Victory Seed Company

Open-pollinated and Heirloom Seeds

“Preserving the future one seed at a time”™

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Welcome to the 2001 Victory Seed Co. Catalog & Growing Guide

As a small, family owned business we greatly appreciate both the orders and the feedback that we receive. Thank you for your support this past year.

While our catalog is printed annually, our Web site changes on nearly a daily basis. For new varieties, new products and inventory updates, check out our Web site.

Also, take advantage of the resources and information that we have brought together at www.VictorySeeds.com. It is much more than a catalog site. We are attempting to build an online community and library of resources for our gardening and seed saving friends. It is available for your use 24-hours per day.

We would be honored if you would get to know us. Read more about us near the end of the catalog. Email us. Review our Web site. We think that you will be happy with the products and service that we provide. It is through your gardening success and support that we will be successful in our efforts.
Artichoke & Cardoon
Packet — 1 gram — $2.25
(approx. 15-20 seeds per gram)

For success with these plants, get them started indoors in late January or early February. Transplant into the garden after all danger of frost has passed. This will ensure that your plants will be well developed before the cold weather sets in.

Grown from seed, up to 25% of the plants will be useless. This is due to the genetic makeup of the plants and not an inherent problem with our seed stock. Cull sickly and albino plants at transplanting time. Eliminate non-productive plants after the growing season is over.

From your select plants, you will be able to save seed and divide the clumps to increase your stands. Division is a good method for propagating additional plants with known traits.

Green Globe Artichoke
Attractive, ornamental perennial with edible flower buds. An excellent delicacy boiled and served hot with melted lemon-butter (some of my family like to dip the petal tips in mayonnaise). The plant will require winter protection if you live in a zone that experiences severe freezing.

Cardoon
A relative of the artichoke, the growing characteristics are similar. However, instead of consuming the flowers, like you do with an artichoke, the thick, fleshy leaf bases, hearts and roots are eaten. They have a slightly spicy, celery-like flavor. They should be wrapped in paper and have dirt mounded around them to overwinter. Harvest is enjoyed beginning in early summer.

Asparagus
(Asparagus officinalis)

Asparagus is not a plant to grow if you are looking for a fast reward. When started from seed, you probably will not enjoy your first crop for 3 growing seasons. It is well worth the wait!

Start the seeds indoors or in a green-house 60 to 90 days prior to your last expected frost date. Direct seeding is not recommended. The plants like to grow deep roots, therefore well drained, heavily composted soil is required. Asparagus likes to be fed — manure and compost are very important to successful crops.

Martha Washington
Perennial — A popular standard variety. Loam soil is the best soil for raising asparagus.
Sampler — 2 grams — $1.75
Packet — 7 grams — $3.45

Basil
(Ocimum basilicum)
Sampler — 0.5 grams — $1.25
Packet — 1 gram — $2.25
(Approximately 750-900 seeds/gram)

Lemon Basil - O. citriodorum
A small leaf variety. Adds a lemon flavor to teas, salads, and main course dishes. 12 - 15 inches tall.

Sweet Basil
These plants grow to about 18 inches, and provide several harvests. The leaves are used fresh to make pesto, and can be dried and used as a seasoning. A favorite of ours in Italian dishes.

Beans
(Phaseolus)
Sampler — 1 ounce — $1.25
Packet — 2 ounces — $1.95

The vegetables that we know as beans (Phaseolus) are of American origin. The origin of the plant lies somewhere near Guatemala but migration throughout North and South America had occurred by the time of European arrival. In fact, beans were almost as universally cultivated as maize by the native people.

From a 100 foot row, you should expect the following approximate yields:

Bush, snap - 80 lbs.
Bush, dry - 8 lbs.
Pole, snap - 150 lbs.
Pole, lima - 12 lbs.
Pole, dry - 15 lbs.

See the planting guide at the end of this page.
catalog for planting specifics and photos on the inside front cover page.

Pole Snap & Shell Beans
(Climbers)

**Kentucky Wonder**
58 - 70 Days — A green pole bean. Very reliable, early maturing, and productive. It can be enjoyed fresh, canned, dried, or frozen.

**Scarlet Runner**
60 - 90 Days -- An heirloom variety cultivated as early as 1750. A very vigorous grower and good producer. The vines can grow to 18 feet. Often planted for its ornamental beauty, it is good young as a snap bean or mature as a shelled or dry bean.

**Valena Italian Climber**
90 days — This Italian bean is a family heirloom handed down to us from my wife’s Grandfather who is a first generation American. Relatives in Italy are still growing this variety. Can be used young as a green bean or dried. The beans are flat and green when young turning tan with maroon streaks as they mature. The seeds are large, egg-shaped and tan with darker brown streaks.

Pole Dry Beans
(Climbers)

**Rattlesnake Bean**
100 days — Their name comes from the way their pods twist and snake around the vines and poles. These beans are great in chili or baked dishes.

**Snowcap**
100 days — These larger reddish, tan and white beans are named for their apparent “cap of snow” on the markings. Many consider them to be the creamiest and best flavored bean. Enlarges 2½ times and remains markings when cooked.

See also ‘Scarlet Runner’ and ‘Valena Italian’

Bush Snap & Shell Beans

**Blue Lake 274**
58 days — A bush version of the popular climber and a “flavor-ite” of ours. The pods develop to 5½ to 6½ inches in length. This is a canner’s favorite as the variety tends to mature its heavy crop all at once.

**Cannellini**
80 days — This Italian heirloom first appeared in America in the early 1800s. Can be used as a shell bean, this is the main ingredient of minestrone. As a dried bean, it has a smooth texture and nutty flavor. It increase 2½ times when cooked (e.g. 1 cup dried beans equals 2½ cups cooked).

**Derby**
57 days — Long pods that stay tender up to 7 inches long! Upright plants and pods that easily slip from their pedicels describe this variety and make it easy to harvest.

**Earliserve**
45 days — 18 inch tall, sturdy plants with 4 inch long, slender, Blue Lake colored pods. The pods have a good flavor and are set high on the plant and make them easier to pick. Seeds are white.

**Green Crop** (Bush Kentucky Wonder)
50 days — The crop matures at one time and is bred for the north but widely adapted. Released by NH/AES and the USDA in 1956 and was an All American Selection winner in 1957. 18 to 20 inch plants with stringless pods that are 7 inches long with white seeds.

**Roma II**
53 days — Broad, flat pods that are grayish green in color. Very tasty fresh and retains flavor after processing.

**Topcrop**
50 days — This variety was released by the USDA in 1950 and was an All American Selection winner in the same year. Very disease resistant, strong upright plants reaching 24 inches tall. Pods are 6-7 inches long, round and stringless. The crops are heavy with pickings concentrated. The seeds are dark brown speckled with tan. Great fresh, canned or frozen.

Bush Dry Beans

**Anasazi**
90 days — Maroon and white beans that have been identified as one of the few crops grown by the ancient cliff dwellers of
the same name in the Southwest region of the United States (Colorado, Utah, Arizona & New Mexico). Some date is back to 130 A.D. and the legend is that they were found in the early 1900s by settlers to the region. Bush-type plant with short runners.

**Appaloosa, Vermont**
85 days — The plant can reach 24" and have short runners. The seeds have one cream half and the other is maroon and mottled with various patterns. Can be used young as a snap bean but generally dried and shelled.

**Black**
85 days — Small black beans used in Mexican and South American cooking.

**Calypso**
70 to 90 days — Nice texture and used as a baking bean. The plants reach 15 inches and are strong. The pods contain 4 to 5 seeds which are white and black with black dots in the white part of the seed. Harvest young as a snap bean and after about 90 days for dry use.

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**Cranberry**
70 days — An heirloom variety popular in New England dating back to the mid-1800s. The seeds are buff mottled with cranberry. Used dry or green shelled, there are 5 to 6 seeds per pod. The plants are hardy and they are easy to shell. The flavor is sweeter and more delicate than pinto beans. Popular for Italian, Spanish and Portuguese dishes.

**Flageolet**
90 days — This bean has been grown extensively in Europe, specifically France and Italy, and has become associated with fine French cuisine. The seeds are pale green in color and have a delicate flavor with a creamy texture. Can be enjoyed shelled, baked, or used in soups.

**Jacob’s Cattle Bean** (Trout)
90 days — There are conflicting stories regarding the origin of this bean. One legend is that they were originally cultivated by the Passamaquoddy Indians in Maine. Another is that they are an heirloom from Germany (a.k.a. ‘Forellen’ or ‘Trout’ Beans) and prized for their ability to absorb flavors yet maintain their texture and shape. Yet another is that New Englanders named the bean from the Bible story of Jacob and the spotted cattle. The beans are sweet, meaty, and good as a baking bean. By any account, they are certainly an heirloom and date back to at least the 1700s.

**Soldier Bean** (a.k.a. European Soldier Bean) 100 days — Well known in early New England, this heirloom bean is great as a baking or soup bean. The name is from the markings near the eye that resembles an 18th Century European soldier. White with reddish brown markings.

**Swedish Brown**
95 days — Origins are from Scandinavia in the 1890s. Nice nutty flavor for soups or baked. 5 to 7 light brown seeds with white eyes per pod on 15 inch plants. Does good in the North.

**White Marrowfat** (a.k.a. White Egg)
100 days — Originated in the mid-1800s. The pods are inedible but the seeds are larger than navy beans and a good baker. Some say they have a bacon-like flavor. There are 5 to 6 plump, white, egg-shaped seeds per pod on prolific half runner plants. Harvest after about 100 days for dry use.

**Yellow Eye** (a.k.a. Molasses Face)
90 days — Beautiful cream colored beans with a splash of yellow over the eye. They were first introduced to the New England colonists by the Native Americans. Popular field bean in Maine, the 18 inch bush-type plants are hardy and prolific. Excellent for soup and baking.

**Lima Beans & Butterbeans**

**Carolina** (a.k.a. Sieva Lima, Southern Pole Butterbean) 70 Days — Very popular climber in the south. The small pods (3 - 3-1/2 inches) contain 3 or 4 small flat beans.

**Christmas Lima** (a.k.a. Giant Butter, Giant Florida Pole) 90 days — This is a large, quarter-sized, flat bean, light cream with maroon spots, splashes, and swirls. An heirloom bean dating back to the 1840s, it has been a favorite for many generations. The vines are vigorous and reach up to 10
Beets

(Beeta vulgaris)

The varieties that we are offering this year have been around for some time. Beets, however, seem to be a relatively recent vegetable. With no firm records of their existence before the 1600s, what we call a “beet” was known as a “Blood Turnip” until the late 1880s.

Because the plant has a long tap root, beets like well worked, loam soil. Plant in July for a fall or winter harvest. The plants like light but not the heat (heat tends to make them stringy and tough). If the soil is too rich, you may experience forked roots or plants that go to seed.

Beets tend to toughen as they mature.
Table varieties can be eaten raw, canned, pickled, baked or boiled.

Jackson Wonder Lima
68 days — This heirloom originated on the farm of Thomas Jackson near Atlanta, Georgia in the 1880s. The three inch pods are set on 20 - 24 inch bush-type plants and contain 3 to 5 seeds that are light brown splattered with purplish-brown. Good as a butterbean or dried for soups.

King of the Garden Lima
70 Days — A very popular, old fashioned, pole-type lima bean. The pods contain 4 or 5 cream colored flat beans each. Recommended for dry lima crop.

Cylindra (Butter Slicer or Formanova)
45 - 80 days — This Danish variety, as the name suggests, produces a beet that is elongated (6-8 inches) making it ideal for slicing. Produces many more uniform slices than globe shape varieties. Sweet, tender and smooth skinned with small, edible, reddish green tops.

Detroit Dark Red
58 days — Introduced in the United States in 1892, the Detroit Dark Red is said to be the most popular garden variety today. Its origins are based in the European Early Blood Turnip. Very good right out of the garden, canned or pickled. Globe shaped, excellent deep blood-red color, sweet, smooth and tender.

Early Wonder Tall Top
55 days — This variety yields crimson-red flesh with flattened globe-shaped roots and tall, bright, dark green succulent tops. You can use the tender leaves for greens and the dark red roots for salads, pickled, borscht or cooked. Originally introduced to the United States in 1811.

Ruby Queen
55 days — This variety is popular in the Northeast and as a canning variety. Performs well in poor soil. The beets are round with smooth skin and shoulder and have a fine, buttery texture. The interior is a uniform dark red with no zoning. Tops are dull green with a bit of maroon and reach a height of 10 - 12 inches. Hold shape well when crowded.

Sangria
50 - 56 days — This is an improved ‘Detroit-type’ and similar in description. Sweeter than most beets and extra slow bolting.

Fava Beans

Fava beans are not from the same family as true beans. They are used small as you would green or snap beans or if they are a bit past their prime, shelled by cooking in salted water. Some people cook the upper leaves of the plant like spinach.

Broad Windsor
85 days — 36 to 48 inch plants that are upright and non-branching. The 5 - 8 inch long pods contain 5 to 7 seeds. The seeds are about the diameter of a U.S. quarter dollar coin and a little over twice as thick. There are usually about 15 seeds per ounce.

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**Broccoli**  
*(Brassica oleracea var. botrytis)*

Broccoli is historically a cool weather crop. Start seeds inside in the early spring for a summer crop and in late summer for a fall crop. Transplant outdoors when the plants have developed 4 or 5 leaves or directly in warm, moist soil.

Fresh broccoli is full of vitamins and minerals and should be part of everyone’s home garden. Excellent when young and tender as a garnish in a green salad or steamed either alone or with your favorite cheese or cream sauce.

**Sampler — 0.5 grams — $ 0.95**  
**Packet — 2 grams — $ 2.95**

(Approximately 250 - 350 seeds/gram)

**Calabrese, Green Sprouting**  
58 - 90 days — Produces bluish green, 3 to 5 inch heads. 30 - 36 inch tall, erect, leafy plants.

**Waltham 29**  
60 - 95 days — Developed to withstand the increasing cold of fall. Don’t use this variety for spring planting. Best for late summer or fall harvests. Compact plants with large crops of side shoots and solid medium green heads. Can survive dry spells.

**Brussels Sprouts**  
*(Brassica oleracea var. gemmifera)*

Brussels Sprouts require the same basic culture as broccoli. They are generally very winter hardy.

**Sampler — 0.5 grams— $ 1.05**  
**Packet — 2 grams — $ 3.25**

(Approximately 250-350 seeds/gram)

**Long Island Improved**  
85 - 110 days — Closely set, tight, dark green, 1½ inch sprouts grow on a 20 inch tall plant. This is a standard old variety.

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**Cabbage**  
*(Brassica oleracea var. capitata)*

**Chinese Michihli (Brassica rapa)**  
55 - 100 days — This is a heading Chinese cabbage that produces cylindrical heads that are upright, 4 inches in diameter and 14 to 24 inches in height. The interiors are self blanching. Plant in July for a fall crop. The most common Chinese cabbage grown in America.

**Copenhagen Market**  
63 - 100 days — One of the largest early maturing roundhead varieties producing solid round heads, 6 to 8 inches in diameter averaging 3 to 4 pounds. Keeps well.

**Danish Ballhead**  
85 - 110 days — This has been a standard storage-type variety since it was introduced by Burpee in 1887. It has been a dependable variety, resisting bolting and splitting and keeping until late spring. Produces round, blue-green, 7 - 8 inch diameter heads weighing 5 to 7 pounds. Adapted to the Northeast and does well in mountainous areas.

**Early Jersey Wakefield**  
60 - 75 days — This variety has been grown in the U.S. since the 1830s and has its origin in England in the late 1700s. An early variety, it is generally grown for a summer harvest but does overwinter well. The plant is short stemmed and yields conical, 7 inch in diameter green heads with a fine tender flavor. Yellows resistant.

**Golden Acre**  
64 days — The heads are tightly folded, solid, 5 to 7 inches in diameter, round, grey-green in color and weighing from 3 to 5 pounds. Not a long-standing variety but is Yellows resistant.

**Mammoth Red Rock (Red Danish)**  
100 days — It is well adapted for most growing conditions and yields large (4 - 7 pound), red, solid, round heads that have fine flavor and keeps well. Great raw, cooked, or pickled. Nice deep color.
Red Acre
74 - 100 days — Compact plants with short
stems produce the solid, 5 to 7 inches in
diameter, round, flattened, red-purple
colored heads weighing 2 to 4 pounds.
Stands well and is one of the best red
varieties for storage. Yellows resistant.

Imperator 58
75 days — Taper to a blunt point about 6 -
7½ inches in length. It also stores well.

Nantes Scarlet
68 days — Outstanding for flavor, this
strain has a strong top with 4 - 5 inch semi-
tapered roots.

Thumbelina
70 days — This is the perfect variety for
those of you with heavy soils. The
Thumbelina is an All American Winner that
under normal conditions, grows round,
sweet-gourmet carrot about the size of a
golf ball.

Cantaloupe
(See listings under Melons)

Carrots
(Daucus carota)
Sampler — 1 gram — $ 1.75
Packet — 4 grams — $ 3.95
(Approximately 650-750 seeds/gram)
Sow as early as the ground can be
worked, direct in rows, 12 to 18 inches
apart. Make successive plantings until
August first. The carrot fly can be a
nuisance insect but planting Sage nearby
can help to repel insects.

Generally, the brighter the orange color,
the higher the content of Beta Carotene
and vitamins. Breeders began developing
orange carrots about 400 years ago —
before that time they were purple in color
and considered undesirable.

Chantenay Red Cored
70 days — This variety, originally devel-
oped in France in the 1830s, stump rooted,
5 to 5-1/2 inch long, tender, sweet, and
bright orange roots.

Chantenay Royal
70 days — A good variety for heavy or
shallow soils. The roots are stump tipped
and cylindrical, 5 to 7 inches long, reddish-
orange and sweet. 15 inch tall tops. Good
for canning, drying, or freezing.

Danvers 126
73 days — Works in most soils. Uniform
orange-red color, 7 to 8 inches long. The
tops are large and the plant is heat tolerant.
For home and market processing.

Danvers Half Long
75 days — Taper to a blunt point about 6 -
7½ inches in length. It also stores well.

Cauliflower
(Brassica oleracea var. botrytis)
Sampler — 0.5 grams — $ 1.05
Packet — 2 grams — $ 3.25
Cabbage should be planted indoors, five
weeks prior to your last expected frost
date. Using clean
potting soil, plant
seed ¼ inch keeping
moist until the
seedlings appear.
They will use as much
light as possible.
Water as required.

Before transplanting, the seedlings
should be hardened off or acclimated to
the outdoors. Do this about 2 weeks
before you expect to transplant by
moving outside into the shade and then
return indoors at night. Do this every
day, each day exposing the plants to
more direct sunlight. Check water
requirements daily. Transplant 16 inches
apart in rows spaced 24 inches.

Early Snowball
55 days — Well suited for greenhouse
forcing or frames. Uniform maturing,
smooth, pure white heads weighing 3 - 5
pounds and 6 inches across. It is a
medium sized plant with good leaf
coverage.

Self Blanche
68 days — A Snowball-type with leaves
that curl and cover the head to help keep
the white color.
Celery & Celeriac
(Apium graveolens)

One gram of seed will produce about 250 plants. Sow in February or March. Soak seeds 3 - 5 days before sowing and after sowing, cover the seeds lightly with media. The seeds need darkness to germinate.

Celery and Celeriac grow under similar conditions, however, celeriac is not tolerant of cold weather and must be harvested in the fall and stored in moistened sand in the root cellar like carrots are stored.

Sampler — 0.25 grams — $ 1.25
Packet — 1 gram — $ 3.90
(Approximately 250-350 seeds/gram)

Celeriac (Rooted or German Celery)
100 days — Used for flavorings in salads, soups and dressings.

Golden Self-Blanching Celery
90 days — Stocky, solid, thick, stalks blanching easily. Vigorous growing with upright medium green foliage. The roots are round, smooth and have good inner quality with high yields.

Chicory
(See listings under Endive)

Collards
(Brassica oleracea var. acephala)

Collards are cold-hardy plants that are very common in the south. Collards are a type of kale but thrive in heat and can survive down to about 10°F.

In the South, sow in late summer or early fall for winter and spring harvests. In colder climates, when the soil temperatures are between 50 and 80°F, sow in late spring for fall harvest.

Start cutting individual leaves about 65 days from planting and continue harvesting the lower leaves because if they are left on the plant they become tough.

Sampler — 0.5 grams — $ 1.05
Packet — 2 grams — $ 3.25
(Approximately 250-300 seeds/gram)

Georgia (Southern)
70 days — Traditional Southern variety that is heat and cold tolerant and slow to bolt. Non-heading, juicy blue-green wavy leaves will stand light freezing which improves the cabbage-like flavor. Plants grow 2 - 3 feet tall.

Morris Heading
79 days — An old-time favorite with broad wavy leaves on tall, fast-growing plants that reach 24 to 36 inches tall. Slow to bolt.

Vates
75 days — Large, upright, 24 inch tall, dark green leaves with a mild cabbage-like flavor. Used for boiling. It is bolt and frost resistant and the veins do not purple.

Corn
(Zea mays)

Sampler — 1 ounce — $ 1.05
Packet — 2 ounces — $ 1.85
(Approximately 150-250 seeds per ounce - depending on variety)

In Native American lore, corn was one of the “three sisters”. Along with beans and squash, the three sisters were planted and grown together, supporting each other in their lifecycle and providing a very balanced diet of carbohydrates, proteins and vegetable fats to their cultivators.

Native American corn is the genetic foundation of all other corn varieties. “Indian” corn is rarely grown in the garden today. Most people associate corn for eating with modern sweet corn that incorporates a sugar enhancer gene. However, other types of corn can be eaten like sweetcorn while it is young. Typically, it is grown to maturity, dried and used for flour and meal.
Cucumbers

(Cucumis sativus)
Sampler — 1 gram
Packet — 2 grams
(Approximately 25 - 30 seeds/gram)

Bush Crop
55 days — A deep green 6 to 8 inch slicing variety. Excellent for small gardens as the runners and vines are short. Good producing variety on dwarf, bushy plants.

Source image: [Image of cucumber]

Sampler — $1.45
Packet — $2.25

Homemade Pickles
55 days — A heavy producer of solid, crisp fruit. Can be harvested at 2 inches long or at full maturity at 5 inches.

Sampler — $1.45
Packet — $2.25

Rainbow ("Indian" corn)
110 days — This open pollinated variety has great colors for drying.

Source image: [Image of rainbow corn]

Lemon Apple
60 days — Vigorous and productive variety that produces fruits about the size and color of a lemon. Flesh is crispy white, sweet, and burpless. The fruit is ripe when it begins to turn yellow, but can be used green or ripe.

Sampler — $1.75
Packet — $2.75

Little Leaf
62 days — Also known as Bush Pickle, these bushy plants produce well and are very compact.

Sampler — $1.75
Packet — $2.75

White Wonder
60 days — Popular for slicing and pickling. Fruit is normally 4 - 6 inches long and a natural white color.

Sampler — $1.25
Packet — $1.95

Golden Bantam
75 days — The old standard yellow sweetcorn that has been the home gardener's favorite since the beginning of the century. The plants grow to about 6 feet and produce 7 inch ears loaded with sweet, plump, golden kernels.

Source image: [Image of golden bantam corn]

Hickory King
115 days — These plants grow 7½ to 9 feet tall. The ears range from 7 to 8 inches long with 10 to 12 rows of large white kernels. This is a roasting ear variety that is also used for grits, meal, and tortilla flour.

Source image: [Image of hickory king corn]

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110 days — This open pollinated variety has great colors for drying.

Source image: [Image of rainbow corn]

Red Strawberry Popcorn
105 days — Popular for drying, the cobs are strawberry shaped and rich, deep-red color. The four foot tall plants are highly ornamental and an excellent choice for an edible landscape planting.

Source image: [Image of red strawberry popcorn]

'Stowell's Evergreen' Sweet Corn
95 days — This has been a home garden and market favorite variety since it was introduced by Nathan Stowell of New Jersey in 1848. It is a late season variety, yields 8 inch ears that produce anywhere from 14 to 18 rows of sweet, white, tender kernels. Keeps longer than most which makes it one of the best heirloom varieties for table, canning and freezing.

Source image: [Image of Stowell's Evergreen corn]

Trucker's Favorite
80 days — This variety yields 9 inch ears that have between 16 and 18 rows of tender, sweet white kernels. The plants are 6 to 7 feet tall and it is a high yielding variety.

Source image: [Image of trucker's favorite corn]

Reid's Yellow Dent
110 days — A long time favorite in the South, this variety is early maturing and has big ears of large yellow kernels with good shuck coverage. Mainly used for flour, meal, and feed.

Source image: [Image of Reid's Yellow Dent corn]
Eggplant
(Solanum melongena var esculentum)
(Approximately 200 seeds/gram)

Eggplant typically does best in areas that have a warm and consistent growing seasons. However, both of the varieties that we offer for sale have done well in our gardens here in Oregon.

Snowy
58 days — An interesting fruit for specialty or roadside stands. The cylindrical-shaped, 2½" X 7" fruits are creamy white in color.

20 seed Sampler — $ 2.75

Black Beauty
80 days — Broad, dark purple egg-shaped fruits that range between 4 to 6 inches that are borne well off of the ground on medium sized plants. (See picture on inside back cover)

Sampler — $ 1.25
Packet — $ 3.90

Endive & Chicory
(Cicorium endiva & Cicorium intybus)

Although considered a salad essential in Europe, America is only recently adopting these garden herbs. The leaves are used as an addition to a green salad, their slightly bitter taste adding an interesting flavor dimension.

The forcing varieties are grown through the summer season and then trimmed to about 1 inch from the root crown about 3 weeks before the first frost. The regrowth during this cooler weather is what is harvested. In areas with colder winter climates or with the slower maturing varieties (like Witloof), indoor forcing will be required. The extra effort yields a wonderful fresh winter salad green.

Endives and Chicory will cross-pollinate so you will need to keep at least 500 feet distance between plantings if you intend to save seed. Tie outer leaves if you want to blanche the centers.

Full Heart Batavian Endive
90 days — Large thick dark green leaves, compact head, easy Blanching.

Sampler — $ 1.75
Packet — $ 3.75

Witloof Chicory / Belgian Endive / White Endive
60 - 160 days — Traditionally used as a forcing variety but the inner leaves and heart can be harvested before digging up the roots. The roots are then placed in wet sand in a dark, warm place and allowed to grow until 4 to 6 inches tall.

Sampler — $ 3.95

Chicory (Cicorium intybus)
The roots of this plant are dried and roasted to be used as a coffee amendment or substitute. A native of the British Isles, chicory has been naturalized all over the world. It flowers at 2 to 3 feet tall.

Sampler — $ 1.25

Fennel
(Foeniculum vulgare)

Sweet Florence
65 to 100 days — Sown in the spring and harvested in the fall, the bulb has a sweet celery flavor with a hint of anise. The bulbs can be baked or boiled in soups or stews and can also be used raw in garden salads. The leaves and stalks are also useful for flavoring. If you are live in an area with mild winters, plant in the summer to enjoy winter harvests.

Sampler — 1 gram— $ 1.25

Gourds

Birdhouse Gourd (Lagenaria siceraria)
125 days — These plants, grown like winter squash, yield large, bottle-shaped fruits that can be dried and used as decorations or birdhouses. Matures very late in the season so plant early or indoors in peat pots in areas with shorter growing seasons.

Sampler — 3 grams— $ 1.65
Early White Vienna
55 days — The meat of this variety is very sweet and mild, creamy-white in color and tasting like a mild turnip.

Leeks
*(Allium ampeloprasum)*
Sampler — 0.5 grams — $1.25
Packet — 2 grams — $2.85
(Approximately 350 seeds/gram)

Broad London (American Flag)
130 days — Thick sturdy stalks with pearly-white bulbs. Popular main season variety.

Lettuce
*(Lactuca sativa)*
Sampler — 1 gram — $1.45
Packet — 4 grams — $3.25
(Approximately 800 seeds/gram)

Black Seeded Simpson (Leaf)
45 days — Large upright and compact leaf-type lettuce plants with light green, wide curled leaves. Very early, dependable and productive. Very tolerant and bolts slowly.

Buttercrunch (Bibb-type)
55 - 60 days — Long lasting, heat tolerant, dark green with reddish tints. The heads are rosette shaped with thick leaves. Introduced at Cornell in 1963.

Iceberg (Head)
82 days — Medium size, light green with a tinge of brown, tightly folded, crinkled. Crisp white interior with a fine flavor.

Oak Leaf (Leaf)
40 days — Early variety, tender and long standing. The leaves are heat resistant and dark green. Not bitter. The photo was sent in by a gardener who grows it hydroponically.

Parris Island Cos (Romaine)
66 days — Uniform heads are tall and long.
erect. Interior is pale-green to cream and the outer leaves are dark, gray, green.

**Salad Bowl (Leaf)**
50 days — Light green, long wavy leaves are slow to bolt and tolerant of heat. Doesn’t get bitter in the hot weather. Introduced in 1952.

### Melons

#### Bitter Melon
**Sampler — 1 gram — $ 3.25**

#### Balsam Pear
95-100 days — Common in Asian cooking, the heavily warted, 6-8 inch fruits are harvested young like cucumbers. Highly heat tolerant.

#### Cantaloupe
**Sampler — 1 gram — $ 1.95**
**Packet — 2 grams — $ 2.85**

**Edisto 47 Muskmelon**

**Hale’s Best Jumbo Muskmelon**
85 days — Large, early. Thick, salmon-orange flesh. Oval shaped fruit, heavy netting. 3½ to 5 pounds each.

#### Watermelon
**Sampler — 1 gram — $ 0.95**
**Packet — 4 grams — $ 1.95**

**Black Diamond Yellow Belly**
90 days — This variety is slightly smaller than the standard ‘Black Diamond’ variety but still generally reaches the 30 - 50 pound range. The fruit is slightly oblong with prominent creases, dark skin with a yellow belly where it lies on the ground. The flesh is dark red with large greyish seeds.

**Orange Flesh Tendersweet**
90 days — The fruit of this melon are oblong in shape, roughly 12 inches in diameter by 18 inches in length weighing between 35 and 40 pounds. The rinds are medium thick, light green with flesh that is a deep orange and high in sugar content.

#### Sugar Baby
84 days — The best and most popular small or icebox melon around. One of the sweetest and earliest melons with very small seeds. Fairly tough, thin rind which keeps for a long time.

### Mustard Greens

*(Brassica juncea)*

**Sampler — 1 gram — $ 1.30**
**Packet — 4 grams — $ 2.65**
*(Approximately 350-450 seeds/gram)*

Sow seeds ½ inches deep, 2-3 seeds per inch, in rows 18 inches apart. Cover with loose soil. Avoid disease by not planting where other Brassica (cole crops) plants have grown in the past year or two.

Mustard bolts rapidly as the days lengthen in spring. It is generally important to plant as early as possible and make sure that the plants have plenty of nitrogen.

Start harvesting by thinning young plants to about 6 inches apart. As the plants grow, continue culling plants until they are 12’ apart. Continue to harvest larger outer leaves as needed.

**Florida Broad Leaf**
50 days — Semi-upright plants with oval, 8 inch by 8 inch dark green leaves. Very vigorous.

**Giant Southern Curled**
60 days — Large oval leaves with fringing of the edges. Slow to bolt and long standing.
Okra

(Albemous esculentus)

Sampler — 1 gram — $1.50
Packet — 4 grams — $3.25
(Approximately 14 - 17 seeds/gram)

Okra, or “Gumbo”, has its roots in Northeastern Africa. Cultivation spread into the eastern Mediterranean regions. One of the earliest accounts of okra is by a Spanish Moor who visited Egypt in 1216. It is likely that it was introduced to America by the French colonists of Louisiana. Popular in the Southern United States it can be served breaded and fried, or as a component of a recipe such as soups or stews. Because it is considered too gooey, it is rarely served alone. The fruits are best used young when they are tender. They are very well adapted to storing and using after being dehydrated.

Okra likes fertile, well composted soil and needs moisture and warmth to thrive. Soak seeds for 5 days before directly sowing into warm soil or started indoors 3 - 4 weeks prior to your last expected frost date.

Clemson Spineless
60 days — One of the most popular okra varieties. A 1939 All American Selection. The plants are 3 to 5 feet developing deep-green, straight and spineless ribbed 6 to 9 inch pods.

Dwarf Green Long Pod
52 days — The pods are fleshy, ribbed, and dark green developing to 7 - 8 inches long by 1-inch wide. Plants will grow 24 to 30 inches tall.

Onion

(Allium)

Your geographical location will need to be considered as you select your onion seeds. There are three main types of onions — “short-day”, “intermediate-day”, and “long-day” varieties. Onions require specific balance of daylight to darkness to perform properly.

Short-day varieties are recommended for the southern U.S. where the temperatures are typically warmer year round. They will make bulbs earlier in the year with only 10-12 hours of daylight.

Intermediate-day onions typically need 12 to 14 hours of daylight to trigger the bulbing process. They are generally suited for most areas.

The long-day varieties are best suited for the northern states as they need 14 to 16 hours of daylight to bulb. In the south, they will grow nice green tops but not bulbs. Long-day onions are generally more pungent and store better (with the exception of the Walla Walla variety).

Sampler — 1 gram — $1.50
Packet — 4 grams — $3.25
(Approximately 200 seeds/gram)

Evergreen Long White Bunching
120 days — Long, silvery white stalks that don’t form bulbs under most conditions. Hardy and slow to bolt.

Red Burgundy (Bermuda)
95 days — Smooth, glossy skin that is purplish-red in color. The flesh is white with pink shading near the skin. A good keeper. Short Day.

Vidalia Sweet
80 days — Sweet with light yellow flesh. Consistent, high yields. Very popular variety for summer eating and stores o.k. This is a Yellow Granex-type. To be actually marketed as a Vidalia onion, the bulb must be grown within the 17-county region centered around Vidalia, Georgia. Short Day.

Walla Walla Sweet
110 days — Like the “Vidalia Sweet” onion, federal orders restricts the marketing of onions labeled as “Walla Walla Sweets” to onions grown in the region around Walla Walla, Washington. So, if you are going to grow these for market, make sure that you send the plant starts up to Southeastern Washington to finish out — otherwise, enjoy these very sweet and juicy white-fleshed onion. Cold hardy used fresh in the summer, not good for storage. An Oregon restaurant chain makes the best onion rings out of these when they are in season. Long Day Variety.
White Lisbon
110 days — The smooth stalks have a very mild flavor. One of the most popular bunching varieties. Will not form bulbs in most areas.

White Sweet Spanish
95 days — Large globe shaped, white and firm with medium pungency. Fair keeper. Long Day.

Yellow Sweet Spanish
115 days — Extra large globe shaped onion. It has a popular mild and sweet flavor. Long Day.

Parsley
(Petroselinum crispum)
Packet — 2 grams — $1.45
(Approximately 350 seeds/gram)

Plain or Common Parsley
75 days — The plants are erect, about 12 inches tall, and quite vigorous. The leaves are large, flat, and glossy green. This was the preferred variety in early-1800s Europe.

Italian Parsley
72 days — Deeply cut, dark green leaves with a rich strong flavor. Generally stronger in flavor than the curled types. Excellent for flavoring.

Moss Curled Parsley
70 days — Standard, early maturing variety. Vigorous, compact plants. The leaves are deeply cut and so curled that it resembles moss. Introduced in the late 1800s.

Hamburg Rooted Parsley (Petroselinum hortense) 90 days — This is used differently than other parsley plants. Also known as Hamburg Turnip or Parsnip, Hamburg Rooted Parsley is generally grown for its 8-10 inch long and up to 2 inches in diameter, fleshy white, parsnip-like roots. The deeply cut leaves can also be used, like standard parsley, as a seasoning and garnish. Stores well. This is a pre-1600s variety.

1 gram packet -- $3.25

Parsnips
(Pastinacea sativa)
Sampler — 2 grams — $ 1.25
Packet — 7 grams — $ 2.95
(Approximately 200 seeds/gram)

Plant as early in the spring as the ground can be worked. Loosen soil to a depth of 18 inches. Cover the seeds with ½ inch of soil in rows 2 feet apart. When the plants are well established, thin to 4 to 6 inches apart.

The root flavor improves with frost and they can be left in the ground during the winter.

Harris Early Model
85 - 90 days — 3½ inches in diameter by up to 12 inches long with nearly no hollow crown. The flesh is white and tender and because it has little side shooting, is easy to pull.

Hollow Crown, Long Smooth
95 days — 12 inch long roots by 3 inches thick with white flesh that is tender and sugary.

Peas
(Pisum sativum var sativum)

Garden peas like to be planted in cool weather. Therefore, plant outdoors in spring or fall in full sun. Plant the seeds 1½ inches deep spacing them at a rate of 1 to 2 seeds every 2 inches. Space the rows 2½ feet apart.

Sampler — 1 ounce — $ 1.55
Packet — 3 ounces — $ 3.65

Edible Podded Peas

Oregon Sugar Pod
68 days — Succulent pods filled with semi-wrinkled seeds on plants that are 2-½ feet in height. Improved resistance to wilt and powdery mildew.

Garden Peas

Alaska
50 days — This heirloom variety dates back to the 1880s and is reportedly the earliest of all. The plants are 2 - 3 feet tall.
and grow well in cool soils. There are typically 5 to 8 smooth peas in each round pod. Good fresh or dry (in 80 days) for soups.

**Laxton’s Progress Number 9**
60 days — An improved variety of ‘Laxton’s Progress’ and is a leading home garden pea. 15 to 20 inch plants, 6 to 9 tasty wrinkled peas per pod.

**Lincoln (Homesteader)**
68 days — Does well in the Northern United States, resists wilt and is tolerant of heat. The vines are 18 to 30 inches tall and the pods are easy to shell.

**Little Marvel**
64 days — The most satisfactory pea in the home garden. Very productive, hardy, luscious and sugary.

### Cowpeas or Southern-type Peas

Cowpeas or Southern Peas are probably native to the continent of Africa and brought to the United States in early Colonial times. They became a staple food in the Southeastern U.S. where they are eaten as green shelled peas or left to dry on the vine for later use.

They are more likely to succeed in areas with warm soil temperatures (at least 60F) and no danger of frost for 90 to 100 days after planting. They are highly tolerant of drought and a wide variety of soil conditions, including heavy clay and sandy soils. Soil pH can range from 5.5 to 7. In areas with cooler climates, the plants will tend to be plagued with pests and disease.

Cowpeas can be planted from May to August. The seedpods form in about 60 days and will mature in about 100 days. Therefore in most areas, cowpeas must be planted in May or June.

Plant four to six seeds per foot, 3/4 to 1-1/4 inches deep in rows 20 to 42 inches apart. Control weeds early in the season with shallow cultivation. Later the peas will shade out most weeds. Avoid cultivation after the plants begin to bloom. Irrigation is normally not necessary; southern peas are renowned for their ability to grow and produce under harsh conditions. Southern peas are self-pollinating with insects, as well as wind, being responsible for moving the pollen to achieve fertilization.

There are four types of cowpeas. They are:

- **Field pea** - Vigorous, vine-type plants with smaller seeds.
- **Crowder pea** - The seeds are crowded into the pods and starchy.
- **Cream pea** - Small plants with light colored peas. Examples are ‘Texas Cream’ and ‘Zipper Cream’.
- **“Black-eyed” pea** - Intermediate size plants. Examples are ‘Blackeye Pea’ and “Pinkeye Purple Hull BVR”.

**Blackeye Pea**
70 days - The plants are high yielding, vigorous and fairly easy to grow. Used as green shell or dry like winter beans.

**Pinkeye Purple Hull BVR**
63-65 days — The plants are vigorous, bush to semi-vining in habit and produce pods that are 6 to 7 inches long. The seeds are cream colored with a maroon eye. It is resistant to Blackeye Cowpea Mosaic Virus and is Bacteria Virus Resistant (BVR).

**Texas Cream 8**
Bush-type pea with oblong, kidney shaped peas when dried. Nice garden pea that produces a nice crop.

**Texas Cream 40**
Texas Cream 40 is a distinct, early variety. The semi-bush growth is very prolific. The pods are 6 to 8 inches long, medium sized, and slightly curved. The seeds are small, kidney-shaped, and white with an orange eye.

**Whippoorwill**
85 days — This is the old standard for general purpose cowpeas. The seeds are light brown, smooth and speckled. The plants are very prolific and tall.

**Zipper Cream**
66 days — Zipper Cream is a large, easy shelling cream pea with high yields and a delicious flavor. Great fresh or processed. The pods are medium green (turning straw colored when dry) with large white, creamy peas. Low bushy type plant.
Peppers  
(Capsicum annum)

Growing Peppers: Plant the seeds in sterile potting mix, 8 weeks prior to the last expected frost date in your area. Plant seeds at a depth equal to 2 times their diameter. Optimum soil temperature is 80°F. Germination usually occurs in 8 to 18 days but rates tend to be erratic. Try soaking the seed in water for 2 - 3 days prior to sowing for faster germination. The most common cause of poor germination is the result of uneven planting depths. Transplant outside only after night temperatures average above 55°F. Peppers are tender plants that thrive in warm weather. Blossoms will drop if temperatures drop below 60°F or if they get too much nitrogen.

The capsaicin oil in hot pepper cannot be neutralized by water. Wash hands or rinse mouth with vinegar to alleviate discomfort in an emergency. Bread, bananas, pasta, or potatoes will also alleviate the burning sensation. Never touch your face or eyes after handling hot peppers. (Warm growing temperatures develop the hottest peppers).

Tobacco users should not come in contact with seedlings to help prevent infection with the tobacco virus.

Sampler — 0.25 grams  
Packet — 1 gram  
(Approximately 140 seeds/gram)

Sweet Peppers

California Wonder (Bell Variety)  
75 days — Excellent sweet pepper with 4 by 4 inch fruit. Heavy producer. Thick flesh. Dark green 4 lobed fruit changing to scarlet when mature.  
Sampler — $ 1.00  
Packet — $ 2.25

Early California Wonder (Bell Variety)  
70 days — Same as the California Wonder but sets fruit earlier.  
Sampler — $ 1.00  
Packet — $ 2.25

Golden California Wonder (Bell Variety)  
70 days — Same as California Wonder but the peppers are a bright gold, changing to orange-red when mature.  
Sampler — $ 1.00  
Packet — $ 2.25

Corno di Toro Red ("Horn of the Bull")  
80 days — An Italian heirloom pepper with 8 to 10 inch long fruit that are curved like a bull's horn. Ripens to a beautiful red color and is perfect in salads, grilled or sauteed.  
Sampler — $ 1.00  
Packet — $ 2.25

Corno di Toro Yellow ("Horn of the Bull")  
80 days — Same characteristics as the red variety except for the color.  
Sampler — $ 1.00  
Packet — $ 2.25

Hungarian Sweet (Sweet Banana)  
68 days — The tapering 6 inch by 1-1/2 inch long fruit is light yellow, maturing to red. Good for pickling.  
Sampler — $ 1.00  
Packet — $ 2.25

Peperoncino  
72 days — Prolific yields of thin, yellowish-green fruits are commonly enjoyed pickled. They grow 2 - 4 inches long and stay sweet a long time. Harvest fruits when green  
Sampler — $ 1.00  
Packet — $ 2.25

Pimento  
73 days — A standard sweet variety for home and market. Heart shaped, smooth fruit 3½ inches by 2½ inches.  
Sampler — $ 1.00  
Packet — $ 2.25

Purple Beauty  
70 days — A truly purple pepper. The 4 inch by 3½ inch blocky fruits have thick flesh. The plant is highly productive. An interesting novelty to add color to your salads and cooking.  
Sampler — $ 1.50  
Packet — $ 3.85

Sweet Cherry  
75 days — Smooth skin and thick-meated. Sweet flesh shaped like cherries but of good size. Nice for salads, canning, or pickling; can be used in the green stage or in the ripe stage which is red.  
Sampler — $ 1.00  
Packet — $ 2.25
Hot Pepper Varieties

Anaheim
77-80 days — The pods develop from 6 to 8½ inches long by 1½ inches long, tapered, medium thick, pungent, that are deep green, turning to red at maturity. Can be used fresh, canned or dried. The plants are tall, upright, bushy, and long bearing.

Sampler — $ 1.00
Packet — $ 2.25

Ancho (Poblano)
76 - 80 days — The 4½ inch long fruit are medium walled, tapered to a blunt point, and wrinkled with dark green skin that turns a rust red color. They are slightly hot with a sweet taste. Excellent fresh (as ‘Poblano’), processed (stuffed or roasted), or dried (as ‘Ancho’).

Sampler — $ 1.00
Packet — $ 2.25

Cayenne, Long Red
70 days — HOT but delightfully pungent in flavor! For pickling, canning or drying. Long, thin, 6 by ½ inch green fruits, turning red when mature. Named for the South American river that gives Guyana its name.

Sampler — $ 1.00
Packet — $ 2.25

Cowhorn
85 days — This sweet Italian heirloom is one of the largest stuffing-type pepper. The fruits are 6 to 8 inches long and red when ripe.

Sampler — $ 1.00
Packet — $ 2.25

Habanero
85 days — Very Hot. Light green, thin crinkled flesh ripens to orange-red. Fruits are 1½ inch long by 1 inch across and about 200 times hotter than Jalapeno! A little slower to germinate.

Sampler — $ 2.50

Hungarian Yellow Wax (Hot Banana)
65 days — The 5 inch long, tapered, firm, yellow, waxy fruit develop on dwarf, bushy 14 - 16 inch tall plants.

Sampler — $ 1.00
Packet — $ 2.25

Jalapeno
72 days — Dark green tapered fruit, 3 inches by 1 inch, turning red when mature. Good for pickling or the fresh market.

Sampler — $ 1.00
Packet — $ 2.25

Peter Pepper
95 days — Named for its similarity in appearance to an anatomical part. Medium hot, good taste, conversation starters. Plants reach about 24 inches and produce good amounts of green fruit that turns red as they mature.

Sampler — $ 2.50

Scotch Bonnet
95 days — Very hot, this is a native of the West Indies and will really spice up your life. They turn from green to reddish pink. Similar to Habanero.

Sampler — $ 2.50

Serrano
85 days — Very hot, pungent fruit, 2½ inches long by ½ inches in diameter. Slim, club shaped green peppers with medium thin walls maturing to a bright red color on 30 inch tall plants.

Sampler — $ 1.00
Packet — $ 2.25

Pumpkins

Unless Otherwise Marked
Sampler — 2 grams —  $ 1.25
Packet — 6 grams —  $ 2.95
(Approximately 10 seeds/gram)

Big Max (C. maxima)
120 days — The bright yellow orange flesh is 3 to 4 inches thick. Suitable for pies. They will commonly grow to 50 to 70 pounds (perhaps larger with extra care). Big Max needs plenty of room to grow.

Connecticut Field (C. pepo)
110 days — This Native American heirloom has a history before 1700. Large 15 to 20 pound globes that are flattened on the ends. Typically 12 inches in height and diameter. The rind is hard but thin and slightly ribbed. The flesh is sweet, thick and course. Can be planted among your cornfield and used for canning or as stock feed.

Cinderella (Rouge Vif D’Etampes) (C. maxima) 95 days — A French heirloom that is very productive and beautiful. The
fruits are flattened, deeply ribbed, and concave on top. They average 15 inches across and only 6 inches high weighing up to 25 pounds. The skin color is a brilliant reddish-orange and have an excellent flavor for pies or winter squash recipes.

**Dill's Atlantic Giant** *(C. maxima)*
120 days — If you are going for a “giant” pumpkin, this is the variety that the pros use to set records. 400-500 fruits are common, but the record is over 1000! Developed by Howard Dill of Nova Scotia, these huge fruits have slightly rough skin that ranges in color from yellow to red-orange. As you may have guessed, these babies need a lot of room and are not for the container gardener. Space hills 15 to 20 feet apart in an area that receives full sun and is protected from wind. About 4 seeds per gram.

- **2 gram Sampler** — $2.50
- **4 gram Packet** — $4.85

**Jack Be Little** *(Little Sweetie)* *(C. pepo)* 95 days — This is a true open-pollinated miniature pumpkin - not a gourd. This variety produces pumpkins that are small enough to fit in your hand, weigh 3 to 4 ounces, and are generally 2 inches high and 3 inches in diameter. Easy to grow, prolific, and can last up to 12 months if carefully cured.

**Small Sugar** *(New England Pie)* *(C. pepo)* 110 days — This heirloom pie pumpkin is outstanding for processing and pumpkin pies. The fruit is 6 to 8 inches in diameter and weighs about 6 pounds. The flesh is thick and sweet and has been one of our family’s favorites for years.

**Radishes** *(Raphanus sativus)*
- **Sampler** — 3 grams — $1.25
- **Packet** — 7 grams — $2.95
(Approximately 80 seeds per gram)

Radishes are generally very easy to grow. They are both fast to appear and fast to mature. Radishes are a perfect choice for a child’s first garden. Best when sown in spring or late summer but with care can be planted from February to September. Plant small amounts, 5 to 7 days apart for a steady supply.

Plant seeds directly outdoors in as soon as soil can be worked. Plant ½ inch deep, ½ inch apart in rows at least 8 inches apart. Firm soil and keep moist until seedlings appear. Radishes have shallow root systems do keep watered. Harvest as soon as roots reach desired size.

**Cherry Belle**
22 days — Quick growing, globe shaped with bright red skin and crisp, firm, white flesh. Resistant to pithiness.

**Hailstone** *(White Globe)*
25 days — You can plant these in spring or fall and harvest pure-white skinned globe shaped radishes. The flesh is firm and stays that way for a long time.

**Sparkler** *(Brightest White Tip)*
25 days — Bright red skin with a white tip that covers the lower third of the globe. 1 to 1-1/2 inches in diameter with white flesh that is juicy and sweet.

**White Icicle**
28 days — The roots are 5-6 inches long, tapered, about 3/4 inches in diameter. Pure white flesh and thinned skin.

**Rhubarb** *(Rheum rhabarbarum)*
- **Sampler** — 1 gram — $1.65
- **Packet** — 4 grams — $3.85
(Approximately 61 seeds/gram)

Starting Rhubarb from seed is not difficult but you will not get full harvests until the third year. Plant ¼ inches deep indoors, 6-8 weeks prior to last frost. After hardening off, transplant into deeply cultivated, well-drained beds into which generous amounts of organic matter and composted manure have been added. Final spacing should be 18-24 inches.

It would be best to wait until the second year before harvesting stalks and even then, be conservative. Pull the stalks instead of cutting. Remove flower stalks as soon as you see them.

**Victoria**
This is a standard crop variety of Rhubarb. One of the largest and most productive varieties. The stalks are a deep crimson red with a touch of green on the inside. First recorded in England in 1837.
Salsify  
*(Tragopogon spp.)*  
**Sampler** — 2 grams — $1.85  
**Packet** — 6 grams — $3.65  
(Approximately 100 seeds/gram)

Salsify can take up to 21 days to germinate. Since they are a root crop, they prefer deep, stone-free soil. The seeds frequently fail if they are not kept consistently wet until the seedlings are established. Harvest in about 25 weeks. The roots are hardy and can be left in the ground until April.

Plant as early in the spring as the ground can be worked. Loosen soil to a depth of 18 inches. Plant 3 seeds every 6 inches and cover the seeds with ½ inch of soil in rows 12 inches apart.

When the plants are well established, thin seedlings to one plant every 6 inches. The roots are ready for harvesting from mid-October onwards. The roots are hardy and can be left in the soil, until needed, well into April. They should keep about a week in the fridge. Check out our Web site for recipes and more information.

Mammoth Sandwich Island  
120 days — A very interesting European favorite. The roots resemble a poorly developed parsnip. Some think that they taste like asparagus or that they have a subtle taste of oysters. A nutritional crop.

Spinach  
*(Spinacia oleracea)*  
**Sampler** — 4 grams — $1.25  
**Packet** — 0.5 ounce — $1.95  
(Approximately 80 seeds per gram)

In fertile soil, enriched with organic matter high in nitrogen, plant as early as the ground can be worked. Spinach likes cool weather. Plant again in late August for a fall crop. Sow thinly, about ½ inch deep. Thin seedlings to 1 to 3 inches apart.

Harvest leaves as soon as they are big enough to eat. When the plant is starting to look old, cut whole plant back to 1 to 2 inches high to stimulate growth. If they begin to bolt, harvest and freeze the whole crop.

**Bloomsdale Long Standing**  
45 days — Early, dark green, crumpled leaves can be sown in spring or fall.

New Zealand Spinach *(Tetragonia expansa)*  
60 days — “New Zealand Spinach” is generally grown as a perennial (at least in warmer climates). It is not related to true spinach but the leaves taste similar, and some think, better than spinach. It is a very old heirloom, said to have been brought to England by Captain Cook because of its high vitamin C content. It has been grown in North America since at least Colonial Times. It does not bolt in hot weather nor does it turn bitter.

Squash  
*(Cucurbita spp)*  
**Sampler** — 3 grams — $1.05  
**Packet** — 7 grams — $1.65  
(Seed count varies by type)

Choose a location that has warm, well-drained and fertile soil. Work in plenty of organic matter and mulch to conserve moisture, as squash are heavy water consumers. Sow directly in the garden after threat of frost has passed. Sow one inch deep in hills or rows spaced 24 to 30 inches apart.

When laying out your garden, remember to consider the growing habits of the varieties that you are planting. Some bush-types are compact while some vining types require a tremendous amount of space. Harvest time will also vary by type.

Burgess Buttercup *(C. maxima)*  
100 days — Good maritime variety. The fruits are very sweet, fine meated, 5 - 8 inches in diameter and range from 3 to 5 pounds. The are shaped like a flattened turban with a blossom end button.

Dwarf Summer Crookneck *(C. maxima)*  
50 days — A standard for the home garden. The bushes are very prolific and the fruits are smooth and light yellow. They become orange and warted at maturity.
Early Prolific Straightneck (C. pepo)  
(about 10 seeds/gram)  
42 days — The standard yellow straight-necked type summer squash in many parts of the country. The fruits taper towards the stem end and are a nice lemon yellow color. They are mature at 12 to 14 inches long but are tender and succulent when they are 5 to 6 inches long.

Waltham Butternut (C. moschata)  
(about 10 seeds/gram)  
85 days — Light tan, 7 to 9 inches long with a thick neck and small seed cavity. The flesh is a wonderful, bright orange.

Early White Bush Scallop (C. pepo)  
47 days — Pale green to white, turning white as the pan-shaped, scalloped fruits mature. Fine textured meat on a bush-type plant.

Zucchini, Black (C. pepo)  
(about 6 seeds/gram)  
56 days — A very productive plant, fruit is green with grayish-black tone. Blocky, smoothly bulbed with open plant habit. Fruit should be picked when 6½ to 7 inches long.

Hubbard Blue (C. maxima)  
(about 5 seeds/gram)  
110 days — Tough-skinned oblong bluish-green fruits weigh 10 to 15 pounds, and the golden yellow flesh is dry with a great flavor.

Zucchini, Black Beauty (C. pepo)  
(about 6 seeds/gram)  
60 days — At usable stage, the fruits are 6 to 8 inches by 2 inches and dark green. Black-green to almost black at maturity. Introduced in 1957.

Zucchini, Grey (C. pepo)  
(about 6 seeds/gram)  
45 days — Harvest at 6 to 8 inches. Fruits are medium green flecked with grey. Popular in the Southwest and Mexico. Introduced in 1957.

Zucchini, Round (C. pepo)  
(about 6 seeds/gram)  
45 days — Deeply cut leaves on a bush-type plant. The fruits are best used at about 2½ to 3 inches in diameter.

Table Queen Acorn (C. pepo)  
80 days — Table Queen is a green-shelled variety that resembles an acorn in shape. They are about 6 inches in diameter at maturity. Very prolific, a good keeper, and great for cutting in half and baking.

Table Queen Acorn, Bush (C. pepo)  
85 days — The fruits are nearly identical to the standard variety but the runnerless plants, up to 36 inches in diameter, make it ideal for small spaces. 3 to 8 fruits per plant.

Tatume (C. pepo)  
45 days — The fruits can be harvested in as little as 45 days. The vining summer squash yields medium to dark green fruit that are 5 to 7 inches at maturity. The fruit is unusually firm for a summer squash and have a fine flavor.

Turk’s Turban (C. maxima)  
100 days — This 1800s heirloom is becoming a very popular variety for decoration because of its unique and colorful fruit. It resembles a butternut but has a cream-colored ‘turban’ that is colorfully striped with green, yellow, orange, and red. The 8 to 10 inch diameter fruit weigh about 5 pounds and are durable if not bruised. They are fair as a table squash.

Vegetable Spaghetti (C. pepo)  
95 days — Looking for a low calorie and nutritious alternative to pasta? Try this squash. After being cooked and cut in half, it yields spaghetti-like strands that can be eaten plain or with your favorite sauce.

Sunflower  
(Helianthus annuus)  
Sampler — 3.5 grams — $ 1.45  
Packet — 7 grams — $2.65  
(Approximately 80 seeds per gram)

Sunflowers are generally easy to grow and tolerant of most garden soils. Well-drained soil is preferred. They make a good windbreak but should be planted so they don’t shade your garden.

Sow directly in the garden after all danger of frost is past. Thin seedlings to 8 inches and then to 2 feet to avoid overcrowding. I have had pretty good success with
transplanting as long as you do not disturb the roots of the other plants.

For maximum size, feed the plants weekly. They are both heat and drought tolerant after they are established.

Harvest the seeds when the seeds look mature, the petals are all dried and the back of the flower heads have turned yellow. Cut from the stalks and hang upside down in a warm dry place. Rub the seeds out of the head when they come out with little coaxing. Allow the seeds to continue to cure until the shells are brittle and crack easily between your teeth.

The seeds are tasty raw or roasted and lightly salted. They can be used as a snack, or the meats make a nice addition to bread, rolls, or as a topping to a green salad. Can also be used as a high protein bird or chicken feed.

Giant Greystripe
80 - 100 days — Grows 6 to 8 feet high with seed heads 10 to 12 inches in diameter. The seeds are striped grey-black and are good raw, roasted or as chicken or bird feed.

Swiss Chard
(Beta vulgaris)
Sampler — 1 gram
Packet — 4 grams
(Approx. 70-80 seeds/gram)

Although Swiss Chard is a close relative to the beet, it has a small, inedible root. It is the leafy greens of the plant that are enjoyed for their mild flavors and eaten like spinach and kale.

Swiss Chard has been cultivated for at least 2,000 years and is rich in vitamin A, as well as other vitamins and minerals. The varieties that we have available are both tasty and beautiful.

Chard has many uses. Young, tender leaves are eaten fresh, or mature leaves can be cook like you would spinach — steamed, boiled or sautéed in a little butter. You might also want to try them “Southern-style” serving them up with bit of butter, vinegar, and crumbled bacon.

The stalks, after being striped of leaves, can be used fresh as an interesting addition to a vegetable platter. They can also be prepared as mentioned above and served alone of mixed with the leaves. If your diet allows, battered and deep fried chunks are tasty.

In spite of their high nutritional value and usefulness, Swiss Chard is not widely cultivated commercially as there is limited market demand for them.

Lucullus (Fordhook)
52 days — This is the most popular variety. Named after the Roman general of the same name. Heavily crumpled with wide, broad white ribs about 20 inches tall.

Sampler — $ 1.85
Packet — $5.25

Rainbow Chard (5 Color Silverbeet)
50-60 days — A tender & tasty variety whose orange, yellow, pink, white and red stalks make it very ornamental. This was a variety that was nearly lost, was relocated, and is regaining popularity.

Sampler — $ 2.50

Ruby Red
59 days — Candy-apple red stems with dark green leaves. It is decorative and tasty and makes a nice addition to salad blends.

Sampler — $ 1.85
Packet — $5.25

Tomatoes
(Lycopersicum esculentum)
Packet — about 30 seeds — $1.25
(Approximately 300 seeds/gram)

Growing Tomatoes: Plant the seeds indoors 6-8 weeks prior to the last frost date in your area. Plant about 1/4 inch deep, water lightly, and cover with plastic to ensure that they do not dry out.

The tomato seeds germinate best if the soil is between 75-90°F. Full light, and cooler temperatures (60-70°F) will help to prevent the seedlings from becoming too leggy.

Harden off plants before transplanting outside. Be very careful, while transplanting, not to disturb or damage the roots. Young plants are very tender and susceptible to frost damage, as well as sunburn. I protect my young plants by
placing a one gallon milk jug, with the bottom removed, to form a miniature greenhouse. A couple of days of special attention like this will help to ensure a high rate of success.

You should avoid giving tomato plants too much nitrogen, especially before the fruit sets. Water evenly and not in excess. Over watering can help to produce larger fruit, but flavor may be reduced.

**Selection tips** — *Determinate* types ripen over 3 - 4 weeks and their bushes generally do not need staking. *Indeterminate* continue to grow even after the fruit sets and ripen continuously until a frost arrives.

**Tomato Disease Tolerances** — “F” indicates a resistance to Fusarium wilt, “V” a resistance to Verticillium wilt, “N” to nematodes (root knot), “T” to the tobacco mosaic virus, and “St” to Stemphylium (gray leaf spot).

Tobacco users should not come in contact with seedlings to help prevent infection with the tobacco virus.

**Abraham Lincoln**
87 days, indeterminate — An old R.H. Shumway variety. Sturdy indeterminate plant that produces extra large, dark red, solid, sweet and meaty fruits. Excellent for juices, sauces, and catsup. The fruit can get as large as 3 pounds, often with 9 fruit in a cluster.

**Ace 55**
80 days, determinate — Medium late, large firm, deep oblate fruit are moderately smooth. The plants are medium to large and are tolerant to Verticillium and Fusarium.

**Arkansas Traveler**
85 - 90 days, indeterminate — Pre-1900 Southern heirloom., creamy, mild flavor, medium sized (approximately 6 oz.). Pink in color.

**Beefsteak**
90 days, indeterminate — Extra large meaty, ribbed deep scarlet fruit. Weighs about 12 ounces. Fairly soft for easy slicing.

**Black Krim**
80 days, indeterminate — Brownish-purple to maroon colored fruit with green shoulders & sweet, mild, rich flavor. Fruits weigh approx. 12 oz.

**Bradley**
80 days, semi-determinate — It is a semi-determinate, short stake type of plant. Pink fruit in the 7 ounce range. Green shoulder.

**Brandywine Pink**
85 days, indeterminate — Large reddish-pink colored fruits, weighing up to 14 ounces. Acidic tang.

**Brandywine Red (Amish Heirloom)**
80-100 days, indeterminate — Introduced in the late 1880s. It is by far the best known of the heirloom tomatoes. The plant has “potato-leaf” foliage with very large, boat-shaped, red fruits averaging between 16 and 24 ounces each. The flavor is exceptional and of gourmet quality. Fruits ripen gradually over the season.

**Brandywine Yellow**
80-100 days, indeterminate — Similar description to ‘Brandywine Red’ except that the fruit matures to a bright yellow color.

**Caspian Pink**
80 - 85 days, indeterminate — This Russian heirloom has large, kind of flat (oblate) shaped, pink fruits weighing up to 11 ounces when the plants are pruned. The fruits ripen from the bottom of the plant up.

**Cherokee Purple**
80 days, indeterminate — A slicer type heirloom. Dusky pink-purple with darker shoulders. Mild flavor.

**Chinese Lantern (Red Stuffer)**
90 days, indeterminate — Very prolific on indeterminate plants. The fruit is orange-red with 3 to 4 cells. The center seed cluster, similar to that of a bell pepper, is easily removed which makes this tomato ideal for serving as an edible container for your favorite cold or hot salad.

**Cherokee Red**
80 days, determinate — Vigorous plants that produce seven ounce, firm, red fruits that are full of meaty flavor. Actually matures from the inside out.
Crimson Cushion (Beefsteak-type)
90 days, indeterminate — This is a very old late-seasoned wilt-resistant beefsteak variety. The fruits are large, 14 to 16 ounce, deeply ribbed, irregular, bright scarlet, solid and very prolific.

Delicious
77 days, indeterminate — Huge 1 pound or more fruit. Smooth, red, fairly crack resistant. Solid interior with few seeds.

Flora-Dade
74 days, determinate — This extremely popular market tomato is well adapted to southern humid areas. Flora-Dade offers mid-season fruit with a deep globe shape, is firm, smooth and jointless. It is red at maturity; about 7 ounces on a determinate plant that offers good cover. Flora-Dade has SVF 1 & 2 disease tolerance.

German Johnson
85 days — Large, low acid reddish-pink fruits. Tall plants with “potato-leaf” foliage. The plant was named after Robert Gibbon Johnson in 1820 after he ate a tomato, in public, in New Jersey. He attempted to greatly encourage the public acceptance of the fruit as not being toxic or poisonous.

Giant Belgium Pink
85 days, indeterminate — Sweet fruits averaging 1 to 2 pounds. Dark pink fruits with smooth ends. Low acid, mild flavor.

Glamour
74 days, indeterminate — Glamour has red 6 oz. fruit that is almost globe-shaped, solid and crack resistant. Does great in the Northeast and the Midwest U.S.

Heinz VF
75 days, determinate — Early bright red crack resistant fruit. Heavy yielder with Fusarium and Verticillium disease resistance. Determinate bush habit.

Hillbilly
85 days, indeterminate — Mild flavor. Large orange-yellow fruits with red streaks weighing around 16 oz.

Homestead 24
80 days, determinate — The fruit set under a wide range of conditions, making it popular the world over. Produces 7 - 8 ounce red fruits that are consistently uniform.

Jubilee
75 - 80 days, indeterminate — The 8 ounce fruit is bright orange colored, solid, smooth, sweet, meaty flesh and non-acid. The plants, although indeterminate, tend to be short-stemmed and stiff. They make a unique and attractive tomato juice.

Long Keeper
78 days, indeterminate — The fruit skin is light orange-red with a medium red flesh when ripe. Will stay fresh in storage 6 - 12 weeks after picking.

Marglobe Supreme
75 days, indeterminate — Developed in New Jersey in 1917 by crossing Marvel and Globe. One of the first disease resistant strains with a good resistance to Verticillium and Fusarium wilt. Red fruit; smooth and solid 6 ounce fruit that is crack resistant.

Mortgage Lifter
79 days, indeterminate — This has been a popular variety since it was developed in the ‘30s. The legend of this tomato is that it was developed by M.C. Byles of Logan, West Virginia. For six years he crossed German Johnson, Beefsteak, English and Italian varieties, selecting the largest specimens. It is said that he then sold plants for $ 1.00 each and paid off his mortgage in six years. The fruits are large, pink, over a pound each and one of the best beefsteak flavors available.

Mountain Gold

Mr. Stripey
80 days — Yellow beefsteak type fruit with red-streaked flesh. Large flavorful fruits range from 14 ounces to 3 pounds!

Old German
85 days, indeterminate — The fruits are large, often weighing more than 16 ounces. Color is golden yellow, striped with pink and red going through to the core. Should be staked.

Oxheart
90 days, indeterminate — Extra large,
Great for canning and sauces. The fruit is bright red, flavorful, weigh about 8 oz. and have low enough acid content that they are nice for slicing fresh also.

**Roma VFN**
75 days, determinate — This open-pollinated, pear shaped 2 ounce fruit, ideal for paste or puree. Fusarium and Verticillium resistant. Determinate bush habit.

**Salsa**
70 days, determinate — A solid maturing fruit that matures early and weighs about 6 ounces.

**Sausage**
75 days, indeterminate — These are an interesting addition to your tomato collection. The fruits are unusually shaped, as the name implies, and can grow up to 6 inches long. The flavorful meat is excellent for catsup or sauces.

### Small Fruited Varieties

**Red Cherry, Small**
Pinkish-red fruits are oval and have plenty of flavor. Plants are compact and great for home gardens and hanging planters.

**Red Pear**
70 days — Red pear shaped tomato weighing ½ ounce.

**Tiger Tom**
90 days, indeterminate — Yellow-orange stripes on red-orange skin. Average weight is 6 ounces. The flavor of this small, juicy, fruit is sharp and sweet.

**Traveler 76**
78 days, indeterminate — Heat and drought resistant. Good flavor, 6 ounce fruits. Dark pink when mature.

**White Wonder**
80 - 90 days, indeterminate — Mild, sweet flavored with high sugar content. White inside and white out when matured. Fruits are small to medium-sized on bushy leafy plants. Good for slicing and canning.

## Paste Types

**Amish Paste**
74 days, indeterminate — This Amish heirloom dates back to the late 1800s.

**Pineapple Golden**
75 days — These orange fruits with a pink stripe are an heirloom from the Ohio area and have great cover. Fruits weigh between 12 and 16 ounces.

**Ponderosa Pink**
88 days, indeterminate — Large, purplish pink fruit, mild flavor.

**Rutgers Select**
75 days, determinate — An improved, disease resistant strain. Fruit is 6 ounce, bright red; globular, slightly flattened with smooth, thick walls that are crack resistant. It was originally introduced in 1934. It is a cross between J.T.D. and Marglobe. Good for slicing and cooking.

**Siberia**
48 - 50 days, determinate — Early, bright red fruits weighing up to 5 oz. Capable of setting fruits at 38°F, however, Siberia is not frost hardy. Rumored to have been smuggled out of Russia in 1975.

**Sunray**
75 days, indeterminate — Large, golden 7 oz. fruit on indeterminate plants. Fusarium resistant.

**Tiger Tom**
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**Tomatillo**

**Toma Verde** (*Physalis ixocarpa*)
70 days — Very popular, but sometimes rare in the supermarket. The 2 to 3 ounce fruits are used in salsa or picante dishes. Harvest when fruits are green and before turning yellow. Remove the thin husk before using or consuming.

**Sampler - $1.25**
Turnips
*(Brassica rapa)*

**Sampler** — 0.5 grams — $1.05  
**Packet** — 2 grams — $3.25

Turnips have been around and used as animal fodder for centuries. They started becoming popular as a table vegetable in the 17th century. They generally can grow under most conditions, including cold weather and many varieties have tender, edible green tops that make a welcome fresh winter green.

(Approximately 250-300 seeds/gram)

Purple Top White Globe
52 days — Round roots that are bright purple on the upper part and white below. Grow 4 - 5 inches in diameter but best when harvested a little smaller.

Watermelons
*(See listings under Melons)*

Basil, Sweet *(Ocimum basilicum)*

**Sampler** — 0.5 grams — $1.25  
**Packet** — 1 gram — $2.25

These plants grow to about 18 inches, and provide several harvests. The leaves are used fresh to make pesto, and can be dried and used as a seasoning. A favorite of ours in Italian dishes.

Basil, Lemon *(Ocimum citriodpreum)*

**Sampler** — 0.5 grams — $1.55  
**Packet** — 1 gram — $2.55

A strong lemon-basil flavor that is excellent in oriental and Italian cooking. Plant is small leafed and reaches 12 inches in height. Annual.

Borage *(Borago officinalis)*

**Packet** — 2 grams — $1.25

Borage is an annual grows, 2 - 3 feet tall, self-sows, and is covered with blue, star-shaped flowers from June to August. The flowers make an attractive addition to summertime drinks, either floated on the surface of frozen into an ice cube.

Catnip *(Nepeta Cataria)*

**Packet** — 0.25 grams — $1.25

One whiff and your cats will be hooked. They will not be able to control themselves and will likely wallow your plant to death. Placing some form of protection around your plants is a good idea. The leaves are use to make a calming tea. A bushy perennial that grows 2 - 3 feet in height.

Chamomile, German *(Matricaria recutita)*

**Packet** — 0.25 grams — $1.25

Chicory *(Cichorium intybus)*

**Packet** — 1 gram — $1.25

Chives *(Allium schoenoprasum)*

**Packet** — 0.5 grams — $1.25

Please write us!

We are a small company and value your input.
Chives, Garlic (Allium tuberosum)  
Packet — 0.5 grams — $ 1.25

Coriander / Cilantro (Coriander sativum)  
Packet — 1 gram — $ 1.25

Cumin (Cuminum cyminum)  
Packet — 1 gram — $ 1.25

Dill, Mammoth (Anethum graveolens)  
Packet — 2 grams — $ 1.25

Dill, Bouquet (Anethum graveolens)  
Packet — 0.5 grams — $ 1.25

Dill, Fern Leaf (Anethum graveolens)  
Packet — 0.25 grams — $ 1.25

Echinacea / Purple Coneflower (Echinacea purpurea)  
Packet — 2 grams — $ 1.95

This variety is the true wild form of echinacea. Although well known and quite popular for its medicinal properties, it is also a wonderful addition to your flower garden.

Fennel, Florence (Foeniculum vulgare dulco)  
Packet — 1 gram — $ 1.25

Hyssop (Hyssopus officinalis)  
Packet — 0.25 grams — $ 1.25

Lavender, English (Lavandula vera)  
Packet — 0.25 grams — $ 2.45

Lovage (Levisticum officinale)  
Packet — 0.25 grams — $ 2.50

Marjoram, Sweet (Marjorana hortensis)  
Packet — 0.25 grams — $ 1.25

Oregano (Oregano vulgare)  
Packet — 0.25 grams — $ 1.65

This standard kitchen garden herb is commonly used as a spice in Mexican and Italian cooking. The plant is a perennial, grows fairly tall, has pink flowers and spreads by underground runners. The herb can be used fresh but is generally used after drying the leaves to add a warm spicy flavor to a recipe.

Parsley, Italian (Petroselinum crispum)  
Packet — 2 grams — $ 1.45

Parsley, Moss Green Curled (Petroselinum crispum)  
Packet — 2 grams — $ 1.45

Peppermint (Mentha piperita)  
Packet — 0.25 grams — $ 2.45

The essential oil of the plant is used as a flavoring and for the calming properties. Useful for nausea and indigestion.

Rosemary (Rosemarinum officinalis)  
Packet — 1/10 gram — $ 1.65

Sage (Salvia officinalis)  
Packet — 1 gram — $ 1.65

Sorrel, English (Rumex acetosa)  
Packet — 1 gram — $ 1.75

Spearmint (Mentha spicata)  
Packet — 0.25 grams — $ 2.05

St. John’s Wort (Hypericum perforatum)  
Packet — 0.25 grams — $ 1.95

This is one of those special medicinals that is quickly catching on as a natural “Prozac” substitute.

Summer Savory (Satureja hortensis)  
Packet — 1 gram — $ 1.25

Thyme, Garden (Thymus vulgaris)  
Packet — 0.25 grams — $ 1.95

Thyme, Creeping (Mother of Thyme) (Thymus serpyllum)  
Packet — 1/10 gram — $ 1.85

Yarrow, Gold (Achillea filipendulina)  
Packet — 0.25 grams — $ 1.95

Wormwood (Artemisia absinthium)  
Packet — 1/10 gram — $ 1.35

Flower Seeds

Bird’s-Foot Trefoil (Lotus corniculatus)  
[approx. 820 seeds/gram]  
Yellow flowers, blooms in summer, 12 - 24 inches tall, prefers a sunny, dry location. Perennial.  
Packet — 0.25 grams — $ 1.25
Borage (Borago officinalis)
Borage is an annual, grows 2 - 3 feet tall, self-sows, and is covered with blue, star-shaped flowers from June to August. The flowers make an attractive addition to summertime drinks, either floated on the surface of frozen into an ice cube.
Packet — 2 grams — $1.25

Cornflower (Bachelor Buttons) (Centaurea cyanus) [approx. 200 seeds/gram]
Centaurea is excellent for beds, borders and as cut flowers. It is hardy and blooms in the early summer if planted in early spring. Prefers sunny, well-drained location. 12 to 36 inches.
Packet — 0.5 grams — $1.25

Cornflower, Dwarf (Bachelor Buttons) (Centaurea cyanus) [approx. 200 seeds/gram] Centaurea is excellent for beds, borders and as cut flowers. It is hardy and blooms in the early summer if planted in early spring. Prefers sunny, well-drained location. 12 to 16 inches.
Packet — 0.5 grams — $1.25

Calendula (Calendula officinalis)
[approx. 100 seeds/gram]
Also known as ‘Pot Marigold’, Calendula was once used as a vegetable, the leaves were added to soups and stews. Blooms in wonderful oranges and yellows in the Summer and Fall. Prefers well-drained, sunny locations. Annual.
Packet — 0.5 grams — $1.35

Chinese Forget-Me-Not (Cynoglossum amabile) [approx. 180 seeds/gram]
Hardy, blooms well into fall, has pretty little dark blue flowers, and grows in sun or shade, dry or moist locations. 18 to 24 inches. Annual.
Packet — 0.25 grams — $1.45

Cup and Saucer Vine (Cathedral Bells) (Cobaea scandens) This biennial was a garden favorite in Victorian times. The vines can reach 20 feet in length and produces numerous large flowers. The buds open creamy green then change to rosy-violet and finally mature to a deep purple. (about 14 seeds/gram)
Packet — 1 gram — $1.95

Eastern Columbine (Aquilegia canadensis) [approx. 730 seeds/gram]
The blossoms are red and yellow, appearing in spring into summer. Thrives in moist soil in sun or shade. 18 to 24 inches.
Packet — 0.25 grams — $1.40

Echinacea / Purple Coneflower (Echinacea purpurea) This variety is the true wild form of echinacea. Although well known and quite popular for its medicinal properties, it is also a wonderful addition to your flower garden.
Packet — 2 grams — $1.95

Flax, Blue (Linum perenne lewissi) [approx. 650 seeds/gram]
Seed in May through July for small sky-blue flowers the following spring. 12 to 36 inches. Perennial
Packet — 0.25 grams — $1.25

Flax, Scarlet (Linum grandiflorum rubrum) [approx. 290 seeds/gram]
Native to North Africa and Southern Europe, it has naturalized in parts of the U.S. Requires very little care once established. Deep scarlet flowers are best enjoyed if planted densely. 18 to 30 inches. Annual
Packet — 0.25 grams — $1.25

Forget-Me-Not (Myosotis sylvatica) [approx. 1500 seeds/gram]
This annual is great for borders, blooms early, and reseeds freely. Prefers partial shade and moist soil. Small blue blossoms spring through summer.
Packet — 0.25 grams — $0.99

Four-O’Clocks (Mirabilis jalapa) [approx. 10-15 seeds/gram]
These heirlooms will bring back memories of grandma’s house. The fragrant, trumpet-shaped flowers open in the late afternoon. They are a tender perennial and grown as an annual in colder climates. Bushy, 12 - 36 inches tall.
Packet — 2 grams — $2.25

Foxglove (Digitalis purpurea)
Packet — 0.25 grams — $1.85

Johnny Jump-Up (Viola cornuta)
An old time favorite. Small flowers that look like miniature pansies.
Packet — 0.25 grams — $1.85

Packet — 1 gram — $2.30
Morning Glory, Clarke’s Early Flowering Heavenly Blue *(Ipomoea)* Bright blue shading lighter towards the center  
Packet — 1 gram — $ 2.30

Morning Glory, Crimson Rambler *(Ipomoea)* Short (4-8 ft.) vines with blooms that are crimson red with a white center and 2 - 3 in. across. Annual.  
Packet — 1 gram — $ 2.30

Morning Glory, Grandpa Ott’s *(Ipomoea)*  
This Bavarian variety was passed down to Diane Whealy and helped to start Seed Saver’s Exchange. Small, deep purple flowers with a red star in the throat. Can grow to 25 feet. Annual  
Packet — 1 gram — $ 2.30

Pampas Grass *(Cortaderia selloana)*  
Grows 4 to 9 feet tall, has long, silky white plumes in late summer.  
Packet — 0.25 grams — $ 2.45

Primrose, Tall Evening *(Oenothera hookeri)* [approx. 3000 seeds/gram]  
Bloom in the summer, yellow flowers, likes sunny, dry to moist locations. 36 - 60 inches tall.  
Packet — 0.25 grams — $ 1.25

Primrose, Common Evening *(Oenothera lamarckiana)* [approx. 1900 seeds/gram]  
Bloom in the summer, yellow flowers, likes sunny, dry locations. 24 - 60 inches tall.  
Packet — 0.25 grams — $ 1.25

Sunflower, 'Giant Grey Stripe' *(Helianthus annuus)*  
Read more about this gigantic flower under its “vegetable” listing.  
Sampler — 3.5 grams — $ 1.45  
Packet — 7 grams — $ 2.45

Sweet Pea, Everlasting *(Lathyrus latifolius)* This variety of sweet pea is the perennial type. All summer long the plant puts out blossoms ranging from creamy whites to dark pink. They are drought tolerant and grow to completely cover a fence or bed. Unlike the annual varieties of sweet peas, these do not have a scent. About 12 seeds per gram  
Sampler — 3 grams — $ 2.15  
Packet — 1/2 oz. — $ 6.50

Wildflower Mix (Moist Mix)  
An annual and perennial mix for moister climates that receive over 30 inches of rainfall annually. Also suitable for regularly irrigated sites receiving more than 30 inches annually.  
Mix includes, Baby Blue-Eyes (15.83%), Candytuft (15.81%), Scarlet Flax (15.81%), Rocket Larkspur (9.49%), Siberian Wallflower (9.49%), Purple Coneflower (6.32%), Lance-leaved Coreopsis (6.32%), Tree Mallow (6.32%), Shasta Daisy (6.32%), Gayfeather (1.58%), Clarkia (1.58%), Dwarf Columbine (1.58%), Black-eye Susan (1.58%), Lemon Mint (0.79%), Forget-Me-Not (0.79%), Johnny Jump-up (0.39%)  
Packet — 7 grams — $ 1.95

Seed Collections & Kits

Here are a few items for you or the gardening friends on your list. Each item contains a selection of seeds that is grouped to fill a specific gardening niche and also reflects a savings to you. We can drop ship these items for you and include a card with a short personal message from you. Please indicate this desire on your order.

Southern Garden Selection:  
An assortment of some of the popular varieties commonly found in a Southern Garden. Contains one sampler pack each of Carolina (Sieva) Lima, Georgia (Southern) Collards, Hale’s Best Jumbo Musk-melon, Dwarf Green Pod Okra, Zipper Cream Pea, Long Red Cayenne Pepper, and Hillbilly Tomato. (Save 55¢)  
Item — 90010 — $ 9.55

Short Season Garden Selection:  
Here is a selection of plants that are either adapted for shorter growing seasons or cooler climates. Each kit includes one sampler pack each of Roma Bush Beans, Early Wonder Tall Top Beets, Green Sprouting Calabrese Broccoli, Early Jersey Wakefield Cabbage, Nantes Scarlet Carrots, Black Seeded Simpson Lettuce, Little Marvel Peas, Early California Wonder Bell Pepper, and Siberia Tomato. (Save 60¢)  
Item — 90011 — $ 10.95
Heirloom Tomato Collection:
Five heirloom tomato varieties in one collection. You will get one sampler pack each of Arkansas Traveler, Brandywine (Amish Heirloom), Cherokee Purple, German Johnson, and Pineapple Golden. (Save 50¢)

Item — 90015 — $ 5.75

Salsa Kit (Mild):
Everything that you need to “grow” homemade salsa. Each kit includes recipe, growing instructions, and one sampler pack of Tomatillo, Cilantro, White Sweet Spanish Opion, Roma Tomato, and Ancho Pepper. (Save 75¢)

Item — 90020 — $ 5.50

Salsa Kit (Hot):
Everything that you need to “grow” homemade salsa. Each kit includes recipe, growing instructions, and one sampler pack of Tomatillo, Cilantro, White Sweet Spanish Opion, Roma Tomato, and Jalapeno Pepper. (Save 75¢)

Item — 90025 — $ 5.50

Victory Garden in a Can:
This was a big hit for Y2K so we decided to continue to offer it. It is a selection of 52 vegetable and herb varieties at a nice savings. Additionally, the seed packets are sealed in a one gallon can with desiccant packs to help maintain seed viability for long-term storage. Makes a great wedding gift, a good starter seed collection, or simply a great gardening value. For details regarding exact seed list, please visit our Web site or contact us. (Save over $60)

Item — 90012 — $ 129.00

Seed Saving & Starting Supplies

Seed Spoons:
Planting one seed at a time in starting pots eliminates the need to do thinning and helps to prevent root disruption which may cause young seedlings to die. It has also been a fairly tedious task . . . until now. Four different sizes are included. Simply dip the appropriate spoon into your pile of seeds and drop the seed in the spot that you want. Check out our Web site for more info.

Item - 00051 — $ 2.99

Small Ziplock Bags - A nice container for storing properly dried seeds. Both sizes easily fit into a quart size jar and are 0.002 mil polyethylene and sold in 10 packs.

2” x 3” - Item - 00010 — $ 1.00
3” x 4” - Item - 00011 — $ 1.25

Labels - If you write small, includes space for seed name, source, date, and notes. Sold in sheets of 10.

Item - 00013 — $ 1.75

Desiccant Packets - These packets are 3” x 3” x 1/8” and one packet will protect a quart jar up to 0.14 cu. ft.

Item - 00015 — $ 0.25 each
Item - 00016 — 5 for $ 1.00

Peat Pellets - Great for starting small seeds or cutting. 1½” diameter by ⅛” high when dry, expand to about 2” tall after being soaked in warm water. Simply place one or two seed onto the damp surface and gently press in. Keep moist, provide necessary light, and watch your seeds grow. When plant roots have penetrated the walls of the pellet, snip out the weaker plant and either transplant the whole pellet into a larger pot, or weather permitting, into the garden.

Item - 00055 — $ 0.25 each
Item - 00056 — 5 for $ 1.00

White Plastic Plant Label - 6”, white plastic, one end pointed. Nice weight and can be reused many times.

$ 0.15 each
8 pack for $ 1.00

Garden Marking Pen - Fast drying, waterproof, fade resistant, UV filter, xylene free, 0.75” plastic barrel, black ink, environmentally friendly. Use on wood, metal, glass, plastic, etc. Works great with the white plastic labels above!

$ 3.10 each
Sticky Aphid / Whitefly Trap - Protect plants from Whiteflies, Aphids and other flying insects. Thrips, leaf miners, gnats, fruitflies, leafhoppers, and froghoppers are also attracted to these traps. Peel trap apart, reverse, and fold sticky side out. Hang with supplied twist-tie. Place traps 7 to 10 feet apart or at the end of each row. Lasts all season, even in rain, or until completely coated with insects or dust. Also useful in greenhouses. Non-poisonous and earth friendly. Sold in packs of 5 traps.

$4.99 five pack

Season Extenders

For those of us in areas with shorter growing seasons, we have to get creative in order to enjoy all of our favorite produce. Here are some items that will do just that. Listed below are Web sites that contain data regarding the use of these products. Additional information can be found on our Web site.

http://www.attra.org/attra-pub/seasext.html
http://ceinfo.unh.edu/abtveg.htm
http://www.ces.ncsu.edu/depts/hort/hil/hil-33.html

Red Plastic Mulch (SRM-Red):
Co-developed by USDA ARS & Clemson University. Increases yields of tomatoes by 20% over other methods. May also be beneficial for improved strawberry production.

4’ X 20’ - Item - 00100 — $ 4.95
4’ X 50’ - Item - 00101 — $ 9.50
*4’X 3000’ - Item - 00102 — $325.00
* SHIPPING WEIGHT 65 LBS.

Gift Ideas

Bonsai Shears
These compact sized shears are steel, very sharp and hold an edge well. Great for bonsai and floral snipping. This design of shears have been common since the 18th century. The blades measure 1½ inches. Overall length is 4 inches. Made by the Hangzhou Zhang Xiaoquan Scissors Factory which has been manufacturing fine scissors since 1663.

$3.99 each
Mesh Tea Ball
Reusable 1.75” stainless mesh tea bag replacement. Use to enjoy your own tea blends or bulk buys.

$ 2.95 each

Herb Grinder

$ 4.95 each

Nail Brush:
These 3½ inches long finished wood and natural bristle brushes are a perfect complement to our premium soap bars. Gently remove signs of your gardening day from your hands.

$ 2.95 each

Gardener’s Soap:
Our gardener's soap has a pleasing fragrance with a soothing lather and effective cleaning action for garden tired and soiled hands. Contains aloe vera, vitamins A & E and pumice in a vegetable soap base.

$ 3.45 each

Gift Certificates

If there are gardeners on your shopping list, make gift-giving easy with a Victory Seed Company Gift Certificate.

Available in any amount, our certificates come with a copy of our current catalog. We can either send them to you, or with a personalized message, to the intended recipient. First class postage to destinations within the United States is included.

We need to know the dollar amount of each certificate requested, the name and address of the person you are purchasing it for, and what personal message you’d like us to include.

**WEB SITE NEWS**
Updated nearly on a daily basis, you will find a monthly newsletter, a gardening almanac, general information, as well as products that were too new to make it in the printed catalog.

www.VictorySeeds.com
Laurelstone Soaps, Old-time Handmade Bar Soap

A premium grade soap, handmade by a company “At the end of the Oregon Trail”. Laurelstone Soaps goal is to “provide you with the most skin softening, luxuriously wonderful, handmade soaps for all skin types”.

Customers with sensitive skin highly praise it’s effectiveness and usability. The ingredients used are all pure and natural, of a very high quality and blended to create a bar that is moisturizing and creamy.

Not all handmade soaps feel the same. These bars feel like silk, soften your skin, and last 3 to 5 times longer than commercial soaps. They have been specially formulated through 12 years of research.

Inside each bar wrapper you will find a letter from the (fictional) 1800's housewife who came across on the Oregon Trail, and decided to make soap and sell it to those who followed. It gives a brief history of soap making up to that time.

Oatmeal & Honey — “For Complexion or Greasy Hands” - Available in Unscented, Natural Lavender, or Peppermint all with Vitamin E. Decorative wrapping is trimmed with colored ribbon. Bars measure 1.25" X 1.875" X 2.75" and weigh between 3.5 and 4 ounces each.

 Unscented — $3.99 each
 Natural Lavender — $3.99 each
 Peppermint — $3.99 each

Pure Vegetable Oil - “Shampoo & Bath Soap” - Made from palm, olive and almond oils blended with cocoa butter, Vitamin E and other ingredients. Available unscented only (although it has a fresh, clean smell).

 Unscented — $3.99 each

More About Us

In this age of consolidation and mega-mergers among seed, pharmaceutical and chemical companies, the Victory Seed Company remains a small, family owned and operated entity.

Our farm is located in the beautiful Willamette Valley of Oregon. This soil has sustained our family for five generations — through world wars, global economic collapse, societal unrest, and natural disasters. We believe that with proper stewardship, the farm will continue to provide sustenance for many more generations. We are licensed by the Oregon Department of Agriculture as a retail seed company.

Current agricultural trends demand uniform growth, fruit size and maturity dates for harvest. Hybrids are developed to exploit certain traits and characteristics beneficial to these agri-industrial practices.

As home gardeners, we do not need to be limited by these same varieties. We can choose varieties that taste great but may not transport well. Fruits that ripen throughout the season and not all at once.

Additionally, efforts are being made to change thousands of years of agricultural history by moving away from conventional plant breeding techniques (common hybridization) and towards genetic engineering methods. We believe that there is not enough scientific data collected to ensure that the resulting new varieties are safe to humankind or the environment.

Because of this, we will not knowingly offer for sale, any seed that has been genetically modified through laboratory practices. We will continue to offer only standard, open-pollinated seed varieties.

We wish you the best with your gardening efforts and encourage your use of heirloom seeds and organic farming practices.
Thank you so much for your support!

Ordering Instructions
Please fill out the form, including an email address and / or telephone number, (so that we can contact you with questions regarding your order). Please mail the form and payment in full to:

The Victory Seed Company
P.O. Box 192
Molalla, Oregon 97038

If paying by credit card, you may also fax to 503-829-3126.

Payment Terms
Full payment, in U.S. dollars, is due with each order. We will accept checks, money orders, VISA, MasterCard and American Express. No cash or stamps through the mail, please. Returned checks will carry a $25.00 service fee.

We struggled with the philosophy of accepting credit cards. Our credit society, and the vicious cycle of debt that some people get trapped into, causes our dilemma. However, in our electronic economy, the use of "plastic" has nearly become a necessity. If you use credit cards, please do so responsibly.

Prices
We are doing our best to offer our high quality seeds at the lowest possible prices. You will probably still be able to find packets of seeds cheaper on discount racks at your local grocery store, but compare the weight, storage conditions, selection, and germination guarantees before buying. All prices in this catalog are subject to availability and may change.

Business Hours
Our standard business hours are Monday through Friday from 9:00 a.m. until 6:00 p.m. PST. Depending on the time of year, we may be in the office after hours filling orders or out in the fields and gardens. Electronic mail tends to be the most efficient way for us to handle general communications. For checking on the status of an order, please use:

inquiries@VictorySeeds.com
Backorder Policy
All items will be backordered unless the item is sold out or not available as a result of a crop failure. Unless a customer notifies the Victory Seed Company, all backorders shall be shipped. If you are interested in substitutions, let us know. If payment is over the amount which is filled, the difference under $10.00 will be credited to you in the form of a gift certificate to be applied towards your next purchase. Overages in excess of $10.00 will be reimbursed.

Delivery
We generally ship within two business days. Our standard U.S.P.S. shipping rates are listed on the order sheet. If you desire an alternate shipping method, let us know. Some heavier items may carry additional shipping charges. Where this applies, it will be duly noted. We ship by first class, priority mail, or UPS. Please include a street address for delivery.

Delays in Delivery
The Victory Seed Company shall not be responsible for loss or damage caused by delays in delivery from strikes, acts of war, fire, casualty, inability to obtain materials or other causes beyond our control.

International Sales (Outside Continental United States)
Due to varying postal rates and custom regulations, special rates and billing will be applied. Contact us prior to ordering.

Return of Merchandise
Victory Seed Company cannot accept the return of any opened seed packages or goods. The product would have to be destroyed and frankly, we could not keep our prices reasonable and would probably not be in business very long! Proper authorization and shipping instructions are required before returns are accepted. Unauthorized returns will be refused and sent back at the customer’s expense. No returns will be accepted after 90 days from time of shipping. You will be refunded the value of the item only. Special orders cannot be returned.
Claims
We are not responsible for damage after our delivery to the carrier. All claims for storage and damage must be reported to the carrier immediately and filed with the carrier by the customer.

Our Warranty and Limitation of Liability
In lieu of all other warranties, expressed or implied and all other obligations or liabilities, we warrant to the extent of the purchase price, that the seeds which we sell are as described by us on our package, within recognized tolerances. Our liability, whether contractual, for negligence or otherwise, is limited in amount to the purchase price of the seeds under all circumstances and regardless of the nature, cause or extent of the loss, and as a condition to any liability on our part, we must receive notice by registered mail for any claim that the seeds are defective within 30 days after the defect of the seeds become apparent. Seeds not accepted under these terms and conditions must be returned at once in their original unopened containers and the purchase price will be refunded. Notwithstanding the above, all claims shall be submitted within 90 days of shipping date. All claims shall be submitted with the original Victory Seed Company packaging. (Sorry for the legal mumbo jumbo, but sadly, it is necessary).

Recommendations
All recommendations made by us are compiled from recognized botanical and horticultural sources. We are not responsible for damage or failure because of any recommendations given by Victory Seed Company personnel. Any references to medicinal properties is included for historical, informational purposes only and should in no way be construed as a prescription for medical conditions.

Descriptions and Illustrations
The plant descriptions in this catalog have been prepared from our observations, supplier reports and other trial or experimental situations. Illustrated specimens have been grown and photographed under favorable conditions. Although they describe
what has been observed and documented, they do not necessarily predict what can be expected under your specific growing circumstances. Variation from the color shown in our catalog can be expected. This variation can result from film, printing ink, Web page or computer display differences, and other catalog production techniques, as well as soil, climate and other plant growing conditions.

Germination Standards
We continually check our seed stock to ensure that the seed you receive from us meets or exceeds the standards set by the Federal Seed Act and by the Oregon State Department of Agriculture.

Treated Seeds
We strive to obtain certified organic and untreated seeds, however, some varieties are commonly only available pretreated with a fungicide. If we feel that the protection of the variety is important, we will offer it. If you do not wish to receive any treated seed, please list this on your order and we will either refund or substitute.

Noxious Weeds
Some plants that are naturally occurring or have been cultivated for years have been deemed by some governments, (local, state, province, and federal) as being classified as a noxious weed. We will not knowingly supply seed that breaks a local law so please check your laws for your area. If you proceed to purchase these seeds from us, you do so under the agreement that you will use them for non-planting purposes. Check this web site for more information:

www.aphis.usda.gov/npb/statenw.html

Privacy
We believe that privacy is the foundation on which all other personal freedoms are built. Your name and all other information will not be sold or otherwise distributed without receiving your prior approval. This policy applies to our Web site as well.
Help Us Conserve Resources

If you are receiving duplicates of our mailings or no longer wish to receive them, please let us know so that we can update our mailing list.

Recycling and reuse are part of our lifestyle. This catalog is printed with soy-based ink on recycled paper made with at least 30% post consumer waste.

We hope that you will keep it around to help during your gardening season. When finished, please pass them on to a gardening friend. If you do discard, please recycle.

We greatly appreciate your help in this little conservation effort.

Seeds as Wedding Favors

Heirloom seeds, by their very nature, are deeply intertwined with the concepts of marriage, family and tradition.

For thousands of years, until the not too distant past, a very important wedding gift was the passing on of family garden seeds. The couple would receive seed from both the bride and groom’s family. This was the equivalent of providing the future food supply for newly created family. In this way, seed varieties were preserved from extinction.

We are very happy that incorporating seeds into a wedding event is becoming a new trend - we hope that it becomes a tradition. We are proud that our seeds have been featured in many weddings.

As a small, family owned and operated company, we are very flexible in helping you to create a unique wedding favor using seeds. We personally can provide:

Bulk Quantities of Seed
Large Quantities of prepackaged Seeds
Customized Seed Packets
Referral to an affiliate business specializing in custom wedding favors

Since this is a highly specialized product, and no one wants a “cookie cutter” favor, we quote prices based on your specific needs. Email us at Weddings@VictorySeeds.com to receive more information.

You can also see some images of various ideas on our Web site at:

Opportunities for Service

Part of our personal philosophy is that we are stewards of all that we are entrusted with. In this light, we provide support to many organizations and causes. We hope that you will too. It is a wonderful way in which we all can work to make this world a better place. Here are a few ideas.

Help to Feed the Hungry

One way that you can use your love of gardening with service to others is to plant extra seeds and donate the produce to your local food banks, soup kitchens, or gleaners organizations.

Consider planting your 21st Century Victory Garden!

“Growing” Gardeners

If the opportunity arises, passing on your gardening skills is a noble effort. Like any skill, it is always easier to learn when it is presented by someone with experience. If you are a skilled gardener, perhaps you will be inclined to teach your kids, your neighbors, or seek out a community garden at which you can donate your time and talents.

Variety Preservation Project

If you have visited our Web site or read through this catalog, you will understand that our primary purpose is to preserve open-pollinated plant varieties and to offer them to our customers, helping to insure that the variety is not forever lost.

If you are a seed saver, experienced in proper techniques for maintaining genetic purity of varieties, we are interested in working with you.

Ideally we would like to
control the production of all of our seed stock on our farms. This takes tremendous resources and ultimately is dependant on our farm’s growing conditions.

We are in the process of forming a network of small growers who are like-minded in our efforts of preserving old varieties, multiplying them out, and offering them to the public.

If this sounds like something in which you would like to become involved with, please contact us.

**Preserving Your Family Heirlooms**

If you are growing a variety that has been in your family for generations, you are probably very aware of how fragile its existence is.

If you do not grow it out every year, if it is not stored properly, or if a multitude of other circumstances arise, your family heirloom could be lost forever.

The best method of insuring that it survives is to have it growing by as many people, in as many different places as possible.

If you have a variety that is unique, and you would like to send us a sample for evaluation, please contact us.

Several of the varieties that we offer are as a result of this effort. Many others are in trials and will hopefully be offered in the coming years.

**SUBMIT PHOTOS!**

We love to hear about, and see your gardening successes. If you send us a photo that we end up using on our Web site or in the catalog, we will send you a $5.00 certificate good for your next seed purchase.
<table>
<thead>
<tr>
<th>Vegetable</th>
<th>Seeds Per Gram (typical)</th>
<th>Row Feet per Sampler</th>
<th>Row Feet per Packet</th>
<th>Planting Distance In Row After Thinning or Transplanting</th>
<th>Planting Distance Between Rows</th>
<th>Planting Depth</th>
<th>Approx. Days To Germination</th>
<th>Min. Soil Temp in degrees F</th>
<th>Yield per 100 Foot Row</th>
</tr>
</thead>
<tbody>
<tr>
<td>Artichoke</td>
<td>15-20</td>
<td>25'</td>
<td>N/A</td>
<td>36'</td>
<td>48&quot;</td>
<td>%</td>
<td>10-14</td>
<td>75</td>
<td>30+ Flowers</td>
</tr>
<tr>
<td>Asparagus</td>
<td>30</td>
<td>25-50'</td>
<td>50-100'</td>
<td>12&quot;</td>
<td>48&quot;</td>
<td>%</td>
<td>21</td>
<td>75</td>
<td>100s of Spears!</td>
</tr>
<tr>
<td>Beans, Bush</td>
<td>100/oz.</td>
<td>10-15'</td>
<td>20-30'</td>
<td>4-6'</td>
<td>18&quot;</td>
<td>1&quot;</td>
<td>8-16</td>
<td>60-80</td>
<td>see bean page</td>
</tr>
<tr>
<td>Beans, Pole</td>
<td>100/oz.</td>
<td>10-15'</td>
<td>20-30'</td>
<td>6-8'</td>
<td>36&quot;</td>
<td>1&quot;</td>
<td>8-16</td>
<td>60-80</td>
<td>see bean page</td>
</tr>
<tr>
<td>Beets</td>
<td>55</td>
<td>15'</td>
<td>25'</td>
<td>2-4'</td>
<td>12-30'</td>
<td>-30'</td>
<td>8</td>
<td>60</td>
<td>100 lbs.</td>
</tr>
<tr>
<td>Bitter Melon</td>
<td>6</td>
<td>4 hills</td>
<td>N/A</td>
<td>4'</td>
<td>3'</td>
<td>1&quot;</td>
<td>15</td>
<td>70</td>
<td>100 lbs.</td>
</tr>
<tr>
<td>Broccoli</td>
<td>325</td>
<td>20'</td>
<td>50'</td>
<td>12-24&quot;</td>
<td>18-36'</td>
<td>%</td>
<td>10</td>
<td>60</td>
<td>75 lbs</td>
</tr>
<tr>
<td>Brussel Sprouts</td>
<td>285</td>
<td>20'</td>
<td>100'</td>
<td>18'</td>
<td>24&quot;</td>
<td>%</td>
<td>10</td>
<td>60</td>
<td>55 lbs</td>
</tr>
<tr>
<td>Cabbage</td>
<td>300</td>
<td>12'</td>
<td>50'</td>
<td>12-24&quot;</td>
<td>24-36'</td>
<td>%</td>
<td>10</td>
<td>60</td>
<td>60 heads</td>
</tr>
<tr>
<td>Cabbage, Chinese</td>
<td>350</td>
<td>12'</td>
<td>50'</td>
<td>12-24&quot;</td>
<td>24-36'</td>
<td>%</td>
<td>10</td>
<td>60</td>
<td>60 heads</td>
</tr>
<tr>
<td>Cantaloupe</td>
<td>45</td>
<td>5 hills</td>
<td>10 hills</td>
<td>6'</td>
<td>5-6’</td>
<td>1-2’</td>
<td>7</td>
<td>65</td>
<td>50-110 lbs.</td>
</tr>
<tr>
<td>Carrots</td>
<td>850</td>
<td>15'</td>
<td>60'</td>
<td>1-3’</td>
<td>16-30’</td>
<td>%</td>
<td>8</td>
<td>60</td>
<td>50-100 lbs.</td>
</tr>
<tr>
<td>Cauliflower</td>
<td>325</td>
<td>25'</td>
<td>100'</td>
<td>14-24’</td>
<td>24-36’</td>
<td>%</td>
<td>10</td>
<td>60</td>
<td>60 heads</td>
</tr>
<tr>
<td>Celery</td>
<td>2,200</td>
<td>5'</td>
<td>20'</td>
<td>6-12'</td>
<td>18-40’</td>
<td>1/8’</td>
<td>21</td>
<td>55</td>
<td>100 plants</td>
</tr>
<tr>
<td>Collards</td>
<td>285</td>
<td>12'</td>
<td>50'</td>
<td>12-24’</td>
<td>24-36’</td>
<td>%</td>
<td>10</td>
<td>55</td>
<td>75 lbs</td>
</tr>
<tr>
<td>Corn</td>
<td>150-2500/oz.</td>
<td>35-50'</td>
<td>75-100'</td>
<td>6-10’</td>
<td>30’</td>
<td>1%-2’</td>
<td>7-10</td>
<td>65</td>
<td>100 ears</td>
</tr>
<tr>
<td>Cucumber</td>
<td>35</td>
<td>5 hills</td>
<td>10 hills</td>
<td>4-12’</td>
<td>36-72’</td>
<td>1-2’</td>
<td>7</td>
<td>70</td>
<td>100 lbs.</td>
</tr>
<tr>
<td>Eggplant</td>
<td>200</td>
<td>30’</td>
<td>120’</td>
<td>18-30’</td>
<td>24-48’</td>
<td>%</td>
<td>10</td>
<td>75-80</td>
<td>100 lbs.</td>
</tr>
<tr>
<td>Endive &amp; Chicory</td>
<td>900</td>
<td>25'</td>
<td>100'</td>
<td>8-12’</td>
<td>18-24’</td>
<td>%</td>
<td>10</td>
<td>60</td>
<td>80 heads</td>
</tr>
<tr>
<td>Kale</td>
<td>285</td>
<td>10’</td>
<td>40’</td>
<td>18-24’</td>
<td>24-36’</td>
<td>%</td>
<td>10</td>
<td>40</td>
<td>75 lbs</td>
</tr>
<tr>
<td>Kohlrabi</td>
<td>285</td>
<td>10’</td>
<td>40’</td>
<td>4’</td>
<td>18'</td>
<td>%1’</td>
<td>5-12</td>
<td>65</td>
<td>75 lbs</td>
</tr>
<tr>
<td>Leek</td>
<td>400</td>
<td>10’</td>
<td>40’</td>
<td>2’</td>
<td>18’</td>
<td>%</td>
<td>7-15</td>
<td>50</td>
<td>100 stalks</td>
</tr>
<tr>
<td>Lettuce</td>
<td>800</td>
<td>25’</td>
<td>100’</td>
<td>8-15’</td>
<td>12-24’</td>
<td>%</td>
<td>7</td>
<td>40</td>
<td>50 lbs</td>
</tr>
<tr>
<td>Mustard</td>
<td>550</td>
<td>12.5’</td>
<td>50’</td>
<td>5-10’</td>
<td>12-36’</td>
<td>%</td>
<td>9</td>
<td>50</td>
<td>50 lbs</td>
</tr>
<tr>
<td>Okra</td>
<td>20</td>
<td>15’</td>
<td>60’</td>
<td>8-24’</td>
<td>42-60’</td>
<td>1’</td>
<td>10</td>
<td>70</td>
<td>100s of Pods</td>
</tr>
<tr>
<td>Parsley</td>
<td>550</td>
<td>N/A</td>
<td>15’</td>
<td>4-12’</td>
<td>12-36’</td>
<td>%</td>
<td>21</td>
<td>50</td>
<td>30 lbs</td>
</tr>
<tr>
<td>Pepper</td>
<td>160</td>
<td>12’</td>
<td>50’</td>
<td>12-24’</td>
<td>18-36’</td>
<td>%</td>
<td>10</td>
<td>70</td>
<td>50 lbs</td>
</tr>
<tr>
<td>Pumpkin</td>
<td>10</td>
<td>8’</td>
<td>25’</td>
<td>36-60’</td>
<td>72-96’</td>
<td>1’</td>
<td>7</td>
<td>70</td>
<td>100s of Pounds</td>
</tr>
<tr>
<td>Rhubarb</td>
<td>61</td>
<td>12’</td>
<td>50’</td>
<td>4’</td>
<td>4’</td>
<td>%</td>
<td>5-20</td>
<td>70</td>
<td>100 lbs.</td>
</tr>
<tr>
<td>Radish</td>
<td>90</td>
<td>12’</td>
<td>30’</td>
<td>61’</td>
<td>8-18’</td>
<td>%</td>
<td>6</td>
<td>40</td>
<td>200 Radishes</td>
</tr>
<tr>
<td>Spinach</td>
<td>90</td>
<td>10’</td>
<td>100’</td>
<td>2-6’</td>
<td>12-36’</td>
<td>%1’</td>
<td>8</td>
<td>40</td>
<td>40 lbs</td>
</tr>
<tr>
<td>Squash, Summer</td>
<td>10</td>
<td>10’</td>
<td>25’</td>
<td>36-48’</td>
<td>36-48’</td>
<td>1-2’</td>
<td>7</td>
<td>70</td>
<td>200 lbs.</td>
</tr>
<tr>
<td>Squash, Winter</td>
<td>10</td>
<td>10’</td>
<td>25’</td>
<td>48-72’</td>
<td>48-72’</td>
<td>1-2’</td>
<td>7</td>
<td>70</td>
<td>200 lbs.</td>
</tr>
<tr>
<td>Swiss Chard</td>
<td>75</td>
<td>5’</td>
<td>20’</td>
<td>10’</td>
<td>18’</td>
<td>%1’</td>
<td>7-10</td>
<td>60</td>
<td>40 lbs</td>
</tr>
<tr>
<td>Tomato</td>
<td>400</td>
<td>30’</td>
<td>N/A</td>
<td>24-72’</td>
<td>36-84’</td>
<td>%</td>
<td>8</td>
<td>70</td>
<td>100 lbs.</td>
</tr>
<tr>
<td>Turnip</td>
<td>425</td>
<td>8’</td>
<td>30’</td>
<td>2-6’</td>
<td>12-36’</td>
<td>%</td>
<td>7</td>
<td>50</td>
<td>50 lbs</td>
</tr>
<tr>
<td>Watermelon</td>
<td>10</td>
<td>4 hills</td>
<td>16 hills</td>
<td>24-36’</td>
<td>72-96’</td>
<td>1’</td>
<td>8</td>
<td>70</td>
<td>50-100 lbs.</td>
</tr>
</tbody>
</table>

* (These figures are approximate and to be used as a guide.)*

Victory Seed Co. Growing Guide

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