



Annie's

Heirloom Seeds

2021 Heirloom Seed Catalog

Only
Heirloom
Seeds!

Free Shipping on
All Orders Over \$50

www.AnniesHeirloomSeeds.com


Join the Movement That is Taking Over Our Nation

Grow A Garden!

Overnight our world changed. We are spending time at home with our families, and the garden is the perfect place to be. We get to be outside in the fresh air, growing precious fresh vegetables.

We get to teach our children about plants and vegetables, how they grow and how we harvest, cook and eat so many healthy things!





Our food supply chain isn't as secure as we thought, and being able to buy whatever we want to eat isn't always an option. We have had to adapt, and we are. Grow some independence, grow what you love to eat. Grow your favorite vegetables, eat fresh all spring, summer and fall. Make your meals burst with flavor by growing your own fresh herbs.

Add flowers, not only for their cheerful color but as companion plants. They help us manage the bugs, attracting the good ones and driving the bad ones away.

We are facing difficult times, and we sometimes feel like everything is beyond our control. But it isn't. We can all do something. Become a part of the solution, go out in your front yard and grow some vegetables. Share your love with your neighbors, family, and friends!

Julie – Owner and Founder



Julie - Founder and Owner

Hello Everyone!

It has been quite a year, hasn't it? Our everyday lives changed so much. For some of us the changes were easy, for others it was a real challenge.

About a month before quarantine began, I was bit by a spider on my thumb. We don't know what kind, but suspect it was a black widow. My hand swelled, and eventually the poison settled into my pinky and ring finger, looking very much like dupuytren's contracture, something my mom has.

It was pretty scary for a while there. There's not much they can do for you if they don't know what bit you, so I just have had to wait it out. It is 6 months later and I'm still in constant pain and don't have use of those fingers. I will probably never have full function again.

Because of the threat of Covid on top of my health issues, we decided the best thing to do was to send me into complete quarantine. We have a small studio apartment attached to the house, so I moved in and went into complete isolation for almost 5 months. I continued to work at Annie's, doing what I could, filling thousands of seed packets and handling customer service. I worked in the middle of the night so that I didn't come in contact with anyone.

And then quarantine and the panic began. People wanted seeds and they wanted them badly. Everyone wanted to garden. We just weren't prepared to handle the sudden increase in demand. We closed down for a week to evaluate our inventory and change our inventory management system. We could no longer buy the seed varieties we wanted, we had to go off of our stores and what was available, which was rapidly disappearing. I had to ration. There just wasn't enough for people to stock pile.

2021 brings it's own new challenges and changes. We will no longer be doing backorders but substituting similar seed varieties instead. There are plenty of seeds, just not always the exact variety you want. We are simplifying some of our gardens and collections so that we can fulfill more orders with less people at the house. I'm coming up with ways for us to outsource some of the labor so that people can keep working, but do so in the safety at their own homes. Annie's will continue to be that family business you have come to know, but we are working remote when possible.

I am excited to see how the new year develops. America is gardening again. We are declaring our independence and showing our true colors. When times get tough, Americans don't give up but take charge, tackling things with positivity and making a difference. When the vegetables at the store looked tired and old and wilted, you bought seeds and planted up your yards. The old Victory Gardens of WWI and WWII have become the new Pandemic Victory Gardens. Each of us can make a small difference by going outside, planting something, and enjoying the bounty that only our gardens can give us.

Julie

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.



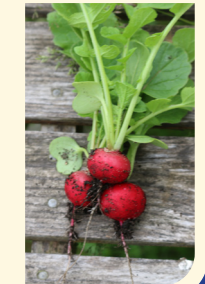
Annie's Favorites

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.



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. Visit the website for lists of what is in each garden. Substitutions will be made when a variety is unavailable.

Julie's Dream Garden

These are all the vegetables, flowers and herbs I would grow if I was growing all my favorites. Lots of variety, [lots of different veggies and all my favorite herbs and flowers](#) I love to grow.

Heirloom (63 varieties) \$193.50

Annie's Family Garden

A wonderful garden for those who want [a little of everything](#) but don't want to plan it. All are interesting and delicious. Enough to grow what an average family needs for fresh eating and a decent amount of preserving as well.

Heirloom (32 varieties) \$105.25

Annie's Favorites Garden

Annie's Favorites are [our favorite vegetable varieties](#), chosen for flavor, reliability and yields. This is a garden of all of our favorites!

Heirloom (36 varieties) \$105.75

Annie's Home Victory Garden

With everyone being stuck at home, the old WWI and WWII Victory Gardens are making a comeback. This is a modest sized garden of [easy to grow](#), direct seeded vegetables. A great garden for beginners, with mostly easy to grow veggies. All are direct seeded, so no need for seed starting equipment or special conditions to grow delicious vegetables in your yard.

Heirloom (16 varieties) \$46.25

Seed Saver's Garden

Being dependent on an unreliable food supply has become a concern. This is our answer. These are all relatively [easy vegetables to grow and save seeds](#) from. They are chosen to not only be reasonable to save seeds from, but also to prevent cross pollination and questionable seed varieties. We recommend purchasing the book *Seed to Seed* (see p. 62) for seed saving instructions.

Heirloom (17 varieties) \$50.00

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) \$22.50



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 18 different herbs you can always find something to [give you and your family a pick-me-up](#).

Heirloom (18 varieties) \$50.00

Bugs Out 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) \$14.00

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 (21 varieties) \$57.50

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) \$13.75

Annie's Collections

Heirloom tomatoes, peppers, eggplants and sunflowers are known for their wonderful variety of colors, shapes and sizes. We wanted you to be able to try lots of the wonderful varieties available to you without buying lots of seed packets.

We put together these collections so that you could experiment and play. Order one, or have some fun and order more. There are enough seeds for most families to grow lots of tomatoes and peppers, enjoying them fresh and preserving some too.

Each collection includes 5 different varieties with 10 seeds of each variety. They are all packaged individually, so you know what you are growing.



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

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.

Aunt Ruby's Green	Matt's Wild Cherry
Brandywine	Old German
Cherokee Purple	

Old Time Heirloom Favorite Tomatoes \$7.00

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	Large Red Cherry
Blondkopfchen	Yellow Pear
Cherry Roma	

Rainbow Cherry Tomatoes Collection \$7.00

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:

California Wonder (red)
Chocolate Bell (brown)
Orange Bell (orange)
Purple Beauty (purple)
Golden California Wonder (yellow)

Rainbow Bell Pepper Collection \$7.00

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
Anaheim
Habanero
Jalapeño M
Serrano

Mexican Pepper Collection \$7.00

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 5 of our sunflower varieties.

Annie's Sunflower Collection \$6.75



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:

Aswad	Rosita
Listada de Gandia	Thai Long Green
Pintung Long	

Annie's Favorite Eggplants \$7.00



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.



Growing Organically, The Annie's Way

I'm an organic gardener. I just don't think chemicals belong in my garden with my food. There are so many wonderful, healthy alternatives available, and gardening on a small scale allows us to use them to control and contain all the pests that can plague us.

Soil Fertility

Healthy plants means the bugs leave them alone. The best solution to avoiding bugs is to make compost and use a lot of it.

Companion Planting

Flowers and herbs attract good bugs and drive the bad ones away.

Crop Diversity

Bugs like big plots of the same thing for a big, easy food supply. Plant a variety of different vegetables and mix it up. The bugs get confused by all the scents and choose somewhere else to go.

Crop Rotation

Bugs love weak plants and tend to avoid strong, healthy plants. Crop rotation lets each plant have the best possible nutrient base in the soil.

Heirloom Vegetable Seeds

Yellow Wonder Strawberry



Alpine Strawberries

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

Reinnes des Vallees Alpine Strawberry

Meaning "Queen of the Valleys" in French, this is the standard European alpine strawberry, it is productive with an excellent flavor.

Heirloom (min. 50 seeds) \$3.75

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) \$3.75

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. (See a USDA website to find your zone)

Gigante di Nizza (Giant 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

Green Globe Artichoke

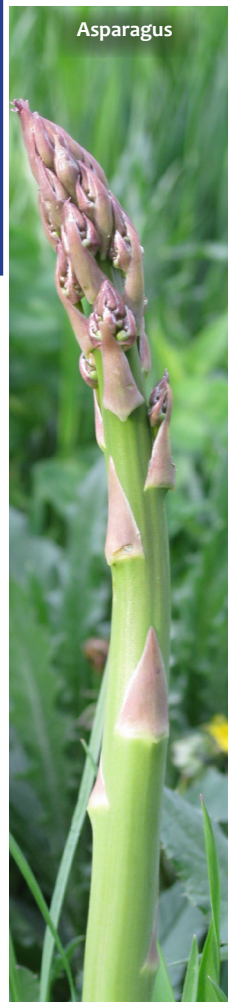
88 days. Green Globe produces nice, large, green globe shaped artichokes. A hardy variety that can be overwintered with some care, it is also the best choice for growing as an annual in the north.

Heirloom (min. 50 seeds) \$2.75



Artichoke Flower

Asparagus



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 seed) \$3.00

Mary Washington Asparagus

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

Heirloom (min. 50 seeds) \$2.75

All Heirloom Varieties, No GMOs

www.AnniesHeirloomSeeds.com

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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 to bush shelling beans. We have wet falls, and the beans are less likely to mold when they are above the ground.

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

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) \$3.25
Heirloom Organic (min. 40 seeds) \$4.50

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

Cherokee Wax Bean

54 days. An AAS winner, this yellow wax bean is **tender and delicious** with good yields. It is also a great multi purpose bean producing **excellent black shelling beans**. Plant some for fresh eating and leave some for some amazing soup or refried beans.

Heirloom (min. 80 seeds) \$3.25



Dragon's Tongue Bean

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) \$3.25
Heirloom Organic (min. 40 seeds) \$4.50

Kentucky Wonder 125 Bush Bean

48-50 days. These rapidly became one of my favorite beans with high yields of delicious beans. **Perfect for canning or freezing**, it produces nearly stringless, flat podded straight, really long beans.

Heirloom (min. 80 seeds) \$3.25

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 Bulk (400 seeds) \$12.00



Royalty Purple Pod Bean



Tendergreen
Improved
Bush Bean



Top Crop Bush Bean

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) **\$3.25**
Heirloom Organic
(min. 40 seeds) **\$4.50**

Royalty Purple Pod Bush Bean

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

Heirloom Organic
(min. 40 seeds) **\$4.50**

Tendergreen Improved Bush Bean

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

Heirloom (min. 80 seeds) **\$3.00**

Top Crop Bush Bean

50 day. Introduced in 1950 by the Beltsview Maryland USDA Extension Service, Top Crop was also the All American Selection winner in that same year. It quickly became a home garden favorite, known for its excellent flavor and **good yields**. With its smooth, straight, thin green pods, it is also an excellent choice for freezing and canning.

Heirloom (min. 80 seeds) **\$3.25**

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) **\$3.25**
Heirloom Organic
(min. 40 seeds) **\$4.50**



Blue Lake Bush Bean

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.

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 **\$12.00**

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 Filet Beans

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

Fin de Bagnol Bean

49-57 day. A French filet bean. When it's picked young it is **tender, very flavorful**, and extremely delicious. They are extremely prolific, and are best picked daily to ensure you get small and tender beans.

Heirloom (min. 40 seeds) \$3.00

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



Masai Bean

Bush Shelling Beans

Arikara Yellow Bush Bean

80-85 days. Originally grown by the Dakota Arikara tribe, they were collected by Lewis and Clark on their "Voyage of Discovery." They were then documented by Thomas Jefferson. Grow these and **grow a piece of history**.

Heirloom (min. 40 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. 40 seeds) \$3.25

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 (min. 40 seeds) \$3.25

Cranberry Bean

An old New England bean, it produces beautiful **tan and burgundy beans**.

Heirloom (min. 40 seeds) \$3.25

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) \$3.25

Flageolet Bush Bean

This heirloom French bean is prized for use in casoulet. Called the caviar of beans, it is known for its **delicate flavor and texture**. It produces small, pale green beans.

Heirloom (min. 40 seeds) \$3.25

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. 40 seeds) \$3.00

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. 40 seeds) \$3.00

Heirloom Organic (min. 40 seeds) \$4.25

Lina Sisco's Bird Egg Bean

85 days. **Large tan beans with maroon markings**, these beans were originally brought to Missouri in a covered wagon by Lina Sisco's grandmother. Lina was one of the founders of Seed Saver's Exchange, and she brought these beans to start their collection.

Heirloom Organic (min. 40 seeds) \$4.25

Bush Roma Beans

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

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) \$3.25

Heirloom Organic (min. 40 seeds) \$4.50



Jacob's Cattle Bean



Yellow Indian Woman Bean



Calypso Bean



Great Northern Bush Bean

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

Tiger's Eye Bush Bean

80-90 days. Originally from Chile or Argentina, these are delicious and [beautiful beans](#). A golden brown color with dark brown stripes, they look like a tiger.

Heirloom (min. 40 seeds) \$3.25

Yellow Eye Bush Bean

These bush shelling beans resemble Hidatsa shield figure beans in appearance. They are from New England and are a great choice for [chilis, soups or stews](#).

Heirloom (min. 40 seeds) \$3.25

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

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 Piquito 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. 40 seeds) \$3.00

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

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 (min. 20 seeds) \$4.25

Tankuro Soybean

85 day. Black soybeans are sought after in Japan for their taste and distinctive [sweet and rich flavor](#). They are known for having a better taste and sweeter flavor than other varieties.

Heirloom (min. 20 seeds) \$4.50

Pole Snap Beans



Kentucky Blue Pole Bean

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) \$3.50

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. 40 seeds) \$3.25

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

Northeast Pole Bean

56 days. A **very early** pole snap bean, it produces Roma type beans with flat pods.

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 Organic (min. 40 seeds) \$4.50

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.

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

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) \$3.50

Mayflower Pole Bean

90 days. Also known as Amish Knuttle, this is an **old cutshort pole bean**. It produces small, pink speckled, square shaped beans. These old Appalachian beans are prized for their excellent flavor when eaten as a snap bean despite their strings.

Heirloom (min. 20 seeds) \$3.00

True Red Cranberry Bean

95 days. One of the **oldest beans**, True Red Cranberry was grown by the Abenaki tribe in Maine. It has deep glossy red, round beans that cook up beautifully. Why not grow a piece of history in your garden?

Heirloom Organic (min. 20 seeds) \$4.50

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 at your local hardware store, 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 stakes. Voila! Instant trellis, perfect for beans and morning glories. Included is one bean pole topper.

Bean Pole Trellis Topper \$12.00



Bean Pole Trellis Topper

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

Tsu In Asparagus Bean

75-80 days. [Beautiful dark red to purple beans](#) that are nearly stringless and cook up black, a great selection for an interesting Chinese long bean.

Heirloom (min. 40 seeds) \$3.25

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.

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

Kurosanjaku Asparagus Bean



Scarlet Runner Bean



Painted Lady Runner Bean



Lima Beans - Bush

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

Burpee Improved Lima Bean

75 day. Dating back to 1916, Burpee's Bush Lima Bean has huge pods with [plump beans](#) that are bigger than Fordhook.

Heirloom (min. 40 seeds) \$3.25

Early Thorogreen Lima Bean

67 days. One of the [earliest lima beans](#), Early Thorogreen produces delicious, pale green baby lima beans on small plants.

Heirloom (min. 40 seeds) \$3.25

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. 40 seeds) \$3.25

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.

Alabama Blackeye Pole Lima Bean

90-100 days. Call it a Lima bean or a Butterbean, this very rare pole lima bean has been grown in Alabama for generations. It can be [eaten fresh or dried](#). Just make sure to use a strong trellis because it produces very large and sturdy vines.

Heirloom (min. 20 seeds) \$3.50

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

King of the Garden Lima Bean

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

Heirloom (min. 20 seeds) \$3.25



Christmas Lima Bean

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

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.

Heirloom (min. 200 seeds) \$3.00

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

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



Bull's Blood Beet

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) \$8.00

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

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

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



Golden Detroit Beet

Dwarf Bok Choy



Bok Choy

Grown for the greens and 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.

Chinese Bok Choy

40-50 days. This is the [large, traditional bok choy](#) with white veins and dark green leaves.

Heirloom (min. 200 seeds)

\$3.00

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

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

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, greens, herbs, flowers, carrots, etc. 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

Giant Micromesh Tunnel

The best way to protect your brassicas is with a barrier, and insect net is perfect. But an easy way to cover your plants with insect netting has been difficult to find. I finally found it, these simple tunnels have the hoops and net built together to just stretch out and put in the ground over the rows. These can be used for any vegetable you want to grow that needs insect protection. Each tunnel is 9 feet long, 2 feet wide and 1.5 feet tall.

Giant Micromesh Tunnel

\$58.50

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 (7 oz)

\$9.50

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 separately.

Dipel Dust

\$15.00

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. **Barriers** - 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.



Giant Micromesh Tunnel

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.

Atlantic Broccoli

75 days. This is a **fast growing** variety, well suited to the cooler climates by the northern Atlantic coast.

Heirloom (min. 200 seeds) \$2.75

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

Di Ciccio Broccoli

48 days. A wonderful Italian heirloom broccoli! More **tender** than most broccolis, 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 Organic (min. 200 seeds) \$3.75



di Ciccio Broccoli

Hon Tsai Tai Sprouting Broccoli

37 days. With **purple stems and delicate leaves** and flowers, it is similar to broccoli raab with a milder and sweeter flavor. Best grown as a fall vegetable.

Heirloom Organic (min. 200 seeds) \$3.75

Spring Rapini Broccoli Raab

40-50 days. Grown more for its **florets with the flavor of mustard greens, broccoli, and a hint of bitterness**, this variety is best grown for early spring or late fall production. It tends to bolt in the heat of the summer.

Heirloom (min. 200 seeds) \$3.00

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

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

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



Spring Rapini Broccoli Raab



Maruba Santoh Round Chinese Cabbage

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.

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

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.

Baclan de Rennes Cabbage

70 days. A French heirloom cabbage dating back to 1871, it has [heart shaped, medium sized, green heads](#). A great fresh eating cabbage.

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



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

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
Heirloom Organic (min. 100 seeds) \$4.50

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) \$4.25

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 Organic (min. 100 seeds) \$3.75



Glory of Enkhuizen Cabbage



Red Acres Cabbage



Copenhagen Market Cabbage

Late Cabbage

Amager Cabbage

140-150 days. This Ukranian heirloom cabbage is grown for [storage and for making sauerkraut](#). Plant them early because they take all season to reach maturity. It produces large, green heads.

Heirloom (min. 200 seeds) \$3.00

Bianca Langedijker Bewar Cabbage

A Dutch heirloom cabbage, this green variety produces [medium sized storage cabbage](#) that are good for making into sauerkraut. My dad remembers his grandmother making sauerkraut back in Holland, and I can imagine this is what she might have used.

Heirloom (min. 200 seeds) \$3.00

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

Futosko Cabbage

Dating back to 1760, this cabbage was developed in the Futog region of Serbia. It is still grown today and is one of the European protected varieties. It produces cabbages with higher moisture content, perfect for making into [excellent sauerkraut](#).

Heirloom (min. 200 seeds) \$3.00

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

Red Drumhead Cabbage

120 days. Dating back to 1860's this old reliable red cabbage is a garden favorite. With large, beautiful, [deep purple, tightly packed heads](#), this is a great variety for braised cabbage or for a beautiful sauerkraut.

Heirloom (min. 200 seeds) \$3.00

Savoy Cabbage

Aubervilliers Cabbage

75 day. Dating back to the early 1900's in Aubervillier 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 day. 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



Annie's Rainbow Carrots

Annie's Rainbow Carrots Mix

Rainbow carrots is a fun mix of colors and flavors. White, yellow, purple, red and orange, this rainbow of carrots make for a fun planting.

Rainbow Carrots (min. 300 seeds) \$3.50

Amsterdam Forcing Carrot

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

Heirloom (min. 300 seeds) \$2.75

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

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

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.

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

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. 150 seeds) \$3.50

Imperator 58 Carrot

75 days. This old variety was an AAS winner back in 1933. Excellent for fresh eating and for storage, it produces large, blunt ended carrots.

Heirloom (min. 300 seeds) \$2.75

Kuroda Carrot

75 days. This Asian carrot is long, uniform, and sweet with a sharp carrot flavor. It tolerates heat better than most carrots, and we found that it is one of the few varieties that has a good carrot flavor when picked very small as a baby carrot. Lia gobbled up all the thinnings as we pulled them out of the garden, and they are a fun addition to a salad.

Heirloom (min. 300 seeds) \$2.75

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. 150 seeds) \$3.50

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

Loberricher Carrot

60-70 day. A large yellow carrot with a long tapered root, Loberricher is an old European carrot. Originally grown for livestock, it is now highly desired for its pretty color and good flavor.

Heirloom (min. 300 seeds) \$3.00

Lunar White Carrot

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

Heirloom (min. 150 seeds) \$3.75

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) \$3.50



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

Red Cored Chantenay Carrot

70 day. A sweet and crisp orange carrot with wide shoulders tapering to a point. It is also a shorter carrot, approximately 6 inches, making it a [great choice for denser soils](#).

Heirloom Organic (min. 150 seeds) \$3.75

Scarlet Nantes Carrot

68 days. One of the most famous carrots, Scarlet Nantes dates back to the 1850's to Vilmarin, 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

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

Heirloom Bulk (min. 1800 seeds) \$6.50

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



Kyoto Red 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

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

Early Jesi Cauliflower

75 day. An old Italian heirloom. It has very compact, round, [cream colored heads](#).

Heirloom (min. 100 seeds) \$3.00

Macerata Green Cauliflower

75 days. A beautiful, [lime green, rounded head](#) heirloom cauliflower from Italy.

Heirloom (min. 100 seeds) \$3.00



Violet of Sicily Cauliflower

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

Self Blanching Cauliflower

68 days. This white snowball variety has leaves that curl around the head to [keep the cauliflower nice and white](#).

Heirloom (min. 100 seeds) \$3.00

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) \$3.75



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



Dorata d'Asti Celery

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

Corn

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

Sweet Corn

Country Gentleman Sweet Corn

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

Heirloom (min. 100 seeds) \$4.00

Double Standard Sweet Corn

73 days. The first open pollinated [bicolor sweet corn](#), it is based on two really old yellow and white sweet corns.

Heirloom Organic (min. 50 seeds) \$4.50

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) \$4.00
Heirloom Organic (min. 50 seeds) \$4.75



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) \$4.00
Heirloom Organic (min. 50 seeds) \$4.75

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) \$4.00
Heirloom Bulk (min. 500 seeds) \$11.00
Heirloom (5 pounds) \$65.00



Golden Bantam Sweet 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) \$11.00
Heirloom 5 pounds \$50.00

Boone County White Corn

120 days. One of the highest yielding white field corns for the central and southern parts of the corn belt. It is also a [good multi-purpose corn](#), good eaten fresh in the milk stage or left to be a dry corn. It was originally grown for making corn meal, and dates back to the time of the civil war.

Hickory King White Corn

115 days. With its very large white kernels, Hickory King is a [great corn for roasting, 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.

Hickory King Yellow Corn

115 days. The yellow form of Hickory King, it is a newer variety than Hickory King White. If you prefer [yellow polenta and corn nuts](#), this is the choice for you.

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.

Pencil Cob Corn

75-100 days. Pencil Cob is an [old shoepeg corn](#). It produces long, thin ears of white corn. A multi-purpose corn, it can be eaten as a roasting or creaming corn in its milk stage, or can be left to dry for polenta, hominy and grits.

Reid's Yellow Dent Corn

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



Reid's Yellow Dent Corn



Annie's Favorite Vegetable Variety

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.

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

Nothstine Dent Corn

100 days. This old, Northern Michigan heirloom corn was almost lost. It is an old fashioned **white field corn**, used for flour, cornmeal or livestock feed.

Heirloom Organic (min. 50 seeds) \$4.75

Oaxacan Green Dent Corn

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

Heirloom (min. 50 seeds) \$4.75

Rio Grande Blue Corn

90-100 days. Grown by the Pueblo Indians of the Rio Grande valley, this **blue corn** is an excellent choice for blue corn tortillas.

Heirloom (min. 50 seeds) \$4.25

Roy Calais Flint Corn

90-95 days. This flint corn comes from Vermont. It will produce either yellow or red ears. It is a **historic variety of the Abenaki people**.

Heirloom Organic (min. 50 seeds) \$4.75

Striped Japonica Corn

85-100 days. This Japanese heirloom was first introduced in 1890. It has **pink and yellow striped leaves, dark purple tassels, and burgundy kernels**. A real show stopper!

Heirloom Organic (min. 50 seeds) \$4.75



Ladyfinger Popcorn



Bloody Butcher Corn



Oaxacan Green Dent Corn

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.

Calico Popcorn

105 days. In between a miniature and full sized corn, this **Indian corn** has **4-6 inch cobs** with fun and delicious popcorn.

Heirloom (min. 100 seeds) \$3.25

Carousel Popcorn

110 days A **miniature popcorn** with beautiful, 3-4 inch, Indian corn colored cobs. Use it to decorate in the fall and then dry the cobs for popcorn all winter long.

Heirloom (min. 100 seeds) \$3.25

Japanese White Hulled Popcorn

86 days. Japanese Hulled 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) \$3.25

Heirloom Bulk (min. 500 seeds) \$12.00

Ladyfinger Popcorn

This Amish hielroom produces slim, 6-7 inch ears with tiny kernels that **pop up light and flavorful**. One of everyone's favorite eating popcorns.

Heirloom (min. 100 seeds) \$3.25

South American Yellow Popcorn

110 days. This is an excellent variety of **standard yellow popping corn**. It is very prolific with 2-3 large ears on 5 foot tall stalks. It has a wonderful buttery popcorn flavor, making it an excellent choice for your personal popcorn stash as well as gifts for friends and family.

Heirloom (min. 100 seeds) \$3.25

Heirloom Bulk (min. 500 seeds) \$12.00

Strawberry Popcorn

102 days. 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.



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.

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

Early Fortune Cucumber

55 days. Introduced in 1906 in Michigan, this white spined slicing cucumber produces 7-8 inch long cucumbers with a **fresh, clean taste**.

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

Longfellow Cucumber

65-70 days. An excellent slicing cucumber, it has **firm, 10-12 inch long cucumbers with few seeds**.

Heirloom Organic (min. 25 seeds) \$3.75

Long Green Improved Cucumber

55-65 days. Introduced in 1840 in its improved form, it was grown by Thomas Jefferson dating back to the 1700's. A good **multi-purpose variety**, it can be eaten as a slicing cucumber or made into pickles.

Heirloom (min. 25 seeds) \$2.75

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

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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

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

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) \$2.75

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

White Wonder Cucumber

60 days. Introduced in 1893, this old white cucumber is an excellent slicing cucumber. I love white cucumbers with their **mild, non-bitter skin and sweet flavor**.

Heirloom (min. 25 seeds) \$2.75



Boothby's Blonde Cucumber

Cucumber Pest and Disease Management

Cucumbers are really easy to grow, but sometimes have some disease and pest problems. This is what I do to manage any problems that arise:

1. **Companion Planting** of German Chamomile to attract beneficial predatory bugs.
2. **Crop Rotations and interplanting.** Don't plant a huge planting of cucumbers, but mix it up, adding in some nasturtiums or climbing beans.
3. **Spray with a dilute milk solution** to combat powdery mildew.



Annie's Favorite Vegetable Variety

Pickling Cucumbers



Straight Eight Cucumber

Biet Alpha Pickling Cucumber

55-60 days. Also known as the Middle Eastern Cucumber, these are those [cute baby cucumbers](#) that our kids love to snack on.

Heirloom (min. 25 seeds) \$2.75

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

Double Yield Cucumber

50 days. Originally introduced in 1924, this [high yielding cucumber](#) produces 6 inch long, dark green, slender cucumbers that are excellent fresh and pickled.

Heirloom Organic (min. 25 seeds) \$3.75

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



Mexican Sour Gherkin Cucumber

National Pickling Cucumber

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

Heirloom (min. 25 seeds) \$2.75

Heirloom Organic (min. 25 seeds) \$3.75

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

Wisconsin SMR 58 Cucumber

55 days. This is a [very high yielding cucumber](#) developed at Michigan State University for northern growers. A great choice for making lots of pickles.

Heirloom (min. 25 seeds) \$2.75

Eggplant

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



Listada de Gandia Eggplant

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

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

Feng Yuan Eggplant

75 days. This [long, purple eggplant](#) hails from Taiwan. The flesh is creamy white and is not bitter.

Heirloom (min. 25 seeds) \$3.00



Listada de Gandia Eggplant

80-90 day. This is a beautiful eggplant. Mostly [fuchsia to purple in color with white stripes](#), it is really a show stopper. And it roasts up beautifully, with medium sized tear drop shaped eggplants. Truly a multi-purpose eggplant, good for eggplant parmesan, roasted eggplant, or any way you like to cook them.

Heirloom Organic (min. 25 seeds) \$4.25

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) \$4.00

Rosa Bianca Eggplant

75 days. This beautiful Italian eggplant has a [delicious, rich flavor](#). It produces egg-shaped white fruit with a lavender blush.

Heirloom Organic (min. 25 seeds) \$4.25

Rosita Eggplant

80 days. Developed in Puerto Rico in the 1940's, this beautiful, [medium purple eggplant](#) is also delicious, with white fruit that stays sweet and not bitter because the seeds are very late to develop.

Heirloom (min. 25 seeds) \$3.00

Thai Long Green Eggplant

65-75 days. [Long, thin, pale green fruit](#), this heirloom from Taiwan is hardy, vigorous and fairly disease resistant.

Heirloom Organic (min. 25 seeds) \$4.25



Diamond Eggplant

Annie's Favorite Eggplant Collection

All of our favorite eggplants. See p. 6 for a complete description.

Annie's Favorite Eggplants \$7.00

Aswad Eggplant

80 days. This Iraqi eggplant produces [huge, tear drop shaped](#), dark purple fruit. They are sweet and tender, good for grilling or baking.

Heirloom (min. 25 seeds) \$3.50

All Heirloom Varieties, No GMOs

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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
Apple (min. 20 seeds)	\$3.25
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



Futo Spindle Bitter Melon



Giant Bottle Gourd



Gourd Flower

Grains: Wheat, Buckwheat, Barley, Oats



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 (1/2 lb)	\$9.00

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 (min. 200 seeds)	\$3.50
Heirloom Bulk (1/2 lb)	\$9.00

Turkey Red Wheat

This wheat was originally brought to the US in the 1870's. It comes from the Ukraine and was brought to Kansas by Mennonite immigrants. An **excellent variety for making your own breads**.

Heirloom (min. 200 seeds)	\$3.50
Heirloom Bulk (1/2 lb)	\$9.00

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 (1/2 lb)	\$9.00

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 (min. 200 seeds)	\$3.50
Heirloom Bulk (1/2 lb)	\$10.00

Spelt

Triticum spelta. This **ancient grain** is known for being a good alternative for those with wheat sensitivities. It is harder than modern wheats.

Heirloom (min. 200 seeds)	\$3.50
Heirloom Bulk (1/2 lb)	\$9.00

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 (min. 200 seeds)	\$3.50
Heirloom Bulk (1/2 lb)	\$9.00

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.

Southern Giant Curled Mustard Greens



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

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

Heirloom Organic (min. 150 seeds) \$4.25

Verte de Cambrai Mache (Corn Salad)

45-50 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

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)

Annie's Chicory Mix \$3.00

Why choose just one? Grow this mix for a wonderful variety of bitter greens.

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.



Mizuna



Vates Collard 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)

Champion Collard Greens \$2.75

Champion Collard Greens Organic \$3.50

75 days. Developed from Vates for a more compact plant, this is a great variety for those with space constraints.

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.

Vates Collard Greens \$2.75

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

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)

Early Mizuna Mustard Greens \$2.75

45-50 days. Asian mustard green with serrated leaves. Best grown in spring and fall.

Florida Broadleaf Mustard Greens \$2.75

45 days. Large light green leaves. Slower to bolt than other varieties.

Giant Red Mustard Greens \$2.75

Giant Red Mustard Greens Organic \$3.50

45 days. Large, beautiful, heavily red tinged green leaves with a mild mustard flavor.

Old Fashioned Mustard Greens \$2.75

45 days. A mild and delicious mustard green. This is by far my favorite.

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

Tendergreen Mustard Greens Organic \$3.50

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.

Herb Gardens

Culinary Herb Garden

A wonderful collection of herbs for your garden. See p. 5.

Heirloom (8 varieties) \$22.50

Medicinal Herb Garden

A collection of medicinal and tea herbs. See p. 5.

Heirloom (18 varieties) \$50.00

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 basils have 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

Heirloom Organic (min. 200 seeds) \$3.75

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) \$3.00

Heirloom Organic (min. 200 seeds) \$4.25

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

Heirloom Organic (min. 200 seeds) \$4.50

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

Heirloom Organic (min. 200 seeds) \$4.25

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

Heirloom Organic (min. 200 seeds) \$4.25

Caraway

75 days. 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) \$3.00

Basil, Thai



Basil, Genovese



Basil, Greek





Chives, Garlic

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) \$4.25

Chives, Garlic

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
Heirloom Organic (min. 200 seeds) \$4.25

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. 100 seeds) \$3.25
Heirloom Organic (min. 100 seeds) \$4.25

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

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) \$4.00



Chives

Fennel, Bronze

Brought to the Americas by Spanish settlers, Bronze Fennel graces the roads along the California coast between the missions. It is prized for its **delicious, anise flavored leaves** that can be used to flavor fish, meat and vegetable dishes. It has beautiful foliage and reaches 4 feet tall and wide.

Heirloom Organic (min. 200 seeds) \$4.00

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

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 (min. 200 seeds) \$3.50

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



Cilantro



Dill, Bouquet



Marjoram

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
Heirloom Organic (min. 200 seeds) \$4.00

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, Greek

80 days. The original oregano, it has [smaller leaves and a spicier flavor](#) than it's newer cousin, Italian oregano. Can be invasive.

Heirloom (min. 300 seeds) \$4.00

Oregano, Italian

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

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

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
Heirloom Organic (min. 200 seeds) \$4.00

Parsley, Hamburg Rooted

90 days. 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



Thyme



Parsley, Flat Leaf



Sage

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

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

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

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) \$5.25

Summer Savory

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

Heirloom (min. 500 seeds) \$2.75
Heirloom Organic (min. 200 seeds) \$4.25

Tarragon, Russian

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

Heirloom (min. 200 seeds) \$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) \$4.25

Medicinal and Tea Herbs

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.

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. 25 seeds).

Oopsy Daisy Calendula \$4.00

Edible orange flowers grow on compact plants.

Orange King Calendula \$3.25

Orange flowers growing about 24 in. tall.

Pacific Beauty Mix Calendula \$2.75

Shades of orange flowers.



Borage



Echinacea



Calendula, Oopsy Daisy



Chamomile, German

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

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) \$5.50

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

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. 50 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
Heirloom Organic (min. 200 seeds) \$4.25

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 also become invasive, but not as invasive as spearmint and catnip.

Heirloom (min. 200 seeds) \$2.75
Heirloom Organic (min. 200 seeds) \$4.25

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



Lavender

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

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



Lemon Balm



St. John's Wort

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) \$3.25



Lemon Mint

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, thripes, 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) \$3.50

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



Annie's Favorite Vegetable Variety

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, and Siberian.

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

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) \$2.75

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

Premier Kale

55-65 days. This high yielding kale has medium green, semi-frilled leaves.

Heirloom (min. 100 seeds) \$2.75

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) \$4.50



Premier Kale

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

White Russian Kale

60 days. Similar to Red Russian, but with white veins instead of red. It gets sweeter after a frost.

Heirloom Organic (min. 100 seeds) \$4.50



Red Russian Kale



Purple Vienna Kohlrabi

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

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

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

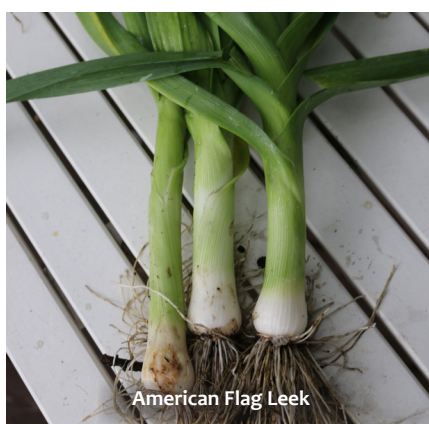
120 days. Known for its excellent flavor, Giant Winter is [adapted to over-wintering](#) and maturing in the spring. They can be grown closer together for more tender leeks. Sow in summer to late fall.

Heirloom (min. 250 seeds) \$3.25

King Richard Leek

75 days. This is a [summer variety](#), not hardy enough to overwinter, but fast to harvest. An excellent variety for baby leeks as well as for summer and fall harvests.

Heirloom Organic (min. 100 seeds) \$3.75



American Flag Leek

Growing Leeks and Onions From Seed

It's not really that hard to start leeks and onions from seed, but it isn't like any other vegetable.

- Starting the seeds indoors.** Fill a larger pot or container with your seed starting mix. Sprinkle the leek or onion seeds on the surface and then gently cover the seeds. Not too deep, only 1/8 to 1/4 inch of soil on top.
- Bottom water** until the seedlings are about 4-6 inches tall. It will look like cat grass.
- Harden off the seedlings.** Put the pot outside on nice days to get the seedlings used to being outside. Make sure to water well because they will dry out quickly.
- Transplant to the garden.** They are really quite hardy and can handle a frost. Gently separate each little seedling, cut the tops to 4 inches and the roots to 2-3 inches, and gently plant in a trough. For leeks, you want the trough to be 6 inches deep, onions only a couple of inches. With leeks you will cover the stalk as it grows to blanch it and create the long, white base.

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

We put together these mixes of our favorite lettuces. Either a mix of everything or looseleaf or romaine, why grow just one?

Annie's Lettuce Blend \$3.50
Our favorite lettuces, a mix of romaine, looseleaf and butterhead lettuces.

Cut & Come Again Lettuce Blend \$3.50
Cut & Come Again Lettuce Blend Bulk \$9.25

A mix of loose leaf lettuces.

Misticanza Salad Mix \$3.25
An Italian mix of at least 24 greens including lettuce, chicory, greens and herbs.

Organic Lettuce Blend \$4.50
Romaine Lettuce Blend \$3.25
A mix of romaine lettuces.



Romaine Lettuce

Tall, firm heads are the signature of these lettuces.

Cimmaron Lettuce \$2.75
60 days. Deep green with lots of maroon veins and edges. Firm texture, tender and mild.

Freckles Lettuce \$3.00
Freckles Lettuce Organic \$4.25
60 days. AKA Forellenschluss or Speckled Trout Back, it has bright green leaves with speckles of red. Tender and delicate.

Little Gem Lettuce \$3.00
70 days. British gourmet miniature romaine, delicious and fun to grow.

Marvel of Four Seasons Lettuce \$2.75
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.

Rouge d'Hiver Lettuce \$2.75
Rouge d'Hiver Lettuce Organic \$4.25
70 days. Red tinged French romaine.

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.



Cimmaron Lettuce



Freckles Lettuce



Buttercrunch Lettuce



Green Ice Lettuce


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. Tender, mild, sweet medium-sized looseleaf heads.

Bibb Lettuce \$2.75
60 days. Tender, small to medium-sized looseleaf heads.

Bronze Mignonette Lettuce \$2.75
65 days. Old red tinged butterhead.

 **Buttercrunch Lettuce** \$2.75
Buttercrunch Lettuce Organic \$4.00
65 days. 1963 AAS Winner. Tender, yet firm, medium to light green leaves with a soft, creamy, buttery texture and little to no bitterness.

Kagraner Sommer Lettuce \$3.00
58 days. Heat tolerant, tender, light green butterhead.

Tennis Ball Lettuce Organic \$4.00
55 days. Small, loose pale green heads. Dates back to the 1700's and was grown by Thomas Jefferson.

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.

White Boston Lettuce \$2.75
70 days. Larger, loose green heads.

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
45 days. Pretty light yellow-green frilly loose leaves. Quick and easy, tender and delicious.

Green Ice Lettuce \$2.75
45 days. Developed by Burpee, it is one of the sweetest lettuces available. Green, frilly leaves.

Lollo Rossa Lettuce \$3.00
53 days. Very frilly, deep red lettuce.

Green 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 Oak Leaf Lettuce \$2.75
45 days. Oak leaf lettuce with red oak shaped leaves.

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.

Ruby Lettuce \$2.75
40-50 days. Dark red tinged leaves.

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.

Waldman's Green Lettuce \$2.75
50 days. Green, frilly leafed lettuce.



Lollo Rossa Lettuce

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.

All Heirloom Varieties, No GMOs

www.AnniesHeirloomSeeds.com

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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

Green Nutmeg Melon

80-85 days. First introduced in 1863, this **green fleshed** muskmelon produces high yields of sweet melons with a subtle nutmeg flavor.

Heirloom Organic
(min. 25 seeds)

\$3.75

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

Heirloom Organic
(min. 25 seeds)

\$3.75

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

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



Honey Rock 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.

Beck's Big Buck Okra

57 days. Producing tender and delicious pods despite their **large size**, this okra grows on large plants with good yields.

Heirloom Organic (min. 25 seeds)

\$4.75

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. 50 seeds)

\$3.00

Emerald Okra

55 days. Developed in the 1950's by the Campbell's Soup Company, this okra produces **good yields of delicious okra** that keeps its bright green color even when cooked.

Heirloom (min. 50 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. 50 seeds)

\$3.25



Clemson Spineless Okra

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

Mango (Vine Peach) Melon

80 days. Originating in China, it was first brought to the US in the 1880's. It was made into sweet pickles and pies during the Victorian era. It has a bright yellow rind and white flesh that is the **flavor and texture of a mango**.

Heirloom Organic (min. 25 seeds)

\$3.75



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

Pride of Wisconsin Melon

80-85 days. Originally grown for the Milwaukee markets. It produces **large, sweet, orange muskmelons** with a hard rind that keeps well.

Heirloom Organic (min. 25 seeds)

\$3.75



Charentais Melon

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.



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 (All Regions)

Short-Day Onions (Southern Regions)

Barletta Onion

70 day. **Small, early white pearl onion.** Sweet and mild, it is traditionally used in stews or pickled. It's a good choice for fresh bulb onions. It's labeled a short day onion, but it is such a short season onion that it is easy to grow in the North if you grow it early in the season. Short day.

Heirloom (min. 250 seeds) \$3.00



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



Evergreen Bunching Onion

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)

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

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

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

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 (All Regions above Orange)

Northern Onion Plants Collection (3 bunches) \$31.95

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

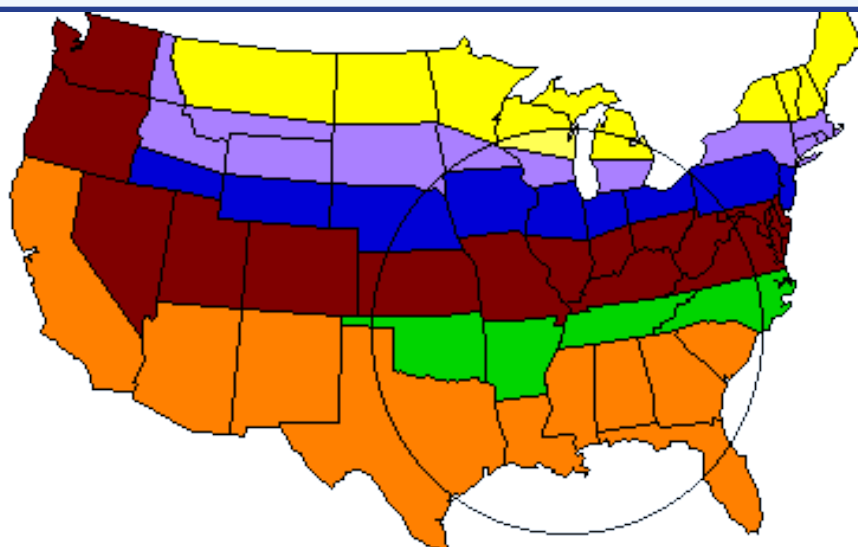
Short day - Southern (Orange Region)

Southern Onion Plants Collection (2 bunches) \$21.95

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



APPROXIMATE SHIPPING DATES:

Color	Onions	Sweet Potatoes
Yellow	May 1-15	May 20-30
Purple	Apr. 11-30	May 15-25
Blue	Mar. 21-Apr. 10	May 10-20
Maroon	Mar. 6-20	May 3-13
Green	Feb. 21-Mar. 5	Apr. 22-May 5
Orange	Feb. 1-20	Apr. 15-25

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

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

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 (min. 250 seeds) \$2.75

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 Organic (min. 150 seeds) \$4.00

Annie's Cipollini Onion Blend

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

Heirloom (min. 250 seeds) \$3.00

Borettana Onion

110 day. These yellow cipollini onions come from Northern Italy. They are [delicious, rich and sweet](#) and full of flavor. Intermediate to 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



Utah Yellow Sweet Spanish Onion



White Sweet Spanish Onion

Piatta di Bergamo Onion

70-75 days. Red to brown skinned, these [early cipollini onions](#) are a great addition to your onion planting. Intermediate to long day.

Heirloom (min. 250 seeds) \$3.00

Rossa di Milano Onion

115 days. An Italian [storage onion](#) prized for its great flavor. It is a good keeper, and it tolerates cool weather.

Heirloom Organic (min. 150 seeds) \$4.25

Ruby Red Onion

110 days. A [good storage onion](#) with large, firm, red onions. The onions are good sized with a strong and sweet flavor. Keeps 5-6 months. Long day.

Heirloom (min. 250 seeds) \$3.00

Stuttgarter Onion

80 days. One of the [best storage onions](#), this is a difficult seed to find. The most commonly grown set onion, you lose all the storage qualities when grown from set. It produces yellow, medium sized, flat shaped onion. Long day.

Heirloom (min. 250 seeds) \$3.25

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) \$3.75

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



New York Early Onion

Parsnips

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

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.

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

Halblange Parsnip

120 days. This German parsnip produces [uniform, 10 inch, delicious white roots](#).

Heirloom Organic (min. 150 seeds) \$3.75

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



All American Parsnip



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

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 (min. 80 seeds) \$3.00

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
Heirloom Organic (min. 40 seeds) \$4.25



Green Arrow Pea

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) \$12.00

Petit Provencal Pea

60 days. A **French petite pea**, it produces delicious, sweet, small and tender peas on dwarf plants.

Heirloom (min. 80 seeds) \$3.75

Tom Thumb Pea

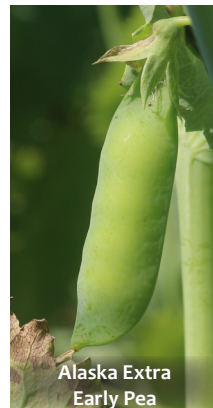
50-55 days. A specialty, **miniature pea** for container gardening, Tom Thumb is fun to grow. Growing only 8 inches tall, it can grow in a small pot, making it a wonderful centerpiece for a garden party. Everyone just harvests their snacks off the center of the table.

Heirloom (min. 80 seeds) \$3.25

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) \$3.25



Alaska Extra Early Pea

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. 40 seeds) \$3.75

Champion of England Pea

70 day. This British heirloom is a wonderful addition to your garden. It **grows up to 10 feet tall**; it's a great choice for those who need to grow up instead of out.

Heirloom (min. 40 seeds) \$3.50

Glory of Devon Pea

60 days. Introduced in England around 1900 and to America shortly after, this shelling pea is a **good main crop pea**. It grows 2-3 feet tall and requires trellising.

Heirloom (min. 40 seeds) \$3.50



Mammoth Melting Snow Pea

Snap & Snow Peas

Amish Snap Pea

60-70 days. We all love snap peas, with their **edible pods** and delicious sweet peas. Amish Snap was cultivated by the Amish in Pennsylvania for generations. 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. 40 seeds) \$3.50

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 (min. 80 seeds) \$3.75

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) \$3.75

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) \$3.25

Sugar Snap Pea

68 days. We all love snap peas, with their **edible pods and delicious sweet peas**. Sugar Snap is the first of the modern era snap peas and has just reached heirloom status. Delicious 3 inch pods grow on 5-6 foot vines.

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

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

Mississippi Cream 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. They can give two crops when planted early.

Heirloom (min. 80 seeds)

\$3.00



California Black Eye Cowpea

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

Mexican Pepper Collection

A collection of 5 Mexican peppers. See p. 6.

Mexican Pepper Collection

\$7.00

Rainbow Bell Pepper Collection

A collection of 5 colorful bell peppers. See p. 6.

Rainbow Bell Pepper Collection

\$7.00



Anaheim Pepper



Beaver Dam 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

Beaver Dam Pepper

80 days. Originally from Hungary, this pepper looks like a large bell crossed with a corno di toro pepper. It has the flavor of a nice sweet pepper that [starts mild and ends with a nice, medium heat](#). A very interesting pepper.

Heirloom

(min. 25 seeds)

\$3.00



Ancho Pepper

Hot Peppers

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

Biquinho Pepper

75 days. These piquillo peppers are small with pointed tips. They are classified as hot peppers, but are [very mild with very little heat](#). Enjoy them any way you love peppers, but traditionally they are pickled. It comes in both red and yellow.

Heirloom Red Biquinho Pepper (min. 25 seeds)

\$3.25

Heirloom Red Biquinho Pepper (min. 25 seeds)

\$3.25

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

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 until they are dry and ready to be ground for my own delicious cayenne powder.

Heirloom (min. 25 seeds)

\$2.75

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

Fish Pepper

80 days. Originally grown and used by the slaves in Baltimore, this strikingly beautiful hot pepper is both **ornamental and delicious**. It's original purpose was to flavor, spicy fish stews. It has small, striped peppers that ripen red that grow on plants with variegated leaves.

Heirloom Organic (min. 25 seeds) \$4.50

Early Jalapeño Pepper

60 days. Early Jalapeño is a fast growing medium hot pepper that is **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 (min. 25 seeds) \$2.75

Guajillo Pepper

85 days. A wonderful chili pepper, typically dried and used to make **salsa or chili powder**. It has 6 to 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



Early Jalapeño Pepper



Guajillo Pepper

Habanero Pepper

90-100 days. One of the hottest peppers, habaneros are also very flavorful. Once you get past the heat, they have an **almost apricoty 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
Heirloom Organic (min. 25 seeds) \$4.25

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

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



Habanero Pepper



Thai Hot Pepper



Serrano Pepper

Bell Peppers

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
Heirloom Organic (min. 25 seeds) \$4.25

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 (min. 25 seeds) \$3.00
Heirloom Organic (min. 25 seeds) \$4.00

Jupiter Pepper

70 day. Known for it's great size and delicious flavor, Jupiter is typically grown as a green bell pepper which ripens red. It produces [uniform, medium sized fruit](#).

Heirloom (min. 25 seeds) \$3.75

Keystone Giant Pepper

79 days. Typically grown for green bell peppers, I was impressed at the [nice size of these peppers and the good yields](#). It has plants with strong stems to withstand all the weight of the peppers.

Heirloom (min. 25 seeds) \$2.75

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



Chervena Chushka Pepper



Rainbow Bell Peppers

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

Sweet Chocolate Bell Pepper

78 days. A medium sized, blunt nosed, deep chocolate brown pepper that is [early and reliable](#). It is tolerant to cool nights and has red flesh under the brown skin.

Heirloom Organic (min. 25 seeds) \$3.75



Golden California Wonder Pepper

Sweet Peppers

Aconcagua Pepper

75-85 days. This sweet pepper comes from Argentina. It produces [huge peppers](#) that ripen yellow.

Heirloom (min. 25 seeds) \$3.75

Chervena Chushka Pepper

85 days. This Bulgarian heirloom produces [good yields of medium sized pointed red sweet peppers](#). Traditionally they were used as frying peppers, they are also excellent fresh.

Heirloom (min. 25 seeds) \$3.25

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 Organic (min. 25 seeds) \$4.50

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) \$3.75

Sheepnose Pepper

70-80 days. A very thick walled, round, tomato shaped pepper that is juicy and crisp. A great choice for [stuffing or drying for making paprika](#).

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 Organic (min. 25 seeds) \$3.75

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

Tolli's Sweet Pepper

80 days. This Italian heirloom produces 5 inch long, red frying peppers. It is [excellent eaten fresh, fried or canned](#). A great addition to your tomato sauce for something really special.

Heirloom Organic (min. 25 seeds) \$4.25



Annie's Radish Mix

Potatoes

Potatoes are a New World vegetable, originating in the Andes in South America. They thrive in cooler climates, producing delicious roots when soil temperatures are below 80 F.

Potatoes are grown from seed potatoes, small potatoes or pieces of potato that have several eyes on them. All potatoes ship in early May after danger of freezing is past in Michigan so that we don't send out potatoes that turn to mush in shipment. Potatoes ship separately. Shipping is included in the price.

Bintje

This is my favorite potato, a Dutch potato also known as Richmaker due to it's really high yields. It produces delicious, golden fleshed, russet-skinned, waxy potatoes that store well. They are an all-purpose potato: delicious baked, boiled, mashed or fried.

Bintje Potatoes (1 lb) **\$15.00**

Annie's Potato Sampler

A wonderful assortment of potatoes in a variety of shapes and sizes. Each assortment includes a pound of 3 different standard potato varieties and a half pound of fingerling potatoes.

Annie's Potato Sampler (3 1/2 lbs) **\$36.50**

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**

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**



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 produce 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 Bulk (min. 1000 seeds) **\$6.50**

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**

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**

Oilseed Radish

60-90 days. This is a **cover crop radish** used to break up dense soil. You can also till in the greens as a green maure.

Heirloom (min. 500 seeds) **\$4.25**

Philadelphia White Box Radish

30 days. Small white radishes that are **crisp and hot**. Originally intended to be grown in cold frames, they perform well in a traditional garden as well.

Heirloom Organic (min. 200 seeds) **\$4.25**

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 (min. 200 seeds) **\$2.75**

Purple Plum Radish

28 days. These are beautiful little radishes. Small, round radishes that are **bright purple with crisp, mild white flesh**. A fun change of pace from the traditional red radish.

Heirloom (min. 200 seeds) **\$2.75**
Heirloom Organic (min. 200 seeds) **\$4.25**

Sparkler White Tip Radish

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

Heirloom (min. 200 seeds) **\$2.75**

Watermelon (Red Meat) Radish

60-70 days. 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**

White Globe Radish

30 days. A round, white radish that is very **mild but flavorful**.

Heirloom (min. 200 seeds) **\$2.75**

White Icicle Radish

21-32 days. Dating back to the turn of the last century, this **mild, crisp radish** has a 5-6 inch long tapered pure white root.

Heirloom (min. 200 seeds) **\$2.75**



French Breakfast Radish

Rhubarb

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

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



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

Cairns Family Rutabaga

90-100 days. A [tan colored rutabaga](#) grown by the Cairns family in Washington state since the 1950's.

Heirloom Organic (min. 100 seeds)

\$4.25

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



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.

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)

\$3.00

Heirloom Organic (min. 200 seeds)

\$4.00

Butterfly Spinach

40 days. This European spinach has glossy, [dark green leaves with a rich flavor](#). It is also very productive and slow to bolt.

Heirloom Organic (min. 200 seeds)

\$4.25

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)

\$3.25

Heirloom Organic (min. 200 seeds)

\$4.50

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

Heirloom Bulk (min. 1000 seeds)

\$7.00

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

New Zealand Spinach

60 days. Unrelated to spinach, but tastes very similar, this is what you grow in the warm summer months when spinach won't grow. It [does well in the heat of summer](#), and some like the taste better than traditional spinach.

Heirloom (min. 50 seeds)

\$3.75

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



Giant Winter Spinach



Annie's Favorite Vegetable Variety

Squash and Pumpkins

Zucchini, pumpkins, winter squash, and even spaghetti squash are 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

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

Jarrahdale Pumpkin

100 days. A cinderella pumpkin shaped squash that is light blue green in color. It is a fun addition to a fall pumpkin display as well as a delicious eating squash. A [good keeper](#).

Heirloom (min. 15 seeds) \$4.50



Cinderella Pumpkin

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

Marina de Chioggia Pumpkin

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



Winter Luxury Pumpkin



Atlantic Giant Pumpkin

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

Winter Luxury Pumpkin

100 days. Introduced in the late 1800's, this pie pumpkin produces small, perfectly shaped pale orange pumpkins. They are [sweet and creamy with fibrous free flesh](#) that is perfect for making pies.

Heirloom Organic (min. 15 seeds) \$4.25

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.

Heirloom (min. 25 seeds) \$3.50

Bennings Green Tint Scallop Squash

52 days. **Medium to large scalloped squash** that are almost white with a pale tint of light green. They are really delicious. I like to slice them up to make a zucchini lasagna with layers of zucchini, cheese and tomato sauce.

Heirloom (min. 25 seeds) \$3.25

Bianco di Trieste Zucchini

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

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) \$4.50

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

Heirloom Organic (min. 15 seeds) \$4.50

Early Prolific Straight Neck Squash

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

Heirloom (min. 25 seeds) \$2.75

Heirloom Organic (min. 15 seeds) \$4.50

Early White Bush Scallop Squash

46 days. Dating back to the early 1800s, this **bush scallop squash** has beautiful white fruit. A great choice for those with size constraints.

Heirloom (min. 25 seeds) \$3.00

Jaune et Vertus Scallop Squash

55 days. A beautiful patty pan squash, pale cream with dark green stripes. It is **prolific** over a long season and can even be left to ripen, harden, and be eaten as a winter squash.

Heirloom Organic (min. 15 seeds) \$4.00

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.

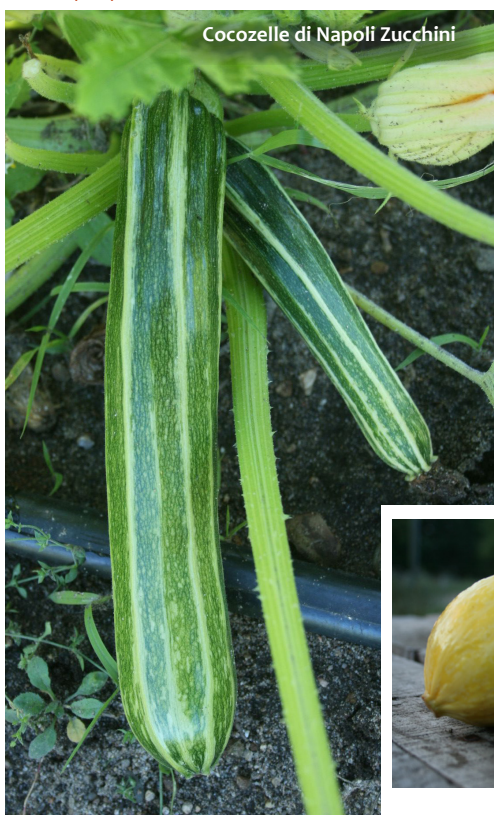
Heirloom (min. 25 seeds) \$3.25

Heirloom Organic (min. 15 seeds) \$4.50

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. Grow this **mix** of white, yellow and pale green squash.

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



Cocozelle di Napoli Zucchini

Yellow Bush Scallop Squash

50 days. Beautiful **bright golden scallop squash** grow on bush plants.

Heirloom (min. 25 seeds) \$3.00

Tondo di Piacenza Zucchini

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

Heirloom (min. 25 seeds) \$3.25

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



Bianco di Trieste Squash



Yellow Crookneck Squash



White Bush Scallop Squash

The War With Squash Bugs

Little armored tank bugs, they withstand most hard core pesticides, let alone the more gentle organic ones. But you can win the battle with natural methods.

1. **Healthy soil.** Strong plants can withstand bugs better than weak ones and soil fertility grows healthy plants.
2. **Plant flowers** that the squash bugs hate. I plant a borage plant between my zucchini plants and marigolds between the rows.
3. **Trellis** your winter squash and plant strongly scented flowers and herbs beneath them.



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!

Heirloom (min. 25 seeds) \$3.25

Anna Swartz Hubbard Squash

This 5-8 lb squash is an [excellent keeper](#). It has orange flesh that looks and tastes like a sweet potato. A great squash for eating all winter long.

Heirloom Organic (min. 15 seeds) \$5.25

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
Heirloom Organic (min. 15 seeds) \$4.00

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
Heirloom Organic (min. 15 seeds) \$4.00



Table Queen
Acorn Squash

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
Heirloom Organic (min. 15 seeds) \$4.00

Galeaux d'Eysines Squash

100 days. 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 Organic (min. 15 seeds) \$4.00

North Georgia Candy Roaster Squash

100 days. This hubbard type squash is banana shaped with a blue tip. It is prized for it's [delicious flavor](#). A decent keeper, you can expect to be eating them for 4-5 months after harvest.

Heirloom (min. 15 seeds) \$4.50

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) \$4.50

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

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

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) \$4.25



Waltham
Butternut Squash

All Heirloom Varieties, No GMOs

www.AnniesHeirloomSeeds.com

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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.

Ships Separately. See p. 35 for approximate shipping dates.

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
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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 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. (Heirloom min. 150 seeds, bulk min. 1000 seeds)

Annie's Rainbow Swiss Chard Blend	\$3.25
Annie's Rainbow Swiss Chard Blend Bulk	\$8.00

Fantasia Orange Chard

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

Heirloom (min. 150 seeds)	\$3.25
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Fordhook Giant Swiss Chard

60 days. A traditional swiss chard with huge but tender leaves. It has a great flavor, more sweet than most and less bitter.

Heirloom Organic (min. 75 seeds)	\$4.25
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Red Rhubarb Swiss Chard

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
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Magenta Sunset Swiss Chard

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

Heirloom (min. 150 seeds)	\$3.25
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Red Rhubarb Swiss Chard

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

Heirloom (min. 150 seeds)	\$3.00
Heirloom Organic (min. 75 seeds)	\$4.25

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, pies, in fruit salads or just 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
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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 (min. 50 seeds)	\$3.25
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Verde Tomatillo

Verde Tomatillo

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

Heirloom (min. 50 seeds)	\$3.00
Heirloom Organic (min. 50 seeds)	\$3.50

 Annie's Favorite Vegetable Variety

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.

Picking the Right Tomato

There are so many different types of heirloom tomatoes, it can get overwhelming choosing the right tomato for your garden. But it doesn't have to be.

1. What kind of tomatoes do you like best?

Grow what you love.

Cherry - snacking, very sweet

Slicing - juicy, more gel, round

Beefsteak - meaty, large

Paste - meaty, good for sauce and salsa

Canning - round, acidic, fits in a canning jar

2. What color do you want?

Red - balanced

Yellow - low acid, sweeter

Bicolor - fruity flavor

Pink - beefsteaks are balanced, slicers are acidic

Black - rich, spicy and slightly salty

3. Where do you live?

If you live somewhere with a cooler or shorter growing season, choose a shorter day tomato.

Northern

Glacier

Yellow pear

Black Krim

Striped German

Martino's Roma

Southern

Black Cherry

German Johnson

Arkansas Traveler

Porter

Homestead

Bradley



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

Jobe's 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 (10 oz) \$13.50

72 Cell Greenhouse

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

72 Cell 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 \$38.00

Starting Kit





Tomato Collections

See p. 6 for a full description of our tomato collections.

Annie's Favorite Tomatoes Collection

Our favorite tomato varieties.

Heirloom (5 varieties) \$7.00

Old Time Heirloom Tomatoes Collection

All varieties are over 100 years old.

Heirloom (5 varieties) \$7.00

Rainbow Cherry Tomatoes Collection

A mix of shapes and colors of small tomatoes.

Heirloom (5 varieties) \$7.00



Glacier 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.

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. 10 seeds) \$4.00

Glacier Tomato

65 days. This is a great early tomato. It doesn't have the yields of Bloody Butcher, but it has an **excellent flavor**. The tomatoes are round, red and small, about 2-3 inches in diameter. It is common for early tomatoes to not have as much flavor as later tomato varieties, but Glacier is both early and has that great flavor of the longer season tomatoes.

Heirloom Organic (min. 25 seeds) \$4.00



Bloody Butcher Tomato

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

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 (min. 25 seeds)

\$3.25

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 Organic (min. 25 seeds)

\$3.50

Large Red Cherry Tomato

75 days. 1 oz, bright red tomatoes grow in clusters on long vines. A great tomato to grow for [larger, delicious, sweet cherry tomatoes](#).

Heirloom (min. 25 seeds)

\$3.00

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)

\$3.50



Black Cherry Tomato

Principe Borghese Tomato

80 days. This famous Tuscan tomato was developed specifically to be preserved by sun-drying. It retains its flavor after drying better than other varieties. The plants are small, but they yield lots of 1-2 oz. plum shaped tomatoes. They are full of that complex, [rich Italian tomato flavor](#). They can be eaten as a delicious snacking tomato, a salad tomato, made into sauce, or dried. Determinate.

Heirloom (min. 25 seeds)

\$4.75

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 Organic (min. 25 seeds)

\$3.50

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 (min. 25 seeds)

\$3.00



Blondkopfchen Tomato

Colored 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)

\$3.50

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

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



Sweet Pea Currant Tomato



Yellow Pear Tomato

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

Delicious Tomato

77 day. The world record holder for the **largest tomato**, originally called Burpee's Delicious, this red tomato produces large, round, red fruit. It has a good flavor and makes for a nice slicing beefsteak. I found it didn't grow as large in my garden, but still had a nice yield of round tomatoes.

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 beefsteak with a good balanced tomato flavor.

Heirloom Organic (min. 25 seeds) \$5.00

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 (min. 25 seeds) \$3.00

Rosso Sicilian Tomato

80 days. This Italian heirloom tomato is fun and delicious. It has a flat, but **fluted shape** that almost resembles a flower, and that great, rich Italian tomato flavor. It has a thin and delicate skin that can damage easily.

Heirloom Organic (min. 25 seeds) \$5.00



Rosso Sicilian Tomato



Delicious Tomato



Brandywine Tomato



Italian Heirloom 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) \$3.50

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 Organic (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

German Pink Tomato

85 days. A nice sized pink tomato with black shoulders. It is a **meaty, mid-sized beefsteak** with a good flavor that is on the sweeter side.

Heirloom Organic (min. 25 seeds) \$4.00

Hungarian Heart Tomato

85 days. Originally from a small town outside Budapest over a century ago, this tomato produces beautiful, very large pink oxheart tomatoes. They are very versatile tomatoes, excellent for **fresh eating, roasting, or making into sauce**.

Heirloom Organic (min. 25 seeds) \$4.00

Black Beefsteaks

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) \$3.50

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) \$3.50

Paul Robeson Tomato

90 days. A Russian heirloom, this delicious black beefsteak has a cult following. Rich, flavorful, balanced tomatoes with both **sweetness and acidity** and that delicious black tomato flavor.

Heirloom Organic (min. 25 seeds) \$4.25

Pruden's Purple Tomato

72 days. This is a **very early tomato** for producing such large tomatoes. Up to 1 pound tomatoes that are meaty with very few seeds. It also resists cracking, an overall excellent tomato.

Heirloom Organic (min. 25 seeds) \$4.00



Black Krim Tomato



Aunt Ruby's Green Tomato

Green Beefsteak

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) \$3.00

Orange/Yellow Beefsteaks

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

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) \$3.50



Amana Orange Tomato



Striped German 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 Organic (min. 25 seeds) \$3.50

Pineapple 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 trellissing 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

Virginia Sweets Tomato

80 days. **Huge, deep gold beefsteak tomatoes** with red striping and amazing flavor, this is sure to become a favorite. It has an excellent balance of sweet and tangy acidity, for a delicious summer treat.

Heirloom Organic (min. 25 seeds) \$3.50

All Heirloom Varieties, No GMOs

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Anna Russian Tomato

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.



Arkansas Traveler Tomato

Red Slicers

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) \$3.00

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

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) \$4.50

Homestead Tomato

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

Heirloom (min. 25 seeds) \$3.00

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

Red Chief Tomato

65-70 days. A great choice for those with a [shorter growing season](#), this early tomato has red slicing tomatoes that grow on smaller, bushlike plants.

Heirloom Organic (min. 25 seeds) \$3.50

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 Organic (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) \$3.50



Black Prince Tomato

Colored 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

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

Bradley Tomato

76 days. Bred in 1961 at the University of Arkansas, Bradley is known for [producing well in humid conditions](#). It has lots of 6-10 ounce dark pink fruit that have a good old fashioned tomato flavor. It's a good choice for slicing and especially canning, since the fruit tends to ripen at the same time.

Heirloom (min. 25 seeds) \$3.00



Homestead 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) \$3.50

Blue Beech Tomato

82 days. Brought to the US from Italy during WWII, this sausage shaped paste tomato is a great tomato for making lots of delicious tomato sauce. [Well adapted to northern climates](#), it resists disease and blossom end rot more than most varieties.

Heirloom Organic (min. 25 seeds) \$4.25

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

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 (min. 25 seeds) \$3.25

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) \$3.00

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) \$3.50



Martino's Roma Tomato



Rio Grande Tomato



Bonnie Best 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

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 Organic (min. 25 seeds) \$4.50

Campbell 33 Tomato

69 days. Developed by the Campbell's Soup Company, this [old reliable variety](#) is disease resistant and hardy, growing well in adverse conditions. An excellent choice for canning because all the tomatoes ripen at once.

Heirloom (min. 25 seeds) \$3.50

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

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

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

Gold Ball Turnip Turnip

65-70 days. Gold Ball is a beautiful, golden yellow turnip. They are mild and fine grained, grow quickly and store well.

Heirloom (min. 200 seeds) \$3.00

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

Seven Top Turnip

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

Heirloom (min. 200 seeds) \$2.75

Snowball Turnip

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

Heirloom (min. 200 seeds) \$3.00



Snowball Turnip



Purple Top White Globe Turnip



Gold Ball Turnip

Viola di Milano Turnip

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

Heirloom (min. 200 seeds) \$3.00

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

Chris Cross Watermelon

85-90 days. A cross of Hawksbury and Dixie Queen developed in 1950, this watermelon is well adapted to growing in the midwest. It produces round, green striped, 15-20 pound watermelons with sweet pink flesh.

Heirloom Organic (min. 15 seeds) \$4.50

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) \$4.00



Annie's Favorite Vegetable Variety



Crimson Sweet Watermelon



Petite Yellow Watermelon

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

Florida Giant Watermelon

90 days. The **largest** of the watermelons, this is the one to grow if you want to win competitions. It regularly produces 50 pound watermelons with a dark green rind and bright red flesh. It is sweet and delicious as well.

Heirloom (min. 25 seeds) \$3.50

Moon and Stars Red 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

Moon and Stars Yellow Watermelon

95 days. The yellow fleshed version of Moon and Stars. This strain has **yellow flesh**, but the same beautiful rind of moon and Stars Red.

Heirloom Organic (min. 15 seeds) \$5.00

Mountain Sweet Yellow Watermelon

90 days. The **yellow fleshed variety** of the Mountain Sweet Watermelon, it has been popular throughout the Northeast since the 1890's. It produces 20-35 pound watermelons with firm, deep yellow, sweet flesh.

Heirloom Organic (min. 15 seeds) \$4.50

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 (min. 25 seeds) \$3.50

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 one of the easiest watermelons to grow.

Heirloom (min. 25 seeds) \$2.75

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 (min. 25 seeds) \$4.00

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



Sweet Siberian Watermelon



Sugar Baby Watermelon

Gardening Tools

There's nothing more satisfying than using a well made tool. These are the ones I turn to first, the ones I can't find because someone took them. These are the tools that people ask me to get one for them because they are just that special.

Japanese Kuwa Hoe \$30.50

Strong, sturdy, with a good weight. This is the hoe to break up soil and weed the really big and stubborn weeds.

Kana Hoe \$23.50

This is the hoe for all your basic needs. Small enough to get around all the little plants, sturdy enough to not worry about breaking it. I use it for making trenches, digging planting holes as well as weeding.

Pruning Shears \$11.50

I love using a good little pruning shears. This one is stainless steel and useful for all those little pruning jobs and harvesting your smaller vegetables.

Soil Sieve \$29.50

This sieve has 3 different insets so you can choose the size of the holes. I use it for sifting soil, but mostly for cleaning seeds that I'm saving.

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 good 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

See p. 5 for full descriptions.

Bugs Out Garden

A small companion flower and herb garden.

Heirloom (5 varieties) \$14.00

Bugs Be Gone Garden

A large companion flower and herb garden.

Heirloom (21 varieties) \$57.50

Companion Flower Garden

A simple companion flower garden.

Heirloom (5 varieties) \$13.75

Herb Gardening Books

Grow Your Own Herbs \$19.95

A beginner's guide to growing 40 different culinary herbs.

Attracting Beneficial Bugs \$27.95

The ins and outs of planting and caring for companion plants.

Rosemary Gladstar's Medicinal Herbs \$17.95

Growing, harvesting and using 33 common medicinal herbs.



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.

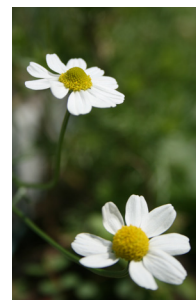
Herbs

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.



Annuals

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

Annie's Beneficial Insects Wildflower Mix

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.

Heirloom (min. 4,000 seeds) \$3.50
Heirloom Bulk
(min. 15,000 seeds) \$10.00

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

Alyssum – Sweet Tall

Taller version of alyssum, it has beautiful tiny white flowers that [attract beneficial insects](#). Tender perennial. 16"

Heirloom (min. 150 seeds) \$2.75

Gaillardia Aristata (Blanketflower)

I love these [cheerful flowers](#) with their red centers and yellow edges. Bees love them too. Annual. 18-30 inches.

Heirloom (min. 100 seeds) \$3.00

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



Bright Lights Cosmos



Bachelor Buttons

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

Blue Flax

Small, light blue flowers grow on green, spiny leaved plants. It is a short lived perennial, flowering on the second year. Each flower only lives for a day, but is replaced with another beautiful flower the next day. A beautiful spring flower! [Attracts native bees](#).

Heirloom (min. 200 seeds) \$3.00

Clasping Coneflower

An annual coneflower. It looks like Black-eyed Susans or Mexican Red Hat, but it is in the clasping family, meaning the leaves slightly encircle the stem. It has small yellow flowers with red centers that are cone shaped. 18-30 inches. [Attracts butterflies](#).

Heirloom (min. 250 seeds) \$3.00

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. (min. 100 seeds)

Bright Lights \$3.00
Orange and Yellow flowers. 42 inches tall.

Sea Shells Mix - Organic \$4.50
Pink and White flowers. 42 inches tall.

Sensation Mix \$2.75
Pink and White flowers. 42 inches tall.



Aster, Single Rainbow



Cockscomb Celosia

Crimson Clover

Crimson clover is a beautiful annual wildflower, cover crop, and companion plant. Like other legumes, it helps bring nitrogen into the soil, fertilizing your soil as it grows. It grows quickly and has beautiful scarlet red flowers. It does best in cooler weather and is a great cover crop in the spring and fall. Bees love clover flowers, so it is a great way to [attract bees](#) to your garden.

Heirloom (min. 100 seeds) \$3.00

Forget-Me-Not

Beautiful little blue flowers cover these low growing wildflowers. A good companion plant, they [attract bees](#). They liberally self-seed, giving you beautiful flowers year after year.

Heirloom (min. 200 seeds) \$3.00



Four O'Clocks

Also known as Marvel of Peru, these are wonderful little flowers that were thought to have been exported from the Andes in 1540. They [open up in the late afternoon](#) and have a wonderful fragrance. The flowers are unique in that several colors can be found on the same plant, and even change color over the course of one flower's lifetime.

Heirloom (min. 50 seeds) \$3.50

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

Lance Leaf Coreopsis

A member of the sunflower family, lance leaf coreopsis or tickseed, has beautiful small yellow flowers. They almost look like yellow daisies. They also [attract beneficial insects](#). 18-36 inches tall.

Heirloom (min. 100 seeds) \$3.00

Linaria (Toadflax)

A mix of beautiful flowers over delicate, fern like foliage. Linaria is also commonly called a mini snapdragon because of the resemblance. An excellent container flower, border flower, or cut flower as well as a companion flower because it [attracts beneficial insects](#).

Heirloom (min. 1200 seeds) \$3.00

Love In A Mist

It produces [beautiful, pastel colored, flowers followed by interesting seed pods](#). The foliage is delicate and fernlike and forms a mist around the flowers, hence the name Love in a Mist. 14 weeks. 24 inches tall.

Heirloom Organic (min. 100 seeds) \$4.00

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 \$3.00
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.

 Sparky Mix Marigold \$3.00
Sparky Mix Marigold – Organic \$4.00
French Marigold, orange, yellow and red flowers. 12-14 inches tall.

Mexican Red Hat

Also known as prairie coneflower, this beautiful wildflower can be seen along the roadsides in the American southwest. It naturalizes easily and is a heavy bloomer with hundreds of flowers on a well established plant.

Heirloom (min. 100 seeds) \$3.00

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 \$3.25

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.

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

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

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

Plains Coreopsis

A beautiful wildflower, it has deep red centers on golden yellow flowers. It flowers June through September. It [attracts beneficial insects](#). Annual. 30-36 inches tall.

Heirloom (min. 450 seeds) \$3.00



Annie's Favorite Vegetable Variety

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.

Poppies - Ornamental

These are the poppies that grow wild along the side of the road. Not only are they beautiful, they **attract beneficial insects** to your garden. (min. 100 seeds)

- American Legion** \$3.00
The blood red poppies planted at the cemetery in Normandy.
- California Orange** \$3.00
Bright orange wildflower from California.

Purple Phacelia

One of the more interesting flowers, Purple or Lacy Phacelia has light purple flowers that can look like little worms or puffs of flowers. They **attract beneficial insects** and are one of my favorite companion flowers. Annual. 12-24 inches tall.

Heirloom (min. 200 seeds) \$3.00

Scarlet Flax

Originally from Algeria, it isn't a native wildflower, but an introduced one. It has beautiful black edged, scarlet red flowers that **bloom summer into fall**. Annual.

Heirloom (min. 200 seeds) \$3.00

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.

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 sunflowers are 10-12 weeks. (min. 25 seeds)

- Autumn Beauty Mix** \$2.75
Autumn Beauty Mix – Organic \$4.50
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.
- Lemon Queen** \$2.75
5', Pale yellow flowers.
- Mammoth Gray Stripe** \$2.75
12-15', Huge yellow flowers, large seeds.
- Mongolian Giant – Organic** \$4.50
12-15', Huge yellow flowers, large seeds.
- Tall Sungold** \$3.25
4', smaller yellow pompom flowers
- Taiyo – Organic** \$4.50
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.

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

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
Large flowers, 36-40 inches tall.
- Giant Cactus** \$2.75
Huge 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.
- Thumbelina Mix – Organic** \$4.25



All Heirloom Varieties. No GMOs

www.AnniesHeirloomSeeds.com

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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

Delphinium (Larkspur)

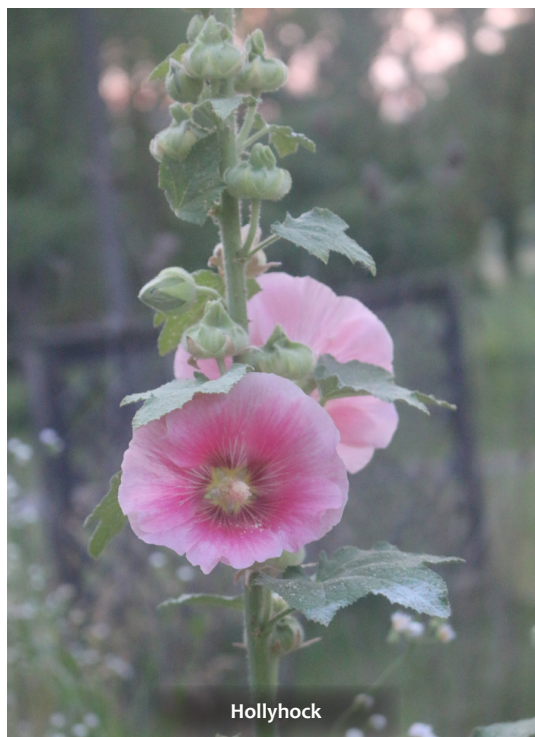
Delphiniums have beautiful flowers, sending up stalks covered in flowers in shades of whites, blues and pinks. It is native throughout the Northern hemisphere. It is an [early bloomer](#), giving a beautiful show of flowers. 12 weeks, 36 inches tall.

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



Hollyhock

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.

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

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



Butterfly Milkweed

Seed Storage

How Long Will My Seeds Keep?

This is a common question with a difficult answer, it depends on the vegetable and the seeds. Keep in mind that seeds are living things, and depending on the growing conditions, they can keep for a short or long time depending on what they saw in the field that year. And then some vegetables will produce seeds that keep for years and others will only keep for a year at best. The following list is a guide to how long you can expect various vegetable seeds to keep for.

1 year: Leeks, Onion, Parsnip, Parsley, Spinach

2-3 years: Okra, Peppers, Corn

3-4 years: Cabbage Family, Beans, Beets and Chard, Squash, Tomatoes

4+ years: Lettuce, Melons, Cucumbers

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)	\$1.00
Medium Mylar Seed Bags (8 in x 10 in)	\$2.00
Large Mylar Seed Bag (12 in x 18 in)	\$3.50
Desiccant (5 packets)	\$5.00



E-MAIL: cs@AnniesHeirloomSeeds.com



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Expiration Date / Security Code

Subtotal	
Flat Rate Shipping (for orders under \$50.00)	\$3.99
Sales Tax	
ORDER TOTAL	

☐ Check here if you do not want substitutions
(If left unchecked, we will substitute a similar variety if that variety is out of stock)

Thank you!



Planning Your Garden

Planning your garden can be overwhelming. What can I grow? When can I grow it? How big does it get? Do I need to plant flowers or herbs to protect them? This is a guide to how I plan my garden. And if you just want someone else to do the hard work for you, look at the Annie's Gardens and pick the one that is best for you.



Step 1: Dream

Make a list of what you want to grow. We all have our favorite vegetables. Begin by narrowing down to those things you will enjoy eating and preserving.

Step 2: Space

How much room do you have? How do you garden? You may have a huge garden with unlimited space or a small garden in planter boxes. Eliminate vegetables that don't fit your garden size and style.

Vegetable Space Requirements:

Small (Can be tucked almost anywhere)

Beans, Beets, Carrots, Celery, Greens, Leeks, Lettuce, Onions, Parsnips, Radishes, Turnips, Spinach

Medium Sized (takes up 1-2 feet, may require trellising)

Broccoli, Brussels Sprouts, Cabbage, Cauliflower, Cucumbers, Eggplant, Kale, Kohlrabi, Okra, Peas, Peppers, Rutabagas, Swiss Chard, Tomatoes

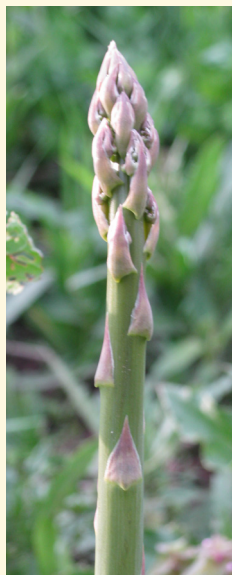
Large (3-6 feet between plants or requires a large planting)

Corn, Gourds, Melons, Zucchini, Squash, Pumpkins, Watermelons



Step 3: Will It Grow Where I Live?

Can I grow it where I live? Most vegetables can be grown anywhere as long as you plant them at the right time for your climate, but there are some that just won't. If you are a beginner, stick with things that do well in your climate. If you are advanced, you can push the seasons and climate, but there's only so far you can go.



Regional Vegetables:

Asparagus: Zones 3-8

Artichokes: Zones 7+

Onions: Pick the right variety for your part of the country, Long day are for the North, Short day for the South.

Gardening Books

Sometimes you just want a book to answer all your questions. It has been a decade in searching, but I've finally found a collection of books that are GOOD books, not too hard, not too easy.

The Veggie Gardener's Answer Book \$17.50

A great beginner gardening book with simple, organic gardening methods.

What's Wrong with my Vegetable Garden? \$26.50

Listed by vegetable, this has pictures and organic solutions to all your basic gardening problems.

Seed to Seed \$30.00

The definitive guide to gardening and seed saving.

Timber Press Guide to Vegetable Gardening Series \$21.00

Finally, regional books that are written by someone who lives in each region, knows what they are doing, and writes a book that is easy to use (pick one).

Midwest

Mountain States

Northeast

Pacific Northwest

Southeast

Southwest

Gardening Zones and Days to Harvest

I frequently get asked why we don't have zones on most of our veggies. That's because zones are used when describing perennials, and most veggies are annuals. Days to harvest is a more useful number when dealing with annuals.

How do I find my zone?

Go to the USDA website and you'll find a detailed map of the USDA Hardiness Zones. I have found that there can be larger variations depending on your microclimate. The map is just a starting point. The rest comes from experience.

Cover Photo: Beets

We try to make the catalog as accurate as possible, but we are human and make mistakes. Prices and seed counts are subject to change. See the website, www.AnniesHeirloomSeeds.com, for the most current prices and seed counts.

Step 4: What To Grow

How experienced are you and how much work do you want to put in? If you have been gardening for years and don't mind a challenge, you can try anything. If you are a beginner, stick with the easy to grow veggies. You may just want vegetables that you direct seed (plant the seeds directly in the garden), or you may want a little bit of a challenge and start some veggies indoors.

Easy (direct seed)

- Beans:** Tolerates poorer soil
- Beets:** Larger seeds, easier to thin
- Cucumbers:** direct seed, prolific, requires trellising.
- Gourds:** easy, direct seed, no pests
- Greens:** most are easy and direct seed
- Herbs:** Basil, Cilantro, Parsley
- Lettuce:** Not many pests, likes it cool
- Okra**
- Peas:** needs cool weather
- Radishes:** fast, only plant in cool weather
- Squash (zucchini, winter, pumpkins):** can have problems with squash bugs
- Swiss Chard:** Harvest all season
- Flowers:** sunflowers, marigolds, zinnias, nasturtiums



Intermediate (includes starting indoors, pest problems, etc.)

- Broccoli:** cabbage moths and loopers
- Cabbage:** cabbage moths and loopers
- Carrots:** requires lots of watering to germinate, small seeds that can be challenging to space and thin
- Celery for the leaves:** really slow to germinate and grow
- Corn:** requires well fertilized soil, space, warm temperatures to germinate
- Eggplant:** start indoors
- Grains:** lots of space, hard to harvest
- Kale:** easy except for cabbage moths and loopers
- Kohlrabi:** requires good thinning and cooler weather to form the bulb
- Melons:** Touchy, requires lots of water and heat
- Leeks and Onions:** start indoors, transplanting is challenging
- Parsnips:** Poor germination, requires lots of water
- Peppers:** start indoors, requires heat
- Spinach:** won't germinate in the heat, seeds go bad quickly
- Tomatillos:** start indoors
- Tomatoes:** start indoors
- Turnips and Rutabagas:** Small seeds so harder to space and thin
- Watermelons:** requires heat, lots of water, hard to figure out when they are ripe



Hard (difficult growing conditions):

- Asparagus:** start indoors, very slow to grow, hard to keep the bed weeded
- Artichokes:** requires a lot of space, in the north requires tricking the plant into producing
- Brussels Sprouts:** hard to get to produce sprouts, long cool weather season, takes all season and the weather has to be just right
- Cauliflower:** hard to get to form a head, requires well fertilized soil, plagued with cabbage moths.
- Celery for Stalks:** Can require tubes to blanch and get them to grow the stalk bunch you see at the store
- Head Lettuce:** requires a long, cool growing season to form any head

Step 5: When to Grow it

You have a list of what seeds you need. But we all plant at different times. You will need to pay attention to your own climate to determine the right time of year to start and plant the various vegetables. When in doubt, either get a regional gardening book, find information at your local Agricultural Extension Service, or find an experienced gardener nearby to ask.



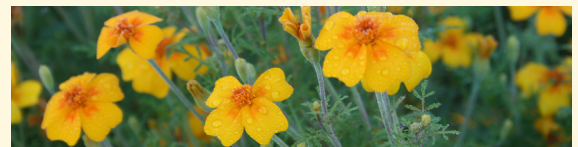
Spring and Fall (Cool weather, frosts ok): Broccoli, Brussels Sprouts, Cabbage, Cauliflower, Greens, Kohlrabi, Lettuce, Onions, Parsnips, Peas, Radishes, Rutabagas, Turnips, Spinach

Anytime: Beets, Carrots, Celery, Kale, Leeks, Swiss Chard

Summer (no frost): Beans, Cucumbers, Eggplant, Peppers, Okra, Tomatoes, Corn, Gourds, Melons, Squash, Watermelons, Zucchini

Step 6: Companion Flowers and Herbs

All of our gardens benefit from flowers and herbs. They attract good bugs and drive away bad ones. See page 56 for a summary of our favorites or buy one of our companion, flower or herb gardens, see page 5.



Step 7: How Much Do I Need?

Most of our seed packets are appropriate for a reasonable planting. Many are large enough to use for a year or two. But you may need more if you are preserving, have a large family, or just love something in particular. We offer bulk packets for the vegetables that we use in larger quantities. But it can be a lot more fun to order several different varieties instead. And don't forget that most seeds will keep for multiple years, so you can purchase extra to have some variety in your garden.



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

\$3.99 Flat Rate Shipping

Free
Shipping!

On all orders over \$50

www.AnniesHeirloomSeeds.com

A photograph of two white daisy flowers with bright yellow centers. The flowers are in sharp focus, while the background of green foliage is blurred. The text "Annie's Medicinal Herb Garden" is overlaid in yellow on the right side of the image.

Annie's
Medicinal
Herb Garden

Grow Your
Own First Aid
Kit in Your
Front Yard
\$36.50
see p. 5