



2020 Heirloom Seed Catalog

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**Free
Shipping!**

On All Orders
Over \$50

Why We Love Heirlooms

Samantha's Story

I have fond memories of devouring the strawberries in the patch at Grandma B's, and picking asparagus back in the field at Grandma G's.

I'll always remember the earthy scent of the root cellar at my grandma's house, where I first learned about gardening. Digging potatoes each fall brings me back to that place. My grandpa has always kept a beautiful garden. Grandma is always sharing. She loves sharing her delicious strawberry pies and jams. And there are always lots of fresh melons in the summer.

We just moved into our first home. What did I want to plant first? 100 strawberry plants! I never could get enough strawberries!

When I was a kid our garden was always full of green, yellow and purple bush beans and summer squash. We always planted melons, but never did have any luck with them. Gardening with my parents was always more of a chore. I lost interest as it became more work.



After college I moved to the south. This introduced a whole new set of challenges.

I really wanted to be self-sufficient. I really wanted the organic and wholesome vegetables that weren't available in the area at that time.

The only problem was that everything I thought I knew about gardening was now wrong. Sure, maybe planting beans after Memorial Day is good when you're living in Michigan, but dates are just that, dates. The seeds don't care what day it is, they just want the soil conditions to be right.

In North Carolina I met Tim, a dedicated container gardener. I found a love for growing things again. I started propagating and planting. Together we grew vegetables to trade with each other and share with our friends. My love of plants was sprouting once again.

Two years ago, we moved back to Michigan. I found a second home here at Annie's. I've taken my love of okra and sweet potatoes home with me. I started experimenting with new ways to extend the season to get a larger harvest. I look forward to many more years of experimenting and growing with all of you!

Samantha - Gardener

Annie's Heirloom Seeds: 10 Years and Going Strong!

Annie's Vegetable Gardens

Are you new to gardening or new to heirlooms? Looking for a great gardening gift? Take the frustration out of planning your garden by choosing one of our pre-planned Gardens. We've done the hard part for you; all you have to do is pick the right size and type of garden for you and enjoy planting and growing once spring comes. For exact varieties, either visit our website or give us a call.

Simple Gardens

Beginner's Garden (7 varieties) \$19.75
The easiest veggies to grow. If you are new to gardening, this is a great place to start.

Annie's Salsa Garden (5 varieties) \$13.75
Rebecca's sister's garden, with all the basics for making salsa.

Lia's Container Garden (15 varieties) \$44.00
Lia gardens in mostly containers, and these are all varieties that she grows. They have smaller plants that grow well in containers.

Summer Direct Seed Garden (17 varieties) \$51.00
A collection of heat loving veggies to grow all summer long. All are direct seeded, no need to hassle with starting and transplanting.

Seed Saver's Gardens

Simple Seed Saver's Garden (12 varieties) \$30.50
Seed saving can be difficult. These are some of the easiest vegetables to grow and save your own seeds.

Advanced Seed Saver's Garden (24 varieties) \$69.50
A complete garden with both easy and more difficult vegetables to grow and save your own seeds.

Larger Gardens

Annie's Favorites Garden (37 varieties) \$109.25
All of the Annie's Favorites, chosen for flavor, reliability and yields.

Grandpa John's Garden (26 varieties) \$73.00
Grandpa John was Audrey's grandfather, and he grew all the veggies for the family. A complete garden of all Old American favorites.

Rebecca's Family Garden (38 varieties) \$123.50
Rebecca's favorites is the perfect garden for a family. Vegetables, herbs and companion flowers.

Julie's Dream Garden (66 varieties) \$210.75
The ultimate garden, full of unique and delicious veggies, flavorful herbs, and companion flowers.

Kathi's Organic Garden (23 varieties) \$91.50
A wonderful garden for a family full of all organic seeds.

Fall Gardens

Fall Brassicas Garden (6 varieties) \$15.50
A collection of vegetables from the cabbage family.

Fall Greens Garden (8 varieties) \$23.50
Greens are best grown in the fall. These are some of our favorites to grow and eat.

Fall Roots Garden (6 varieties) \$17.50
All your favorite roots for fall.

Easy Overwintering Garden (8 varieties) \$22.50
These are the veggies I always leave in my garden to overwinter.

**All Annie's Gardens are
5% off the individual
seed packet prices!**



Annie's Certified Organic Heirloom Seeds

Organic seeds are grown to strict standards, certified by agencies, and handled under strict conditions. When you buy Certified Organic Seeds, you are supporting farmers and companies that are taking care of their land, growing seeds without commercial pesticides and fertilizers.

At Annie's we have worked hard to source heirloom vegetable varieties of Organic Seeds in every vegetable so that you don't have to compromise.



Only Natural, Untreated Seeds

At Annie's, we only sell untreated seeds. You don't have to worry about chemicals on your seeds, about you, your children or your pets accidentally ingesting something harmful from your 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. All you need is to wait until the weather warms and the soil temperatures are above 60°F to plant your beans, corn and squash.

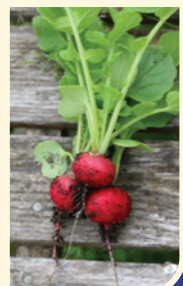
Annie's Favorites

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

Don't know what to choose?



Look for the carrot next to our favorite vegetable varieties.



Heirloom Vegetables

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 and 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 best choice for growing as an annual in the north.

Heirloom (min. 50 seeds) \$2.75

Violet de Provence Artichoke

This French heirloom artichoke produces [larger purple artichokes](#), similar to Green Globe in shape and size, it is known for its excellent flavor. A stunning addition to your warm climate perennial garden.

Heirloom (min. 15 seeds) \$3.50

Gobbo di Nizza (Hunchback of Nice) Cardoon

The famous 'Hunchback' cardoon with thick, almost [spineless 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) \$3.50



Golden Wax Bean

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) \$3.00

Connover's Colossal Asparagus

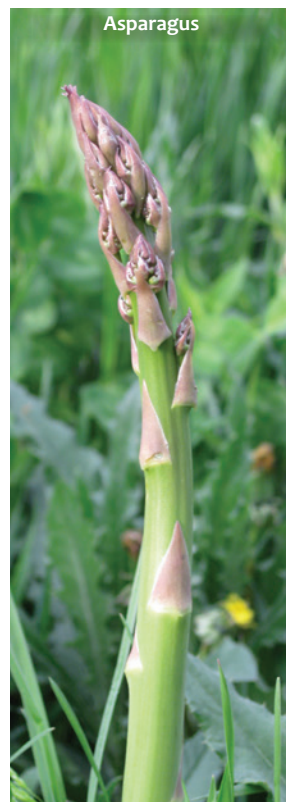
An old American asparagus variety, Connover's Colossal was almost lost. The modern trend towards pencil thin asparagus has taken us away from the wonderful, larger asparagus varieties. Connover's gives you [high yields from large, tender, sweet spears](#). Less work for more delicious asparagus!

Heirloom (min. 25 seeds) \$3.50

Mary Washington Asparagus

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

Heirloom (min. 50 seeds) \$2.75



Asparagus

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.

Bush versus Pole Beans

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.

With long, climbing vines, pole beans are a great choice for those with space constraints. They 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! I prefer growing pole shelling beans. We have wet falls, and the beans are less likely to mold when they are above the ground.

Bean Growing Supplies

Soil Thermometer

This simple dial thermometer is just what you need to monitor soil temperatures, both for seed starting and for testing garden soil for the right temperature to plant beans, corn, and squash.

Soil Thermometer \$9.50

Bean Pole Trellis Topper

These are really neat bean pole trellises designed for us by a 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. Included in each kit is one bean pole topper and 8 stakes.

Bean Pole Trellis Topper \$12.00

Bean Growing Tips

Here are a few things you need to pay attention to for a really successful bean planting.

1. Soil Fertility - beans are great at bringing nutrients to your garden, but they don't thrive in poor soil. If you want high yields and healthy plants, grow in good soil.
2. Timing - beans are a summer vegetable. They will not germinate when soil temperatures are below 60°F. If you plant too early, not only will they not germinate, the seeds will rot and never come up. If you want to get your beans in the ground early, get a soil thermometer and don't plant until morning soil temperatures are above 60°F. The good news is that bush beans are VERY fast to harvest. Waiting a week or two isn't going to mean you don't get beans.

Mykos Soil Inoculant (Mycorrhiza)

We were looking for a better inoculant, one that works on more than just legumes, and we found it! Mycorrhiza is a beneficial fungus that lives on the roots of your plants. It makes little threads that transport water and nutrients to the roots. When we used it on our herbs, it had about a 25-50% increase in germination, and it helped reduce our need to water. We are convinced! Just follow the directions and you'll have healthier starts.

Mykos (100 g) \$6.50

Bush Snap Beans

Annie's Rainbow Beans

A collection of [green, yellow, purple and striped beans](#), it is a mix of our favorite green and colored beans. I can never pick just one to grow, and this mix has all of my favorites! Dragon's Tongue, Golden Wax, Provider and Royal Burgundy.

Heirloom (min. 80 seeds)	\$3.50
Heirloom Organic (min. 40 seeds)	\$4.50

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 favorites](#). Still grown as one of the main commercial varieties, it has that familiar bean flavor and good yields when grown in good soil, but does not perform well in adverse conditions.

Heirloom (min. 80 seeds)	\$3.00
Heirloom Organic (min. 40 seeds)	\$4.50
Heirloom Bulk (min. 500 seeds)	\$9.00

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)	\$3.25
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Contender Bush Bean

50 days. With its huge yields of tender, flavorful green pods, Contender keeps coming out on top. Every time I run blind taste tests, everyone always chooses Contender! 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)	\$3.25
Heirloom Organic (min. 40 seeds)	\$4.25
Heirloom Bulk (400 seeds)	\$9.50



Annie's Organic Rainbow Beans

Dragon's Tongue Bean

50-65 days. These gourmet wax beans are known for their beauty, with flat ivory pods decorated with purple stripes. They are also really [flavorful and tender even when large](#). This has become one of the staff favorites.

Heirloom (min. 80 seeds)	\$3.50
Heirloom Organic (min. 40 seeds)	\$4.50

Golden Wax Bean

52 days. While most wax beans lack flavor and have a soft texture, Golden Wax is the exception. 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)	\$3.00
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 is also 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)	\$3.00
Heirloom Organic (min. 40 seeds)	\$4.25
Heirloom Bulk (min. 500 seeds)	\$9.00



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)	\$3.00
Heirloom Organic (min. 40 seeds)	\$4.25

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)	\$3.00
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Bush Fillet Beans

These French bush green beans are thin, delicate, tender and delicious. A gourmet treat and a favorite sautéed with garlic!

French Garden Bean

40-50 days. Originally grown for the home gardener, this petite French bean produces 5-6 inch long green beans that are [stringless](#), tender and sweet.

Heirloom Organic (min. 40 seeds)	\$4.50
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Masai Bean

55 days. This dwarf, gourmet French filet bean is a [wonderful choice for container gardens](#). 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)	\$3.00
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Bush Roma Beans

With flat pods, these beans are a delightful Italian treat. Cooked, sautéed, or simmered with tomatoes, they are always delicious.

Early Bush Italian Bean

50 days. A great choice for an early flat podded bean. It has a great flavor, isn't stringy, has [high yields](#), and is really easy to grow. A good choice for freezing.

Heirloom (min. 40 seeds)	\$3.75
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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)	\$3.00
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Provider Bush Bean

Pole Snap Beans

Annie's Rainbow Pole Bean

Now you don't have to choose, [grow this mix](#) of green, purple and yellow pole snap beans! They are all some of the best tasting beans we carry, and make for an eye catching centerpiece in your garden.

Heirloom (min. 40 seeds)

\$3.50



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)

\$3.25

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)

\$3.25

Heirloom Organic (min. 40 seeds)

\$4.50

Heirloom Bulk (min. 500 seeds)

\$9.00

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 it was named because they were one of the first stringless beans or that they could be picked while standing up, but we do know they are [prolific](#) and delicious. A large seeded variety, pick it young for a snap bean or leave to dry for a shelling bean.

Heirloom (min. 40 seeds)

\$3.50

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)

\$3.50

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 (min. 40 seeds)

\$3.50

Heirloom Organic (min. 40 seeds)

\$4.50

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)

\$3.50



Purple Pod Pole Bean



Marvel of Venice Pole Bean



Rattlesnake Pole Bean

Pole Asparagus Beans

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 mildly flavored, with more sweet and less of a 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-frys and your favorite Asian dishes.

Heirloom (min. 40 seeds)

\$3.25

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.

Fordhook Lima Bean

75 days. The 1945 AAS winner, this is a [large lima bean](#). My favorite, it produces huge pods of large, delicious, tender lima beans that grow on bush plants. It is one of the earliest lima beans, so it is a great choice for northern growers.

Heirloom (min. 40 seeds)

\$3.25

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)

\$3.00

Heirloom Bulk (min. 500 seeds)

\$9.00

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 with burgundy stripes. One of the best tasting beans, they cook up creamy and delicious. With high yields and early maturity, it's an excellent choice for a pole lima bean.

Heirloom (min. 20 seeds)

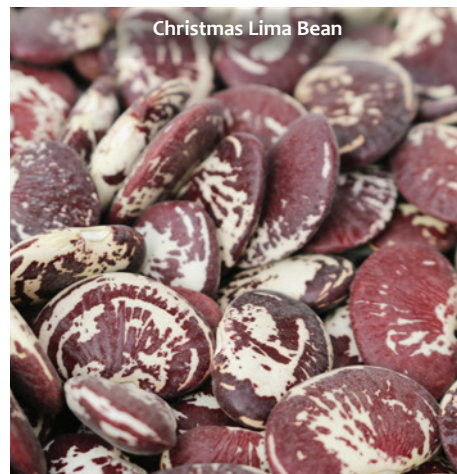
\$3.25

Worcester Indian Red Pole Lima Bean

Reported to date back to 1868, this Native American pole bean is also very hardy. It is [drought and heat resistant](#) with deep dark red beans. It still possesses a native trait where the pods spring open when they are dry.

Heirloom Organic (min. 20 seeds)

\$3.75



Christmas Lima Bean



Jacob's Cattle Bean

Bush Shelling Beans

Annie's Bush Shelling Bean Collection

Fun and easy, this collection has a beautiful assortment of **4 different varieties** of delicious bush shelling beans.

Pole Shelling Bean Collection \$12.75

Black Turtle Bush Bean

100 days. These are your traditional Mexican black beans. They are smaller beans, but full of a **deep, earthy, and rich flavor**. A great choice for delicious refried beans, pot beans, or in 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) \$3.50



Calypso Bean

90 days. Also known as Orca or Yin Yang, this strikingly colored black and white heirloom bean is also **delicious**. Sweet and nutty, it holds its shape when cooked, making it a great choice for beautiful soups and stews. It is not only one of the best tasting shelling beans, it is **dependable and has good yields**.

Heirloom Organic (min. 40 seeds) \$4.25

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. It holds its shape when cooked and has a wonderful, creamy texture.

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) \$3.50

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) \$3.00

Heirloom Bulk (min. 500 seeds) \$9.00

Jacob's Cattle Bean

90 days. Named after the spotted cattle in the biblical story, it was originally cultivated by the Passamaquoddy Indians in Maine. It is one of the standards for baked beans in the Northeast. **It is well adapted to growing in areas with cool summers**.

Heirloom (min. 80 seeds) \$3.00

Painted Pony Bush Bean

60 days for snap, 80 days for dry. A great dual purpose bean. You can pick it early as a **nearly stringless snap bean** that is pencil straight, or leave it to dry for beautiful dry beans. Lia loves eating them raw, straight in the garden, saying they are sweet and delicious. As a dry bean they are great for soups and chili, **retaining their shape when cooked**.

Heirloom Organic (min. 40 seeds) \$4.25

Vermont Cranberry Bush Bean

85 days. This New England heirloom dates back to the 1700's. It is a dual-purpose bean, eaten fresh at 60 days, or left to dry for a shelling bean. **It performs well in the cooler climates** in the north, and is very reliable and hardy with a great flavor. It is excellent in soups and baked beans.

Heirloom (min. 80 seeds) \$3.00

Half Runner Shelling Beans

Half runner beans are somewhere in between a bush bean and a pole bean. They produce beans lower on the plant like a bush bean, but send out about 3-5 foot runners. They do best when you give them a pole to vine around, making them less messy and easier to control.

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) \$3.00

Heirloom Bulk (min. 500 seeds) \$9.00

Santa Maria Pinquito Bean

90 days. One of our new favorites, these little pink shelling beans are really delicious! Known as the California bean to be served with a tri-tip dinner, they are **sweet, rich and flavorful**.

Heirloom (min. 80 seeds) \$3.00

Yellow Indian Woman Bean

90 days. Not only beautiful, these are really delicious as well. One of our new favorites, they cook up **firm but creamy** with a lot of flavor.

Heirloom (min. 80 seeds) \$3.00

Pole Shelling Beans

Growing shelling beans on poles is the perfect way to grow lots of shelling beans. Growing up and not out, they produce a lot of beans in a small space. And they dry so beautifully, with the wind aiding the drying so they don't mold.

Annie's Pole Shelling Bean Collection

I love growing pole shelling beans, and my favorite thing is to grow a wide variety of them. This collection has **4 different varieties** of pole shelling beans that we enjoy.

Pole Shelling Bean Collection \$12.50

Cannellini Pole Bean

90 days. Also known as the 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) \$3.25



Garbanzo Bean Plants



Yellow Indian Woman Bean



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. 20 seeds) \$3.00

Eye of the Goat Bean

One of our new favorites, this [beautiful](#) pole shelling bean is tan with brown markings. It is delicious in soups and stews, similar to a pinto bean.

Heirloom (min. 20 seeds) \$3.00

Good Mother Stallard Bean

85-95 days. A wonderful pole shelling bean, this burgundy and white bean is both beautiful and delicious. It has an excellent [rich meaty flavor](#), and it holds its shape well in soups and stews.

Heirloom (min. 20 seeds) \$3.50

Hidatsa Shield Figure Bean

90 days. From the Hidatsa tribe in the Missouri valley in North Dakota, this is one of the most [beautiful shelling beans](#). Pale cream with a gold saddle, it cooks up creamy and sweet.

Heirloom (min. 20 seeds) \$3.75

Little Nuns Pole Bean

Grown by Italian immigrant, Angelo Pellegrini, these delightful gray and white beans are [creamy and smooth](#) with great flavor. They also hold their shape when cooked, making them a wonderful multi-purpose shelling bean.

Heirloom Organic (min. 20 seeds) \$4.25

Rio Zape Bean

One of our new favorites, these beautiful bush beans are loaded with a [rich, deep flavor with hints of chocolate](#). They are deep red with black markings that I think tastes best when treated simply, just a pot of beans with salt.

Heirloom (min. 20 seeds) \$3.25

Tarbais Bean

90 days. The Tarbais Bean comes from the southern French village of Tarbais where they have been grown since the 1700's. 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) \$3.50



Hidatsa Shield Figure Bean

Pole Runner Beans

Grown for their beautiful flowers, runner beans are more than for looks. The young beans can be eaten as a snap bean and the mature beans can be eaten as a shelling bean.

Runner Bean Mix Bean

60-68 days. They are so [stunning](#), why not plant a mix of them all? Red, salmon and bicolor, this is sure to be a centerpiece of your garden.

Heirloom (min. 10 seeds) \$4.00

Painted Lady Runner Bean

68 days. My favorite flowers of all the runner beans, Painted Lady has [bicolor flowers](#), white to pale pink inside with red outside. Absolutely stunning.

Heirloom (min. 10 seeds) \$4.50

Scarlet Runner Bean

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

Heirloom (min. 10 seeds) \$3.25

Sunset Runner Bean

60-65 days. [Salmon pink flowers](#) grace these beautiful pole beans. They add a delicate and beautiful color as well as delicious snap and shelling beans.

Heirloom (min. 10 seeds) \$4.50

Bush 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 when cooked](#) and [cook slightly faster](#) than other varieties. This is my favorite lentil for salads.

Heirloom (min. 120 seeds) \$2.75

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) \$2.75

Red Lentil

80-110 days. Red lentils are a staple of the Middle Eastern diet. They [break down quickly](#) when cooked, making for a pale green soup. Add a little cumin and lemon juice, and you have one of my favorite soups.

Heirloom (min. 120 seeds) \$2.75



Painted Lady Runner

Bush 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, this old standard is an excellent fava bean. Planted like peas, in the cool of spring, it produces [large pods](#) containing 5-7 beans.

Heirloom (min. 20 seeds) \$3.00

Early Purple Seeded Fava Bean

These early fava beans are [very hardy](#) and can be spring or fall planted in moderate climates. Each pod produces 6 tender and delicious seeds per pod. Best harvested when the seeds are still pale green, they turn purple as they age.

Heirloom (min. 20 seeds) \$3.50

Bush Soybeans (Edamame)

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) \$4.25

Kouri Soybean

A brown seeded soybean, they are uncommon in the United States. However in Japan they are highly prized because they are [sweeter and nuttier](#) than green and tan soybeans. Even though the seeds are brown, the beans will be green at harvest and retain their green color even when cooked.

Heirloom (min. 40 seeds) \$4.25



Lentil Plant

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 sautéed.

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) \$3.00
Heirloom Organic (min. 100 seeds) \$3.75

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 a great choice for all your beet needs.

Heirloom (min. 200 seeds) \$2.75
Heirloom Organic (min. 100 seeds) \$3.75

Golden Detroit Beet

55 days. My kids' favorite beet, this round beet with bright green leaves and a golden yellow root has a **mild beet flavor** and is the **sweetest** of all the beets. 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. 200 seeds) \$3.25
Heirloom Organic (min. 100 seeds) \$4.50
Heirloom Bulk (min. 1000 seeds) \$7.25

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

Crosby's Egyptian Beet

60 days. The Egyptian beet came to us from Germany in 1865 and was further developed by Crosby and released in 1885. It has a smooth skin, produces **uniform sized beets** that are tender with good flavor.

Heirloom (min. 200 seeds) \$2.75

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) \$2.75

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 or full sized beets, and beet greens.

Heirloom (min. 200 seeds) \$3.00
Heirloom Organic (min. 100 seeds) \$4.50
Heirloom Bulk (min. 1000 seeds) \$7.00

Early Wonder Beet

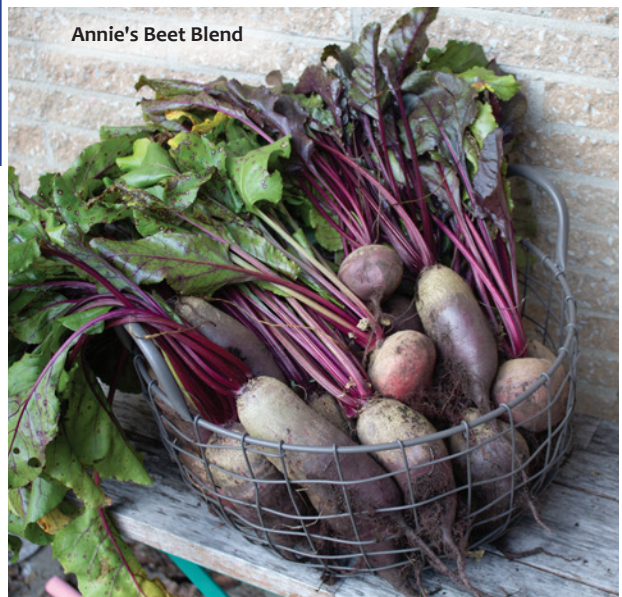
48 days. The **earliest** beet we carry, it also has a great, sweet beet flavor. If you want early beets, or have a short growing season, Early Wonder is the beet for you.

Heirloom (min. 200 seeds) \$2.75
Heirloom Organic (min. 100 seeds) \$3.75

Ruby Queen Beet

55 days. Introduced in 1954 and the AAS winner in 1957, Ruby Queen produces round, tender dark red almost stringless roots. It prefers cooler temperatures, and **does well in poor soil and in crowded conditions**. It is a great choice for those with less than ideal conditions.

Heirloom (min. 200 seeds) \$2.75



Annie's Beet Blend



Kathryn's Cylindra Beets

Bok Choy

Grown for the greens or the crisp, white stalks, bok choy is an Asian staple. It is delicious sautéed, in soups, or raw in a salad. It loves cool weather and is quick to harvest, making it a great early spring and fall vegetable.

Dwarf Bok Choy

40 days. This **miniature bok choy** has crisp white stalks and dark green leaves.

Heirloom (min. 200 seeds) \$3.00

Pak Choi Bok Choy

45-60 days. This is the **traditional bok choy**, 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

Prize Choi Bok Choy

45-50 days. A traditional, large bok choy with deep green leaves and thick white stalks. We love that it is **slower to bolt** than most, lasting 3 additional weeks in our garden!

Heirloom (min. 200 seeds) \$2.75

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) \$2.75
Heirloom Organic (min. 200 seeds) \$3.75



Prize Choi Bok Choy



Growing Brassicas

(Cabbage Family: Broccoli, Brussels Sprouts, Cabbage, Collards, Kale, Kohlrabi)

The biggest problem with growing brassicas is the cabbage moth, those little white moths that dart all over your garden and lay eggs all over your cabbage plants. The hatching green worms feast on your plants, usually destroying them. This is how we control them.

1. Hand pick the worms. This is the cheapest, but also the most time intensive method. It is only moderately successful. Go out every morning and squash every worm you see on the underside of the leaves.
2. Brassica Buddies Mix - we formulated a mix of veggies and herbs that help confuse the moths. It helps a lot, but you will still have to hand pick.
3. Diatomaceous Earth - sprinkle it on your plants. The worms are cut up by the little plankton and dehydrate. You need to apply frequently, especially after it rains. Not completely successful, you will still need to hand pick.
4. Dipel Dust - A soil born bacteria that makes the worms sick. It is harmless to humans. It is quite effective but needs to be applied frequently, especially after rain.
5. Insect Cloth - the most effective, but most difficult and expensive method. Make hoops or tunnels over your rows and cover with insect barrier cloth. The moths can't get to your plants, but light and rain can.

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) \$2.75
Heirloom Organic (min. 200 seeds) \$3.75



Di Cicco Broccoli

48 days. A wonderful Italian heirloom broccoli! More **tender** than most broccoli's, it has **delicate**, open florets, and produces lots of side shoots. Our favorite broccoli for fresh eating, it is sweet, tender, and produces well for the whole season.

Heirloom (min. 200 seeds) \$2.75
Heirloom Organic (min. 200 seeds) \$3.75
Heirloom Bulk (min. 1000 seeds) \$6.00

Purple Sprouting Broccoli

200 days. This is an **overwintering** vegetable. Plant them in the summer to be harvested the following spring. They can withstand moderately low temperatures, but if you live in a place with cold winters, you'll want to mulch them well. It produces **lots of purple side shoots**. A really fun and beautiful first harvest of spring!

Heirloom (min. 200 seeds) \$3.25



Di Cicco Broccoli

Waltham 29 Broccoli

85-92 days. An American variety, developed around 1950 in Massachusetts, Waltham produces a broccoli head that is tight and compact. 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) \$2.75
Heirloom Organic (min. 200 seeds) \$3.50
Heirloom Bulk (min. 1000 seeds) \$6.00

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) \$3.00

Brassica Growing Supplies

Brassica Buddies Mix

When we were looking to plant a lot of cabbage, we raided the seeds and mixed up everything we knew would help. And it did! So easy, just scatter the seeds with your cabbage, being sure to mark the rows. It contains all kinds of herbs and veggies that will confuse the moths and make them look for a better place to lay their eggs.

Brassica Buddies (min. 1000 seeds) \$4.50

Diatomaceous Earth

It looks like a fine powder, but it is actually dried little sea creatures that have really sharp edges. They cut up worms and bugs, dehydrating them.

Diatomaceous Earth (1/2 lb) \$2.50

Dipel Dust

This is a naturally occurring soil born bacteria that makes a lot of bugs sick. They dehydrate and die, leaving your plants alone. Must be re-applied after it rains. It will die if it freezes, so we will ship once the danger of freezing in shipment has passed. Shipping included, ships separate.

Dipel Dust \$15.00

Insect Barrier Cloth

We like to make hoop covers over our raised beds out of ½ inch PVC. We usually just insert some 2 ft pieces of re-bar in the ground and slide the PVC over top. We use these special PVC snap clamps to hold the cloth down. We cover the PVC tunnel with insect barrier cloth to keep all the moths out. 10 feet wide, 20 feet long.

Insect Barrier Cloth \$25.00
PVC snap clamps (10/order) \$10.00

Brussels Sprouts

These 'little cabbages' are hated by many, but I think that has a lot to do with how they are prepared. Roasted or sautéed, they are sweet and rich in 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.

Catskill Brussels Sprouts

85-110 days. Introduced in 1941, Catskill, an improved variety developed from Long Island Improved, produces **good yields** of large, dark green sprouts. It's a good choice for freezing as well as fresh eating.

Heirloom (min. 100 seeds) \$2.75

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 sprout.

Heirloom (min. 100 seeds) \$3.00

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) \$3.25

Long Island Improved Brussels Sprouts

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

Heirloom (min. 100 seeds) \$2.75

Cabbage

With tight heads ranging from small to large, cabbage is a delicious garden staple. Eaten raw, cooked or fermented, it has a great, sweet but rich flavor. Grow and harvest all summer long. Cabbages get sweeter after a frost.

Early Cabbage

We use the term early, but these really are cabbages that are shorter season. They can be grown in the spring or fall. Many are intended for fresh eating, but there are some that are good for fermenting as well.

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 fresh.

Heirloom (min. 200 seeds) \$3.00

Charleston Wakefield Cabbage

70 days. Developed in 1892, this conical headed cabbage [won't split in the heat](#), making it a great choice for Southern gardeners. It does well in all parts of the country, producing flavorful 4-6 lb. cabbages.

Heirloom (min. 200 seeds) \$2.75

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) \$2.75
Heirloom Bulk (min. 100 seeds) \$6.00



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) \$3.00

Savoy Cabbage

These are the gourmets of the cabbage world. They have delicious, crinkly leaves that are wonderful raw as well as sautéed. They have an amazing flavor and texture and have always been highly prized.

Aubervilliers Cabbage

75 days. Dating back to the early 1900's in Aubervilliers France, this savoy cabbage has larger (2-4 lbs), light green heads with crinkly leaves. It is [delicious, sweet, and crunchy](#). It is excellent eaten raw or braised and is best grown for a late fall to early winter harvest.

Heirloom (min. 200 seeds) \$3.00

Testa di Ferro Cabbage

85 days. A mid-season savoy cabbage also known as Ironhead Savoy. This is a beautiful little cabbage, with a small head of green crinkly leaves. It is [highly prized for its great flavor](#). It is my favorite for making cole slaw.

Heirloom (min. 200 seeds) \$3.00

Early Jersey Wakefield Cabbage

75 day. With [small, conical heads](#), Early Jersey Wakefield is great for those with small spaces. Add in its delicious, full cabbage flavor with a little sweetness, and you have a winner. It is one of my favorite cabbages.

Heirloom (min. 200 seeds) \$2.75

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) \$2.75
Heirloom Organic (min. 100 seeds) \$3.75

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](#).

Heirloom (min. 200 seeds) \$2.75
Heirloom Organic (min. 100 seeds) \$3.75



Brunswick Cabbage

Late Cabbage

These are the longer season cabbages that are intended for storage and fermenting. They are best planting in late spring to early summer and harvested in the fall after a frost.

Brunswick Cabbage

90 days. This German, green drumhead cabbage 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) \$2.75

Filderkraut Cabbage

90 days. This is my favorite variety for making [sauerkraut](#). The large, tall, pointy shaped head are easy to slice into beautiful shreds. This cabbage is so [sweet](#) and delicious that my children would reach up on the counter and steal it as I was packing it up into the crock.

Heirloom Organic (min. 100 seeds) \$4.25

Glory of Enkhuizen Cabbage

90-100 days. Introduced in 1899, this Dutch cabbage produces medium to large green heads that store well. An [excellent all purpose cabbage](#) with tender and crisp leaves that are excellent fresh, very good for storage, and makes an excellent sauerkraut.

Heirloom (min. 200 seeds) \$3.25

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) \$2.75

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 savory braised cabbage as well as pink sauerkraut.

Heirloom (min. 200 seeds) \$3.00

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) \$2.75

Chirmen Hakusai Chinese Cabbage

50 days. This [loose heading variety](#) is a wonderful multi-purpose cabbage. It can be harvested for baby greens, is delicious as a salad green, but is also most commonly used in stir fries. It has beautiful, crinkly, light green leaves that form 12 inch tall loose heads.

Heirloom (min. 200 seeds) \$2.75

Maruba Santoh Round Chinese Cabbage

30-40 days. This fast growing, mild chinese cabbage looks somewhat like a bok choy, but has more cabbage flavor. It has [tender, mild, sweet stalks with delicious leaves](#). It can be harvested at any stage, from baby greens to more full heads. It is more heat tolerant than most Asian greens, and can be planted in the summer in more mild climates.

Heirloom (min. 200 seeds) \$2.75



Annie's Favorite Vegetable Variety

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.

Rainbow Carrots (min. 300 seeds)	\$3.25
Rainbow Carrots Bulk (min. 1800 seeds)	\$7.00
Lunar White (min. 300 seeds)	\$3.25
Lobbericher (min. 300 seeds)	\$3.00

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 with great carrot flavor.

Heirloom (min. 300 seeds)	\$2.75
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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 citrus orange, and is excellent as a fresh eating carrot.

Heirloom (min. 300 seeds)	\$3.00
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Berlicum Carrot

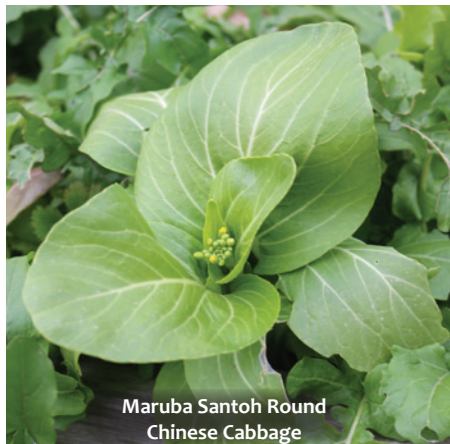
80 days. Originating in Berlicum Holland, this carrot forms **long, blunt ended carrots**. They have a crisp texture and nice color with a very small core.

Heirloom (min. 300 seeds)	\$3.00
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Danver's Half Long Carrot

70 days. One of the old standard American carrots, Danver's has crisp, orange roots with a **strong carrot flavor** that stays 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)	\$2.75
Heirloom Organic (min. 150 seeds)	\$3.75



Maruba Santoh Round
Chinese Cabbage

Dragon Carrot

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

Heirloom (min. 300 seeds)	\$2.75
Heirloom Organic (min. 150 seeds)	\$3.25

Kyoto Red Carrot

70-90 days. A traditional carrot from the Kyoto region of Japan. It is a really old carrot with wild characteristics. It has a **strong, delicious, sweet, carrot flavor** with striking colors of red with almost pink tones. You can pick them young, before they develop a hard center core, or leave them to grow HUGE carrots.

Heirloom (min. 300 seeds)	\$3.25
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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)	\$2.75
Heirloom Organic (min. 150 seeds)	\$4.25
Heirloom Bulk (min. 1800 seeds)	\$5.50

Oxheart Carrot

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

Heirloom (min. 300 seeds)	\$3.00
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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

Paris Market Carrot

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

Heirloom (min. 300 seeds)	\$2.75
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Scarlet Nantes Carrot

68 days. One of the most famous carrots, Scarlet Nantes dates back to the 1850's to Vilmorin, one of the old French seed houses. It grows a **long, orange tapered root**, and has floral undertones when eaten raw.

Heirloom (min. 300 seeds)	\$2.75
Heirloom Organic (min. 150 seeds)	\$3.25
Heirloom Bulk (min. 1800 seeds)	\$6.00

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)	\$3.00
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Tendersweet Carrot

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

Heirloom (min. 300 seeds)	\$2.75
Heirloom Bulk (min. 1800 seeds)	\$5.75



Oxheart Carrot

Cauliflower

One of my favorite vegetables, cauliflower is delicious roasted, steamed or pickled. With all the beautiful colors that heirloom cauliflowers come in, it's a really fun vegetable, 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! This **blend** contains white, pale yellow, green and purple that will give your garden a punch of color! Lightly pickled, this blend will make for a truly beautiful and unique salad, or just serve raw with a dill dip and enjoy!

Rainbow Cauliflower (min. 100 seeds)	\$3.25
Early Jesi (yellow) (min. 100 seeds)	\$3.00
Giant of Naples (white) (min. 100 seeds)	\$3.00
Macerata Green (green) (min. 100 seeds)	\$3.00

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) \$3.00

Celery and Celeriac

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

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) \$3.00

Dorata d'Asti Celery

105 days. Dorata or Golden in Italian is a self-blanching celery, meaning you don't have to bury or cover the stems to produce tender stalks. It's my favorite, with a **mild flavor that is not bitter**. It is also easy to grow, either start early and transplant or direct seed. If you direct seed, you may not get many stalks, but you will get lots of delicious leaves!

Heirloom (min. 300 seeds) \$3.00

Golden Self-Blanching Celery

85 days. Introduced in 1885, this **disease resistant early variety** is thick and tasty, with fewer strings and less bitterness than other varieties.

Heirloom (min. 300 seeds) \$3.00

Utah Tall Celery

110 days. The **standard green heirloom celery**, it is full of great, peppery celery flavor. Enjoy the flavorful leaves as well as the crunchy stalks.

Heirloom (min. 300 seeds)	\$2.75
Heirloom Organic (min. 200 seeds)	\$3.75

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) \$3.50

Violet of Sicily Cauliflower

68 days. A strikingly beautiful cauliflower. **Bright purple** when raw and pale green when cooked, it has a delicate texture with looser florets. Not only is it mild and delicious, it is easier to grow.

Heirloom (min. 100 seeds) \$3.00



Golden Self-Blanching Celery



Stephanie's Stowell's Evergreen Sweet

Early Snowball Cauliflower



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

Aunt Mary's Sweet Corn

68 days. **Crop Failure, not available for 2020. Blame the squirrels.**

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) \$3.75

Fisher's Earliest Sweet Corn

70 days. Originally grown by Ken Fisher in Montana, this sweet corn is **adapted to cooler climates**. It produces one ear per stalk on 5-6 foot tall plants. Each ear has 10-12 rows of light yellow kernels.

Heirloom Organic (min. 50 seeds) \$5.25

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)	\$3.75
Heirloom Organic (min. 50 seeds)	\$4.75
Heirloom Bulk (min. 500 seeds)	\$9.75
Heirloom 5 pounds	\$65.00

Stowell's Evergreen Sweet Corn

80-100 days. With **white, big, tender kernels**, Stowell's has a full, rich, corn flavor that is delicious even when picked late, after its peak of sweetness. When it is picked at its peak it is as sweet and crisp as any hybrid.

Heirloom (min. 100 seeds)	\$3.75
Heirloom Organic (min. 50 seeds)	\$4.75
Heirloom Bulk (min. 500 seeds)	\$9.50
Heirloom 5 pounds	\$65.00

Trucker's Favorite White Corn

80-115 days. Trucker's Favorite is one of the **most versatile corns**. It can be harvested in the milk stage for excellent sweet corn, and is especially well suited for frying and making creamed corn. It is also a good dry corn for making cornbread and hominy.

Heirloom (min. 100 seeds)	\$3.75
Heirloom Bulk (min. 500 seeds)	\$9.75
Heirloom (5 pounds)	\$65.00



Flour Corn

These are the original corns, those that date back thousands of years, back before Columbus found the Americas. They are beautiful, in bright shades of red, green, black and blue. They make for delicious cornmeal and were traditionally made into tortillas.

Black Aztec Corn

85 days. Many believe this beautiful black corn was 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)

\$4.00

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)

\$4.00

Floriani Red Flint Corn

100 days. Over 200 years ago this corn was taken from North America to Italy, where it was grown for years for [polenta](#). It has come back to us, and is really special. It is red, but has a coppery iridescence that is stunning. It is an excellent corn for cornmeal and polenta.

Heirloom Organic (min. 50 seeds)

\$5.50

Hopi Blue Corn

110 days. Originally grown by the Hopi Indians, Hopi Blue is one of our favorite flour 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)

\$4.25

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 (min. 50 seeds)

\$4.75



Wendy's Bloody Butcher Corn

Field Corn

Grown for the dry kernels, field corns are traditionally grown for livestock feed. These are also the corns that are used to make cornmeal, polenta, corn nuts and hominy.

Field Corn Pricing

Heirloom (min. 80 seeds)

\$3.50

Heirloom Bulk (min. 350 seeds)

\$9.50

Heirloom 5 pounds

\$35.00

Heirloom 25 pounds

\$120.00

Hickory King Corn

115 days. With its very large yellow kernels, Hickory King is a [great roasting corn, grits, cornmeal, and tortillas](#). It is especially good for hominy, since the skins are easily removed by soaking. It is also a good variety for making corn nuts.

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.

Tom Thumb Popcorn



Popcorn

Popcorn is easy and fun to grow. Harvest in the fall once the cobs are dry. Bring the finished cobs indoors to dry fully. You know the popcorn is dry when it pops nicely. Just test a few kernels every week or so.

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. This is also the corn used to grow [baby corn](#), so plant a large plot and harvest some as baby corn and leave some for delicious popcorn!

Heirloom (min. 100 seeds)

\$3.00

Pennsylvania Butter-Flavored Popcorn

102 days. This [very old popcorn](#) has been loved by the Pennsylvania Dutch for generations, and only recently was made available to the rest of the world. Larger than most popcorns, it tastes so good you won't even need any butter.

Heirloom Organic (min. 50 seeds)

\$4.25

Strawberry Popcorn

102 day. Both decorative and delicious, Strawberry Popcorn produces [cute, tiny ears with small, red, pointed kernels](#). It pops up white, light and fluffy, smaller than most, but flavorful and fun.

Heirloom Organic (min. 50 seeds)

\$4.25

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. 50 seeds)

\$4.25

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. Use Kamaile's method, start your 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.



Floriani Red Flint Corn



Oaxacan Green and Hopi Blue Corn

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 [our favorite green all-purpose cucumber](#). Grown and developed for the pickling trade, it is sweet and crisp, and quickly became one of my favorite slicing cucumbers because it is so sweet. It produces high yields of 6 inch cucumbers, perfect for pickling.

Heirloom (min. 25 seeds) \$2.75
Heirloom Bulk (min. 200 seeds) \$8.00

Bushy Cucumber

45-50 days. Originating in Russia, this [compact cucumber](#) was perfect for the small dacha gardens. Early, with short, 5 ft. vines, it is an excellent choice for those in cool climates or those with size constraints. Perfect for containers.

Heirloom Organic (min. 25 seeds) \$3.25

Chicago Pickling Cucumber

57 days. This [old variety](#) has a thin skin and black spines. It was developed in Chicago in 1888 for the commercial pickle trade, but has become a very popular variety for the home gardener. It produces high yields of straight, plump cucumbers.

Heirloom (min. 25 seeds) \$2.75

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) \$2.75
Heirloom Organic (min. 25 seeds) \$3.75

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) \$2.75
Heirloom Organic (min. 25 seeds) \$3.75
Heirloom Bulk (min. 200 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) \$3.00

Slicing/Fresh Eating Cucumbers

Armenian - Light Green Cucumber

55-70 days. Also known as Snake Melon, this melon/cucumber has light green, long and thin fruit that has a [mild, not bitter](#), cucumber flavor. It is excellent as a slicing cucumber or pickled.

Heirloom (min. 25 seeds) \$2.75

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) \$2.75



Boothby's Blonde Cucumber

60 days. These are the best cucumbers I've ever had! I know, they are white, but that's what makes them so delicious. [Sweet, mild, never bitter](#), they are great fresh, quick pickled or turned into bread and butter pickles. 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) \$3.75

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) \$2.75
Heirloom Organic (min. 25 seeds) \$3.75



Straight Eight Cucumber



Boston Pickling and Boothby's Blonde Cucumbers

Snow's Fancy Cucumber

50-60 day. Sam loves this cucumber because it makes the [crispiest pickles](#). It is originally from the Snow Pickle Farm in Rockford, IL, it was once highly prized for making small pickles. It produces slender 5 inch long and 1 1/2 inch wide fruits.

Heirloom Organic (min. 25 seeds) \$4.00



Marketmore 76 Cucumber

Marketmore 76 Cucumber

70 days. One of the most popular, and for good reason, these long, straight, almost seedless cucumbers are [juicy, crisp and sweet](#). My favorite green slicing cucumber, they are a great choice for salads or just snacking on.

Heirloom (min. 25 seeds) \$2.75
Heirloom Organic (min. 25 seeds) \$3.75
Heirloom Bulk (min. 200 seeds) \$8.00

Marketer Cucumber

55 days. An AAS winner in 1943, Marketer was developed for [hot and humid climates](#). It produces 9 inch long cucumbers on 3-5 ft vines. It is a good multi-purpose cucumber, pickle them when they are young and use as a slicer as it matures.

Heirloom (min. 25 seeds) \$2.75





Mexican Sour Gherkin Cucumber

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, or lactofermented.

Heirloom (min. 25 seeds) \$3.50

Miniature White Cucumber

50-55 days. Rebecca's favorite, these **small, mild, sweet**, white cucumbers are great for fresh eating. Vines grow about 3 feet long, making it a good choice for those with size constraints or for container gardening.

Heirloom Organic (min. 25 seeds) \$3.75

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 Muncher a good choice for those with space constraints.

Heirloom (min. 25 seeds) \$2.75

Heirloom Organic (min. 25 seeds) \$3.50

Straight Eight Cucumber

63 days. The 1935 AAS winner, it is still one of the most popular varieties in home gardens. Early and prolific, it produces **long, straight cucumbers** that are excellent for slicing.

Heirloom (min. 25 seeds) \$2.75

Heirloom Organic (min. 25 seeds) \$4.00

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) \$3.50

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:

Antigua
Casper
Kamo

Pintung Long
Prosperosa

Annie's Favorite Eggplants \$6.75



Antigua Eggplant

75 days. This is a beautiful eggplant, creamy white with light purple striping. It is also one of the **mildest eggplants with a very creamy texture**. If the texture of eggplant is what you don't like, give Antigua a try.

Heirloom (min. 25 seeds) \$3.50

Black Beauty Eggplant

90 days. The **old Italian standard** of eggplants, it has large, dark purple fruits on moderate sized plants. This is what most people think of when they think of eggplants. It is a great all-purpose eggplant.

Heirloom (min. 25 seeds) \$2.75

Heirloom Organic (min. 25 seeds) \$3.75

Casper Eggplant

70 days. A beautiful French eggplant with white, tear drop fruit. One of our family's favorites, it is **very sweet, mild and delicious**, especially grilled.

Heirloom (min. 25 seeds) \$3.00

Diamond Eggplant

65-95 days. A beautiful, dark purple eggplant with longer, teardrop shaped fruit. It has larger plants that are fairly **prolific and does well in drought conditions**. A great choice for a more traditional eggplant.

Heirloom Organic (min. 25 seeds) \$4.25

Kamo Eggplant

65 days. Grown for hundreds of years in Japan's kyoto region and now called the Queen of Eggplants, this beautiful and unique eggplant is prized for its **excellent flavor**. Kamo has small deep purple fruit, a little bigger than an egg. It has **dense flesh** and doesn't absorb a lot of oil during cooking like other eggplants.

Heirloom (min. 25 seeds) \$3.00

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) \$3.50

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) \$3.00



Antigua Eggplant



Kamo Eggplant



Casper Eggplant

Fruit

Everyone loves a delicious strawberry, but have you thought of growing garden huckleberries or goji berries? There are only a few fruits that can be started from seed, but we've found them!

Alpine Strawberries

Alpine strawberries are the original strawberry, small and packed with intense flavor. Say goodbye to bland, flavorless strawberries with these delicious options!

Alexandria Alpine Strawberry

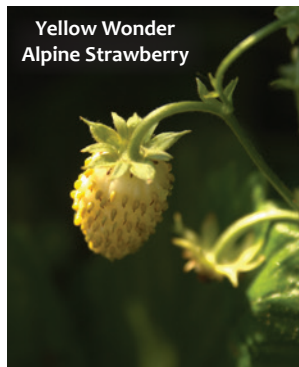
Known for its high yields, this strawberry really performs. With lots of **little red berries**, packed with an intense, sweet strawberry flavor, this is definitely a special berry.

Heirloom (min. 50 seeds) \$3.00

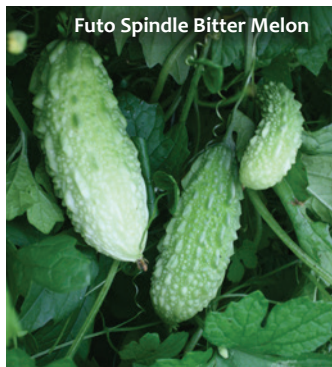
Yellow Wonder Alpine Strawberry

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

Heirloom (min. 50 seeds) \$3.00



Yellow Wonder Alpine Strawberry



Futo Spindle Bitter Melon



Giant Bottle Gourd

Other Fruit

Garden Huckleberry

An African nightshade, these little black berries have a **sour flavor between a blueberry and a grape**. They require sweetening like rhubarb and are excellent as a jam or preserve. Be careful to only eat fully ripe fruit. Any green on the fruit can be toxic, so make sure they are fully black before you eat them. These seeds are started and grown as you would a tomato.

Heirloom (min. 25 seeds) \$3.25

Goji Berry

Native to China, Goji Berries have been called a **superfood** because they are packed with nutrients. They have a sweet and tart flavor and are good fresh or dried. These are difficult to start from seed and require a lot of care, but once established, they will produce well. They grow into a small bush that will begin to produce in the third year.

Heirloom (min. 50 seeds) \$3.00

Gourds

Usually we only think of gourds as decorative, but some are edible, others are used for containers, sponges and utensils.

Annie's Decorative Gourd Mix

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

Annie's Gourd Mix (min. 20 seeds)	\$3.50
Giant Bottle (min. 20 seeds)	\$3.25
Bushel (min. 20 seeds)	\$3.25
Dipper (min. 20 seeds)	\$3.25
Speckled Swan (min. 20 seeds)	\$3.25

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. 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) \$3.50

Luffa

80 days. Most of us only know of these as sponges, but Luffas are a part of Asian cuisine as well. The young fruit is **good cooked** and used in salads, the immature fruits are good stir-fried, and the mature fruits are dried to be used as sponges.

Heirloom (min. 15 seeds) \$3.25

Serpent of Sicily

70-75 days. One of Sam's favorites, this gourd is best harvested young and eaten as a zucchini. Its vines can grow up to 25 feet long. This has the added benefit of not being closely related to zucchini, making it a **good option for those who struggle with squash borers**.

Heirloom (min. 15 seeds) \$3.50

Grains

Modern varieties, bred for improved yields, have sacrificed protein and flavor. It has even been proposed that newer hybrids could be the cause of gluten intolerance. Grown on the home scale, we can enjoy the flavor and nutrition of the old heirloom grains. Grains are also excellent cover crops and green manures, adding organic matter and soil fertility to your garden.

Common Oats

Oats can be grown as a **feed grain** or as a **cover crop**. An excellent choice for a late summer cover crop because oats are a winter-kill grain. Just till in the dry grass in the spring.

Heirloom (min. 200 seeds) \$3.50
Heirloom Bulk (1 pound) \$9.50

Einkorn Wheat

Triticum monococcum. This is one of the oldest wheats dating back to the early cultivation in the fertile crescent. It has **large kernels that are tightly hulled**. For those with intolerances to wheat, this variety might work for you.

Heirloom Organic (min. 500 seeds) \$3.25
Heirloom Bulk (min. 1000 seeds) \$9.50

Emmer Wheat

Triticum dicoccum. Another Ancient grain, it also dates back to the early cultivation in the fertile crescent. It is a great **livestock feed and for brewing beer**, but is very difficult to hull.

Heirloom Organic (min. 500 seeds) \$3.25
Heirloom Bulk (min. 1000 seeds) \$9.50

Red Fife Spring Wheat

This Canadian hard wheat is the **father of most of the modern wheats**. It grows 3-5 feet tall with either red or white seeds depending on soil fertility and growing conditions. A spring planted wheat in colder climates, it can be grown as either a spring or fall wheat in moderate climates.

Heirloom Organic (min. 500 seeds) \$3.75
Heirloom Bulk (1 pound) \$12.50

Japanese Buckwheat

Thought to have originated in Asia, this ancient seed is not related to wheat, making it a **good choice for the gluten intolerant**. In Japan it is used to make Soba noodles, and throughout Northern Europe it is used to make pancakes and breads. For those who keep bees, it is a good forage plant, but produces a very strong and dark honey.

Heirloom (min. 200 seeds) \$3.50
Heirloom Bulk (1 pound) \$12.50

Purple Barley

A very old variety of barley that was almost lost to us, it has been brought back! It is **hulless**, making it easy to use for the home gardener. Use it in soups and stews, for brewing beer, or ground as a flour.

Heirloom Organic (min. 500 seeds) \$3.25
Heirloom Bulk (1 pound) \$12.50

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) \$3.00
Heirloom Bulk (1 pound) \$12.50



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, greens are great as a salad or sautéed.

Claytonia

40 days. Also known as miner's lettuce or winter purslane, it is the [hardeniest of the winter salad greens](#). It has heart-shaped leaves surrounding 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) \$3.50

D'Olanda Mache (Corn Salad)

70-80 days. Mache is a wonderful spring, fall and winter green. It is very [delicate with a mild, sweet, slightly minty flavor](#). This is one of the largest varieties, and also the most reliable. 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 to harvest the following spring.

Heirloom (min. 200 seeds) \$3.00

Red Garnet Amaranth

50 days. Unlike most greens, Amaranth grows well in the heat of the summer. Red Garnet has [beautiful deep red leaves](#) and seed heads. 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) \$2.75



Rocket Salat 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) \$3.00

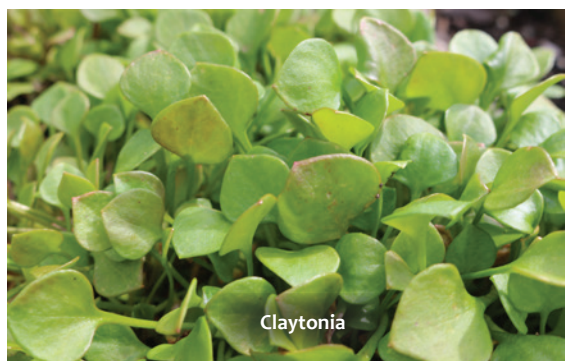
Heirloom Organic (min. 150 seeds) \$3.75

Heirloom Bulk (min. 1500 seeds) \$6.25

Sorrel

80 days. This has become one of my favorite greens to grow. Traditionally used in French cuisine, it has a wonderful [lemony flavor](#) that is excellent in salads or with fish. I like to harvest a few leaves at a time, allowing the plant to grow and produce all season. In moderate climates it overwinters and is one of the first greens we harvest the following spring.

Heirloom (min. 200 seeds) \$2.75



Claytonia

Chicory, Endive and Escarole

These Italian bitter greens are a delicious compliment to a salad, or a great counterpoint to a rich meal. They can be eaten raw in a salad or sautéed.

(min. 250 seeds per packet)

Bionda a Cuore Pieno Escarole \$2.75

60 days. Medium green, frilly, delicate leaves.

Catalogna Gigante di Chioggia Chicory \$2.75

40-75 days. Italian dandelion, large, long and thin green leaves with white ribs.

Endive di Rufec \$2.75

82 days. Tender, yet firm medium to light green leaves with a soft, creamy, buttery texture and only a little bitterness.

Italiko Rosso Chicory \$2.75

45 days. Dandelion shaped, medium green leaves with red ribs.

Radicchio Rossa di Treviso Chicory \$2.75

68 days. When blanched, it has deep red leaves and white stems. Red ribbed green leaves when grown in the sunlight.



Giant Red Mustard Greens

Collard Greens

A Southern favorite, these kale like greens are best grown in the spring and fall. A frost sweetens their flavor.

(min. 250 seeds per packet)

Georgia Southern Collard Greens \$2.75

78 days. Aka Creole or Georgia Green Collards, it was first introduced in the late 1800's. It has a loose cluster of blue-green leaves, a cabbage-like flavor, and is [tolerant to heat and poor soils](#).

Morris Heading Collard Greens \$2.75

85 days. An old southern favorite with dark green [loose heads](#) that are slow to bolt. It gets sweeter after a frost.

Vate's Collard Greens \$2.75

75 days. Dating back to the 1930's, Vates is very high yielding, [frost resistant and is slow to bolt](#).



Wendy's Red Garnet Amaranth



Sorrel

Mustard Greens

Another Southern favorite, Mustard greens have a peppery, bitter flavor. A great addition to a salad when eaten young or sauté them for a more mellow flavor. (min. 300 seeds per packet)

Florida Broadleaf Mustard Greens \$2.75

45 days. Large light green leaves. [Slower to bolt](#) than other varieties.

Giant Red Mustard Greens \$2.75

45 days. Large, beautiful, heavily [red tinged green leaves](#) with a mild mustard flavor.

Southern Giant Curled Mustard Greens \$2.75

Southern Giant Curled Mustard Greens Organic \$3.50

42 days. 1935 AAS winner. Traditional very curly leafed variety with bright green leaves and a [strong mustard flavor](#).

Tendergreen Mustard Greens \$2.75

30-60 days. Not really a mustard green, but very similar with a [mild, spinach like flavor](#). Good to grow in late summer and fall. It sweetens as the weather cools.

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, traditionally they are 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.

Most herbs are also companion plants. Their wonderful aromas smell great to us, but many bad bugs hate them.

Culinary 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) \$21.50



Basil, Dark Opal

Culinary Herbs

Basil, Cinnamon

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

Heirloom (min. 200 seeds) \$2.75

Basil, Dark Opal

80 days. The 1962 AAS winner, Dark Opal is one the most popular varieties of purple basil. Purple basil has been around since the late 1800's. With [deep purple leaves](#) and lavender flowers, Dark Opal is a beautiful addition to your garden. It is 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) \$3.00



Basil, Genovese

68 days. The [standard Italian culinary basil](#), this is the basil that everyone loves to grow and eat. A great addition to a tomato sauce, as a base for pesto, or wherever you want that great basil flavor. It is also a great companion plant, deterring a lot of garden pests. I love planting it all over my garden.

Heirloom (min. 200 seeds) \$2.75

Heirloom Organic (min. 200 seeds) \$3.75

Heirloom Bulk (min. 1000 seeds) \$5.75

20 1-800-313-9140

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) \$49.25



Basil, Genovese

Basil, Greek

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

Heirloom (min. 200 seeds) \$3.00

Basil, Holy (Tulsi)

A very important part of Indian culture, Tulsi is grown for culinary, religious, and medicinal reasons. It is widely used in Ayurvedic medicine where it is a tonic for mind and body and stimulates digestion. It can be consumed as a [tea, or eaten as a fresh or dried leaf](#).

Heirloom (min. 200 seeds) \$3.00

Basil, Lemon

60 days. With [lemon undertones](#), and a hint of anise, Lemon Basil is a wonderful compliment to fish dishes, used in a flavored oil, or salad dressings.

Heirloom (min. 200 seeds) \$2.75

Basil, Persian

70 days. A [traditional basil from the middle east](#), it has silvery green leaves with a spicy citrus flavor. Usually eaten raw with kebabs or in a salad, this is an excellent addition to your basil garden.

Heirloom (min. 200 seeds) \$3.25

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 an amazing variety of flavors. All of the basil is [great at deterring bad bugs](#), so why not plant them all over your garden!

Heirloom (8 varieties) \$22.00



Black Cumin

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) \$2.75

Black Cumin

Nigella Sativa. Some say it tastes like [onion, black pepper and oregano](#), while others say it is [reminiscent of fennel](#), but all say it is [bitter](#). Black Cumin is traditionally used in Mediterranean and Indian cuisines to flavor sauces and curries. It is also used in Ayurvedic medicine to treat a lot of different ailments.

Heirloom (min. 50 seeds) \$3.75

Caraway

75 day. Caraway is commonly found in Northern European cuisine. The seeds are traditionally used to [flavor sauerkraut and rye breads](#). A biennial, its leaves are used the first year and the seeds collected during the second. Traditionally it is used to treat indigestion and colic. It can become invasive.

Heirloom (min. 200 seeds) \$2.75

Chervil

60 days. Chervil is prized for its [anise flavor, similar to tarragon](#). 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) \$2.75



Annie's Favorite Vegetable Variety



Fennel di Firenze

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 beautiful, hardy perennial. Establish a plot in your yard by the kitchen to have a ready supply all season.

Heirloom (min. 200 seeds) \$2.75
Heirloom Organic (min. 200 seeds) \$4.00

Cilantro (Coriander)

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

Heirloom (min. 200 seeds) \$2.75
Heirloom Organic (min. 200 seeds) \$3.75
Heirloom Bulk (min. 1000 seeds) \$6.00

Cumin

115 days. Cumin is best grown in warm climates, but can be started indoors in cooler climates. It is usually grown for the [flavorful seeds](#) that are used in curries, chilies, and a lot of Southwest dishes. Traditionally it is used to aid digestion.

Heirloom (min. 200 seeds) \$2.75

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) \$2.75
Heirloom Organic (min. 200 seeds) \$4.00



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) \$2.75
Heirloom Bulk (min. 1000 seeds) \$6.00

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) \$3.25

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) \$2.75

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) \$3.00

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) \$2.75

Korean Licorice Mint

A wonderful [perennial mint](#), it has green, heart shaped leaves and purple flowers. It does not spread like other mints, but stays in small clumps. It has a licorice scent, and is a great addition to salads, cooking, and in teas.

Heirloom Organic (min. 200 seeds) \$3.75

Lovage

Perennial, hardy in zones 5-8. The leaves have a [mild celery flavor](#) that can be used in salads, 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) \$2.75

Marjoram, Sweet

85 days. This is one of my favorite herbs, it has a [similar flavor to oregano but milder and sweeter](#). I find it aids digestion of cabbage and is a wonderful flavor compliment as well. It is a perennial in moderate climates and can be brought inside to overwinter in cooler climates.

Heirloom (min. 300 seeds) \$3.00

Mustard

Mustard seeds are usually 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 seeds are milder, while brown is hotter.

Brown (min. 200 seeds) \$2.75
Yellow (min. 200 seeds) \$2.75

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) \$3.00
Heirloom Organic (min. 300 seeds) \$3.75

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) \$2.75
Heirloom Organic (min. 200 seeds) \$4.00
Heirloom Bulk (min. 1000 seeds) \$6.00

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) \$3.00

Parsley, Triple Curled

74 day. This heirloom, [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. 50 seeds) \$2.75

Poppies - Breadseed

Not only beautiful, breadseed poppies produce ornamental pods full of delicious poppy seeds. These easy to grow flowers are a great way to add beauty and function to your garden. Just sow seeds in late fall or early spring and enjoy them all summer. (min. 100 seeds)

Chima Family Heirloom \$3.25
Beautiful [deep pink to red blooms](#) with lots of petals. 30-36 inches tall.

Heritage Farm \$3.25
Amazingly beautiful [double pink blooms](#). 24-36 inches tall.



Chima Family Heirloom Poppy

Rosemary

85 days. Grown as an annual in cooler climates and a perennial in zones 8-10. It is used widely in cooking and is also a [companion plant](#), driving away many bad bugs. Rosemary is difficult to grow from seed because of its very low germination rate.

Heirloom (min. 50 seeds) \$3.75

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) \$3.00

Heirloom Organic (min. 50 seeds) \$4.00

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. Spearmint is invasive, so care should be taken to keep it contained.

Heirloom
(min. 200 seeds)

\$3.50



Spearmint



Anise Hyssop

Stevia

This super-sweet herb is a great choice for a [natural sweetener](#). Just grow and dry the leaves and use the powdered leaves to sweeten almost anything. My daughter loves stevia sweetened tea, yogurt and even whipped cream!

Heirloom (min. 25 seeds) \$3.75

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. 500 seeds) \$2.75

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) \$3.25

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) \$3.00

Heirloom Organic (min. 250 seeds) \$3.75

Medicinal and Tea Herbs

Medicinal and Tea Gardens

Throughout the years medicinal herbs have become a large part of Annie's. We not only grow them, we all use them as a part of our health and nutrition routine.

Medicinal Herb Garden

Traditionally used to treat common ailments, herbs can play such an important part in maintaining 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) \$38.75

Samantha's Ayurvedic Garden

Sam loves her Ayurvedic herbs. This garden has all the [easier to grow herbs](#) that she uses to keep herself healthy.

Heirloom (8 varieties) \$22.50

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) \$19.25

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) \$3.00

Anise

120 days. This annual has been cultivated for thousands of years. It is both culinary and medicinal, with a [licorice flavor](#) that has traditionally been used to calm an upset stomach 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) \$2.75

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) \$2.75

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) \$3.00

Borage

Borage has beautiful blue flowers that are edible, tasting similar to a cucumber, and are excellent in a salad. The leaves can be used like spinach, 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. I alternate zucchini with borage and spread in marigolds to organically control squash bugs. It is also said to repel tomato hornworms. Reseeds vigorously.

Heirloom (min. 50 seeds) \$2.75

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 \$3.50

Orange flowers growing about 24 in. tall.

Pacific Beauty Mix Calendula \$2.75

Pacific Beauty Mix Calendula – Organic \$3.75

A variety of shades of oranges and yellows.



Pacific Beauty Calendula



Catnip

80-90 days. A member of the mint family, catnip is grown for 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) \$3.00

Chamomile, German

German chamomile is traditionally used in teas to aid in sleep. An infusion of the flowers can 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 for cucumbers and to [attract hoverflies and wasps](#).

Heirloom (min. 150 seeds) \$2.75

Heirloom Organic (min. 150 seeds) \$4.00

Chamomile, Roman

Also known as lawn chamomile, Roman chamomile grows low to the ground. Some consider it a weed. It has [beautiful white flowers](#) which can be used in teas.

Heirloom (min. 200 seeds) \$2.75

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 in a topical ointment 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 from seed and is usually propagated by root cuttings.

Heirloom (min. 10 seeds) \$3.50

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) \$3.00

Heirloom Organic (min. 25 seeds) \$4.00

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. Traditional hops can also be used for its [wonderful scent](#) and its calming properties. 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) \$3.25

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. The flowers are also a component of Herbs de Provence and our daughter, Anne, loves lavender flowers with potatoes.

Heirloom (min. 100 seeds) \$2.75

Lemon Balm

With a pleasant [lemony scent and flavor](#), lemon balm is excellent in teas, and is traditionally used as a mosquito repellent. It is a smaller plant, growing more as a groundcover. A member of the mint family, it can become invasive, but not as invasive as spearmint and catnip.

Heirloom (min. 200 seeds) \$2.75

Lemon Mint

Monarda citriodora. A member of the mint family, lemon mint 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) \$2.75

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 purple flowers](#).

Heirloom (min. 100 seeds) \$2.75

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, to treat asthma, and to treat a painful cough.

Heirloom (min. 50 seeds) \$3.00

Mullein

Biennial in zones 4-9. Traditionally used to treat coughs, mullein has [striking yellow flower stalks](#) that grow from the 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) \$3.25

Rebecca K's Lemon Mint



Pennyroyal

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

Heirloom (min. 200 seeds) \$3.00

Plantain

[Perennial](#) in zones 4-9, this common lawn weed is traditionally used to soothe cuts, wounds, and stings as well as treat problems such as asthma and bronchitis.

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) \$3.00

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) \$3.00

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) \$3.25

Marshmallow



Medicinal Herbs - continued

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) \$3.00

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. Prefers infertile, well drained soil. Very difficult to start from seed.

Heirloom (min. 200 seeds) \$3.00

Yarrow

Perennial. 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) \$3.00



White Vienna Kohlrabi



American Flag Leeks

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 mashed.

Purple Vienna Kohlrabi

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

Heirloom (min. 100 seeds) \$2.75
Heirloom Organic (min. 100 seeds) \$3.75

White Vienna Kohlrabi

50 days. A very old cultivar, White Vienna has green skin and [creamy white flesh](#).

Heirloom (min. 100 seeds) \$2.75

Leeks

Leeks are like giant green onions. They have a mild onion flavor that is prized for leek and potato soup. Picked young, they are delicious braised or sautéed. Our favorite is oven roasted leeks and carrots.

American Flag Leek

130 days. Also known as Giant Musselburgh, this 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) \$2.75
Heirloom Organic (min. 150 seeds) \$3.75

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) \$3.25

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) \$3.25

Kale

Kale is a member of the cabbage family, developed for its tasty leaves. The baby greens are great in a salad, the mature leaves are excellent in a soup or sautéed. 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, 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 baby kale? This mix contains Dwarf Blue Curled Scotch, Lacinato, Red Russian, Scarlet and Siberian.

Heirloom (min. 100 seeds) \$3.25
Heirloom Bulk (min. 1000 seeds) \$6.00

Delaway Kale

Grown in Ireland since the 1930's, this kale is both beautiful and delicious. Purple veined and tinged slightly curled leaves are [tender, sweet and delicious](#).

Heirloom Organic (min. 100 seeds) \$4.75

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) \$2.75
Heirloom Organic (min. 100 seeds) \$3.75
Heirloom Bulk (min. 1000 seeds) \$6.00



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 make it our favorite.

Heirloom (min. 100 seeds) \$2.75
Heirloom Organic (min. 100 seeds) \$4.50
Heirloom Bulk (min. 1000 seeds) \$8.00

24 1-800-313-9140

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) \$2.75
Heirloom Organic (min. 100 seeds) \$3.75

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 spring and fall garden. Grow it for baby kale or let it grow and harvest beautiful leaves throughout the season.

Heirloom (min. 100 seeds) \$3.00

Siberian Kale

65 days. One of the [most cold-hardy](#) varieties, this dwarf kale is an excellent choice for Northern growers. It has large green, semi-curved leaves.

Heirloom (min. 100 seeds) \$2.75



Delaway Kale



Annie's Favorite Vegetable Variety

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. (Minimum 250 seeds per packet, 1800 seeds per bulk packet)

Lettuce Blends

Why choose just one type of lettuce? A mix of shapes, colors and textures is so much more fun! Our lettuce blends are all mixed here at Annie's. They are the mixes we love to grow and eat.

Annie's Lettuce Blend	\$3.50
Annie's Lettuce Blend Bulk	\$8.75
Our favorite lettuces, a mix of romaine, looseleaf and butterhead lettuces.	
Baby Lettuce Blend	\$3.25
A mix of lettuces that do well when picked as baby leaves.	
Cut & Come Again Lettuce Blend	\$3.50
Cut & Come Again Lettuce Blend Bulk	\$9.25
A mix of loose leaf lettuces.	
Mesclun Lettuce Mix	\$3.25
Traditional French mix of lettuce, endive, arugula and chervil.	
Microgreens Mix	\$4.00
A mix of greens that make delicious sprouts.	
Misticanza Salad Mix	\$3.25
An Italian mix of at least 24 greens including lettuce, chicory, greens and herbs.	
Organic Lettuce Blend	\$4.50
Organic Lettuce Blend Bulk	\$12.00
A mix of organic romaine, leaf and butterhead lettuces.	
Romaine Lettuce Blend	\$3.25
A mix of romaine lettuces.	
Spring Salad Mix	\$3.25
A mix of spring greens including lettuces, beets, chards, mustards and other spring greens.	

Romaine Lettuce


Tall, firm heads are the signature of these lettuces.

Amish Deer Tongue Lettuce	\$3.00
45-55 days. Dark green, firm tongue shaped leaves. Delicious!	
Cimmaron Lettuce	\$2.75
60 days. Deep green with lots of maroon veins and edges. Firm texture, tender and mild.	
Freckles Lettuce	\$3.00
60 days. AKA Forellenschluss or Speckled Trout Back, it has bright green leaves with speckles of red. Tender and delicate.	
Little Gem Lettuce Organic	\$4.00
70 days. British gourmet miniature romaine lettuce. Really delicious and fun to grow.	
Marvel of Four Seasons Lettuce	\$2.75
Marvel of Four Seasons Lettuce Organic	\$4.00
48 days. French lettuce that takes on different colors depending on the weather. Delicate loose head with green leaves and red-tinged edges.	
Paris Island Cos Lettuce	\$2.75
Paris Island Cos Lettuce Organic	\$4.00
72 days. Traditional green romaine with a firm, crisp texture.	



Butterhead Lettuce

Butterhead lettuces fall somewhere between looseleaf and romaine. They form a loose head with delicate, tender leaves.

 All Year Round Lettuce	\$2.75
72 days. Pre-1870 British lettuce with mild, tender, light green, frilly leaves. My favorite!	
Bibb Lettuce	\$2.75
60 days. Tender, small to medium-sized looseleaf heads.	
Buttercrunch Lettuce	\$2.75
Buttercrunch Lettuce Organic	\$4.00
Buttercrunch Lettuce Bulk	\$8.00
65 days. 1963 AAS Winner. Tender, yet firm, medium to light green leaves with a soft, creamy, buttery texture and little to no bitterness.	

Drunken Woman Frizzy Headed	\$3.75
55 days. Light green with red edges, it has crinkly leaves that form a loose head.	
Tom Thumb Lettuce	\$2.75
34 days. Miniature head with crinkly, sweet and crisp green leaves. A good choice for a summer lettuce because it resists bolting better than many of the larger varieties.	
Winter Density Lettuce	\$3.00
65 days. Halfway between a butterhead and a romaine with a tall, loose head, sweet and delicious. A good choice for overwintering.	



Leaf Lettuce

Leaf lettuces form a rosette of individual leaves. They can be picked as individual leaves or left for a loose cluster of leaves held together with a central core.

Black Seeded Simpson Lettuce	\$2.75
Black Seeded Simpson Lettuce Organic	\$4.00
45 days. Pretty light yellow-green frilly loose leaves. Quick and easy, tender and delicious.	
Bronze Arrowhead Lettuce	\$2.75
45 days. Tender and sweet oak leaf lettuce with bronze and red-tipped dark green leaves.	
Devil's Ear Lettuce - Organic	\$4.25
60 days. Huge rosettes of deer-tongue shaped red-tinged green leaves. Heat tolerant and slow to bolt.	
Italianisher Oak Leaf Lettuce Organic	\$4.00
55 days. Oak leaf lettuce with good texture and flavor and no bitterness.	
Lollo Rossa Lettuce	\$3.00
53 days. Very frilly, deep red lettuce.	
Oak Leaf Lettuce	\$2.75
45 days. Oak leaf lettuce with bright green loose heads.	
Prizehead Lettuce	\$2.75
45 days. Late 1800's lime green lettuce with red tinged crinkly leaves. Tender and sweet.	
Red Salad Bowl Lettuce	\$2.75
Red Salad Bowl Lettuce Organic	\$4.00
44 days. Deep red frilly leaves and a mild flavor. It is slow to bolt.	
Salad Bowl Lettuce	\$2.75
Salad Bowl Lettuce Organic	\$4.00
44 days. Medium green, frilly leaf lettuce, tender, crisp, and has a great flavor.	
Tango	\$2.75
Tango Organic	\$4.00
52 days. The frilliest lettuce available. Mild, sweet, but also the first to bolt.	

Head Lettuce

Forming a tight head, these are the iceberg type lettuces. They typically require a long cool season to form a head, but the leaves can be harvested as well.

Iceberg Lettuce	\$2.75
85 days. Easy to grow and slow to bolt.	
Ice Queen Lettuce	\$3.00
80 days. Great taste and texture. More heat-tolerant than many of the lettuces.	
Webb's Wonderful Organic	\$4.75
65-70 days. English lettuce that does better in the heat than most. Bright green with large heads. A good choice for Southern growers.	

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 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) \$2.75

Charentais Melon

74 days. A true European cantalope, Charentais is a smaller, single serving melon with an **exceptionally sweet flavor**. Growing Charentais is a labor of love for those in France who prize this melon.

Heirloom (min. 25 seeds) \$2.75

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) \$2.75

Hale's Best Jumbo Melon

85 days. A great **old standard** muskmelon, with orange flesh and a netted rind, it is a good melon for those who want a larger muskmelon.

Heirloom (min. 25 seeds) \$2.75

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 **deep orange flesh and a delicious flavor**.

Heirloom (min. 25 seeds) \$2.75

Heirloom Organic (min. 25 seeds) \$3.50

Honey Rock Melon

75-90 days. Developed at Michigan State University and an AAS winner 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) \$2.75

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) \$2.75

Heirloom Organic (min. 25 seeds) \$3.50



Minnesota Midget Melon

70 days. These are the **smallest muskmelons** we carry. They are cute and the perfect size for one person. It produces a lot of small, 5-6 inch, round melons with really sweet, orange flesh.

Heirloom (min. 25 seeds) \$3.00

Heirloom Organic (min. 25 seeds) \$4.50

Piel de Sapo Melon

110 days. This Spanish melon, translated "toad skin," has a green speckled and warted rind and white flesh. Its flavor is somewhere between a melon and a watermelon, and is **super sweet, crisp and juicy**. It is also considered a winter melon and stores in the refrigerator for over a month.

Heirloom Organic (min. 25 seeds) \$3.25



Hearts of Gold Melon

Okra

Originating from Africa, okra was originally 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. Burgundy stems with creamy white flowers, this **beautiful deep burgundy okra** turns dark green once cooked. It is very flavorful and cooks up with a nice, firm texture.

Heirloom (min. 75 seeds) \$2.75

Cajun Jewel Okra

65 days. Originally developed in the Bayou, this **dwarf okra** (only gets 2 ½ feet tall) also adapts well to cooler climates. A great choice when you have limited space or don't want to harvest from a really tall plant.

Heirloom (min. 75 seeds) \$3.00

Clemson Spineless Okra

55 days. A 1939 AAS winner, and we know why! It has **high yields, excellent flavor** and has been an old-time favorite okra for years.

Heirloom (min. 75 seeds) \$2.75

Heirloom Organic (min. 75 seeds) \$4.25

Heirloom Bulk (min. 300 seeds) \$6.50

Dwarf Long Green Pod Okra

52 days. It's back! We finally found a good source for this wonderful okra. It produces good yields of okra on dwarf plants. It is a **great choice for Northern growers**.

Heirloom (min. 75 seeds) \$3.25

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) \$3.50



Annie's Favorite Vegetable Variety

Mushrooms

Mushroom gardening is a new adventure to most of us. The soil is usually fresh logs or wood chips, and the seed is spores. We have some easy to grow mushrooms that are a great way to get into mushroom gardening. Plug spawn is best for Shiitake and Oyster mushrooms, Sawdust spawn for Wine Caps. If you are ordering plug spawn, you will need a few additional tools, a drill bit, some wax and a wax daubber.

Each order includes the spawn and instructions. Mushroom spawn is best if it doesn't freeze on shipment. We will be shipping mushroom spawn in March, May and August. We will ship it at the appropriate time for your area. Shipping is included. Ships separately.

Mushroom Spawn

Shiitake Mushroom Plug Spawn \$12.50

Grown in Japan since 1200, these delicious mushrooms are fun to grow. Start your logs and they will produce for 3-5 years, with a spring and fall flush.

Italian Oyster Mushroom Plug Spawn \$12.50

With a firm texture and delicious flavor, oysters are a nice mushroom to cultivate. Just inoculate your logs this year and watch them come up for several years to come.

Beeswax (1/4 pound) \$5.00

Wax Daubber (2/order) \$2.00

Wine Cap Mushroom Sawdust Spawn \$34.50

Mild, nutty flavor similar in taste and texture to a portabello. It is easy to grow on a bed of woodchips or straw. It is one of the only perennial mushrooms that can produce the first season when planted in the spring. It is also called King of the Garden because it is an excellent garden companion plant. Each bag will seed 25 sq. ft.

Onions

I can't imagine cooking without them. Onions add richness and sweetness to soups and stews, and a bright punch to salads. There's an onion for every garden, from pungent storage onions, to sweet salad onions, to delightful bunching onions.

It can be confusing choosing the right onion for your area. Onions develop their bulbs 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 (Scallions)



Evergreen Bunching Onion

All onions can be used as young, green onions before they form a bulb, but Evergreen Bunching far outshines them for its **intense flavor**. It's well worth growing some for the amazing, rich flavor.

Heirloom (min. 250 seeds)	\$3.00
Heirloom Organic (min. 150 seeds)	\$4.00
Heirloom Bulk (min. 1000 seeds)	\$6.00

Kyoto Kujo Negi Bunching Onion

A beautiful Japanese bunching onion from the Kyoto region of Japan. It is one of the vegetables grown for hundreds of years in this Japanese cultural center. It has a **delicious onion flavor** and is the winner of our taste test this year.

Heirloom (min. 250 seeds)	\$2.75
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Red Beard Onion

A really unique onion, Red Beard has been one of our favorites for years. When left to mature, it grows into a very **large bunching onion**, resembling a leek, but with a lot of heat and flavor. As a young onion, they are more like a traditional scallion with a lot of excellent flavor but less heat. Start some in the spring and enjoy the variety throughout the season.

Heirloom (min. 250 seeds)	\$2.75
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Kyoto Kujo Negi Bunching Onion

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-term storage. Intermediate to Short day.

Heirloom (min. 250 seeds)	\$2.75
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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)	\$2.75
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White Bermuda Onion

60-90 days. A **small, sweet, white salad onion** that does really well in the South. It has a mild flavor and caramelizes beautifully. Short-term storage. Intermediate to Short day.

Heirloom (min. 250 seeds)	\$3.00
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Yellow Cipollini Onion

80 days. These golden yellow, little flat onions are as fun as they are delicious. Traditionally pickled, I've found them to be **rich and flavorful**

roasted, caramelized or in stews. Short day.

Heirloom Organic (min. 150 seeds)	\$3.75
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Utah Yellow Sweet Spanish Onion

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.

Intermediate-Day Onions Central Regions



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.

Heirloom (min. 250 seeds)	\$3.00
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Utah Yellow Sweet Spanish Onion

115 days. A medium sized, **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)	\$2.75
Heirloom Bulk (min. 1000 seeds)	\$6.00

Valencia Onion

105-120 days. The AAS winner from 1937, it originally came to the US from Valencia, Spain. It produces **yellow Spanish onions** that are a great cooking staple. It has the same origins as Utah Yellow Sweet Spanish onion and is very similar. An excellent keeper. Intermediate day.

Heirloom Organic (min. 150 seeds)	\$5.50
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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. Ships separately.

Long day (Northern)

Northern Onion Plants Collection (3 bunches)

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 (2 bunches)	\$21.95
Walla Walla Sweet (2 bunches)	\$21.95
White Sweet Spanish (2 bunches)	\$21.95

Short day (Southern)

Southern Onion Plants Collection (2 bunches)

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

Red Burgundy (2 bunches)	\$21.95
Crystal Wax White Bermuda (2 bunches)	\$21.95

Long Day Onions - Northern Regions

Ailsa Craig Prizewinner Onion

100 days. Originally developed in 1887 by David Murray, gardener to the Marquis de Ailsa, it produces medium to large sized yellow onions. They are [sweet 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. 150 seeds) \$3.50

Annie's Cipollini Onion Blend

Cipollinis are [small, flat onions](#) that are traditionally pickled. They are also delicious roasted and sautéed. This northern blend contains red, yellow and white onions. Long Day.

Heirloom (min. 250 seeds) \$3.00

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) \$3.00

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) \$4.25

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 a strong but sweet flavor. Long day.

Heirloom (min. 250 seeds) \$2.75

Walla Walla Sweet Onion

110 days. A [large, extremely sweet](#), yellow slicing onion. It is 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) \$3.50

Heirloom Organic (min. 150 seeds) \$4.25

White Sweet Spanish Onion

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

Heirloom (min. 250 seeds) \$2.75



Parsnips, Parsley Root and Salsify

Parsnips have beautiful white roots that are sweet and delicious. Almost like a white carrot, parsnips are best grown in the spring and fall.

Parsley Root is easy to grow, producing a parsley flavored white root. Salsify produces a white root that tastes similar to oysters. Why not expand your spring and fall gardens with these interesting roots!

Parsnip seeds don't keep long, and they can be frustrating to grow. We've found that daily watering is necessary for the seeds to germinate.

Parsley Root is easy to grow. Salsify can be touchy, but we've found that Fiore Blue germinates and grows really well.

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 of our parsnips so that I am sure to have plenty of the variety that does best that year. This is a mix of our heirloom parsnips, All American, Harris Model and Hollow Crown.

Heirloom (min. 150 seeds) \$3.00

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) \$2.75

Fiore Blue Salsify

120-150 days. These white roots, similar in size to a carrot, with [creamy white flesh](#) are a staple in Europe. They are said to have a flavor similar to oysters. Young roots can be eaten raw, mature roots are best cooked.

Heirloom Organic (min. 50 seeds) \$3.50

Hamburg Rooted Parsley

90 day. Dating back to the 1600's, Hamburg Rooted Parsley is grown for its parsley flavored white root. The leaves can be used as other parsleys, making it a dual purpose vegetable.

Heirloom (min. 200 seeds) \$2.75

Harris Model Parsnip

80-85 days. The [old standard](#), Harris Model produces sweet roots that are long and white with smooth grained flesh.

Heirloom (min. 150 seeds) \$2.75

Hollow Crown Parsnip

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

Heirloom (min. 150 seeds) \$2.75

Turga Parsnip

100 days. This Hungarian parsnip has [shorter, stubby roots](#), about 5-7 inches long, with a great, nutty flavor. It is a great choice for those with heavy clay soil.

Heirloom Organic (min. 150 seeds) \$3.75



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.

Bush Shelling Peas

Alaska Extra Early Pea

55 days. One of the [first peas to produce](#), this is a great choice for those with a short spring. They are also a very cold-hardy variety and can be planted in January to February in the South. With their speed to harvest and early planting time, it is a great choice for the Southern gardener. They produce peas very quickly, so you need to go out and pick them frequently to harvest at their peak.

Heirloom (min. 80 seeds) \$3.00

Extra Early Pedigree Pea

50 days. I love all peas, but this one stood out from the first time I grew it. It is [really early](#) and really delicious, with [tender, sweet peas](#) growing on short, 2 foot plants. It was easy to grow and wonderful to harvest.

Heirloom (min. 40 seeds) \$3.75

Green Arrow Pea

65-70 days. This British bush shelling pea produces long, thin pods with 9 to 11 sweet peas. It is a little later than some of the others, with [tender, crisp peas](#), but well worth the wait.

Heirloom Organic (min. 40 seeds) \$4.50

Laxton's Progress #9 Pea

60 days. With short vines and plump pods, Laxton's Progress produces [high yields](#) of delicious shelling peas. 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) \$3.25

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) \$3.25



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) \$3.25

Heirloom Bulk (min. 500 seeds) \$10.50

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 a short spring, who need to have a more heat tolerant pea.

Heirloom (min. 80 seeds) \$3.00

Climbing Shelling 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) \$3.75

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 [4 feet tall](#). It requires trellising.

Heirloom Organic (min. 40 seeds) \$4.50

Snap & Snow Peas

Amish Snap Pea

60-70 days. We all love snap peas, with their edible pods and delicious sweet peas. Amish Snap is the [only heirloom snap pea](#) and was cultivated by the Amish in Pennsylvania for generations. All the rest of the snap peas are a result of breeding in the 1980's. It produces 3-4 inch pods on 5-6 foot tall plants.

Heirloom (min. 40 seeds) \$4.00

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. This is a vining/climbing variety and reaches 5-6 feet.

Heirloom (min. 80 seeds) \$3.75

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 (best when harvested at 1 inch), 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 Organic (min. 40 seeds) \$4.25



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. My absolute favorite! They do require trellising and can reach 4-5 feet tall.

Heirloom Organic (min. 40 seeds) \$3.50

Heirloom Bulk (min. 200 seeds) \$8.75

Mammoth Melting Snow Pea

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

Heirloom (min. 80 seeds) \$3.00

Heirloom Organic (min. 40 seeds) \$4.25

Cowpeas

Cowpeas are originally from Africa. They produce small peas that are typically cooked and eaten very similarly to shelling beans.

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) \$3.00

Lady Finger Cowpea

70 days. This is a [cream-type cowpea](#) with small, delicate, white seeds. They are absolutely delicious, with a smooth, creamy texture and sweet, rich flavor. This is the best tasting cowpea I've ever eaten.

Heirloom (min. 80 seeds) \$3.00



CA Blackeye Cowpea

Texas Big Boy Cowpea

60-65 days. A larger cowpea, cream colored with a brown eye. They are a [crowder type](#), growing the seed pods high on the plant making them easy to pick. They have a delicious flavor with a good texture.

Heirloom (min. 80 seeds) \$3.00



Green Arrow Pea



Carouby Snow Pea

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 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

Our pepper collections were designed to let you try a wide variety of delicious heirloom peppers without having to buy a lot of different seed packets. Each collection is unique, so you can order any combination of collections and know that you won't get any duplicates.

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:

Chocolate Bell	Early Jalapeño
Corno di Toro Giallo	Shishito
Golden CA Wonder	

Annie's Favorite Peppers \$6.75

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 their color turns. If you let them mature, you'll have a rainbow of different colors. Includes 10 seeds of each of the following varieties:

CA Wonder (green/red)	Quadrato Rosso d'Asti (red)
Orange Bell (orange)	Quadrato Giallo d'Asti (yellow)
Purple Beauty (purple)	

Rainbow Bell Pepper Collection \$6.50

Fiery Hot Sauce Pepper Collection

Hot sauce is fun and easy to make. This collection of full of [fun hot peppers](#) to make your own unique and delicious hot sauces. Add it to the Mexican Pepper Collection for a complete hot sauce garden. Includes 5 seeds of each of the following varieties:

Aji Limon	Cayenne
Bhut Jolokia (Ghost)	Scotch Bonnet
Pasilla Bajio	Tabasco
Guajillo	Thai Hot

Fiery Hot Sauce Pepper Collection \$14.50

Annie's Organic Peppers Collection

This collection was designed for the organic gardener. Wonderful, delicious peppers in a variety of types. [Hot, sweet, bell](#), it has a little of everything. Includes 10 seeds of each of the following varieties:

Anaheim	Sweet Banana
Sweet Chinese Giant	Sweet Chocolate Bell
Marconi Red	

Annie's Organic Peppers \$7.50

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	Jalapeño M
Chile de Arbol	Serrano
Habanero	

Mexican Pepper Collection \$6.50



Hot Peppers



Anaheim Pepper

Aji Limon (Lemon Drop) Pepper

80 days. This little Equadorian pepper is [packed with flavor](#). About as hot as a cayenne or hot jalapeño, it is good raw or use it to make an interesting and delicious yellow garlic hot sauce.

Heirloom (min. 10 seeds) \$5.00

Anaheim Pepper

77 days. This [mild to medium hot](#), long, green chili pepper is a great choice for making chili rellenos. They can grow very large and are thicker walled than most chili peppers. I like to throw them in everything that can use a little heat.

Heirloom (min. 25 seeds)	\$2.75
Heirloom Organic (min. 25 seeds)	\$3.50



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)	\$2.75
Heirloom Organic (min. 25 seeds)	\$3.50



Cascabel Pepper

Bhut Jolokia (Ghost) Pepper

100-120 days. One of the [hottest peppers](#), originally from Northeast India, it was cultivated for food and for protection. It was used to add heat to curries, combined with pork or fish, and also smeared on fence posts to keep the wild Elephants away. Do you love heat? Try making your own Ghost Pepper hot sauce! Be sure to wear gloves when handling the seeds or fruit.

Heirloom (min. 10 seeds) \$5.75

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 jalapeños, [medium hot](#), and they can be dried and ground to make paprika, but they really shine when roasted.

Heirloom (min. 25 seeds) \$3.00

Cascabel Pepper

Also known as the rattle pepper, it has always been one of my favorites. Round to oblong peppers ripen red, and are best dried. As hot as a jalapeño or a bit hotter, it has a [smoky and almost fruity flavor](#) that is delicious in salsa or made into a powder for chili.

Heirloom (min. 25 seeds) \$3.25



Black Hungarian Pepper



Cayenne Pepper

85 days. The traditional red hot pepper used to flavor lots of dishes, Cayenne 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) \$2.75
Heirloom Organic (min. 25 seeds) \$4.25

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

Cubanelle Pepper

This Cuban pepper is one of the [mildest of the hot peppers](#). It is similar to an Italian frying pepper, starting off light green and ripening red. Many call it a sweet pepper, but it can have a little heat as well. A great multi-purpose pepper, it has flavorful, crisp flesh.

Heirloom (min. 25 seeds) \$3.00

Early Jalapeño Pepper

60 days. Early Jalapeño is a [fast growing pepper](#), medium hot, and [more tolerant of cool weather](#) than most peppers. It has excellent yields of bright green peppers. I have found it to be milder than the traditional Jalapeño M. The peppers will turn red if you leave them on the plant long enough.

Heirloom (min. 25 seeds) \$2.75
Heirloom Organic (min. 25 seeds) \$3.75

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) \$3.50

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. It also makes for a great fresh pepper. I really enjoy this pepper roasted, peeled and sliced in a squash soup.

Heirloom (min. 10 seeds) \$3.25

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 (min. 25 seeds) \$3.25

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 in cooler climates.

Heirloom (min. 25 seeds) \$2.75

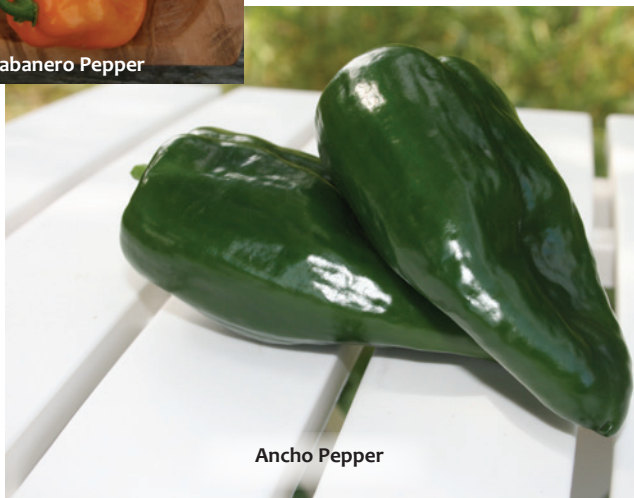
Italian Pepperoncini Pepper

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) \$3.50



Habanero Pepper



Ancho Pepper



Thai Hot Pepper



Serrano Pepper

Jalapeño M Pepper

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

Heirloom (min. 25 seeds) \$2.75

Padron Pepper

60 days. Padron is a small hot pepper famous in Spain where they eat it sautéed in olive oil with sea salt. If the peppers are harvested at 1 to 1 ½ inches long, most will be mild with about one in twenty hot. It's like playing [Russian roulette](#), who knows if the next one will be the hot one! If they get to be 2 to 3 inches long, all of the peppers will be hot.

Heirloom (min. 25 seeds) \$3.00

Pasilla Bajio Pepper

78 day. A milder Mexican hot pepper, this pepper is a traditional component of mole. More grown for its [rich, smoky flavor](#) than its heat, it's a great choice if you like to make rich, dried pepper salsa, mole, or want a unique but mild chili powder.

Heirloom (min. 25 seeds) \$3.00

Scotch Bonnet Pepper

75-100 days. 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) \$3.50

Serrano Pepper

85 days. This small, green Mexican pepper is slightly hotter than a jalapeño. It has a [bright, hot pepper flavor](#). I like to use it to make a salsa verde, hot sauce, or anywhere I want a little more kick.

Heirloom (min. 25 seeds) \$2.75

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) \$3.00

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 chilies are used to add a kick to Thai and other Asian dishes.

Heirloom (min. 25 seeds) \$3.75



Jalapeno M Pepper



Quadrato Rosso d'Asti Pepper



Sweet Chocolate Bell Pepper

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) \$3.50

California Wonder Pepper

70 days. A wonderful thick walled bell pepper with a blocky shape and 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) \$2.75

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 high yields. This is Scott'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 the [sweetness](#) of yellow peppers.

Heirloom Organic (min. 25 seeds) \$3.50

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 red.

Heirloom Organic (min. 10 seeds) \$3.75

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 Organic (min. 25 seeds) \$3.75

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) \$3.00

Purple Beauty Pepper

70-75 days. Beautiful dark purple, almost black peppers grow on sturdy, compact plants. It has good yields of peppers with a green pepper flavor. It is always [one of the first peppers to produce in my garden](#).

Heirloom (min. 25 seeds) \$3.00

Quadrato Giallo D'Asti Pepper

70-80 days. An Italian heirloom yellow bell pepper with huge, block shaped peppers. Yellow peppers are always the sweetest peppers, and this is no exception. With very [sweet, crisp, and tender flesh](#), it is absolutely delicious.

Heirloom (min. 25 seeds) \$3.00

Quadrato Rosso D'Asti Pepper

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

Heirloom (min. 25 seeds) \$3.00

Sweet Chinese Giant Pepper

90 days. These long season peppers grow large under normal conditions, but will grow 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) \$3.75

Sweet Chocolate Bell

78 days. Introduced in 1965, this medium sized, blunt nosed pepper is [early and reliable](#). It has red flesh under 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) \$3.50

Wisconsin Lakes Pepper

75-85 day. Developed in Wisconsin, this pepper has [large yields](#) of medium-sized, blocky peppers that ripen deep red. They are delicious, sweet, thick-walled, and are one of the most reliable peppers we grow.

Heirloom Organic (min. 25 seeds) \$4.00

Sweet Peppers

Alma Paprika Pepper

70-80 days. An excellent pepper for [drying, stuffing or for fresh eating](#). It produces lots of wide and squatty-shaped peppers close to the stem. 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) \$3.75

Corno di Toro Giallo Pepper

75-85 days. [Amazingly sweet](#), this long, thin, yellow Italian sweet pepper is both delicious and prolific. Excellent raw or cooked, it almost tastes like candy!

Heirloom (min. 25 seeds) \$3.00

Corno di Toro Rosso Pepper

75-85 days. A long, thin, red Italian sweet pepper. Very [sweet and flavorful](#), it is traditionally used as a frying pepper. I love the rich, sweet flavor.

Heirloom (min. 25 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, roasted 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) \$3.25



Shishito Pepper

60-75 days. These small, wrinkly peppers are a favorite at Annie's. They ripen red and are [sweet and delicious](#). Just sauté them up in olive oil and sprinkle with salt and watch them disappear. A favorite in Japan, they are great in stir-fries and sautés.

Heirloom (min. 25 seeds) \$3.50

Sweet Banana Pepper

70 days. The sweet variation of Hungarian Hot Wax, these peppers are typically eaten fresh or pickled on salads, 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) \$2.75

Heirloom Organic (min. 25 seeds) \$3.25



Marconi Red Pepper



Radishes

With a rainbow of reds, pinks and whites, radishes come in a variety of shapes and sizes. Bright and crisp with a pleasant bite, radishes love the cool of spring and fall, but bolt in the heat of summer. They make a tasty addition to a salad, roasted or tossed in a stir-fry.

Annie's Radish Mix

25-35 days. A beautiful mix of colors, Annie's Radish Mix is **fast, easy**, beautiful and rewarding. Radishes are a great way to begin and end the season. Each mix has a collection of red, pink/purple and white radishes.

Annie's Radish Mix (min. 200 seeds)	\$3.00
Annie's Radish Mix Organic (min. 200 seeds)	\$3.50
Annie's Radish Mix Bulk (min. 1000 seeds)	\$6.75
Purple Plum Radish (min. 200 seeds)	\$2.75
28 days. Purple/pink radish.	
Sparkler Radish (min. 200 seeds)	\$2.75
25 days. White tipped, round red radish.	
White Globe Radish (min. 200 seeds)	\$2.75
30 days. Round white radish.	
White Icicle Organic (min. 200 seeds)	\$3.75
21-32 days. Long, white 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)	\$3.00
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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)	\$2.75
Heirloom Organic (min. 200 seeds)	\$3.75
Heirloom Bulk (min. 1000 seeds)	\$6.00

Daikon Radish

65 days. Best planted in late summer, daikon radishes produces roots that can reach 15 inches long. These radishes are **slightly bitter, earthy, crisp and store well**. These can be used as a **fall cover crop**. They grow down into the soil and die over the winter, lightening and loosening up the soil.

Heirloom (min. 200 seeds)	\$2.75
Heirloom Organic (min. 200 seeds)	\$4.50
Heirloom Bulk (min. 1000 seeds)	\$6.00

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)	\$2.75
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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)	\$2.75
Heirloom Organic (min. 200 seeds)	\$3.75



French Breakfast Radish



Annie's Radish Mix

Shunkyo Radish

30-40 days. **Mild and really sweet**, this is a new favorite from our radish trials. It is a beautiful, bright pink to red skinned radish with crisp, juicy, really sweet flesh with a nice light heat. It's a radish you can just sit and eat like an apple.

Heirloom (min. 200 seeds)	\$4.25
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Watermelon (Red Meat) Radish

60-70 days. Sam's favorite, these beautiful radishes are **juicy, flavorful and get sweeter as they get larger**. They are green on the outside with bright pink interiors.

Heirloom (min. 200 seeds)	\$2.75
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Rhubarb

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

Glaskin's Perpetual Rhubarb

An American favorite for generations, Glaskin's is one of the **least bitter rhubarbs**. Reported to have a low oxalic acid content, the greenish red stalks don't get as bitter. Plants grow to 24 inches and are quick to mature.

Heirloom (min. 25 seeds)	\$4.00
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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 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)	\$2.75
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Iwai Daikon, Daikon and Shunkyo Radish

Iwai Daikon Radish

50 days. This is an absolutely beautiful little daikon radish. A **miniature daikon**, it is fast to maturity, perfectly formed, and beautifully white.

Heirloom (min. 200 seeds)	\$4.25
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Pink Beauty Radish

27 days. These are beautiful little radishes. Bright fuschia 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 Organic (min. 200 seeds)	\$3.50
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Rutabagas

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

American Purple Top Rutabaga

90 days. This old American variety, dating back to the 1920's, was developed from a yellow Swedish rutabaga. It has large yellow round roots, purple shoulders, and [sweet, pale yellow, fine grained flesh](#).

Heirloom (min. 200 seeds) \$2.75

Heirloom Bulk (min. 1000 seeds) \$5.00

Nadmorska Rutabaga

90 days. With green shoulders and a pale, golden yellow flesh, this rutabaga is a joy to grow. It is also really [delicious, sweet and mild](#). Baby Vera devoured them, asking for more.

Heirloom Organic (min. 100 seeds) \$4.00

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, [fine grained flesh](#). My favorite rutabaga, it has a delicious mild flavor that is excellent roasted or mashed.

Heirloom (min. 200 seeds) \$2.75



Nadmorska Rutabaga



Cinderella Pumpkin



Connecticut Field Pumpkin

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

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 sauté the larger leaves for a wonderful side, spinach is one of the garden favorites. Spinach seeds do not germinate in warm temperatures, preferring temperatures between 60-70°F, making it impossible to grow spinach in the warmer summer months.



Bloomsdale Long Standing Spinach

America Spinach

50 days. The AAS winner from 1952, it has beautiful, very savoyed, dark green leaves. 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) \$3.25



Bloomsdale Long Standing Spinach

48 days. This is our favorite spinach. It's the sweetest we've tasted, [tender, mild, but flavorful, and slow to bolt](#). An excellent choice all around.

Heirloom (min. 200 seeds) \$2.75

Heirloom Organic (min. 200 seeds) \$4.00

Heirloom Bulk (min. 1000 seeds) \$6.50

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) \$3.50

Heirloom Bulk (min. 1000 seeds) \$7.00

Lorelay Spinach

55 days. Lorelay is a delicious mid season spinach. It is [more heat tolerant](#) than most varieties and lasts longer into the summer before it bolts. It is also sweet, with crinkly green leaves.

Heirloom (min. 200 seeds) \$3.00

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, it is sweet and delicious. A great choice for eating raw in salads.

Heirloom (min. 200 seeds) \$3.00

Viroflay Spinach

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

Heirloom (min. 200 seeds) \$3.00



Annie's Favorite Vegetable Variety

Squash and Pumpkins

Zucchini, pumpkins, winter squash, and even spaghetti, squash is loved for its delicious flavor and wonderful shapes, sizes and colors. Zucchini is a wonderful summer vegetable, delicious sautéed, 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?

Pumpkins

What is a pumpkin? I struggle with this question because it isn't a scientific term, it is a cultural one. All pumpkins are squash, but what actually defines a pumpkin is up to you! To some it is the shape, to others it is the color. These pumpkins are all round to squatty, most are orange, but some are blue, tan, or green. All pumpkins can be eaten and enjoyed just like winter squash because that is what they are!

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) **\$3.50**

Cinderella Pumpkin

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

Heirloom (min. 25 seeds) **\$3.25**

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 tall, round, orange pumpkins. They make great jack-o-lanterns, or use them to make a delicious pumpkin pie.

Heirloom (min. 25 seeds) **\$2.75**
Heirloom Bulk (min. 150 seeds) **\$8.75**

Crown Pumpkin

100 days. This blue skinned, squatty pumpkin hails from New Zealand. It has a delicious sweet and nutty flavor. A [very rare](#) and interesting pumpkin.

Heirloom Organic (min. 15 seeds) **\$3.25**

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) **4.75**

Jaune Gros de Paris Pumpkin

This is a really nice pumpkin, with a squatty pumpkin shape, pale peach rind and orange flesh. It is grown in Italy as a [jam pumpkin](#), and it lives up to its name. Pumpkin jam and pie fillings made from this creamy, smooth, sweet flesh are amazing!

Heirloom (min. 25 seeds) **\$3.00**

Long Island Cheese Pumpkin

108 days. Dating back to the early 1800's, this traditional pie pumpkin gets its name because it looks like a wheel of cheese. It has tan skin and is a wide and flat squash. When cooked it has a [mild, sweet, slightly earthy flavor](#).

Heirloom (min. 15 seeds) **\$4.00**

Mammoth Gold Pumpkin

105 days. These [large pumpkins](#) average 40-60 lbs, but can reach 100 lbs! They are more your traditional pumpkin shape, 18-24 inches, round, golden orange with shallow ribs and irregularly shaped fruit.

Heirloom (min. 25 seeds) **\$3.25**

Musque de Provence Pumpkin

100-110 days. This stunning squash is from the south of France. It has squatty, cinderella pumpkins that start out green and ripening to a buff color. Delicious flavor, [thick, rich flesh](#), with huge squash, up to 20 lbs each!

Heirloom (min. 15 seeds) **\$4.25**

New England Pie Pumpkin

95 days. If you love pumpkin pie, New England Pie is the pumpkin for you. It goes by many names, Small Sugar and Sugar Pie are just two. Small, perfectly shaped, round, orange pumpkins packed with lots of seeds for roasting and lots of wonderful, [sweet pumpkin flesh](#).

Heirloom (min. 25 seeds) **\$3.00**
Heirloom Organic (min. 15 seeds) **\$3.75**



Rebecca K's Pumpkin Patch



Musque de Provence Pumpkin



Atlantic Giant Pumpkin

Summer Squash

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, green, striped, scallop, round and long.

Annie's Summer Squash

(min. 25 seeds) **\$3.25**

Bianco di Trieste, Black Beauty, Cocozelle di Napoli, Yellow Crookneck, Tondo di Chiara, Tondo di Piacenza, White Bush Scallop

Annie's Summer Squash Organic

(min. 15 seeds) **\$4.50**

Black Beauty, Jaune et Vertus Scallop, Romanesco, Rondo de Nice, Yellow Crookneck

Bianco di Trieste (min. 25 seeds)

\$3.25
46 days. Pale green, half-long zucchini. Excellent flavor.

Rondo de Nice Organic

(min. 15 seeds) **\$5.00**

46 days. Pale green, round zucchini with white spots and stripes.

Tondo di Chiara (min. 25 seeds)

\$3.00
Light green, round zucchini. Excellent small, but still delicious when picked larger.

Tondo di Piacenza (min. 25 seeds)

\$3.25
45-55 days. Dark green, round zucchini. Very prolific, good for stuffing.

Alberello de Sarzana Zucchini

50-55 days. "Little Tree of Sarzana," this light green striped zucchini is **beautiful and delicious**. It is nice and sweet with a good zucchini flavor and texture.

Heirloom (min. 25 seeds) **\$3.25**

Black Beauty Zucchini

52 days. The traditional, dark green zucchini, it is my 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) **\$3.00**

Heirloom Organic (min. 15 seeds) **\$4.25**

Heirloom Bulk (min. 150 seeds) **\$10.25**



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) **\$2.75**

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) **\$2.75**

Heirloom Organic (min. 15 seeds) **\$3.75**

Romanesco Zucchini

52 days. Rebecca's favorite, Romanesco is known as a **gourmet zucchini** because of its excellent sweet and rich flavor and firm texture. It is medium green in color with dark green lengthwise stripes.

Heirloom (min. 25 seeds) **\$3.25**



Alberello de Sarzana Zucchini

Scallop Squash Mix

46-60 days. Picked small, scallop squash makes a delightful side dish. Grown larger, they are delicious stuffed, sliced and made into a vegetable lasagna, or roasted.

Scallop Squash Mix (min. 25 seeds) **\$3.25**

Bennings Green Tint, White Bush, Yellow Bush

Bennings Green Tint (min. 25 seeds) **\$2.75**

50 days. Pale green squash

Early White Bush Scallop (min. 25 seeds) **\$3.00**

47 days. White squash, bush plants.

Jaune et Vertus Organic (min. 15 seeds) **\$3.25**

55-70 days. Pale green and green striped squash. Very prolific and reliable.

Yellow Bush Scallop (min. 25 seeds) **\$3.00**

50 days. Yellow squash, bush plants.

Summer Fordhook Zucchini

57-85 days. Dating back to 1890, and the AAS winner from 1942, this zucchini is a **classic**. It has strong zucchini flavor on beautiful medium to dark green fruit, with good yields.

Heirloom Organic (min. 15 seeds) **\$4.50**

Yellow Crookneck Squash

55 days. Best harvested small, these warted, golden yellow summer squash have a great, **sweet summer squash flavor**. They have a firmer texture than Early Prolific, and are wonderful sautéed or roasted.

Heirloom (min. 25 seeds) **\$2.75**

Heirloom Organic (min. 15 seeds) **\$3.75**



Jaune et Vertus Scallop Squash



Summer Fordhook Zucchini

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) **\$3.25**

Blue Hubbard Squash

110 days. Hubbard squash, named after the woman who first grew them, dates back to the 1840's in New England. The Blue Hubbard are **huge, blue warted squash** with a very hard rind, soft orange flesh that is less sweet

than some of the newer varieties like Butternut. The hard rind means that it is a very good storage squash, but it does take some work to get into them.

Heirloom (min. 25 seeds) **\$2.75**

Burgess Buttercup Squash

100 days. Commonly called a **kabocha squash** in Japan, Buttercup is a smaller green squash with sweet and rich orange flesh. The perfect size for a side for a small family.

Heirloom (min. 25 seeds) **\$2.75**

Butternut Rugosa Squash

100 days. This one of Rebecca's favorites. It produces huge squash that have a wrinkled rind. The dark orange flesh tastes like a Butternut on steroids, a much **creamier and richer flavor**. They also stored all winter with no additional care.

Heirloom (min. 15 seeds) **\$4.50**



Delicata Squash

95 days. A staff favorite, Delicata is super sweet, tender, and delicious. This is the squash for those who want **easy, fast and gourmet**. The skins are thin and tender enough to 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) **\$2.75**



Galeaux d'Eysines Squash

100 day. This is a striking and beautiful French heirloom squash. It is 10-15 pounds, round with a flattened shape, and tan in color with lots of warts. It has sweet orange flesh that is traditionally used for soups but can also be baked. It has always been my [favorite squash for soup](#). Absolutely delicious, rich and flavorful.

Heirloom (min. 15 seeds) \$5.50

Marina de Chioggia Squash

100 days. This blue to green heavily warted squash is interesting and beautiful to look at, but is also [tender and sweet with nutty flavors](#). All those warts are called sugar warts which form due to all the sugars in the flesh. An excellent choice for gnocchi and ravioli. Good keeper.

Heirloom (min. 15 seeds) \$4.75

Pennsylvania Dutch Crookneck Squash

100-110 days. In Pennsylvania, they call it Neck Pumpkin. It looks like a Butternut with a crazy long and curved neck. It can reach 10-20 pounds, and is great for [making pies](#), roasting, and for soups. All that flesh in the neck is really easy to use, since the seed cavity is small and down at the bulb. It's an [excellent keeper](#).

Heirloom (min. 25 seeds) \$4.00

Potimarron Squash

85-95 days. These beautiful, dark orange, pear shaped squash are a special treat. Just the right size for a meal, 3-4 pounds, they are [delicious roasted, made into soup, and even stuffed](#). Add in excellent yields, and you have an all-around wonderful squash.

Heirloom Organic (min. 15 seeds) \$4.00

Seminole Squash

105 days. Dating back to the 1500's, this squash was grown by the Seminole Indians in Florida. They'd plant them at the base of dead trees and let the 30 ft long vines climb. They are [resistant to squash borers](#) and excel in hot and humid conditions. The young fruit can be eaten like zucchini, and the mature fruit have a very hard rind that makes them an excellent keeper, but you might need to work hard at getting inside. They are sweeter than Butternut and have firm, orange flesh.

Heirloom (min. 15 seeds) \$5.50

Shishigatani Kabocha Squash

110 days. One of the traditional Japanese Kyoto vegetables that dates back to the early 1800s. It is traditionally used by monks to produce vegetarian dishes. It has the shape of a butternut, dark green rind that turns tan when it ripens, and [delicate, light yellow flesh](#).

Heirloom (min. 15 seeds) \$4.00

Spaghetti Squash

100 days. Unlike most winter squash, 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) \$2.75

Heirloom Organic (min. 15 seeds) \$4.25

Sweet Dumpling Squash

90 days. Small and round with a flattened top, Sweet Dumpling is beautiful with cream-colored green-striped skin. 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) \$2.75



Butternut Rugosa Squash

Table Queen Acorn Squash

92 days. This small, green, acorn-shaped squash is one of the [oldest varieties](#) of acorn squash. The flesh is sweet and rich with a wonderful flavor. It is best roasted or stuffed. One squash feeds one or two people, so it's a good choice if you have a small family.

Heirloom (min. 25 seeds) \$2.75

Heirloom Organic (min. 15 seeds) \$3.75

Thelma Sander's Sweet Potato Squash

85-95 days. This light yellow acorn squash is [sweet and buttery](#). It produces lots of 7-8 inch squash with a light golden orange flesh. It has incredible flavor and is also an excellent keeper.

Heirloom Organic (min. 15 seeds) \$5.50

Waltham Butternut Squash

85 days. Butternut squash is one of the [sweetest squashes](#). 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) \$2.75

Heirloom Organic (min. 15 seeds) \$3.75

Heirloom Bulk \$8.75

Winter Dickinson Squash

115 days. These are the [largest squash](#) I've ever grown. They are slightly elongated acorn shaped, mature to the color of a butternut squash, and have an amazing, sweet, rich flavor. They weighed in at 30-40 pounds, and I harvested 6 from one hill. Amazing!

Heirloom Organic (min. 15 seeds) \$4.25



Delicata Squash



Galeaux d'Eysines Squash



Potimarron Squash

Sweet Potatoes

These sweet, delicious roots are best suited to hot, long summers. Enjoy huge yields of tubers in warmer climates, but they can still be grown where it is cool. Just trellis the vines to make sure they put all their energy into growing roots instead of spreading to new plants.

Sweet Potato Pricing

12 plants	\$19.00
25 plants	\$24.00
50 plants	\$33.00
100 plants	\$54.00

Heirloom Sweet Potato Sampler

12 of each of our heirloom sweet potato varieties, Bunch Porto Rico, Centennial, and White Yam.

36 plant Sampler \$32.00

Bunch Porto Rico Sweet Potato

110 days. Bush variety. Great for those with space constraints. Excellent flavor, great for baking.

Centennial Sweet Potato

100 days. The traditional sweet potato. Copper skin, deep orange flesh.

White Yam Sweet Potato

110 days. White flesh and skin, it is my favorite. Exceptionally sweet with drier flesh. Delicious baked with butter.

Swiss Chard

Closely related to the beet, Swiss Chard is grown for its delicious greens. It can be started in the spring and grows all the way through the fall, producing greens the entire time.

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. Like a mild spinach, it is a great salad 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. (min. 150 seeds)

Annie's Baby Swiss Chard Blend	\$3.00
Annie's Baby Swiss Chard Blend Bulk	\$7.75
Barese Swiss Chard	\$3.00

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 orange, gold, magenta, white and red chard. Choose the mix, or any variety individually. (Heirloom min. 150 seeds, organic min. 75 seeds, bulk min. 1000 seeds)

Annie's Rainbow Swiss Chard Blend	\$3.25
Annie's Rainbow Swiss Chard Blend Bulk	\$8.00
Fantasia Orange Swiss Chard	\$2.75
Golden Swiss Chard	\$3.50
Magenta Sunset Swiss Chard	\$2.75
Red Rhubarb Swiss Chard	\$2.75
Red Rhubarb Swiss Chard Organic	\$3.75

Lucullus Swiss Chard

60 days. Lucullus, released in 1914, was named after an ancient Roman general who threw lavish parties in his large gardens. It has crinkly, green leaves with white ribs that are both tender, mild and delicious. This variety is [more heat & cold tolerant than most](#). This is my favorite variety to [overwinter](#) in the garden.

Heirloom (min. 150 seeds) \$2.75

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 is less sensitive to heat than spinach.

Heirloom (min. 150 seeds) \$3.00

Five Color Silverbeets Swiss Chard

28-55 days. This is the [most beautiful chard](#) I've ever seen, with brightly colored stalks and green and red tinged leaves. It tastes great, with a mild and delicious chard flavor. Not as cold hardy as some other chards.

Heirloom Organic (min. 75 seeds) \$3.75



Red Rhubarb Swiss Chard



Five Color Silverbeets Swiss Chard



Verde Tomatillo

Tomatillos and Ground Cherries

Tomatillos are little green, tart fruits traditionally used in Mexico in salsas. 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. The kids always sneak out to pick and eat them all before I get a chance!

Heirloom Organic (min. 50 seeds) \$3.50

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) \$3.25

Verde Tomatillo

70 days. Verde is the standard green tomatillo, and for good reason. It produces tons of medium-sized green tomatillos.

Heirloom Organic (min. 50 seeds) \$3.25



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 sweetness of the yellows and the cherries, to the rich, deep flavor of the Italian pastes, to 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.**



Starting Tomatoes, Eggplants, and Peppers

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

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. Water with a water soluble fertilizer every week or two.
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 underground and the stem will sprout roots, growing 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 Supplies

Seed Starting Mix

This is the seed starting mix that we use. A mixture of coconut coir, perlite, vermiculite and worm castings. The small is enough to fill one Jiffy Easy Grow Greenhouse.

Small Seed Starting Mix (1-2 gallons) \$9.50
Large Seed Starting Mix (2-4 gallons) \$17.50

Water Soluble Fertilizer

This is what we use to fertilize our starts. Easy to use, just mix some in your watering can. Coconut coir doesn't have nutrients, so it is best to add some to ensure healthy starts.

Water Soluble Fertilizer (small) \$6.75
Water Soluble Fertilizer (large) \$10.00

Jiffy Easy Grow Greenhouse

I've been using these for years for my starts. A simple plastic tray and cover with 72 cells.

Jiffy Easy Grow Greenhouse \$14.00

Hydrofarm Heat Mat

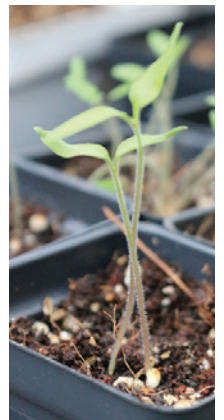
Tomatoes, peppers and eggplants need it nice and warm to germinate, and this is the way we do it. Each mat is waterproof and sized to fit under the Easy Grow Greenhouse.

Hydrofarm Heat Mat (1 greenhouse) \$32.00
Hydrofarm Heat Mat (2 greenhouses) \$48.00
Hydrofarm Heat Mat (4 greenhouses) \$78.00

Seed Starting Kits

Everything you need to get started with growing your own seeds in a nice, compact little set-up. We have two sizes, one that holds one Jiffy Easy Grow Greenhouse with 72 cells, the other is for a windowsill and holds only 24 cells. Each kit contains seed starting mix, water soluble fertilizer, a simple greenhouse, and a heat mat.

Seed Starting Kit \$60.00
Windowsill Seed Starting Kit \$38.00



Tomato Collections

Tomatoes are the star of the heirloom garden. With so many interesting shapes, colors and flavors, it is hard to pick just one! And why would you want to? Our collections are designed to allow you to try a wide variety of heirloom tomatoes without having to buy lots of seeds that you don't need. We've worked hard to make sure each collection has the best varieties we have to offer. Every collection is unique, so order just one or many and you'll get all different tomatoes. Each collection contains 10 seeds of each of the varieties listed.

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, Chadwick Cherry for its rich, sweet flavor, Amish Paste for excellent sauce, and Mortgage Lifter because of its big, beautiful, delicious fruit.

Amish Paste	Mortgage Lifter
Black Krim	Thessaloniki
Chadwick Cherry	

Annie's Favorite Tomatoes Collection \$7.00

Annie's Organic Tomatoes Collection

All of our tomatoes are great, but our organic tomatoes are some of our most unique tomatoes. These are our favorite certified organic tomatoes. Black, yellow, red, pink, green, beefsteak, cherry, paste and slicing, there's a little of everything to make your garden truly special.

Black Prince	Martino's Roma
Blondkopfchen	Tasty Evergreen
German Johnson	

Annie's Organic Tomatoes Collection \$7.75

Annie's Best 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 many heirloom varieties. This collection contains a rainbow of our favorites.

Black Sea Man	Striped German
Kanner Hoell	Yellow Brandywine
Ponderosa Pink	

Annie's Best Beefsteak Tomato Collection \$8.00

Italian Tomatoes Collection

The Italians brought back the tomato from the Americas and embraced it. Italian tomatoes have a unique flavor that is rich, sweet, balanced and delicious. 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.

Cuor di Bue Albenga	Rosso Sicilian
Italian Heirloom	San Marzano
Principe Borghese	

Italian Tomato Collection \$8.25

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	Marglobe
Cherokee Purple	Matt's Wild Cherry
Old German	

Old Time Heirloom Favorite Tomatoes \$6.75

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
Gardener's Delight	Yellow Pear
Koralik	

Rainbow Cherry Tomatoes Collection \$7.00

Rainbow Cherry Tomato Collection



Northern Tomatoes Collection

With a shorter growing season, those of us in the North appreciate tomatoes that are fast to harvest. Many times we have to sacrifice flavor, but not with this collection. Enjoy that great tomato flavor with a short season tomato. These are also excellent varieties to grow as a fall tomato for the South.

Anna Russian	Mountain Princess
Black Plum	Stupice
Bloody Butcher	

Northern Tomato Collection \$7.25

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
Homestead	Roma
Super Sioux	

Southern Tomato Collection \$6.50

Heirloom Tomato Lover's Collection

A little of everything, this collection will make you the envy of everyone you know. Red, pink, yellow, orange, black, it covers a rainbow of colors, sizes, textures and flavors. From huge beefsteaks to the tiniest cherries, this collection is for those who want to really enjoy everything that Heirloom tomatoes have to offer. And did I mention flavor? You won't be disappointed!

Azoychka	Orange Russian
Black from Tula	Rose
Burbank	Sweet Pea Currant
Cherry Roma	Valencia
Japanese Black Trifele	Vernissage Yellow

Heirloom Tomato Lover's Collection \$14.75



Japanese Black Trifele Tomato



Azoychka Tomato



Early Tomatoes

Fast to harvest, these are a great choice for those with a short growing season, either because you are in the North, or you live in the deep south with two shorter tomato seasons.

Beliy 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

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.

Heirloom (min. 25 seeds) \$3.50

Moskvich Tomato

60 days. The [largest](#) of the early red tomatoes, it produces good yields of red tomatoes with a mild tomato flavor. Most early tomatoes are really small, so if you want a tomato more like a beefsteak in shape and size, this is the tomato for you.

Heirloom Organic (min. 25 seeds) \$3.50

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) \$3.75

Northern Lights Tomato

55 days. Wow! It's everything you could ask for, large, 4 inch tomatoes so early it rivals the fastest tomato out there, with [amazing tomato flavor](#). I couldn't believe it! Northern Lights produces delicious, fruity flavored red and yellow bicolor tomatoes, and will produce from early in the season through frost. It performs really well for us in Michigan, but may not be the best for hot and humid climates.

Heirloom (min. 10 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 Organic (min. 25 seeds) \$3.25



Northern Lights Tomato



Beliy Naliv Tomato

Paste Tomatoes

Developed for making sauce, paste tomatoes are usually meaty with fewer seeds. Most are oblong shaped, but some are round. This is where you'll find the determinate tomatoes, those that produce all their fruit at the same time. A useful trait when making sauce!

Amish Paste Tomato

81 days. A great choice for making sauce or salsa, these indeterminate plants produce [huge yields](#) of large, tender, meaty tomatoes. A great tomato for making a lot of sauce.

Heirloom Organic (min. 25 seeds) \$3.25

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. Each plant does not produce a lot of tomatoes, but they are so big that they don't need to.

Heirloom Organic (min. 25 seeds) \$3.75

Martino's Roma Tomato

75-80 days. A really nice [small paste-type tomato](#) with tender and juicy fruit. The plants are smaller but produce large yields of fruit earlier in the season than most paste type tomatoes. Determinate.

Heirloom Organic (min. 25 seeds) \$3.75



Kim W's Opalka Tomato

Opalka Tomato

75 days. This is a very [meaty paste tomato](#) with less juice than most tomatoes. It is very low in seeds and a great choice for sauce. This is our friend Ron's favorite tomato, and after making sauce, I can see why. Delicious, rich and creamy, the sauce is full of wonderful tomato flavor.

Heirloom Organic (min. 25 seeds) \$4.50

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](#). They can be eaten as a delicious snacking tomato, a salad tomato, made into sauce, or dried. Determinate.

Heirloom (min. 25 seeds) \$3.00

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) \$3.00

Roma Tomato

70 days. Who hasn't heard of the Roma tomato? This [classic paste tomato](#) is an excellent sauce tomato or use it in salsa or as a slicer. Perfect tomato for canning. Determinate.

Heirloom (min. 25 seeds) \$2.75

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, long and thin tomatoes.

Heirloom Organic (min. 25 seeds) \$3.25



Principe Borghese Tomato

Cherry Tomatoes

Cute and small, cherry tomatoes are the salad and snacking tomatoes. They are usually really sweet, the yellows being the sweetest and the reds tend to have more complex flavors. Cherry tomatoes may be small tomatoes, but they typically have large, sprawling plants with huge yields.

Red Cherries

Chadwick Cherry Tomato

70 days. Chadwick Cherry has larger, 1 inch, round, red cherry tomatoes that grow in clusters of 6. They have more of that [rich tomato flavor](#) than most cherry tomatoes. Still sweet, but have a more balanced flavor with some acidity.

Heirloom Organic (min. 25 seeds) \$3.50

Cherry Roma Tomato

75-80 days. The smallest of the roma tomatoes, it produces lots of 1 inch, plum-shaped tomatoes. It has a delicious, almost [addictive flavor](#), great yields, and it holds well on the plant. Eat them fresh or dry them for a delicious treat.

Heirloom (min. 25 seeds) \$3.25

Gardener's Delight Tomato

65 days. Also known as Sugar Lump, these [extra sweet](#), early tomatoes are bursting with tomato flavor. Good yields of beautiful, one inch, round, red tomatoes grow in clusters of 6-12 tomatoes.

Heirloom Organic (min. 25 seeds) \$3.50

Koralik Tomato

61 days. The first heirloom tomato I grew, and the one that started my love of heirlooms, Koralik has always been one of my favorites. It is also Rebecca's husband's favorite. Huge yields of [small, tart-sweet cherry tomatoes](#) grow on smaller plants. Originally from Russia, this tomato is early and does well in cooler climates.

Heirloom (min. 25 seeds) \$3.25

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 that grow on vigorous 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 Organic (min. 25 seeds) \$3.25

Sweet Pea Currant Tomato

75-80 days. These tiny, [extra sweet](#), red tomatoes grow in clusters of ¼ to ½ 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 grows them for herself.

Heirloom (min. 25 seeds) \$3.25

Tiny Tim Tomato

50 days. A wonderful [container plant](#), reaching only 12 inches tall and producing 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 Organic (min. 25 seeds) \$3.25

Black Cherries



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) \$3.25

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



Black Plum Tomato



Matt's Wild Cherry Tomato



Blondkopfchen Tomato



Snow White Cherry Tomato

Yellow and White Cherries

Blondkopfchen Tomato

75-80 days. What a cutie! These huge plants produce hundreds of tiny, ½ inch, round, deep gold 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) \$3.50

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, and some even harvest whole branches of the plant to save indoors.

Heirloom (min. 10 seeds) \$3.50

Snow White Tomato

74 days. White tomatoes are usually low in flavor, but Snow White is the exception. 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) \$3.75

Yellow Pear Tomato

70 days. These unique and beautiful tomatoes are [deliciously sweet](#). High yields of little golden yellow pear shaped tomatoes grow on large plants.

Heirloom (min. 25 seeds) \$2.75
Heirloom Organic (min. 25 seeds) \$3.75



Slicing Tomatoes

That perfect, round tomato, juicy with a gel filled seed cavity, the slicer is the classic tomato. They come in all colors, each having its own characteristic flavor. The blacks are rich and almost salty. Pinks are typically more acidic but we've found some really great sweet ones. The reds are some of the best tomatoes out there, more balanced with sweet and acid. The orange and yellows tend to be sweeter with less acid.

Red Slicers

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 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 the adverse growing conditions of high heat, humidity or drought.

Heirloom (min. 25 seeds) \$2.75

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) \$3.25

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, great tomato flavor and an excellent option for canning. Determinate.

Heirloom Organic (min. 25 seeds) \$3.75

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. 10 seeds) \$3.25



Jaune Flamme Tomato

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) \$2.75

Marglobe Tomato

73-77 days. Happy Centennial Birthday Marglobe! It is now 100 years old! Marglobe has always been one of my favorite tomatoes. 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

Super Sioux Tomato

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

Heirloom (min. 25 seeds) \$3.25



Thessaloniki Tomato

78 days. What an amazing 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) \$3.25



Rose de Berne Tomato

Black Slicers

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

Japanese Black Trifele Tomato

81 day. This is one of the most [unique](#) heirloom tomatoes. It has beautiful black, pear-shaped tomatoes with green shoulders. Developed in Russia, it has the nice complex flavor of black tomatoes, slightly smoky, and a nice meaty texture with good yields.

Heirloom Organic (min. 25 seeds) \$3.75

Pink Slicers

Anna Russian Tomato

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

Heirloom (min. 25 seeds) \$3.25

Rose de Berne Tomato

75 days. This has always been one of my favorite tomatoes. It produces beautiful, round, deep pink tomatoes that are [sweet and rich with a nice balance of acidity](#). Most pink slicers are really acidic and lack sweetness, but this is definitely the exception.

Heirloom Organic (min. 25 seeds) \$3.50

Orange/Yellow Slicers

Czech's Excellent Tomato

70 days. A delicious, small yellow tomato, about 3 inches across, [super sweet and low in acid](#). It is a great salad, fresh eating or even sauce tomato.

Heirloom (min. 10 seeds) \$2.75

Jaune Flamme Tomato

70 day. 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 Organic (min. 25 seeds) \$4.50

Orange Plum Tomato

75 days. Lots of small, orange tomatoes grace these plants. They are almost small enough to be a cherry tomato. They have a delicious, [sweet and tart flavor](#).

Heirloom (min. 10 seeds) \$2.75

Valencia Tomato

76 day. A family heirloom from Maine, this beautiful tomato is as delicious as it is pretty. They look like perfect, round oranges, and are full of [rich, tomato flavor with some pineapple-like undertones](#).

Heirloom Organic (min. 25 seeds) \$3.25

Vernissage Yellow Tomato

75 days. This Ukrainian heirloom really stands out in the garden. It has really [high yields](#) of beautiful yellow tomatoes with green stripes that fade as the tomato ripens. They grow in golf ball sized clusters on large plants and are deliciously [sweet](#). A great tomato for snacking on, in salads, or even in a fresh sauce.

Heirloom (min. 25 seeds) \$3.50

Beefsteak Tomatoes

Beefsteaks are the pride and joy of the heirloom garden. Usually huge, with lots of meaty flesh and few seeds, they are meaty and delicious. Frequently just eaten fresh, sliced on a sandwich, I find them to make excellent sauce tomatoes as well.

In the beefsteak category, the pinks are the ones that shine. They have the most amazing, rich flavor, with the reds following slightly behind. The bicolors are yellow with a red blush and usually have a pineapple flavor. The greens are usually very low in acid, and the yellows and oranges are sweet and lower in acid. Blacks have that rich, almost salty flavor.

Red Beefsteaks

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) \$2.75

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**, but the tomatoes are not uniform in size, so you'll get some small and some larger tomatoes.

Heirloom (min. 25 seeds) \$2.75
Heirloom Organic (min. 25 seeds) \$3.50

Cuor di Bue Albenga Tomato

85 days. This Italian heirloom is known as a triple-purpose tomato. It produces large, red, pear-shaped fruit that has a wonderful, **smooth, meaty texture** that isn't dry, but not overly wet either. One of my favorites, it has huge, meaty tomatoes that are delicious fresh or in sauce. I also like its rich tomato flavor that is only found in the Italian varieties.

Heirloom (min. 25 seeds) \$3.00

Italian Heirloom Tomato

75 days. Italian Heirloom produces huge yields of **large, one pound, oblong, red fruit**. It is a beautiful slicer with a good balanced tomato flavor.

Heirloom Organic (min. 25 seeds) \$5.00

Kanner Hoell Tomato

80-90 day. Dating back to Germany in 1916, these huge 1-1½ pound tomatoes are the perfect red beefsteak. Beautiful and large with a deep red color, they are delicious, **lower in acid with just the right amount of sweet**.

Heirloom Organic (min. 25 seeds) \$4.00

Mortgage Lifter Tomato

82 days. Originally developed in the 1930's by Radiator Charley. He crossed four heirloom tomatoes to create his new tomato, Mortgage Lifter, which took on 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) \$3.25

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.

Heirloom Organic (min. 25 seeds) \$5.00



Rose Tomato

Pink Beefsteaks

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) \$3.25

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!

Heirloom (min. 25 seeds) \$3.75

German Johnson Tomato

76 days. This variety produces very large 1-2 pound 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. One of our family favorites.

Heirloom (min. 25 seeds) \$3.25

Rose Tomato

78 days. With good yields of **large, meaty fruit**, Rose is sure to be a favorite in your garden. It rivals Brandywine for taste but has a smoother skin. One of the favorites in this summer's garden.

Heirloom Organic (min. 25 seeds) \$3.75



Kanner Hoell Tomato



Cuor di Bue Albenga Tomato



Black Beefsteaks

Black from Tula Tomato

75 days. Producing beautiful, smooth skinned, black, 14 ounce tomatoes, Black from Tula is also said to be [one of the best tasting tomatoes](#). It has rich, flavorful flesh that is so common in the black tomatoes.

Heirloom (min. 25 seeds) \$3.00

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) \$3.25

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!" Determinate.

Heirloom Organic (min. 25 seeds) \$5.00

Cherokee Purple Tomato

80 days. One of the [old standard black](#) beefsteak tomatoes, it produces moderate amounts of large, oblong tomatoes. It has a rich tomato flavor, but isn't as sweet as some of the other varieties.

Heirloom Organic (min. 25 seeds) \$3.25



Ponderosa Pink Tomato



Black Krim Tomato

Green Beefsteaks

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) \$2.75

Tasty Evergreen Tomato

75 days. This is the tomato that turned Sam from a tomato hater to a tomato lover. She was eagerly watching each tomato ripen so she could savor them. [Delicious and sweet, rich and flavorful](#), you'll be surprised at the wonderful tomato flavor from a ripe green tomato!

Heirloom Organic (min. 25 seeds) \$3.50



Tasty Evergreen Tomato

Bicolor Beefsteaks

Old German Tomato

85 days. Dating back to the 1800's, this beautiful, huge yellow and red bicolor beefsteak produces huge, up to 1 lb fruits, that are [juicy and delicious](#).

Heirloom (min. 25 seeds) \$3.00

Orange Russian Tomato

85 days. As with most bicolor yellow tomatoes, Orange Russian is deliciously fruity and sweet. It is golden-yellow with red striping throughout. It produces [large, oxheart shaped tomatoes](#).

Heirloom (min. 25 seeds) \$4.00

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) \$3.25

Striped German Tomato

78 days. Striped German is a huge, beautiful yellow and red beefsteak tomato with a wonderfully [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) \$3.50



Yellow Brandywine Tomato

Orange/Yellow Beefsteaks

Azoychka Tomato

83 day. What beautiful tomatoes! Deep golden in color, [sweet and mild in flavor](#). They are a medium-sized beefsteak with good yields of almost perfect golden fruit.

Heirloom (min. 25 seeds) \$3.25

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, tropical fruit flavor](#).

Heirloom (min. 25 seeds) \$3.00

Aunt Gertie's Gold Tomato

75-80 days. [Huge golden yellow](#) tomatoes grace these large, potato-leaved 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

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) \$2.75

Yellow Brandywine Tomato

78 days. One of the standouts in this summer's garden, this beautiful yellow/orange beefsteak is absolutely delicious. It has [firm, creamy flesh with great flavor](#).

Heirloom Organic (min. 25 seeds) \$3.25



Orange Russian Tomato

Canning Tomatoes

The perfect canning tomato is the right size so it fits in a canning jar, with the right acidity necessary for a tomato to be preserved properly. The modern, low acid tomatoes require either citric acid or lemon juice to be safely canned. This used to be done by canning tomatoes that have plenty of natural acid in them. These are some of the old canning favorites!



Bonnie Best Tomato

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 yielding perfectly round, 3-4 inch fruits.

Heirloom (min. 25 seeds) \$3.00
Heirloom Organic (min. 25 seeds) \$4.50

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.

Heirloom (min. 25 seeds) \$2.75

St. Pierre Tomato

74 days. A [traditional French canning tomato](#) with medium-sized round fruit. It's more acidic than most modern tomatoes.

Heirloom (min. 25 seeds) \$3.00

Turnips

Fast and easy, turnips are a great way to grow a lot of food quickly in a small space. Best grown in the cool of spring and fall, turnips are a great staple for the garden. We like them mashed or roasted, and 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! Includes white, yellow, and purple shouldered turnips.

Annie's Turnip Mix (min. 200 seeds) \$3.25
Gold Ball Turnip (min. 200 seeds) \$3.00
Snowball Turnip (min. 200 seeds) \$3.00
Viola di Milano Turnip (min. 200 seeds) \$3.00

Hinona Kabu Turnip

40-50 days. Dating back to 1470 in the Shiga Prefecture of Japan, this [very mild turnip](#) is beautiful and delicious. It has long roots that are white at the bottom and bright magenta/purple at the top. The flavor is between a radish and a turnip, and they are excellent pickled!

Heirloom (min. 200 seeds) \$3.25



De Vertus Marteau Turnip

35 days. This early 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 (min. 200 seeds) \$3.00
Heirloom Organic min. 200 seeds) \$3.50



Gold Ball Turnip



Hinona Kabu Turnip



De Vertus Marteau Turnip

Purple Top White Globe Turnip

45-65 days. This beautiful and [very popular](#) turnip is 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) \$2.75
Heirloom Organic (min. 200 seeds) \$3.75
Heirloom Bulk (min. 1000 seeds) \$5.00



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) \$3.00

Congo Watermelon

90 days. This 1950 AAS winner produces [huge](#), up to 50 lb, long green watermelons. It is delicious as well as [fun to grow](#).

Heirloom (min. 25 seeds) \$2.75

Crimson Sweet Watermelon

88 days. Crimson Sweet produces large, 20-25 pound watermelons 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) \$3.00

Heirloom Organic (min. 15 seeds) \$3.75

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) \$3.00

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, it produces small, single serving watermelons that are about 3 pounds each. Its is also one of the only watermelons that tell you when it is ripe as the rind will turn yellow. It has a great sweet flavor and is just a great choice all around.

Heirloom (min. 25 seeds) \$3.75

When Do I Pick My Watermelons?

Where the watermelon attaches to the stem there are several curly tendrils. When these tendrils dry out your watermelon is ripe and ready to pick.



Petite Yellow Watermelon

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) \$3.50

Heirloom Organic (min. 15 seeds) \$5.00

Petite Yellow Watermelon

65-80 days. Petite Yellow has become one of our favorite watermelons. 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 loves.

Heirloom Organic (min. 15 seeds) \$4.50

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) \$2.75

Heirloom Organic (min. 15 seeds) \$4.00

Sweet Siberian Watermelon

85 days. We had so much fun with these watermelons! Baby Vera loved them. They produce medium-sized to smaller watermelon with light pink to salmon orange flesh. They were [very sweet](#) and delicious.

Heirloom Organic (min. 15 seeds) \$5.00

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 watermelons with a hollow core and a rind that is tough enough to allow for selling at a farmer's market.

Heirloom (min. 25 seeds) \$3.00



Crimson Sweet Watermelon



Sweet Siberian Watermelon



Companion Flowers and Herbs and Why We Love Them in Our Gardens!

Flowers

Alyssum - attracts hoverflies that control aphids. It is nice and small and can be planted everywhere.

Borage - controls squash bugs and repels tomato hornworms. We plant it between squash plants and with our tomatoes. It also self seeds everywhere in the garden after the first year.

Calendula - an aphid trap, it produces a sticky substance on its stem which attracts the aphids and traps them.

Marigolds - repels most bad bugs. We plant them everywhere. You can also till dead plants into soil to repel soil-born pests.

Nasturtiums - draws bad bugs away from your vegetables, also attracts pollinators. We always plant it under cucumbers and at the base of our pole beans.

Painted Daisy - nature's pesticide. Make a powder from the flowers to use as a natural pesticide, or plant it all around the garden.

Petunia - repels tomato hornworms and Mexican beetles. We had a Mexican beetle problem, so we now plant it with our beans, tomatoes and all around the garden.

Sunflowers - provides support for corn plants. Corn has shallow roots and is prone to falling over in a strong wind, but sunflowers are deeply rooted and don't fall over. We always plant a few sunflowers in our corn patch for support. Birds also perch on sunflowers and eat the bugs out of your garden.

Zinnias - attracts pollinators. Also attracts Japanese beetles. We always plant them with our beans. The Japanese beetles sit on the tops of the zinnias, and we just go out every morning and shake them into a soap water jar to control them.

Herbs

Basil - repels all kinds of bad bugs, even mosquitoes. We plant all around the garden. Plant it by your tomatoes to improve the flavor, by kale to reduce cabbage moths, and anywhere you have room.

Chamomile - attracts beneficial insects, it is small and easy to grow, so we plant it everywhere.

Cilantro - repels all kinds of bad bugs.

Dill - attracts beneficial insects and repels bad bugs. We plant everywhere, especially by taller vegetables.



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 our gardens 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 or seeds. So if you haven't already, consider planting flowers with your vegetables.

Companion Gardens

Bugs Be Gone Essentials 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)

\$12.25

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 spectacular, organic vegetables without chemicals!

Heirloom (19 varieties)

\$51.25

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 (5 varieties)

\$12.25

Heirloom Organic (5 varieties)

\$18.75



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](#). It is also a great ground cover to use under cabbage plantings. 4 inches.

Heirloom (min. 150 seeds) \$2.75

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) \$2.75

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) \$2.75

Cockscomb Celosia

I love growing Cockscomb, it just makes me smile. The flowers look like brightly colored brains, and are so beautiful and fun to look at. It is an amaranth, so it is also [edible](#). In Africa it is considered a vegetable, not a flower. It is typically grown for its leaves, and best before it begins to flower. Grow in between your veggies to create a barrier to reduce the chance of spreading disease.

Heirloom (min. 50 seeds) \$3.00

Cosmos

With beautiful feathery foliage and large daisy like flowers that [attract garden pollinators](#), cosmos are a wonderful annual for late summer color.

Bright Lights \$3.00
Orange and Yellow flowers. 42 inches tall. (min. 100 seeds)

Sensation Mix \$2.75
Pink and White flowers. 42 inches tall. (min. 100 seeds)

Heliotrope, Marine

A unique plant from the Victorian era, it has clusters of small, deep purple flowers with dark green foliage. It is also somewhat cold-hardy, blooming up until the first frost. Known for its wonderful [vanilla scent](#), it is only 18 inches tall, a clean, tidy, and beautiful plant.

Heirloom (min. 75 seeds) \$3.75

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) \$2.75



Cosmos, Sensation Mix

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](#). 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)

Morning Glory Mix \$2.25

Mix of red, blue and purple flowers.

Heavenly Blue Morning Glory \$3.00

Bright blue flowers.

Grandpa Ott Morning Glory \$3.00

Deep purple flowers.

Scarlet O'Hara Morning Glory \$3.00

Red flowers.



Red Marietta Marigold



African Crackerjack Marigold



Cockscomb Celosia

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 \$2.75

African Crackerjack Series Mix – Organic \$3.75

Large orange and yellow flowers.

32 inches tall. 10 weeks.

Gem Mix Marigold \$3.50

A mix of all the beautiful Gem Marigolds.

10 inches tall. 11 weeks.

Lemon Gem Marigold \$3.25

Small highly scented yellow flowers.

10 inches tall. 11 weeks.

Red Marietta Marigold \$3.75

Small, bicolor orange flowers on tiny plants.

Pinwheel Marigold – Organic \$4.25

Small gold flowers with dark red stripes on tall plants.

Red Gem Marigold \$3.25

Small highly scented reddish-orange flowers. 10 inches tall. 11 weeks.

 **Sparky Mix Marigold** \$2.75

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

Tangerine Gem Marigold \$3.25

Small highly scented orange flowers.

10 inches tall. 11 weeks.



Pinwheel Marigold

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	\$2.75
Jewel Mix Nasturtium – Organic	\$4.75
Red and yellow flowers on bush plants.	
Tall Trailing Mix Nasturtium	\$2.75
Red and yellow flowers on long vines.	
Empress of India Nasturtium	\$2.75
Red flowers on bush plants.	
Peach Melba Nasturtium	\$2.75
Peach flowers with orange centers on bush plants.	
Glorious Gleam Nasturtium	\$2.75
Red, yellow and orange flowers on 3 foot vines.	

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)	\$2.75
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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 great companion plants. They [repel aphids](#) and protect your garden from tomato worms, mexican beetles and a lot of other garden pests.

Heirloom (min. 400 seeds)	\$2.75
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Poppies, Breadseed see p. 21.

Sweet Peas

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

Knee High Mix	\$3.25
Pink, purple, red, white and blue flowers. 2-3 ft. vines.	
Royal Family Mix	\$3.25
Large pink, purple, red, white, peach and blue flowers, up to 6 ft. vines.	



Peppermint Stick Zinnia

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. All sunflower are 10-12 weeks. (min. 25 seeds)

Autumn Beauty Mix	\$2.75
Autumn Beauty Mix – Organic	\$3.50
5', A mix of yellows and oranges.	
Black Oil	\$2.75
Black Oil Bulk (min. 1000 seeds)	\$6.00
5', Used as a livestock feed, for feeding birds, and for sprouting. Traditional yellow flower.	
Dwarf Sunspot	\$2.75
2', Yellow flowers and a brown center.	
Evening Sun	\$2.75
3', Beautiful yellow and red flowers.	
Italian White	\$3.25
4', Creamy white flowers.	
Lemon Queen	\$2.75
5', Pale yellow flowers.	
Mammoth Gray Stripe	\$2.75
Mammoth Gray Stripe – Organic	\$3.50
12-15', Huge yellow flowers, large seeds.	
Taiyo – Organic	\$3.50
5-6', A traditional golden yellow sunflower with a dark brown center. A Japanese heirloom.	
Teddy Bear	\$2.75
16", Yellow pompom flowers.	
Velvet Queen	\$2.75
5', rich, mahogany flowers.	

Annie's Sunflower Collection

Ranging in height from 5 foot 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 6 of our sunflower varieties.

Annie's Sunflower Collection	\$6.50
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Viola, Johnny Jump Up

With their cheerful little faces, Johnny Jump Ups are a wonderful flower for the spring and fall garden. A biennial, they are [edible](#) and a wonderful addition to a salad.

Heirloom (min 100 seeds)	\$2.75
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Pompon Cut and Come Again Zinnia



Nasturtium

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	\$2.75
California Giant Mix – Organic	\$3.75
Large flowers, 36-40 inches tall.	
Cut and Come Again	\$3.25
Medium flowers, 24-30 inches tall.	
Giant Cactus	\$2.75
Huge flowers, 30 inches tall.	
Peppermint Stick	\$3.25
Striped flowers, 30 inches tall.	
Pompon Cut and Come Again	\$2.75
Medium double and triple flowers, 30 inches tall.	
State Fair Mix	\$2.75
Huge flowers in red, orange, yellow, pink, white and bicolor, 36 inches tall.	



Black Oil Sunflower

Perennials

Coming back, year after year, perennials are a wonderful way to grow a beautiful, easy care garden. 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)

\$2.75

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

A wonderful North American native flower with beautiful two-toned blue spurred flowers. Mountain Blue is the [original wild columbine](#).

Heirloom (min. 25 seeds)

\$3.25

Delphinium (Larkspur)

Delphiniums have 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)

\$2.75

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)

\$2.75

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)

\$3.25

Gaillardia, Perennial

Gaillardia has beautiful red and yellow daisy-like flowers that bloom in [mid to late summer](#). Hardy to zone 3.

Heirloom (min. 50 seeds)

\$2.75

Hollyhocks

A beautiful [old fashioned flower](#), hollyhocks have a central spire surrounded by large flowers. Most hollyhocks are biennials, producing flowers in the second year. (min. 25 seeds)

Indian Spring Mix

\$3.50

Single flowered, in shades of burgundy, pink and white. 4-6 feet tall. Zones 3-10.

Queenie Mix

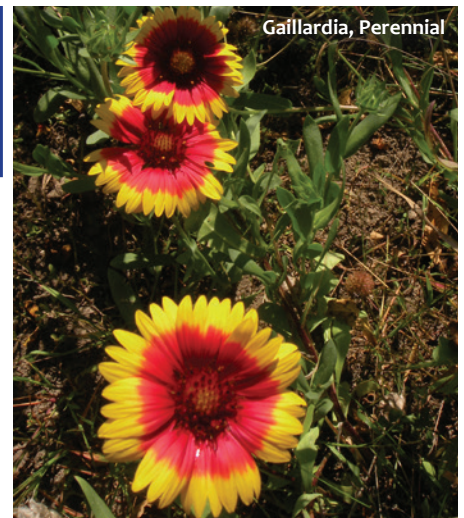
\$3.50

Pink, red, white and yellow flowers on shorter plants. 24 inches tall. Hardy to zone 4.

Summer Carnival Mix

\$3.50

Double, peony flowers in colors of reds, pinks, white and yellow. 30 inches tall. Zones 3-9.



Gaillardia, Perennial

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)

\$2.75

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)

\$2.75

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)

\$2.75



Indian Spring Hollyhock



Butterfly Milkweed

Wildflowers

These are the original heirlooms, the flowers that grow wild along the roadside all 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.

We've reformulated our mixes to include only the flowers that reliably sprout, giving you better coverage and a fuller planting. All packets have a minimum of 4500 seeds (50-150 sq. ft.) Bulk packets have a minimum of 15,000 (200-600 sq. ft.)

Wildflower Mixes

Mostly Perennials	\$3.50
Mostly Perennials Bulk	\$9.00
Bee & Beneficial Insects	\$3.25
Bee & Beneficial Insects Bulk	\$8.25
Hummingbird/Butterfly	\$3.50
Hummingbird/Butterfly Bulk	\$9.00



American Legion Poppy



Purple Phacelia



California Orange Poppy



Linaria

Individual Wildflower Seeds

We are now able to offer all the components of our wildflower mixes individually. Now you can choose to plant a few varieties, or just sow the mix and grow what we love.

Alyssum, Sweet Tall	\$3.00	Lance Leaf Coreopsis	\$3.00
Tiny white flowers. Attracts beneficial insects. Tender perennial. 16"		Yellow flowers. Attracts beneficial insects. Perennial. 18-36"	
Blue Flax	\$3.00	Linaria (Toadflax)	\$2.75
Small light blue flowers. Attracts bees and butterflies. Perennial. 18-30"		Multi-colored flowers. Attracts beneficial insects. Annual. 10-15"	
Chinese Forget-Me-Not	\$3.00	Mexican Red Hat	\$3.00
Blue flowers. Attracts bees and butterflies. Annual. 18-24"		Red cone flowers with yellow edges. Attracts beneficial insects. Perennial. 12-36"	
Clasping Coneflower	\$3.00	Plains Coreopsis	\$3.00
Small yellow cone flowers with dark centers. Annual. 18-30"		Bicolor deep red and bright yellow flowers. Attracts beneficial insects. Annual. 30-36"	
Crimson Clover	\$2.75	Poppy, American Legion	\$3.00
Red flowers. Attracts many types of bees. Annual. 24-36"		Red flowers. The poppy that grows over the cemeteries of Americans in Normandy, France. Annual. 48"	
Four O'Clocks	\$3.50	Poppy, California Orange	\$3.00
Multi-colored flowers. Attracts birds and butterflies. Tender perennial. 12-36"		Orange flowers. Attracts thripes and hoverflies. Tender Perennial. 12-18"	
Blanketflower (Gaillardia Aristata)	\$3.00	Purple Phacelia	\$3.00
Bicolor yellow and red flowers. Attracts honeybees and wild bees. Annual. 18-30"		Light purple flowers. Attracts lots of beneficial insects. Annual. 12-24"	
		Scarlet Flax	\$3.00
		Red flowers. Annual.	

Seed Bank Storage Bags

Would you like your own seed bank? Or maybe you just want the best way to store your seeds for the next few years. Now you have the freedom to create your own seed bank. You choose what you want, individual packets or some of the Annie's Gardens. Package them how you want, we recommend according to shelf life. Different vegetable seeds have different shelf lives. Now you can refresh your seed bank ensuring that your seeds are viable.

The smaller mylar bags hold up to 5 of our small seed packets. If you want to make sure your seeds stay dry, package each small bag with a dessicant packet. The large bags can be used to hold everything together. We provide an information sheet on shelf life for various vegetables so you can arrange your seed bank however you wish.

Small Mylar Seed Bags (5 in x 7 in)	\$0.35
Medium Mylar Seed Bags (8 in x 10 in)	\$0.75
Large Mylar Seed Bag (12 in x 18 in)	\$2.00

Gardening Books

We spent months pouring over books to find our favorites. These are the ones that we feel are worth reading and owning as excellent garden references!

Seed to Seed	\$25.00
Everything you need to know to grow and save seeds.	
The Veggie Gardener's Answer Book	\$15.95
A great beginner's guide to gardening.	
Grow Your Own Herbs	\$17.95
A beginner's guide to growing 40 different culinary herbs.	
Attracting Beneficial Bugs	\$25.95
The ins and outs of planting and caring for companion plants.	
Let It Rot!	\$13.95
A guide to composting.	
What's Wrong with My Vegetable Garden?	\$25.95
A detailed list of veggies, pictures of problems, and organic solutions.	
Rosemary Gladstar's Medicinal Herbs	\$15.95
Growing, harvesting and using 33 common medicinal herbs.	



E-MAIL: cs@AnniesHeirloomSeeds.com



MAIL-IN: PO Box 263, Hudsonville, MI 49426

[illegible]

Name _____ Phone _____

Address

City _____ State _____ Zip _____

E-mail _____

Comments

☐ Check ☐ VISA ☐ MasterCard ☐ American Express ☐ Discover

Expiration Date

Security Code

Subtotal	
Flat Rate Shipping (for orders under \$50.00)	\$3.99
Michigan Sales Tax (6%) (only pay if you live in Michigan)	
ORDER TOTAL	

☐ Check here if you will allow substitutions. (If left unchecked, we will issue a refund if we are out of a variety.)

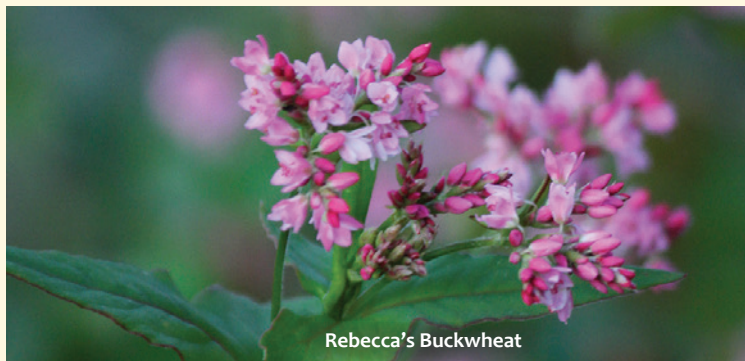
Thank you!



Why grow it yourself?

Because you KNOW where your food comes from. You KNOW it will taste great. HOW? Because YOU did it. You built the soil, chose the varieties, watched them grow, and harvested them at the peak of ripeness.

And YOU DID! Here are your pictures of all YOUR wonderful heirloom vegetables!



Rebecca's Buckwheat



Jennifer K's Cut and Come Again Lettuce



Kim W's Homemade Pickles



Benny and June and Cylindra beets



Leigh's Bull Nose Pepper



Companion Planting Natural and Organic

What is Companion Planting?

It's growing vegetables, herbs and flowers together. Each one protects and encourages the ones nearby. They work together to repel bad bugs, invite the good bugs, protect each other from disease, and help their neighbors grow.

Why Use Companion Planting?

Because you want to grow things naturally, without lots of pesticides and artificial fertilizers. But it is beautiful, delicious and rewarding. A garden full of herbs and flowers is a beautiful sight and an enjoyable place to be.

How Do I Do It?

It's easy, just plant flowers and herbs with your veggies. Some work better together than others, just look at the guide on p. 48 for what flowers to pick. When in doubt, plant basil and marigolds. You can't go wrong!



Here at Annie's We are ONLY HEIRLOOMS!

What does that mean?

Open Pollinated - No one owns them. All of these vegetables belong to all of us! You can save your own seeds and know that the variety will be the same year after year.

They are all at least 50 yrs old - They have stood the test of time. They've survived through pests and diseases and have developed natural immunity.

They are all wanted - Someone chose to grow it year after year and keep it around. Usually because they taste amazing, grow well, and produce well. A lot of them were chosen by people like you, home gardeners and organic gardeners. And that is where heirlooms thrive, in an organic home garden.

Planting Guide

No matter the time of year, there's always something to plant in the garden.

Spring and Fall

The cool weather vegetables thrive when planted in the spring and in the fall.

Lettuce	Peas	Kale	Beets
Spinach	Cabbage	Carrots	Radishes
Greens	Broccoli		

In the spring start your tomatoes, peppers and eggplant indoors.



Summer

The summer loving vegetables thrive once the temperatures rise and the danger of frost is past.

Beans	Melons	Carrots
Cucumbers	Squash	Beets
Corn		

Transplant Tomatoes, peppers and eggplant.

Start your fall cabbage, brussels sprouts, broccoli, kale...

Everyone can have a fall garden, but where you live determines when to plant and how much you can grow. For those in the North, the fall garden begins in the summer. Start your long season cabbages and brussels sprouts in June, and roots July and August to harvest all fall. For those in the South, you can have a fall tomato season, as well as planting and harvesting cabbages, roots and greens well into the late fall.

Annie's Newsletter

Would you like to hear from us?

Sign up for our email newsletter and keep up to date with all the News, Specials, Tips and Advice from Annie's!

Just go to our website at AnniesHeirloomSeeds.com or call us at 1-800-313-9140.

We are Proud of our Customer Service!

If you give us a call or drop us a note, you know you'll be speaking to one of us. We can answer questions, help you pick the right varieties, or anything else you need help with.

Fast Shipping

We work hard to ship out your order the day after you place it. You know your order will be on its way soon after you place it!

Quality Seeds

We want you to succeed in your garden, and the first step is seeds that will sprout. We germination test every variety to make sure that they will perform well for you in your garden.

Cover Photo:

Summer Harvest

Sweet Siberian Watermelon
Scallop Squash Mix
Porter Tomatoes
Borage Flowers

Back Cover: Ina and Potatoes

Ina is the granddaughter of Rebecca K, a long-time photo contributor to our catalogs. Rebecca's grandchildren love to help her out in her gardens, and we've enjoyed watching them throughout the years.

In this photo, what you don't see is Ina's other hand, proudly grasping a worm. Rebecca wasn't sure if Ina was more proud of the potatoes or the worm she caught!



Annie's Heirloom Seeds
PO Box 263
Hudsonville, MI 49426

\$3.99 Flat Rate
Shipping

**Free
Shipping!**

On all orders
over \$50

1-800-313-9140

www.AnniesHeirloomSeeds.com

**Come
Garden
With
Us!**

Ina and Potatoes

