when your lettuces bolt and turn bitter. Included is a mixture of the following: Barese, Perpetual Spinach, Red Rhubarb, and Golden Swiss Chard.

Heirloom (min. 150 seeds) \$2.75

Annie's Rainbow Swiss Chard Blend

50-60 days. With all their rainbow colored stems, this collection of Swiss Chard is sure to please. A beautiful mixture of Fantasia Orange, Golden, Magenta Sunset, Fordhook Giant, and Red Rhubarb Swiss Chards.

Heirloom (min. 150 seeds) \$3.00
Heirloom Bulk (min. 500 seeds) \$7.50

Barese Swiss Chard

28 days. Intended for baby production, Barese grows quickly and has glossy, dark green leaves with thick white stems. It also makes an excellent full size Chard.

Heirloom (min. 150 seeds) \$2.50

Fantasia Orange Swiss Chard

53-60 days. With dark, shiny green leaves and bright orange carrot colored stems, this Swiss Chard is a show stopper. It has savoyed leaves, and delicious crisp stalks.

Heirloom (min. 150 seeds) \$2.50

Fordhooks Giant Swiss Chard

60 days. Originally released in the 1920's by the Burpee Seed Co., Fordhooks is a traditional giant Swiss Chard with huge but tender leaves. It has high yields, a great flavor, and is sweeter than most.

Heirloom (min. 150 seeds) \$3.00

Golden Swiss Chard

30-60 days. I absolutely love this Swiss Chard. It's beautiful, with its bright golden colored ribs with deep emerald leaves, and its flavor is equally wonderful. Harvest at 30 days for baby Swiss Chard, or leave it 60 days for huge, full sized leaves.

Heirloom (min. 150 seeds) \$3.50

Lucullus Swiss Chard

60 days. Lucullus, released in 1914, was named after an ancient Roman general, Lucius Lucullus, who threw lavish parties in his large gardens. It has crinkly, green leaves with white ribs that are both tender, mild and delicious. More tolerant to heat and cold than most, it is an excellent all around chard. This is my favorite variety to overwinter in the garden.

Heirloom (min. 150 seeds) \$2.50

Magenta Sunset Swiss Chard

53-60 days. A heat tolerant variety, Magenta Sunset has bright magenta colored stalks that are tender and delicious. It has almost flat leaves when picked as a baby green and slightly savoyed leaves as it matures.

Heirloom (min. 150 seeds) \$2.50

Perpetual Spinach Swiss Chard

60 days. A cut and come again Swiss Chard, it is mostly grown for the young leaves. It is similar in flavor to fresh spinach, but has the advantage of being much less sensitive to heat than spinach.

Heirloom (min. 150 seeds) \$2.50

Red Rhubarb Swiss Chard

50-60 days. This Swiss chard looks almost like rhubarb, with its red stalks and green leaves. It has a nice mild flavor, and is less bitter than other Swiss Chards. It cooks up beautifully, with deep green leaves and beautiful red stalks and veins.

Heirloom (min. 150 seeds) \$2.50
Heirloom Organic (min. 75 seeds) \$3.50



Annie's Rainbow Swiss Chard Blend



Golden Swiss Chard

Leave some Swiss Chard in your garden to overwinter for early spring greens!



Tomatillos and Ground Cherries

These little green, tart fruits are a traditional Mexican vegetable used in salsa verde. Ground cherries are closely related to tomatillos, growing lower to the ground, and when ripe have a wonderful sweetness to go with the tart flavors.

Aunt Molly's Ground Cherry

70 days. Also known as Cape Gooseberry, this Polish variety of ground cherry is prized for its unique flavor. It has beautiful yellow fruit with a pineapple-like flavor. It can be used in preserves or pies or in fruit salads or just make for an excellent snack. Our son has plans of planting a patch because he loves them so much.

Heirloom Organic
(min. 50 seeds)

\$3.50



Kathryn's Purple Tomatillo

Purple Tomatillo

78 days. A beautiful change of pace, these deep purple tomatillos make a spectacular salsa. A little smaller than the verde tomatillo, they have a sweeter flavor than most tomatillos.

Heirloom Organic (min. 50 seeds)

\$2.75

Verde Tomatillo

70 days. Verde is the standard green tomatillo, and for good reason. Its high yields of medium sized green tomatillos make it a great choice.

Heirloom Organic (min. 50 seeds)

\$2.50

Tomatoes

Fresh, dried or canned, tomatoes are one of the most versatile and loved vegetables of the summer garden. With the wide variety of colors, shapes, sizes and the amazing flavor that only heirloom tomatoes can provide, it's no wonder that heirloom tomatoes are highly prized. From the sweet yellows and cherry tomatoes, the rich, deep flavor of the Italian paste tomatoes, the wonderfully fruity flavor of the bicolor beefsteaks, to the almost spicy and salty flavor of the blacks, there's a tomato for every palate. And why not do what I always do, plant a lot of varieties so that you can enjoy them all!

Most heirloom tomatoes are indeterminate, meaning that fruit will continue to set throughout the season. A few heirloom tomatoes are determinate, with large yields of tomatoes all at once. Determinate tomatoes are great for canning and preserving, since the whole crop comes in at about the same time. All tomatoes listed are indeterminate unless otherwise noted.



Yellow Tomatoes



Leigh's Black Sea Man
Tomato

Starting Tomatoes, Peppers, and Eggplants

Starting from seed can be scary, but if you follow these simple instructions it works every time. Kathi says 'It's MAGIC.'

1. Use a soil mix of coconut coir, perlite, vermiculite and worm castings. Peat repels water and can make your tomato seeds dry out, even when you think they have water.
2. Only lightly cover your seeds. Tomatoes require light to germinate, so if you plant them deep they won't come up.
3. Bottom water your pots. I like to use a Jiffy Easy Grow Greenhouse and keep it with 1/2-1 inch of water in the tray. I place the pots in this and always keep it watered.
4. Use a heat mat. Tomatoes on a heat mat germinate in 3-5 days and peppers 7-10 instead of two weeks to a month. The longer they sit, the more likely they are to rot instead of sprout.
5. Keep them somewhere that they get a lot of light. Your plants will get leggy if they don't get enough light. They grow a long, weak stem in the attempt to get to light. If you have leggy tomato plants, they aren't a lost cause. Just plant the stems and they'll grow into strong plants outdoors.
6. Harden off your starts. The week before you want to plant them, start getting them used to being outside. Put them outside in a protected place for a couple of hours a day to get them used to the sun and wind.

Seed Starting Mix

This is the seed starting mix that we use. It comes with coconut coir, perlite, vermiculite and worm castings. The small will make 1-2 gallons, enough to fill a Jiffy Easy Grow Greenhouse. The large will make 2-4 gallons of soil mix.

Small Seed Starting Mix

\$9.50

Large Seed Starting Mix

\$17.50

Jiffy Easy Grow Greenhouse

This is the easy way to start your seedlings. Each tray can start up to 72 plants and comes with a plastic dome to keep up humidity levels.

Jiffy Easy Grow Greenhouse

\$14.00

Hydrofarm Soil Heat Mat

A great way to heat your seedlings. Each mat is waterproof and sized to fit under one Easy Grow Greenhouse. We recommend using a soil thermometer to monitor heat levels. Other sizes available.

Hydrofarm Soil Heat Mat (9x20)

\$32.00

Soil Thermometer See page 8.

Tomato Collections

Each of our tomato collections was designed to enable you to try a wide variety of heirloom tomatoes. Each collection has five different tomato varieties and a minimum of 10 seeds of each variety.

Annie's Favorite Tomatoes Collection

All heirloom tomatoes are great, but these five are our favorites of them all. Black Krim for that excellent black tomato flavor, Thessaloniki because it's so sweet and good, Gardener's Delight cherry tomato because it's early, sweet, flavorful and prolific, Amish Paste for excellent sauce, and Mortgage Lifter because of its big, beautiful, delicious fruit.

Amish Paste Mortgage Lifter
Black Krim Thessaloniki
Gardener's Delight

Annie's Favorite Tomatoes Collection \$5.75

Annie's Favorite Organic Tomatoes Collection

If you would prefer all organic seeds, this is the collection for you. It has a great variety of tomatoes with two beefsteaks, a slicer, paste and cherry tomato.

Black Prince Koralik
Burbank Martino's Roma
German Johnson

Annie's Favorite Organic Tomatoes \$7.25



Italian Tomatoes Collection

Italian Tomatoes Collection

After tomatoes were brought back to Europe from the New World, Italy was the country that adopted the tomato more than any other. From sun-dried tomatoes, to sauces like marinara, to fresh uses like bruschetta, Italian tomatoes are as varied as their uses. This collection consists of five great traditional Italian varieties.

Costuluto Fiorentino Principe Borghese
Cuor di Bue Albenga San Marzano
Italian Heirloom

Italian Tomato Collection \$5.75

Rainbow Cherry Tomatoes Collection

There's nothing prettier and tastier than a bowl of brightly colored cherry tomatoes. Sweeter than their larger counterparts, cherry tomatoes are a favorite of young and old alike. Grow this collection for a variety of shapes, sizes and colors!

Black Cherry Snow White
Chadwick's Cherry Yellow Pear
Green Grape

Rainbow Cherry Tomato Collection \$6.75

Northern Tomatoes Collection

With a shorter growing season, those of us in the North appreciate tomatoes that are fast to production, but we still desire that great tomato flavor. This collection is both early and flavorful.

Anna Russian Mountain Princess
Black Plum Stupice
Bloody Butcher

Northern Tomato Collection \$6.75

Southern Tomatoes Collection

With hot, humid summers, Southern growers are looking for tomatoes that thrive in heat and resist cracking. Most of these varieties were developed for Southern growers, and all will perform well in heat and humidity.

Arkansas Traveler Porter
Creole Roma
Homestead

Southern Tomato Collection \$6.25



Leigh's Pineapple Hawaiian Tomato



Amana Orange Tomato



Black Krim Tomato



Northern Tomatoes Collection



Arkansas Traveler Tomato

Beefsteak Tomatoes Collection

Beefsteaks are the big, hearty tomatoes, large enough that one slice is enough for your hamburger. Clearly people throughout the years have loved beefsteaks, as there are a ton of heirloom varieties. This collection contains five of our favorites, all different colors.

Amana Orange Chocolate Stripes
Aunt Ruby's Green Pineapple Hawaiian
Beefsteak

Beefsteak Tomato Collection \$5.75

Old Time Heirloom Favorite Tomatoes Collection

We require a variety to have been in cultivation for at least 50 years before we consider it an heirloom. The youngest of these tomatoes is 100 years old. Grow these, and try a tomato that your great-great-grandfather grew.

Brandywine Matt's Wild Cherry
Cherokee Purple Nebraska Wedding
Hillbilly

Old Time Heirloom Favorite Tomatoes \$5.75



Rainbow Cherry Tomatoes Collection

Southern Growers:
Plant the Northern Tomato Collection
for a fall tomato planting.



Cherry Tomatoes

Black Cherry Tomato

64 days. This is a spectacular cherry tomato. Beautiful clusters of one inch tomatoes ripen on indeterminate vines. The flavor of this tomato is amazing, sweet and rich. A wonderful snacking tomato.

Heirloom Organic (min. 25 seeds) \$3.00

Black Plum Tomato

72 days. Small, but flavorful, these small, plum-shaped tomatoes are great for fresh eating or sauce. They have the typical rich flavor of a black tomato with blemish-free fruit that resists cracking.

Heirloom (min. 25 seeds) \$3.00

Blondkopfchen Tomato

75-80 days. What a cutie. These huge plants produce hundreds of tiny, half inch, round, deep gold colored tomatoes that are bursting with intense sweetness. Don't be surprised if the kids sneak into the garden and eat them all when you aren't looking.

Heirloom Organic (min. 25 seeds) \$3.00

Chadwick Cherry Tomato

70 days. Chadwick Cherry has larger, 1 inch, round, red cherry tomatoes that grow in clusters of 6. They have a more rich tomato flavor than most cherry tomatoes, more of a balanced flavor than weighted to sweet.

Heirloom Organic (min. 25 seeds) \$3.00



Principe Borghese Tomato

Gardener's Delight Tomato

65 days. Extra sweet, bursting with tomato flavor and really early, this is one of our favorite tomatoes. Good yields of beautiful, one inch, round, red tomatoes grow in clusters of 6-12 tomatoes.

Heirloom Organic (min. 25 seeds) \$3.00

Gold Rush Currant Tomato

75-80 days. Beautiful, tiny orange fruit grow in trusses of 10-12 on sprawling plants. This is Scott's favorite. He doesn't like raw tomatoes, but sneaks into the greenhouse to strip the plants of these beauties. A good choice for a container or hanging basket.

Heirloom (min. 25 seeds) \$3.00

Green Grape Tomato

80-90 days. A unique tomato, with 1 inch cherry tomatoes that ripen to an olive yellow color. It has a sweet and spicy flavor, really delicious. Determinate.

Heirloom (min. 25 seeds) \$2.50

Ildi Tomato

53 days. Amazingly flavorful, these small, grape shaped, bright yellow to orange tomatoes grow in clusters on 5-6 foot tall plants. These tomatoes store well on the plant and seldom fall off. It's possible to harvest whole branches of the plant to save indoors.

Heirloom (min. 25 seeds) \$3.00



Gardener's Delight Tomato



Ildi Tomato

Koralik Tomato

61 days. These are delightful cherry tomatoes. Huge yields of small, tart-sweet cherry tomatoes grow on vigorous vines. Originally from Russia, this tomato is early and does well in cooler climates.

Heirloom Organic (min. 25 seeds) \$3.50

Matt's Wild Cherry Tomato

70 days. This is a nice cherry tomato, reminiscent of the wild plant that became the domestic tomato. It's amazingly sweet, with lots of tiny red tomatoes on vigorously growing vines. It's best to cut off clusters, since they don't always pull off nicely from the plant. I always miss a few tomatoes, which self-seed a new crop the next year.

Heirloom (min. 25 seeds) \$2.50



Black Cherry Tomato

Principe Borghese Tomato

80 days. This famous Tuscan tomato was developed specifically to be preserved by sun-drying. It retains its flavor after drying better than other varieties. The plants are small, but they yield lots of 1-2 oz. plum shaped tomatoes. They are full of that complex, rich Italian tomato flavor. Determinate.

Heirloom (min. 25 seeds) \$2.25

Snow White Tomato

74 days. With ivory-white round tomatoes that ripen to pale yellow, this cherry tomato has a sweet and fruity flavor. One of the best tasting cherry tomatoes, it is Anne's favorite.

Heirloom (min. 25 seeds) \$2.50

Sweet Pea Currant Tomato

75-80 days. These tiny, extra sweet, red tomatoes grow in clusters of 1/4 to 1/2 inch tomatoes on sprawling plants. They worked well in hanging baskets, keeping the plants smaller and easier to manage. These have always been Lia's favorite. She used to climb out her window to steal them. Now she just grows them for herself.

Heirloom (min. 25 seeds) \$3.00

Tiny Tim Tomato

50 days. A wonderful container cherry tomato, the plants reach only 12 inches tall and produce small, nicely flavored red cherry tomatoes. If you don't have much room, plant a few of these in containers on your deck or hide a few amongst the flowers in your front yard. They are so small that they don't require any trellising.

Heirloom (min. 25 seeds) \$2.50

Yellow Pear Tomato

70 days. These unique and beautiful tomatoes are deliciously sweet. Little golden yellow pear shaped tomatoes grow on large plants.

Heirloom (min. 25 seeds) \$2.25

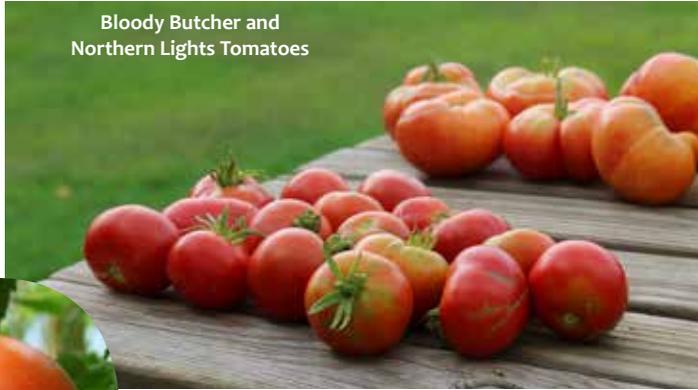
Heirloom Organic (min. 25 seeds) \$3.50

Early Tomatoes

Anna Russian Tomato

70 days. Early maturing, this beautiful oxheart, pink tomato is a delicious and wonderful selection for northern growers. With huge fruits, up to one pound, a rich tomato flavor, and lots of juice, it is sure to become a favorite.

Heirloom (min. 25 seeds) \$3.50



Bloody Butcher and Northern Lights Tomatoes

Mountain Princess Tomato

60 days. Grown for generations in West Virginia, this early tomato is a great choice for slicing or canning. It has excellent yields of round 8 oz red tomatoes with a mild tomato flavor. Determinate.

Heirloom Organic (min. 25 seeds) \$3.50



Mountain Princess Tomato

Northern Lights Tomato

55 days. Wow! It's everything you could ask for, which just doesn't happen, right? A large, 4 inch tomato so early it rivals the fastest tomatoes out there, with amazing tomato flavor? I couldn't believe it, and still can't. Northern Lights produces delicious, fruity flavored yellow tomatoes with a red blush, and will produce from early in the season through frost.

Heirloom (min. 10 seeds) \$3.50

Bloody Butcher Tomato

55 days. A highly prolific, very early tomato with 1-2 inch round fruit. They are mostly blemish free and perfectly round. Bloody Butcher is a good choice if you want an early tomato or live in an area with a short growing season.

Heirloom (min. 25 seeds) \$3.50

Moskvich Tomato

60 days. The largest of the early tomatoes, it produces good yields of red tomatoes with a mild tomato flavor. If you have a short season or just want early slicing tomatoes, Moskvich is an excellent choice.

Heirloom Organic (min. 25 seeds) \$3.50

Stupice Tomato

52 days. Originally from Czechoslovakia, Stupice (pronounced Stoo-Peech-ka) is one of the earliest tomatoes. It produces average yields of 2-3 inch, mild flavored, red tomatoes.

Heirloom (min. 25 seeds) \$2.50

Bely Naliv Tomato

54 days. My favorite early tomato, it has excellent yields of 2 inch round, red tomatoes. Unlike most early tomatoes, it isn't bland but is packed with lots of rich tomato flavor. Semi-determinant.

Heirloom (min. 25 seeds) \$3.00

Red Beefsteak Tomatoes

Red beefsteaks typically are reddish-orange in color. They have rich, well balanced flavor with enough acids to allow for canning and preserving.

Abe Lincoln Tomato

82 days. Right on the edge of being a beefsteak or a slicing tomato in size, we decided to put this one in the beefsteak section because its meaty flesh is more like a beefsteak. Released in 1923, it bears lots of beautiful and flavorful red tomatoes.

Heirloom (min. 25 seeds) \$2.50

Beefsteak Tomato

90 days. Also known as Red Ponderosa or Crimson Cushion, it produces large, meaty, slightly pleated, red tomatoes on vigorous vines. It is loved for its good sweet flavor and high yields.

Heirloom (min. 25 seeds) \$2.25
Heirloom Organic (min. 25 seeds) \$3.50
Heirloom Bulk (min. 250 seeds) \$10.00



Italian Heirloom Tomato



Mortgage Lifter Tomato

Mortgage Lifter Tomato

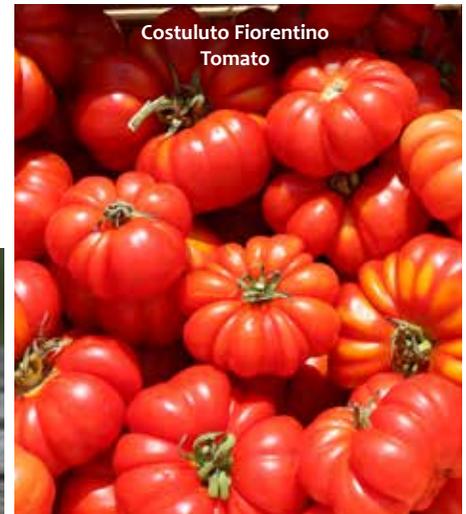
82 days. Originally developed by Radiator Charley out of four other heirloom tomatoes, Mortgage Lifter takes the best traits from each of them. It is rumored that Charley paid off his mortgage by selling the seeds from his new, spectacular tomato. It does live up to its legend, a wonderfully large, extremely flavorful tomato. It has a great complex tomato flavor, rich and sweet.

Heirloom Organic (min. 25 seeds) \$2.75

Costituto Fiorentino Tomato

81 days. This highly fluted heirloom tomato hails from the Florence region of Italy. It has a good, rich tomato flavor and is a good choice for sauces, especially the quick cook varieties. It is difficult to peel, so it is not a good choice for canning whole.

Heirloom (min. 25 seeds) \$2.25



Costituto Fiorentino Tomato



Red Slicing Tomatoes

Ailsa Craig Tomato

Dating back to 1925, this British heirloom tomato has been loved for almost a century. Noted for its excellent flavor and good yields, it is also one of the best greenhouse tomatoes. I found it to be an excellent stuffing tomato as well, with good yields of uniform, smaller tomatoes that are great in a salad or canned.

Heirloom (min. 25 seeds) \$3.00

Arkansas Traveler Tomato

85 days. An excellent tasting tomato with a great balance of sweet and tart flavors, these 8 oz., round, pink-red tomatoes grow on vigorous indeterminate vines. Arkansas Traveler is over 100 years old and was originally grown throughout the south from Arkansas to North Carolina. It is known for being able to produce in adverse growing conditions of high heat, humidity or drought.

Heirloom (min. 25 seeds) \$2.25

Boxcar Willie Tomato

80 days. Named after Boxcar Willie, the singer at the Grand Ole Opry, this tomato originates from New Jersey. It has oblong red fruit, about 12 oz., is very prolific, and has an old fashioned acidic tomato flavor.

Heirloom (min. 25 seeds) \$3.00



**Cuor di Bue Albenga
Tomato**

Burbank Tomato

75 days. Released in 1915, Burbank is a nice medium-sized slicing tomato that performs well in drier climates. It has a deep red color and great tomato flavor. Determinate, and good for canning.

Heirloom Organic (min. 25 seeds) \$3.50

Creole Tomato

80 days. Louisiana bred and prized, this heirloom has a wonderful, rich tomato flavor with great acidic balance. It does well in hot and humid climates.

Heirloom (min. 25 seeds) \$2.75

Cuor di Bue Albenga Tomato

85 days. This Italian heirloom is known as a triple-purpose tomato because it is great fresh, canned, or made into sauce. It produces large, red, pear-shaped fruit that have a wonderful, smooth, meaty texture that isn't dry, but not overly wet either. This has become one of my favorite tomatoes. With such large meaty tomatoes it makes excellent sauce, either canned or fresh. I also like its rich tomato flavor that is only found in the Italian varieties.

Heirloom (min. 25 seeds) \$2.50

Homestead Tomato

80 days. Developed in the 1950s, this American heirloom is a great all-purpose tomato. Excellent for fresh eating or canning, it produces bright-red medium sized, round fruit. A good variety for our Southern growers.

Heirloom (min. 25 seeds) \$2.50

Heirloom Bulk (min. 250 seeds) \$10.00



Leigh's Marglobe Tomato

Marglobe Tomato

73-77 days. I really like this tomato. It is round, red, about 3 inches in size, and has a great complex flavor. It's also fairly early, so it is a good choice for northern growers.

Heirloom (min. 25 seeds) \$3.00

Rosso Sicilian Tomato

80 days. This Italian heirloom tomato is fun and delicious. It has a flat, but fluted shape that almost resembles a flower, and that great, rich Italian tomato flavor. It has a thin and delicate skin that can damage easily, so it really is to be enjoyed by the home gardener.

Heirloom Organic (min. 25 seeds) \$3.75

Super Sioux Tomato

70 days. An excellent variety for areas with hot summer temperatures. It produces round, beautiful tomatoes with solid, firm flesh and a good tomato flavor. It was one of the favorites when we took samples to the farmer's market.

Heirloom (min. 25 seeds) \$2.50

Thessaloniki Tomato

78 days. This is my favorite slicing tomato. The flavor is really sweet, but still complex and rich. It has red, round, medium sized, tomatoes that are delicious. If you can only grow one tomato, this is an excellent choice.

Heirloom Organic (min. 25 seeds) \$2.75

Heirloom Bulk (min. 250 seeds) \$10.00

Canning Tomatoes

Bonnie Best Tomato

75 days. Also known as John Baer, Bonnie Best is one of the old canning tomatoes. It has the right balance of acid and sweet to aid in the canning process. Good yields of perfectly round, 3-4 inch fruit.

Heirloom (min. 25 seeds) \$3.00

Heirloom Organic (min. 25 seeds) \$4.50



St. Pierre Tomato

Porter Tomato

72 days. Originally introduced by Porter and Sons Seed Company of Texas, Porter does well in hot climates. It's a great choice for container gardening, especially in the South. It produces high yields of small, 4 ounce, plum shaped tomatoes that are a good choice for canning.

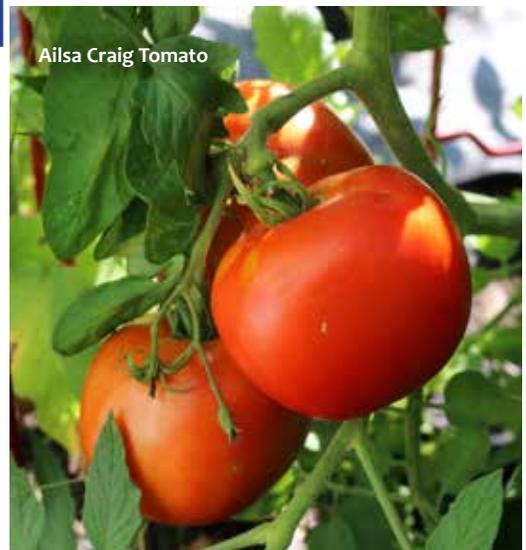
Heirloom (min. 25 seeds) \$2.50

St. Pierre Tomato

74 days. A traditional French canning tomato. with medium sized round fruit. It is an excellent choice for slicing and canning. It's more acidic than most modern tomatoes. This extra acid aids in the canning process.

Heirloom (min. 25 seeds) \$2.25

Ailsa Craig Tomato



Paste Tomatoes

Amish Paste Tomato

81 days. A great choice for making sauce or salsa. Indeterminate plants with huge yields of large, tender, meaty tomatoes. A great tomato for making a lot of sauce. A later tomato, but well worth the wait.

Heirloom Organic (min. 25 seeds) \$2.75

Gilbertie Paste Tomato

85 days. These are amazing paste tomatoes. Huge, banana shaped tomatoes with an excellent, rich flavor. Such meaty tomatoes that are this big are rare. Add in the excellent flavor, and you have a winner.

Heirloom Organic (min. 25 seeds) \$3.50

Martino's Roma Tomato

75-80 days. A really nice small paste type tomato. Its fruit is tender and juicy. A determinate plant, the plants are smaller but produce large yields of fruit earlier in the season than most paste type tomatoes.

Heirloom Organic (min. 25 seeds) \$3.75

Opalka Tomato

75 days. This is a very meaty, almost dry paste tomato. It is very low in seeds and a great choice for sauce. I found it wasn't as good of a choice for roasted salsa because the skins didn't separate from the flesh very easily when it was roasted.

Heirloom (min. 25 seeds) \$2.75

Rio Grande Tomato

77 days. A large, paste tomato with huge yields, this is a great choice for sauce and juice for those with extremes in temperatures, both hot and cold. Determinate.

Heirloom (min. 25 seeds) \$2.50

Roma Tomato

70 days. This classic paste tomato is one of the best sauce tomatoes out there. It is determinate, so all of its fruit will ripen at about the same time, making canning a snap.

Heirloom (min. 25 seeds) \$2.50

Heirloom Bulk (min. 250 seeds) \$10.50

San Marzano Tomato

78 days. A well-known Italian heirloom tomato highly prized for its exceptional tomato sauce, San Marzano is very firm with moderate sized, roma shaped tomatoes.

Heirloom Organic (min. 25 seeds) \$2.75



Gilbertie Paste Tomato



San Marzano Tomato

Bicolor Tomatoes

Bicolor tomatoes can be any combination of colors, but most are yellow with a red blush. These yellow and red tomatoes are exceptionally sweet with fruity almost pineapple like undertones.

Chocolate Stripes Tomato

79 days. Chocolate Stripes is a stunning tomato. It has a red base color and orange and green stripes, giving it an overall brownish hue. The flesh is a deep reddish-brown, with a rich earthy flavor. This tomato consistently ranks near the top of taste tests.

Heirloom (min. 25 seeds) \$2.75

Hillbilly Tomato

85 days. What a beautiful tomato. It is large and yellow, with red blush and striping on the bottom half of the fruit. It also has a great flavor, mild and well balanced. Add in its great yields, and it is an excellent choice for distinctive and beautiful tomatoes.

Heirloom (min. 25 seeds) \$2.50

Northern Lights Tomato

see Early Tomatoes, p. 44.

Pineapple Hawaiian Tomato

93 days. This is a fun tomato. It is yellow with a red blush at the tip, and it's huge. It has a wonderfully sweet flavor that has some fruity undertones to it as well.

Heirloom (min. 25 seeds) \$2.50

Striped German Tomato

78 days. Striped German is a huge, beautiful yellow and red beefsteak tomatoes with a wonderful sweet and fruity flavor. It needs trellising and a lot of support to hold up such large tomatoes, and it produces a lot of them! Anikka stated that this is definitely her kind of tomato, absolutely delicious.

Heirloom Organic (min. 25 seeds) \$3.25

Pink Tomatoes

Almost red, with shades of pink, these tomatoes are some of the most flavorful of the heirloom tomatoes. Some are completely pinky-red while others have green shoulders, but all have a great rich flavor.

Anna Russian Tomato

See Early Tomatoes, p. 44.

Brandywine Tomato

80 days. The standard beefsteak by which all other tomatoes are judged, Brandywine is renowned for its great flavor. Very large, oblong, pinky red fruit with a wonderful sweet flavor and meaty texture. A great choice for slicing for a sandwich or just eating fresh.

Heirloom Organic (min. 25 seeds) \$2.75



Ponderosa Pink Tomato

Caspian Pink Tomato

80 days. Wow! This tomato is one of the only ones to beat Brandywine in taste tests. It is my favorite beefsteak tomato, with an excellent flavor, a nice firm texture, huge size and moderate yields. It made some of the best tomato sauce I've ever tasted, sweet, rich, and delicious.

Heirloom (min. 25 seeds) \$3.50

German Johnson Tomato

76 days. This variety produces very large 1-2 lb. fruits on huge plants. Plant them more than three feet apart and stake or trellis well. Tolerant of southern growing conditions.

Heirloom Organic (min. 25 seeds) \$3.75

Ponderosa Pink Tomato

80 days. Producing huge beefsteak tomatoes, with fruits up to 1 lb, Ponderosa Pink has a delicious, full tomato flavor that is great sliced or on a burger. It has a good balance of sweet, rich and acid flavors.

Heirloom (min. 25 seeds) \$3.50



Striped German Tomato

Orange Tomatoes

Orange tomatoes have a beautiful color, ranging from peach to deep pumpkin orange. The flavor is typically a bit sweeter than reds, but they still have that rich acidity of the red tomatoes.

Amana Orange Tomato

90 days. Named after the Amana Colonies in Iowa, these are huge, light orange, fluted beefsteak tomatoes. They can get up to 2 lbs each, and have a sweet, almost tropical fruit flavor.

Heirloom (min. 25 seeds) \$2.50

Gold Rush Currant Tomato

See Cherry Tomatoes, p. 43.

Jaune Flamme Tomato

70 days. Jaune Flamme is a beautiful, 2 inch, round, orange tomato. It has some apricot flavors as well as some acidity. It's a pretty addition to a mix of small salad tomatoes.

Heirloom (min. 25 seeds) \$2.75



Black Sea Man Tomato

Kellogg's Breakfast Tomato

85 days. A West Virginia heirloom producing large, orange beefsteak tomatoes, it was named after Darrel Kellogg who first introduced this tomato. It is reported to be one of the best tasting heirloom tomatoes, frequently ranking in the top ten of taste tests. It is also reported to perform better in the North and not as well for Southern growers.

Heirloom (min. 25 seeds) \$3.50

Nebraska Wedding Tomato

100 days. An old plains heirloom that in pioneer days was supposedly given to Nebraska brides as a wedding gift. A nice apricot-orange slicer, the fruit is juicy with a well-balanced flavor. Determinate.

Heirloom (min. 25 seeds) \$2.50



Leigh's Kellogg's Breakfast Tomato

Valencia Tomato

76 days. With round, smooth bright orange fruit, this midseason slicing tomato is great for northern climates. A family heirloom from Maine, it is a rich, full flavored tomato with some pineapple-like undertones.

Heirloom Organic (min. 25 seeds) \$3.00



Blondkopfchen Tomato

Black Tomatoes

Black tomatoes are a dark mahogany color with dark green shoulders. The flavor is unique, spicy with almost a salty flavor. Really delicious and rich.

Black Cherry Tomato

See Cherry Tomatoes, p. 43.

Black Krim Tomato

75 days. Highly prized for its great flavor, Black Krim is a spectacular beefsteak tomato. It has a complex, balanced, yet mild flavor that can't be beat.

Heirloom Organic (min. 25 seeds) \$2.75

Black Plum Tomato

See Cherry Tomatoes, p. 43.

Black Prince Tomato

70 days. One of the earlier black tomatoes, this heirloom hails from Siberia. It produces 5 oz. round, uniform tomatoes with that great black tomato flavor.

Heirloom Organic (min. 25 seeds) \$3.50



Black Prince Tomato

Black Sea Man Tomato

75 days. Back by request of T.D., I couldn't say it better than him. "The Black Sea Man tomato is the most prolific of the black varieties I've grown, and I've tried most all of them. The plants have huge vines with many medium to large tomatoes, and are fairly heat tolerant. It, in my opinion, is the best tasting black tomato ever! My wife isn't big on tomatoes, but the "Black Sea Man", she will eat fresh from the garden. These have been my favorite tomato for the past four years or so." Determinate.

Heirloom Organic (min. 25 seeds) \$3.75

Cherokee Purple Tomato

80 days. One of the old standard black beefsteak tomatoes. It is large, oblong, and reasonably prolific. It has a rich tomato flavor, but isn't as sweet as some of the other varieties.

Heirloom Organic (min. 25 seeds) \$3.00

Chocolate Stripes Tomato

See Bicolor Tomatoes, p. 46.

Yellow Tomatoes

Yellow tomatoes are typically the sweetest tomatoes. With less acid and more sugars, they are a great for those who need low acid or just love sweet.

Aunt Gertie's Gold Tomato

75-80 days. Huge beefsteak, golden yellow tomatoes grace these large, potato leafed plants. With 1-2 pound tomatoes that are reported to be some of the best tasting tomatoes out there, this is one variety worth trying.

Heirloom (min. 25 seeds) \$3.50

Blondkopfchen Tomato

See Cherry Tomatoes, p. 43.

Czech's Excellent Tomato

70 days. This is a great tomato with small, yellow salad tomatoes. It is prolific with a mild, sweet flavor. Similar to Jaune Flamme, but with a milder, less acidic flavor.

Heirloom (min. 25 seeds) \$3.50

Ildi Tomato

See Cherry Tomatoes, p. 43.

Yellow Pear Tomato

See Cherry Tomatoes, p. 43.



Leigh's Great White Tomato

White and Green Tomatoes

Pale yellow and cream in color, white tomatoes are the mildest of the tomatoes. Tomato lovers grow them for their stunning unusual color. Green tomatoes ripen to a yellow/olive green and are soft, sweet and delicious.

Aunt Ruby's Green Tomato

85 days. Aunt Ruby's Green is a very mild, sweet and flavorful tomato with larger green tomatoes that ripen with a slightly yellow tint.

Heirloom (min. 25 seeds) \$2.50

Great White Tomato

80 days. With color ranging from yellowish to creamy white, Great White produces 1 lb fruit with a delicious fruity flavor.

Heirloom Organic (min. 25 seeds) \$3.50

Green Grape Tomato

See Cherry Tomatoes, p. 43.

Snow White Tomato

See Cherry Tomatoes, p. 43.

Turnips

Fast and easy, turnips are a great way to grow a lot of food quickly in a relatively small space. Best grown in the cool of spring and fall, turnips are a wonderful way to feed the family. We like them mashed or roasted, and they are a great alternative to potatoes. A lot of people mix them in with mashed potatoes for added flavor.

Annie's Turnip Mix

A beautiful mix of colors, shapes and sizes, this mix has it all. A mix of Snowball, Purple Top White Globe, Gold Ball and Viola di Milano.

Heirloom (min. 200 seeds) \$2.50

De Vertus Marteau Turnip

35 days. This early variety of turnip excels in both flavor and texture. Mild and fine grained, it is excellent either roasted or especially mashed. Its shape is longer instead of round, giving higher yields in a small space. A great multi-purpose turnip.

Heirloom Organic (min. 200 seeds) \$3.00

Gold Ball Turnip

65-70 days. Gold Ball is a beautiful turnip, golden colored, reaching 3-4 inches in size. They are mild and fine grained, grow quickly, and store well. They are delicious roasted.

Heirloom (min. 200 seeds) \$2.25



Purple Top White Globe Turnip



Snowball Turnip

Purple Top White Globe Turnip

45-65 days. A beautiful and very popular turnip, favored for its flavor by turnip lovers. White with purple shoulders, it has a slightly sweet root that can reach 5 inches across. It is delicious roasted and mashed.

Heirloom (min. 200 seeds) \$2.25
 Heirloom Organic (min. 200 seeds) \$3.50
 Heirloom Bulk (min. 1000 seeds) \$4.00

Seven Top Turnip

50 days. Dating back to colonial times, this turnip is grown exclusively for its nutritious and delicious greens. Traditionally grown in the south for winter green production, it is also a great choice for northern growers for early spring and fall greens.

Heirloom (min. 200 seeds) \$2.25

Snowball Turnip

60 days. With beautiful, round, white globes that are mild, sweet, tender and fine grained. This turnip is also an excellent choice for baby turnips and is absolutely delicious roasted.

Heirloom (min. 200 seeds) \$2.50

Viola di Milano Turnip

40 days. With nice, flat baby turnips, these beauties really stand out. They have red shoulders and a white base. Known as a buttery turnip, it is a beautiful selection from Italy.

Heirloom (min. 200 seeds) \$2.25

Watermelons

Watermelons hail from Africa and thrive in hot and humid climates. The larger watermelons really need a hot summer and plenty of water to reach their full potential. But there are many smaller, shorter season watermelons that are excellent choices for those with cooler climates. And if you live somewhere dry, you just need to take care to water well and amend your soil with plenty of organic matter to retain all that water so your watermelons can thrive.

Black Diamond Watermelon

90 days. These huge, round watermelons average 35-50 lbs. but can get even larger! With delicious red flesh and a dark green bruise resistant rind, this is a wonderful choice for huge watermelons.

Heirloom (min. 25 seeds) \$2.50



Crimson Sweet Watermelon

Crimson Sweet Watermelon

88 days. Crimson Sweet is a large, 20-25 pound watermelon with sweet red flesh. The rind is light green with dark green stripes. The vines can grow up to 10 feet, so this is one variety that needs room to grow.

Heirloom (min. 25 seeds) \$2.25
 Heirloom Organic (min. 15 seeds) \$3.50

Dixie Queen Watermelon

80 days. Developed in the late 1800's this watermelon is large, growing up to 50 pounds. It is round with a pale green rind and dark green stripes. It has a bright red very sweet, crisp flesh with white seeds.

Heirloom (min. 25 seeds) \$2.25



Golden Midget Watermelon

70 days. A very early watermelon, this miniature watermelon has a lot of things going for it. A great choice for people with a short growing season or who just want early watermelons, it produces small, single serving watermelons that are about 3 pounds each. It is also one of the only watermelons that tell you when it is ripe, the rind turns yellow. It has a great sweet flavor and is just a great choice all around.

Heirloom (min. 25 seeds) \$3.25

Moon and Stars Watermelon

95 days. This stunning, large, old American heirloom watermelon was almost lost. One man saved this beautiful melon for all of us to enjoy. The rind is dark green with a large yellow 'moon' and many speckled 'stars.' The flesh is deep red with black seeds.

Heirloom (min. 25 seeds) \$3.25
Heirloom Organic (min. 15 seeds) \$5.00

Petite Yellow Watermelon

65-80 days. This was the standout of our watermelon trials this year. With our cooler climate, a fast watermelon is what we look for. It has beautiful bright yellow flesh and an amazing, sweet flavor that everyone loved. A new garden favorite!

Heirloom Organic (min. 15 seeds) \$4.00



Sugar Baby Watermelon

84 days. Deep red flesh, black seeds, and a dark green rind, Sugar Baby is sweet, juicy, and a great choice for a small icebox watermelon. It also turns from striped to solid dark green as it ripens, making it easier to pick. It is very reliable and of the easiest watermelons to grow.

Heirloom (min. 25 seeds) \$2.25
Heirloom Organic (min. 15 seeds) \$3.50

Tendersweet Orange Watermelon

90 days. This is a unique watermelon with bright orange flesh, black seeds, and a dark green striped rind. It produces 30 pound hollow core watermelons with a rind that is tough enough to allow for selling at a farmer's market.

Heirloom (min. 25 seeds) \$3.00

Companion Flowers

Flowers are more than just a thing of beauty that make us smile, they are garden companions, beneficial insect habitats, and even something to eat. Everyone loves seeing flowers, and usually we only plant them as ornamentals to make our homes beautiful, but flowers belong in the garden too. I love seeing bright color mixed in with the vegetables, and I know that all that color is doing more than just looking beautiful. Many flowers attract the good bugs and drive away the bad ones. They are beautiful guardians of our vegetables. And there are even others that are edible. Some flowers taste good, and others have edible leaves. So if you haven't already, consider planting flowers with your vegetables.

Annuals

Flowers that live for one season, annuals either need to be planted every year, or some will reseed themselves year after year.

Alyssum – Carpet of Snow

A beautiful and delicate edging plant with clouds of white blooms, Alyssum is loved by bees and lacewing insects, making it a great ground cover to use under cabbage plantings. 4 inches.

Heirloom (min. 150 seeds) \$2.25

Aster, Single Rainbow

Cheery blooms on cute little plants, they look like little daisies in multiple colors of white, pink, purples and reds that bloom summer through fall. Asters attract beneficial insects and are a good companion to asparagus.

Heirloom (min. 100 seeds) \$2.25

Carpet of Snow Alyssum



Sensation Mix Cosmos



Single Rainbow Aster



Bachelor Buttons, Tall Mix

Beautiful button shaped flowers grace these fun wildflowers that bees love. Originally found in grain fields in England, they are now mostly grown as ornamental and cut flowers. 9 weeks, 36 inches.

Heirloom (min. 100 seeds) \$2.25

Calendula

See Medicinal Herbs, p.24.



Cosmos

With beautiful feathery foliage and large daisy like flowers that attract garden pollinators. Cosmos are a wonderful annual for late summer color.

Sensation Mix \$2.25
Pink and White flowers. 42 inches tall.
(min. 100 seeds)

Diablo \$2.50
Deep orange flowers with dark green foliage. 28 inches tall.
(min. 50 seeds)

Heliotrope, Marine

A unique plant from the Victorian era, it has clusters of small deep purple flowers with dark green foliage. Known for its wonderful vanilla scent, it is only 18 inches tall, a clean, tidy, and beautiful plant.



Heirloom (min. 75 seeds) \$3.50

Love Lies Bleeding

With its long red tassel flowers hanging down from tall, 3-4 feet, canes, this plant was a favorite of the Colonial American and Victorian garden. It is an amaranth, so the entire plant is edible. The flowers attract bees and butterflies and the seeds attract birds. 6 weeks. 36-48 inches.

Heirloom (min. 100 seeds) \$2.50

Morning Glories

Whether you plant them at the base of your mailbox, a trellis, or a telephone pole, there is nothing more beautiful than blooming morning glories. They also attract ladybugs and bees, so I love planting them with my pole beans. Most flowers curl up in the warm part of the day, but are open in their full glory in the mornings. 12 weeks. (min. 25 seeds)

Grandpa Ott Morning Glory \$2.50

Deep purple flowers.

Morning Glory Mix \$2.75

Mix of red, blue and purple flowers.

Marigolds

With their beautiful orange pompom flowers, marigolds are excellent ornamental and companion flowers. Their strong scent is excellent at repelling pests in your garden. (min. 100 seeds)

African, Crackerjack Series Mix \$2.50

African, Crackerjack Series Mix – Organic \$3.00

Large orange and yellow flowers.

32 inches tall. 10 weeks.

Golden Gem Marigold \$2.50

Small highly scented gold flowers.

10 inches tall. 11 weeks.

Lemon Gem Marigold \$2.50

Small highly scented yellow flowers.

10 inches tall. 11 weeks.

Red Gem Marigold \$2.50

Small highly scented reddish orange flowers.

10 inches tall. 11 weeks.

Sparky Mix Marigold \$2.50

 French Marigold, orange, yellow and red flowers. 12-14 inches tall.

Tangerine Gem Marigold \$2.50

Small highly scented orange flowers.

10 inches tall. 11 weeks.

Gem Mix Marigold \$2.50

A mix of all the beautiful Gem Marigolds.

10 inches tall. 11 weeks.

Morning Glory Mix



Heritage Farm Poppy



Nasturtiums

These are wonderful flowers that are beautiful ornamentals and excellent companion plants. They have edible flowers and leaves, as well as seed pods. They deter aphids, keep soil free of nematodes, and attract many bugs away from your desired vegetables. The bugs love the nasturtiums, so you plant them on the border to draw the bugs away from your veggies. They come in both vining and bush varieties. (min. 25 seeds)

Jewel Mix Nasturtium \$2.50

Jewel Mix Nasturtium – Organic \$4.50

Red and yellow flowers on bush plants.

Tall Trailing Mix Nasturtium \$2.50

Red and yellow flowers on long vines.

Empress of India Nasturtium \$2.50

Red flowers on bush plants.

Peach Melba Nasturtium \$2.50

Peach flowers with orange centers on bush plants.

Glorious Gleam Nasturtium \$2.50

Red, yellow and orange flowers on 3 foot vines.

Tall Trailing Mix Nasturtium



Chima Family Heirloom Poppy



Sparky Mix Marigold



Poppies

With their beautiful, unique flowers and decorative seed pods, poppies are a wonderful centerpiece flower. (min. 100 seeds)

American Legion \$2.25

Red flowers, the poppy grown in Normandy at the American WWII cemeteries. 30 inches tall.

Chima Family Heirloom \$3.00

Beautiful deep pink to red blooms with lots of petals. The seeds can be used in cooking, making it a wonderful dual purpose flower. 30-36 inches tall.

Heritage Farm \$3.00

Amazingly beautiful double pink blooms. I had a mix up and there are a few Chima Family seeds in the batch, but I think it is worth it to have these beauties. The seeds can be used for cooking and baking. One of my favorite parts of the garden. 24-36 inches tall.



Pansy and Viola

With their cheerful little faces, pansies are a wonderful flower for the spring and fall garden. A biennial, they are edible and a wonderful addition to a salad. (min. 100 seeds)

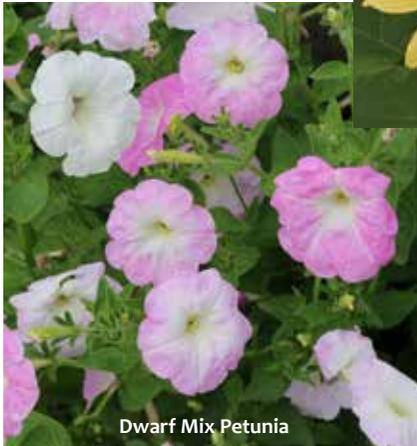
- Swiss Giant Pansy** \$2.50
Large flowers. 8 inches tall.
- Johnny Jump Up Viola** \$2.50
Tricolor purple, white and gold. 7 inches tall.



Johnny Jump Up Viola

Petunia, Dwarf Mix

Grown for over 50 years, this beautiful mix of dwarf petunias is a beautiful border plant. It has a mix of colors of white, red, pink, yellow and blue and only reaches 12-15 inches. Petunias are a great companion plants. They repel aphids and protect your garden from tomato worms, mexican beetles and a lot of other garden pests.



Dwarf Mix Petunia

Heirloom
(min. 400 seeds) \$2.50



Painted Daisy

Painted Daisy

Nature's insecticide, these beautiful daisy flowers have been used for years to control insects on us as well as in the garden. One of the approved organic pesticides, pyrethrum is extracted from these flowers. You can grow the flowers, dry them, and then use the crushed dried flowers as they were used in the past.

Heirloom (min. 50 seeds) \$2.50

Sweet Peas

Sweet peas were a favorite flower in the late Victorian era. They are early, beautiful and have a wonderful scent. 10 weeks. (min. 25 seeds).

- Knee High Mix** \$3.00
Pink, purple, red, white and blue flowers. 2-3 ft. vines
- Royal Family Mix** \$3.00
Large pink, purple, red, white, peach and blue flowers, up to 6 foot vines.



Lemon Queen Sunflower

Sunflowers

Beloved for their huge, cheerful flowers that resemble smiling faces, sunflowers are a garden favorite. Most are known for towering above the garden, the tallest reaching 12-15 feet. However, there are some that are just 16 inches tall. (min. 25 seeds)

- Autumn Beauty Mix** \$2.25
- Autumn Beauty Mix – Organic** \$3.00
A mix of yellows and oranges. 60 inches tall. 11 weeks.
- Dwarf Sunspot** \$2.25
Yellow flowers and a brown center. 24 inches tall. 10 weeks.
- Evening Sun** \$2.25
Beautiful yellow and red flowers. 36 inches tall. 11 weeks.
- Italian White** \$2.25
Creamy white flowers. 48 inches tall. 11 weeks.
- Lemon Queen** \$2.25
Pale yellow flowers. 60 inches tall. 11 weeks.
- Mammoth Gray Stripe** \$2.25
- Mammoth Gray Stripe – Organic** \$3.50
Huge yellow flowers, large seeds. 12-15 feet tall. 12 weeks.
- Teddy Bear** \$2.25
Yellow pompom flowers. 16 inches tall. 9 weeks.
- Taiyo – Organic** \$3.00
A traditional golden yellow sunflower with a dark brown center. A Japanese heirloom. 5-6 feet tall. 12 week

Annie's Sunflower Collection

Ranging in height from 60 inches down to 16 inches, you can plant up a beautiful display of sunflowers in colors ranging from white to deep orange. Each collection includes 10 seeds of the following varieties:

- | | |
|---------------|-------------|
| Autumn Beauty | Lemon Queen |
| Evening Sun | Teddy Bear |
| Italian White | Taiyo |
- Annie's Sunflower Collection** \$6.00

Zinnias

With their wonderful, colorful flowers in shades of pinks, yellows, reds and whites, zinnias are wonderful companion plants for the garden. They attract Japanese beetles and save your beans and raspberries from these pests. (min. 100 seeds)

- California Giant Mix** \$2.25
- California Giant Mix – Organic** \$3.50
Large flowers, 36-40 inches tall.
- Cut and Come Again** \$2.50
Medium flowers, 24-30 inches tall.
- Giant Cactus** \$2.25
Huge flowers, 30 inches tall.
- Peppermint Stick** \$2.50
Striped flowers, 30 inches tall.
- Pompon Cut and Come Again** \$2.25
Medium double and triple flowers, 30 inches tall.
- State Fair Mix** \$2.25
Huge flowers in red, orange, yellow, pink, white and bicolor, 36 inches tall.



State Fair Zinnias

Perennials

Coming back, year after year, perennials are a wonderful way to grow a beautiful, easy care yard. They only get more full and beautiful with time. Perennials are also excellent companion plants. Plant a patch in or around your vegetable garden to create a home for beneficial insects that prey on the bad bugs that attack your garden.

Black-eyed Susan

Everyone loves the Black-eyed Susan. Beautiful yellow flowers with black centers, a cheerful and fun biennial. They reseed themselves, for an easy care planting. 1-3 feet tall. Hardy to zone 5.

Heirloom (min. 100 seeds) \$2.25

Butterfly Milkweed

There are several varieties of milkweed that are suitable hosts for Monarch butterflies and this is the most beautiful and garden friendly variety. With beautiful bright orange flowers, it is a joy to look at in your garden, and a wonderful way to help protect these special butterflies.

Heirloom (min. 50 seeds) \$3.50

Columbine, Mountain Blue

These are one of the wonderful native flowers of North America. With its beautiful two toned blue spurred flowers, Mountain Blue is the original wild columbine.

Heirloom (min. 25 seeds) \$2.25

Coneflower

See Echinacea in Medicinal Herbs, p.25.

Delphinium (Larkspur)

Delphinium are beautiful flowers, sending up stalks covered in flowers in shades of whites, blues and pinks. It is native throughout the Northern hemisphere. It is an early bloomer, giving a beautiful show of flowers. 12 weeks, 36 inches tall.

Heirloom (min. 150 seeds) \$2.25

Dianthus, Sweet William Single Mix

Also known as cottage pink, or carnations, these delightful perennial flowers have a wonderful fragrance and are very attractive to bees, butterflies, and birds. 14 inches tall. Hardy to zone 4.

Heirloom (min. 75 seeds) \$2.50



Foxglove

Beautiful bell shaped flowers grow on tall spikes on this biennial flower. It is a wonderful border plant in a shade garden. It can also be used as a companion plant. It is said to improve the growth and disease resistance of whatever it is growing by. It self-sows, so you can expect years of joy from these flowers. Foxglove leaves contain digitalis, a potent heart medicine, and are considered poisonous.

Heirloom (min. 75 seeds) \$3.00

Gaillardia, Perennial

Gaillardia has beautiful daisy-like flowers that bloom in mid to late summer. Hardy to zone 3.

Heirloom (min. 50 seeds) \$2.50

Lupine, Russell's Extra Choice Mix

With their beautiful flower spikes in pinks, yellows, whites, peaches and bicolors, lupine is a wonderful perennial. It does best in areas with cool summers. Hardiness zones 4-8. 30-36 inches tall.

Heirloom (min. 50 seeds) \$2.50

Wildflowers

These are the original heirlooms, the flowers that grow wild along the roadside across our country. A field of wildflowers is a thing of beauty. Full of color, diverse in shapes and sizes, some live for a season while others reseed and yet others come back year after year. These are the flowers the bees love, the flowers that attract butterflies and provide food for all the little bugs that are so important to our gardens. All packets have a minimum of 4500 seeds and can plant a plot of 50-150 sq. ft. Bulk packets have a minimum of 15,000 seeds and can plant a plot of 200-600 sq. ft.

Perennial Sunflower, Maximilliani

These are beautiful plants with smaller yellow sunflowers. Related to sunchokes, they will soon take over where you plant them. Bees love them, so a planting is a great way to attract and feed bees while enjoying lots of fall color. 60 inches tall. Hardy to zone 3.

Heirloom (min. 50 seeds) \$2.25

Shasta Daisy, Alaska

Bright and cheerful with beautiful white flowers and yellow centers, Shasta Daisies are hardy perennials that form dense groups once established. They prefer full sun to partial shade and bloom in June and July. They make for a wonderful cut flower as well. Hardy to zone 3. 36 inches tall.

Heirloom (min. 200 seeds) \$2.50

Valerian

See Medicinal Herbs, p.25.

Hollyhocks

A beautiful old fashioned flowering biennial, hollyhocks have a central spire surrounded by large flowers. Most hollyhocks are biennials, producing flowers in the second year. (min. 25 seeds)

Indian Spring \$2.25
Flowers in shades of rose, pink and white. 50 inches tall. Hardy to zone 4.

Queenie Mix \$3.50
Pink, red, white and yellow flowers on shorter plants. 24 inches tall. Hardy to zone 4.

Single Mix \$3.50
Perennial, will bloom the first year when planted early enough. Large flowers with multiple colors, white, yellow, pink and maroon. 4-6 feet tall. Hardy to zone 3.

Summer Carnival \$2.25
Large flowers with multiple colors, yellow, pink and reds. An annual hollyhock. 5-6 feet tall. Hardy to zone 3.

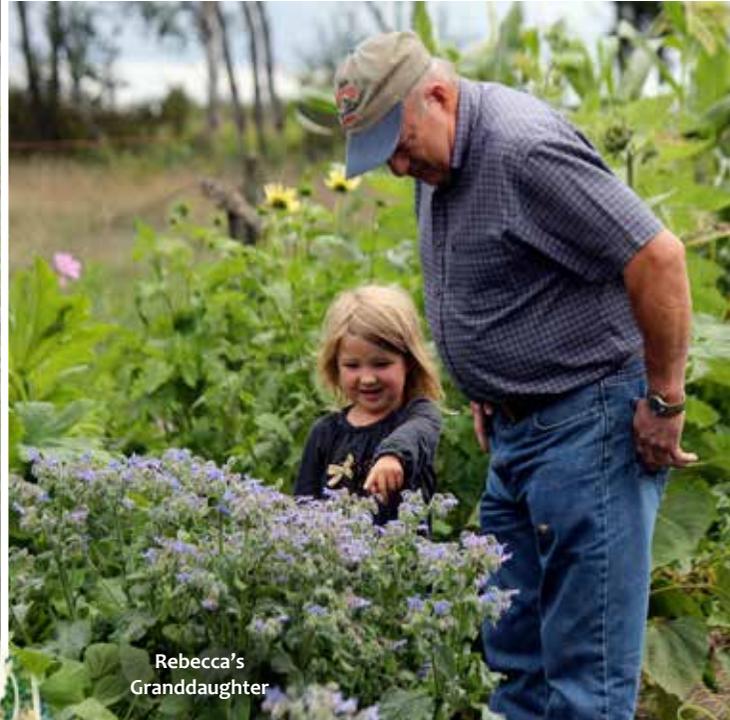
Wildflower Mixes

All Perennials \$3.50
All Perennials Bulk \$9.00
Annual Cut Flower Mix \$3.75
Annual Cut Flower Mix Bulk \$9.75
Bee Mix \$3.25
Bee Mix Bulk \$8.25
Beneficial Insects Mix \$3.00
Beneficial Insects Mix Bulk \$7.50
Hummingbird/Butterfly Mix \$3.50
Hummingbird/Butterfly Mix Bulk \$9.00
Partial Shade Mix \$3.00
Partial Shade Mix Bulk \$7.50



We all love our gardens...

and we love sharing them! It is such fun to see how everyone gardens, what you choose to grow, how you grow it and especially how you decorate it. Here are just a few of your beautiful gardens.



Rebecca's
Granddaughter



Victoria's
Cactus Zinnia



Kathryn's
Daughter



Kim's
Cucumbers



Leigh's
Cabbage



Devon's
Garden

What Can I Plant?

It's almost always the right time to plant something, you just need to know what! Spring, summer and even fall, there are always wonderful vegetables to grow.

Winter Winter is time for planning and preparing. Some of the really slow vegetables are best started at this time as well.

Start celery, artichokes and asparagus



Spring Spring is the time of year that things are just beginning to green up. For us in the north, this means the snow melts and the ground thaws. In the south this is when the trees begin to bud and the grass comes out of dormancy.

Peas	Cabbage	Radishes
Lettuce	Broccoli	Carrots
Spinach	Kale	Beets
Greens	Cauliflower	Turnips

Start your tomatoes, peppers, eggplants, onions and leeks indoors. Transplant onions and leeks in late spring.

Summer

Summer is the time of year after your last frost and before your first frost. Summer vegetables need soil temperatures above 60 F and will die once they freeze.

Beans	Melons
Corn	Squash
Okra	Carrots
Cucumbers	Beets

Transplant your tomatoes, peppers and eggplants.

Start your fall cabbage, brussels sprouts and broccoli.



Fall Fall comes after your first frost in the north or once temperatures drop in the south. In the north we start our fall vegetables at the end of summer and into early fall. Fall vegetables thrive once temperatures drop into the 60's and below.

Peas	Greens	Parsnips	Broccoli
Lettuce	Carrots	Turnips	Cabbage
Spinach	Beets	Kale	Cauliflower



Cover Photo - Basket of Lettuce

Amish Deer Tongue	Paris Island Cos
Cimmaron	Prizehead
Freckles	Red Salad Bowl
Lollo Rossa	Salad Bowl
Marvel of Four Seasons	Tango



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