

\$2.00  
CAT-2002

# Victory Seed Company

*Open-pollinated & Heirloom Seeds*  
*for*  
**2002**



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[www.VictorySeeds.com](http://www.VictorySeeds.com)

*“Preserving the future one seed at a time”™*



'Anasazi' Bean



'Calypso' Bean



'Christmas Lima'  
Bean



'Cranberry' Bean



'Scarlet Runner'  
Bean



'Soldier' Bean



'Valena Italian'  
Bean



'Yellow Eye'  
Bean

Remember. No chemicals, unstable hybrids or GMOs here! We offer only open-pollinated and heirloom seeds that are either untreated, Organically Grown (**OG**) or Certified Organic (**CO**).



## Welcome to the 2002 Victory Seed Co. Catalog & Growing Guide

As we mark the end of the calendar year and the beginning of yet another, it seems to be human nature to review the past twelve months. As a business, we review our financial position, reevaluate goals and objectives, and plan for the future. As individuals we begin to prepare our tax returns. Going through the month to month details reminds me of events . . . gifts purchased for special days, trips to the dentist, trips taken, etc. Through this retrospection, one thing stands out. Time is flying!

Growing up, time seemed to move at a snails pace. My parents would say, "Wait until you get older". I don't think that time is moving faster now because I am old. On New Year's Eve, my 11 year old son made an unsolicited comment regarding how fast the year went by. This is just not right. Time should move slowly for a child.

I believe that this phenomenon is a result of the fast pace of life in our society. Everything is rushed. We are praised, even rewarded by society for successfully juggling many dissimilar tasks - multi-tasking. The promise of technology to simplify our lives was a lie. Do we really need to shave, make a phone call, and check our portfolio while traveling 55 M.P.H. from one appointment to another? Instead of simplicity, technology has enabled complexities that our great-grandparents never would have fathomed.

Gardening is the best method that I know for becoming grounded in what is important. In the garden, you have time to think; to plan; to meditate; to pray. It is the best method for learning how you fit within the physical, if not the spiritual world. You are performing a dance with nature that it as ancient as the beginnings of civilization. Planting a seed in the soil, with your own hands, and nurturing it, is awesome. Many farmers no longer touch the soil. Their technology does. Gardening is one way that we can connect with our environment. It is a good teacher of patience. It is not something that can be rushed - no matter how much technology you throw at it. Nature has a way of forcing us to slow down and play by its rules.

As we start into 2002, we would like to take this time to thank everyone who has helped to support our work preserving open-pollinated and heirloom seed varieties for future generations. It is through your orders, contributions, seed submissions, and help that we are able to exist. Thank you for allowing us to serve you.

Gardening Success To You in 2002,



P.S. - We hope that you will read through this catalog, take advantage of the resources on our Web site, get to know us. We have made some really good friends these past years and look forward to many more!

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## Why Heirloom & OP Seeds?

Current agricultural methods are production oriented. Predictable produce size and uniform maturity are goals. Hybrids are developed to exploit specific traits and characteristics beneficial to these agri-industrial practices. Taste and nutrition are secondary.

As home gardeners and small market growers, we do not need to be limited to these same commercial hybrids. We should be allowed to choose varieties that taste great and are interesting. Not common and dull.

Additionally, thousands of years of agricultural history are being threatened by technology and greed. By moving away from conventional plant breeding techniques and towards genetic engineering methods, our planet's biodiversity is being threatened. We believe that this science is not beneficial to our world. The original promise of biotechnology to reduce chemical use has never occurred. Throwing out the rhetoric and spin, and reading annual reports of the companies promoting genetic modification, it is obvious that financial gain is the motivation.

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.

In this era of consolidation and mega-mergers among seed, pharmaceutical and chemical companies, the Victory Seed Company remains a small, independent, 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 wish you the best with your gardening efforts and encourage your use of heirloom seeds and organic farming practices.

# 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 nonproductive 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

An attractive ornamental with edible flower buds. A delicacy which is 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. Perennial.



## 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 greenhouse 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.

About 50 seeds / gram



## Mary Washington

Perennial — A popular standard variety. Loam soil is the best soil for raising asparagus.

**Sampler — 1 grams — \$ 1.75**

**Packet — 4 grams — \$ 3.45**

# Basil

(Approximately 750-900 seeds/gram)

## Lemon Basil (*Ocimum citriodorum*)

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

**Sampler — 0.5 grams — \$ 1.55**

**Packet — 1 gram — \$ 2.55**

## Sweet Basil (*Ocimum basilicum*)

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.

**Sampler — 0.5 grams — \$ 1.25**

**Packet — 1 gram — \$ 2.25**

# Beans

(*Phaseolus*)

**Sampler — 1 ounce — \$ 1.25**

**Packet — 2 ounces — \$ 1.95**

Beans (*Phaseolus*) originated somewhere near Guatemala, but migration throughout North & South America had occurred before Europeans arrived. In fact, beans were almost as universally cultivated as maize by the native people.

From a 100 foot row, you may receive 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 catalog for planting specifics and photos on the inside front cover page.

## Pole Snap Beans (Climbers)

### Kentucky Wonder

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

### Romano Pole (Italian Flat)

70 days — Popular in Europe. Plants are 6 feet tall with thick, flat, medium green, stringless pods that are  $\frac{3}{4}$  inch by 6 inches long. Pods are best eaten when young.

### Valena Italian (OG)

75 to 90 days — This 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 (OG)

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 (OG)

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  $2\frac{1}{2}$  times and retains markings when cooked.

## Bush Snap & Shell Beans

### Black Valentine (CO)

65 days — This is a pre-1850 heirloom variety that was commercially released by seedsman Peter Henderson in 1897. The pods are nearly round, 6 inches long, dark-

green and stringless and grow on 18 inch plants.

### Blue Lake 274

58 days — A bush version of the popular climber and a "flavor-ite" of ours. The pods develop to  $5\frac{1}{2}$  to 6 $\frac{1}{2}$  inches in length. This is a canner's favorite as the variety tends to mature its heavy crop all at once.

### Cannellini (OG)

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 increases  $2\frac{1}{2}$  times when cooked (e.g. 1 cup dried beans equals  $2\frac{1}{2}$  cups cooked). Limited supply.

**1 ounce Sampler - \$1.55**

### Earliserve

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

### Golden Wax (CO)

60 days — Does great in Northern climates. Good flavor with no strings. The pods are 5 inches long on average, and golden in color. Very dependable and great fresh, canned, or frozen.

### 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 to 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 (OG)**

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 the variety back to 130 A.D. A bush-type plant with short runners.

### **Appaloosa, Vermont**

85 days — The plant can reach 24 inches 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 (OG)**

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.

### **Cranberry (OG)**

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.

### **Dwarf Taylor's Horticultural**

68 days — This variety dates back to the early 1800s and is reported to have been brought to the U.S. from Italy. The plants are semi-runner type, 14 to 18 inches long. Does well in cool climates. The seeds are tan streaked with dark-red. They are good early as a snap bean but generally used as green shell beans. Limited supply.

**1 ounce Sampler - \$1.55**

### **Flageolet (OG)**

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) (OG)**

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 (OG)**

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 18<sup>th</sup> Century European soldier. White with reddish brown markings.

### **Swedish Brown (OG)**

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.

### **Tongue of Fire (OG)**

70 days — Italian heirloom (Borlotto Lingua di Fuoco). A cranberry-type bean originally collected from Tierra del Fuego on the tip of South America. The pods are ivory tan with red streaks and spots as they mature. The seeds are large and roundish. They have an excellent flavor and texture and are good fresh, canned, frozen or dried (90 days).

### **White Marrowfat (White Egg) (OG)**

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 (Molasses Face) (OG)**

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 to 3½ 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 dollar-sized, flat bean, light cream with maroon spots, splashes, and swirls. Dating back to the 1840s, it has been a favorite for many generations. The vines are vigorous and reach up to 10 feet with heavy yields, doing well even in extreme heat. It has a butter-like texture and a subtle chestnut-like flavor. Can be used as either a green shelled or dry bean and retains the markings after being cooked.

### Fordhook 242 Bush Lima

80 days — This is an improved version of the old Burpee variety that was a 1945 All American Selection. The plants are 16 to 20 inches with pods containing 3 to 5 large, flat greenish-white seeds. Good for northern and maritime climates.

### 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 to 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.

## Fava Beans

(*Vicia faba*)

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.

## Aquadulce

90 days — This variety can withstand very cold conditions and can be planted in the fall or winter. Used for early crops. Plants are 36 to 40 inches.

## Broad Windsor

85 days — 36 to 48 inch plants that are upright and non-branching. The 5 to 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.

## Runner Beans

(*Phaseolus coccineus*)

### Scarlet Runner (OG)

60 to 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, and to attract hummingbirds. It can be used young as a snap bean or mature as a shelled or dry bean.

## Beets

(*Beta vulgaris*)

**Sampler — 4 grams — \$ 1.30**

**Packet — 7 grams — \$ 2.05**

(Approximately 50 - 100 seeds/gram)

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.



### **Bull's Blood**

60 days — The tops of this variety are quite tasty and beautiful. Matures in 35 days for tops and 60 days for roots.

### **Chiogga (Bull's Eye)**

65 days — Italian heirloom. Slicing reveals alternating red and white rings, like a target. The mild flavored tops can also be used raw or cooked as greens.

### **Crosby Egyptian**

60 days — One of the largest early varieties that will keep shape until fall. Tops can reach 16 inches. Roots are uniform shape, smooth skinned, and flattened heart shaped. Said to have been brought to the U.S in 1869.

### **Cylindra (Butter Slicer or Formanova)**

45 to 80 days — This Danish variety, as the name suggests, produces a beet that is elongated (6 to 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 (CO)**

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.

### **Green Top Bunching (CO)**

60 days — The roots are flattened and round in shape. The 15-inch tops are good for greens and hold their color well.

### **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 to 12 inches. Holds shape well when crowded.

### **Sangria**

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

## **Broccoli**

(*Brassica oleracea* var. *botrytis*)

**Sampler — 0.5 grams — \$ 0.95**

**Packet — 1 grams — \$ 1.80**

(Approximately 250 - 350 seeds/gram)

Broccoli is historically a cool weather crop. Start seeds inside in the early spring for a summer crop and in late summer for a late 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.

### **Calabrese, Green Sprouting (CO)**

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

### **De Cicco (CO)**

50 to 80 days — Introduced in 1890, De Cisso is an old reliable European variety. The plants are compact, 2 to 3 feet in height, that produce a central 3 to 4 inch head with numerous side shoots. Much more productive than hybrids and nonuniform in maturity making it an excellent home garden variety. Freezes well.

### **Waltham 29**

60 to 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. *gemnifera*)

**Sampler — 0.5 grams— \$ 1.05**

**Packet — 2 grams — \$ 3.25**

(Approximately 250-350 seeds/gram)

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



## Long Island Improved

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

# Cabbage

(*Brassica oleracea* var. *capitata*)

**Sampler — 0.5 grams — \$ 1.05**

**Packet — 2 grams — \$ 2.25**

(Sampler will sow a 25 foot row and the packet a 100 foot row.)

Cabbage can be direct sown but is usually started indoors, four weeks prior to your last expected frost date. Two weeks before transplanting, the seedlings should be hardened off or acclimated to the outdoors. Do this every day by moving pots outside into the shade and then returning indoors at night exposing the plants to increasing amounts of direct sunlight. Check moisture often so that they do not dry out. You can also plant in summer for fall harvests.

## Chinese Michihli (*Brassica rapa*)

55 to 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 to 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 to 110 days — This has been a standard storage-type variety since it was introduced by Burpee in 1887. It has been a depend-

able variety, resisting bolting and splitting and keeping until late spring. Produces round, blue-green, 7 to 8 inch diameter heads weighing 5 to 7 pounds. Adapted to the Northeast and does well in mountainous areas.

## Drumhead

The heads are blue-green in color with good wrapper leaves, flattened and large. Can reach 12 pounds with ideal growing conditions.

## Early Jersey Wakefield

60 to 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.

## Glorious of Enkhuizen

100 days — Released in the 1800s by Royal Dutch Sluis (an old seed house) of Holland. The heads are blue-green in color and can reach 9 inches in diameter and 10 pounds in weight. It is a good early variety, a good keeper, ideal for storage, and for kraut.

## 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 to 7 pound), red, solid, round heads that have fine flavor and keep well. Great raw, cooked, or pickled. Nice deep color.

## Red Acre

74 to 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.

## Vertus (Savoy)

80 days — The medium framed plants produce green, flattened globe shaped heads that are about 8 inches in diameter and weighing about 5 pounds.

# Cantaloupe

(See listings under Melons)

## Carrots

(*Daucus carota*)

**Sampler — 1 gram — \$ 1.75**

**Packet — 4 grams — \$ 3.95**

(Approximately 650-750 seeds/gram)

Sow directly into the garden as early as the ground can be worked. Space rows 12 to 18 inches apart. Make successive plantings until the first of August. The carrot fly can be a nuisance insect but planting Sage nearby may help to repel the insects.

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

### Chantenay Red Cored

70 days — This variety, originally developed in France in the 1830s, stump rooted, 5 to 5½ 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 (CO)

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.

### Imperator 58

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

### Nantes Improved

62 days — Blunt tipped, cylindrical roots, 1 inch by 6 inches that are nicely shaped, nearly coreless and bright orange-red in color.

### Nantes Scarlet

68 days — Outstanding for flavor, this

strain has a strong top with 4 to 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.

## Cauliflower

(*Brassica oleracea var. botrytis*)

**Sampler — 0.5 grams — \$ 1.05**

**Packet — 2 grams — \$ 3.25**

Since the “heads” best develop in cool weather, seeds are typically sown in the summer and allowed to mature in the fall. Sunlight will cause the heads to discolor so blanching by tying the outer leaves around the heads when they reach the size of a golfball, may be required for some varieties.

Harvest at their peak before they begin to loosen. Cauliflower can be enjoyed while fresh either raw or steamed. Also good frozen or pickled.

### Early Snowball

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

### Self Blanching

68 days — A Snowball-type with leaves that curl and cover the head to help keep the white color.



## Celery & Celeriac

(*Apium graveolens*)

**Sampler — 0.25 grams — \$ 1.25**

**Packet — 1 gram — \$ 3.90**

(Approximately 250-350 seeds/gram)

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

soil. 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.

### **Giant Prague Celeriac**

(Rooted or German Celery)

120 days — This plant is grown like celery but it is the root which is used, not the hollow stalks. Eaten fresh up to 2 inches in diameter and can also be stored from 2 to 4 inches. Used for flavorings in soups and stews or sliced cold in salads. Released in 1871.

### **Golden Self-Blanching Celery**

90 days — Stocky, solid, thick, stalks that blanch 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*)

**Sampler — 0.5 grams — \$ 1.05**

**Packet — 2 grams — \$ 3.25**

(Approximately 250-300 seeds/gram)

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.

### **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 to 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*)

(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 life cycle 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 sweet corn while it is young. Typically, it is grown to maturity, dried and used for flour and meal.

### **Bloody Butcher (CO)**

120 days — This dent-type corn has been grown in the U.S. since 1845. The stalks are 10 to 12 feet with 2 to 6 ears of corn per stalk. The kernels are striped red or dark red on pink to red cobs. An occasional white ear may appear. Can be used as corn-on-the-cob when young but

generally used for flour or corn meal.  
Good flavored.

**Sampler — \$ 1.05**  
**Packet — \$ 1.85**

### Blue Hopi

110 days — Typically used to make blue colored corn meal and also as a decoration. The stalks can reach 10 feet in height with 9 inch ears and 12 rows of blue kernels.

**Sampler — \$ 1.05**  
**Packet — \$ 1.85**

### Broom Corn - Mixed Colors

110 days — This variety grows stalks like standard corn but does not produce ears. Seed heads appear from the tops of the plants instead of a tassel. Birds love the seed heads, which are also highly decorative and the quality straw is used for crafts and brooms. Grows 4 to 5 feet tall. Our mix can include colors of gold, red-bronze, brown, black, burgundy, white/cream, and natural. There are about 1,250 seeds per ounce.

**1/4 ounce Sampler — \$ 2.75**  
**1/2 ounce Packet — \$ 4.45**

### Golden Bantam

75 days — The old standard yellow sweet corn 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.

**Sampler — \$ 1.05**  
**Packet — \$ 1.85**

### 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.

**Sampler — \$ 1.05**  
**Packet — \$ 1.85**

### Rainbow ("Indian" corn)

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

**Sampler — \$ 1.05**  
**Packet — \$ 1.85**

### Red Strawberry Popcorn

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

for an edible landscape planting.

**Sampler — \$ 1.05**  
**Packet — \$ 1.85**

### Stowell's Evergreen Sweet Corn (CO)

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.

**Sampler — \$ 1.05**  
**Packet — \$ 1.85**  
**1/4 Pound — \$ 3.45**

## Cucumbers

(*Cucumis sativus*)

**Sampler — 1 gram**

**Packet — 2 grams**

(Approximately 25 to 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.



**Sampler — \$ 1.45**  
**Packet — \$ 2.25**

### Delikatess

60 days — This variety has its roots in Germany. It is a good producer of pale green, warty fruits that reach 10 inches. Excellent taste. Used for pickles when small and for slicing when larger.

**Sampler — \$ 1.45**  
**Packet — \$ 2.25**

### Homemade Pickles

55 days — A heavy producer of solid, crisp fruit. Can be harvested at two inches long or at full maturity at five inches.

**Sampler — \$ 1.45**  
**Packet — \$ 2.25**

### Lemon Apple

60 days — A 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 — \$2.25**

### Marketmore 76

70 days — Developed by Dr. Munger of Cornell. The fruit are eight to nine inches long and dark green in color. They have a sweet mild flavor and are very disease resistant. Does well in cool climates.

**Sampler — \$ 1.45**  
**Packet — \$ 2.25**

### Muncher

65 days — Strong, vigorous vines that prolifically produce smooth, tender fruits that reach nine inches in length. Good slicer that does not get bitter and is burpless. Mosaic resistant.

**Sampler — \$ 1.45**  
**Packet — \$ 2.25**

### Poinsett 76

70 days — An improved Poinsett with added scab resistance. Although it exhibits resistance to many common diseases, it is not recommended for New York growers as it is susceptible to cucumber mosaic virus (spinach blight). This variety was a cooperative release by Dr. Munger of Cornell and Clemson VA/AES in 1976. They are excellent slicers that average 8½ inches long and 2½ inches in diameter when mature. Flesh is crisp, white and tender.

**Sampler — \$ 1.45**  
**Packet — \$ 2.25**

### Spacemaster 80

60 days — These dwarf plants are resistant to mildew, scab and mosaic virus and produce heavily. The 8 inch fruit are good flavored, not bitter, even when grown in full sun.

**Sampler — \$ 1.45**  
**Packet — \$ 2.25**

### Straight Eight

63 days — The vigorous and productive plants yield dark green, blunt ended, cylindrical, seven to eight inch long fruits. A good slicing variety.

**Sampler — \$ 1.45**  
**Packet — \$ 2.25**

### West Indian Gherkin

65 days — This variety dates back to at least the early 1790s. The 1½" by 2 inch oval fruit look like large burrs and are

produced on large vines with leaves that look like watermelons. They have been used for small pickles or relishes for centuries.

**Sampler — \$ 1.45**  
**Packet — \$ 2.25**

### White Wonder

60 days — Popular for slicing and pickling. The fruit is normally 4 to 6 inches long and a natural white color. Very good flavor and texture.

**Sampler — \$ 1.65**

## Eggplant

*(Solanum melongena var esculentum)*  
*(Approximately 200 seeds/gram)*

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

### 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.



**0.25 gram Sampler — \$ 1.25**  
**1 gram Packet — \$ 3.90**

## Endive & Chicory

*(Cicorium endiva & Cicorium intybus)*

**Sampler — 1 gram**  
**Packet — 4 grams**  
*(Approximately 900 seeds/gram)*

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 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 blanch the centers.

### **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**

### **Full Heart Batavian Endive** (Escarole)

90 days — Tasty, large, thick, dark-green leaves, compact head, easy blanching.

**Sampler — \$ 1.25**

**Packet — \$ 3.95**

### **Green Curled Ruffec**

75 to 100 days — An old variety that is hardy and resistant to cold, wet weather. Can be sown in summer or autumn. The deeply cut, dark green leaves blanch easily.

**Sampler — \$ 1.25**

**Packet — \$ 3.95**

### **Salad King**

90 days — Introduced in 1957, it is well adapted for the Western United States. It is giant, grows vigorously, resists bolting, tip burn and frost. The outer leaves are tied to blanch a heart up to 2 feet in height.

**Sampler — \$ 0.99**

**Packet — \$ 3.25**

### **Witloof Chicory, Belgian or White Endive**

60 to 160 days — Traditionally used as a forcing variety but the inner leaves & heart can be harvested before digging 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**

## **Fennel**

(*Foeniculum vulgare*)

**Sampler — 1 gram — \$ 1.25**

### **Sweet Florence**

65 to 100 days — Sow in the spring & harvest in the fall. The bulb has a sweet celery flavor with a hint of anise. They can be baked, boiled in soups or stews, or used

raw in garden salads. The leaves & stalks are also used as flavoring. If you live in an area with mild winters, a summer planting will yield fresh winter harvests.

## **Gourds**

**Sampler — 3 grams — \$ 1.65**

**Packet — 7 grams — \$ 3.25**

Gourds have similar growing requirements to squash. Unless trellised, they require large amounts of space, full sun and a long growing season.

### **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.

### **Bushel Gourd**

This requires a lot of space to grow and a long season for the fruits to reach full size. With a little care, you should be able to get fruits at least the size of a basketball.

### **Cucuzzi (a.k.a. 'Italian Edible Gourd' or 'Indian Squash')**

**75 days** - Similar to vining type summer squash in growth habit with pretty, evening blooming flowers and large leaves that form a canopy over stems and fruit. The mature fruits are very ornamental and interesting. Although they will reach 2 to 3 feet in length and 3 inches in diameter, harvest at the tender stage when 6 inches long and 1 inch in diameter and use like summer squash. Some think that the flavor is rather bland but try them sautéed in olive oil with garlic and basil and finished off with a sprinkling of Parmesan cheese.

### **Longhandle Dipper**

Can also be used for birdhouses and the neck is very long and makes a perfect handle when dried and cut as a dipper.

### **Luffa Sponge (a.k.a. 'Dishrag Gourd' or 'Vegetable Sponge')** *Luffa aegyptiaca*

**130 days** - Since it requires a very long, hot growing season, most areas will need to start the plants indoors. Plant out in well manured, fertile soil. The fruits are 12 to 15 inches long but can reach 30 inches. When young (under 6 inches) they are eaten like zucchini. At maturity, when dry, they are

peeled, cleaned and used as fibrous bath sponges.

### Spoon

The fruits of spoon are fairly small, 5 to 6 inch long, narrow curved neck with a 3 inch bulb, and are bi-colored orange and green.

## Kale

(*Brassica oleracea var. acephala*)

**Sampler — 0.5 grams — \$ 1.05**

**Packet — 2 grams — \$ 3.25**

(Approximately 250-300 seeds/gram)

Kale still grows wild along much of the European coastline, is also known as Borecole, and is a non-heading cabbage. Kale, unlike Collards, is a cool weather crop and not very tolerant of heat.

### Dwarf Blue Curled (Norfolk)

60 days — Finely curled, bluish green leaves, low growing at 12 to 15 inches tall with a spread of 24 to 30 inches. It stands well and is hardy.

### Dwarf Green Curled

55 days — Finely curled, bluish green leaves. Similar in growing habit to the 'Dwarf Blue Curled' variety. Good as a spring or fall crop. Winter hardy.

### Russian Red

60 days — Introduced in 1885. Excellent flavor, tender, red frilly leaves with purple veins.

## Kohl Rabi

(*Brassica oleracea var. gongylodes*)

**Sampler — 0.5 grams — \$ 1.75**

**Packet — 2 grams — \$ 2.75**

(Approximately 250-300 seeds/gram)

If you have never tried eating a Kohl Rabi, and you like fresh, raw turnips, you are in for a treat. Unlike a turnip, the "globe" that you eat develops on top of the soil. The outer layer of the skin is peeled and the flesh is eaten.

### Delicatesse, Blue

60 days — Similar to Purple Vienna except slightly more uniform and disease resistant.

### Delicatesse, White

60 days — Similar to White Vienna except slightly more uniform and disease resistant.

### Early Purple Vienna

55 to 70 days — Standard home garden and market variety. The skin of the bulbs have a purplish hue and the flesh is greenish-white. These are best enjoyed when they are 2 to 2½ inches in diameter, before they become woody.

### 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.

### Carantan

100 days — Carantan is an old European variety that is hardy and suitable for fall and winter use. They are very productive with nice white stems and bases.

## 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. Tolerant of heat, drought and some frost. It is slow to bolt and can be planted in early spring to early summer.

### Buttercrunch (Bibb-type)

55 to 60 days — Long lasting, heat tolerant, dark green with reddish tints. The heads are rosette shaped with thick leaves. Introduced at Cornell in 1963.

### Hanson Improved (Head)

70 to 80 days — This variety was released sometime prior to 1855. The heads are



large, yellowish-green with frilled leaves and white hearts. Does well in heat.

**Iceberg** (Head)

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

**Little Gem** (Butterhead)

65 days — Small, five inch heads that are heat tolerant, have an excellent flavor and are sweet and crunchy.

**Lollo Rosso** (Leaf)

50 to 70 days — The leaves are a beautiful magenta color with a light green base, deeply curled with a very mild flavor. It can be sown in spring or fall in most areas and is a “cut and come again” type.

**Mignonette Bronze** (Butterhead)

65 days — The globular heads have frilled, green-on-bronze leaves with hearts that are creamy colored. The plants are small and compact. Introduced in 1898, they are slow to bolt and suitable for hot weather.

**Oak Leaf** (Leaf)

40 days — Early variety, tender and long standing. The leaves are heat resistant and dark green. Not bitter.

**Merveille de Quatre Saisons** (Bibb-type)

40 days — As the name suggests, this plant is “marvelous”. This French heirloom was first introduced to Americans on the PBS series “The Victory Garden”. Ruby red-tipped leaves that surround tight-folded green hearts. Does great through summer heat and can withstand down to 20°F in a sealed greenhouse.

**Parris Island Cos** (Romaine)

66 days — Uniform heads are tall and erect. Interior is pale-green to cream and the outer leaves are dark, gray, green. Named after the island off of South Carolina. Released in 1952 by Clemson/AES & USDA.

**Prizehead** (Leaf)

55 days — Despite the name, it is a non-heading, leaf lettuce. The leaves are upright, deeply curled, broad, and light green with bronze margins. It is an attractive plant, fast growing, never bitter and is not very quick to bolt.

**Red Romaine** (Romaine)

70 days — This gourmet variety makes a

tart and colorful addition to a salad.

**Rouge d’Hiver** (Romaine)

65 days — The large, broad leaves vary in color from green to bronze to red and are sweet flavored. It is very attractive and an old European heirloom variety from the 1800s.

**Salad Bowl, Green** (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.

**Salad Bowl, Red** (Leaf)

50 days — Similar to Green Salad Bowl except for the reddish-bronze color. It is a very decorative plant and slow to bolt allowing for a long harvest. Introduced in 1955.

**Tom Thumb** (Butterhead)

70 days — Very compact plants with small, tennis ball sized heads. The leaves are medium green, slightly crumpled with creamy yellow centers. Dating back to the 1830s, it is one of the oldest American varieties still available. Does well in containers indoors and out.

**Valmaine Cos** (Romaine)

70 days — Similar to Parris Island but darker green, more open-headed, and harder in harsher weather. Four inches in diameter and ten inches tall. Released in 1963 by USDA & TX/AES.

**Waldmann’s Green** (Leaf)

50 days — Large frilled leaves. The plants are productive and uniform and do well in the garden or greenhouse.

**Winter Density** (Romaine)

65 days — The heads of this variety are dark-green, heavy and compact reaching ten inches. They are slow to bolt and tolerant of some frost making it suitable for summer and winter gardens.

## Melons

### Bitter Melon

Sampler — 1 gram — \$ 3.25

**Balsam Pear**

100 days — Common in Asian cooking, the

heavily warted, 6 to 8 inch fruits are harvested young like cucumbers. Highly heat tolerant.

## **Cantaloupe / Muskmelon**

**Sampler — 1 gram — \$ 1.95**

**Packet — 2 grams — \$ 2.85**

### **Burrell's Jumbo**

82 days — Selected from Hale's Best by D.V. Burrell. Large fruits are well suited for home and market gardeners. The netted melons weigh up to 5 pounds and have thick sweet salmon-colored flesh.

### **Cavillon Espagnol**

Grown in the 1800s, now fairly rare. The fruits are large and heavily netted.

### **Eden Gem**

90 days — Introduced in 1881. The fruits are 2 to 3 pounds, heavily netted, slightly ribbed and prolific. The flesh is green.

### **Edisto**

90 days — Oval fruits that are finely netted, with light ribs and weigh about 4 pounds. They have orange flesh with a small seed cavity. Does well in hot, humid conditions. Released in 1957 by Clemson AES.

### **Hale's Best Jumbo**

85 days — Large (3½ to 5 pounds each), oval shaped melons with heavy netting and thick, salmon-orange colored flesh.

### **Honey Rock**

80 days — The fruits are up to 6 inches in diameter with a tough, coarsely netted skin and sweet, flavorful salmon colored flesh. The plants are vigorous, produce 5 to 7 fruits per plant and are fusarium wilt resistant.

### **Planter's Jumbo**

88 days — The vines are vigorous and do well in drought or high rainfall. The fruits have a firm rind with light ribs and thick orange flesh weighing 4 to 5 pounds. Selected in 1954 by SC/AES.

### **Schoon's Hardshell**

90 days — The fruits have a very hard shell and are almost round weighing up to 8 pounds. The flesh is apricot-colored, sweet and very tasty. Unlike other varieties, they maintain their taste and texture days after being harvested. A New York heirloom.

### **Small Persian**

115 days — The plants have a deep root system and require less moisture. Ideal for California. The fruit can weigh up to 7 pounds, has fine netting and bright orange flesh with a small seed cavity.

## **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 to 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.

### **Congo**

100 days — The rind is tough, medium green with darker stripes, cylindrical in shape with blunt ends. Can reach 12 inches by 25 inches and up to 50 pounds. Does extremely well in the Southeastern U.S. and has a medium red colored flesh with very high sugar content. An All American Selection in 1950.

### **Early Crimson Treat**

85 days — This icebox-type watermelon is small (up to 10 pounds). The skin is striped light and dark green with the flesh being very sweet and bright red in color.

### **Giza**

This melon is typically not available in the U.S. Grown in the mid-east for its large, edible seeds. They are consumed as we would sunflower or pumpkin seeds.

### **Klecky Sweet**

85 days — The skin is too thin for shipping so you will not likely find this in the supermarket. Excellent for home gardens. The fruit is oblong, dark green and up to 40 pounds. Very sweet, dark red flesh with a stringless heart. Introduced sometime in the 1800s.

### **Klondike Blue Ribbon Stripe**

85 days — A very sweet, scarlet colored flesh with no strings, the fruit has a thin, but tough rind and can weigh up to 30 pounds.

### **Moon & Stars**

100 days — Both the leaves and the fruit of

this plant are speckled with bright yellow (stars) with at least one larger patch (moon). An old heirloom that was reintroduced several years ago through the efforts of Seeds Savers Exchange.

### **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.

### **Tom Watson**

95 days — This is a pre-1900 variety that was very popular with home gardeners as well as market growers. The fruit is large, up to 40 pounds, with sweet, crisp dark-red flesh. The tough rind makes it a good shipping melon.

## **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 inches 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 (CO)**

60 days — Large oval leaves with fringing of the edges. Slow to bolt and long standing.

### **Tendergreen (CO)**

45 days — A great mustard for greens. Dark green, shiny leaves with smooth edges. A heavy producer.

## **Okra**

*(Abelmoschus 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.

### **Burgundy (CO)**

60 days — The plants are attractive and reach 4 to 5 feet with burgundy stems and leaf ribs producing high yields of burgundy pods that are tender to 6 inches.

### **Clemson 80 (CO)**

55 days — Similar to Clemson Spineless but slightly taller and more open.

### **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. Does well in the “Cotton Belt”.

### **Dwarf Green Long Pod**

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

## **Onion**

(*Allium*)

**Sampler — 1 gram — \$ 1.50**

**Packet — 4 grams — \$ 3.25**

(Approximately 200 seeds/gram)

Your geographical location will need to be considered as you select your onion seeds. There are three main types of bulbing onions — “short-day”, “intermediate-day”, and “long-day”. Onions require a 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 to 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).

### **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.

### **Ringmaster**

120 days — An improved White Utah strain has large globes, with single centers and firm, mild flesh. Stores well and is excellent for onion rings. Long Day.

### **Walla Walla Sweet**

110 days — Like the “Vidalia Sweet” onion, federal orders restrict 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 onions. 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 (Utah Strain)**

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)

### **Evergreen Parsley**

70 days — Exhibits more frost resistance than other varieties and grows vigorously. The leaves are compound, curled, dark-green and large.

### **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 to 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**

### 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.

### Plain 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.

## 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 to 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*)

**Sampler — 1 ounce — \$ 1.55**

**Packet — 3 ounces — \$ 3.65**

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.

## Edible Podded Peas

### Carouby de Maussane

65 days — This edible-podded sugar pea is best enjoyed when the pods are picked when the peas are just barely visible. Very sweet.

### Dwarf Gray Sugar Pod

70 days — The plants are prolific, bushy and the 24 to 30 inch vines do not require staking. Pre-1773 variety.

### Mammoth Melting (CO)

75 days — The vines reach 4 to 5 feet and should be trellised. It is high yielding, thrives in cool weather, and is uniform in production. Pods are very sweet and tender.

### Oregon Sugar Pod (CO)

68 days — Succulent pods filled with semi-wrinkled seeds on plants that are 2½ 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 to 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.

### Freezonian

60 days — This cross of 'Thomas Laxton' with 'World's Record' was a 1948 AAS pick. The vines are vigorous, 30 to 40 inches with heavy yields of pods containing 7 to 8 dark-green, wrinkled peas. High sugar content. They should be trellised for best yields.

### 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) (CO)

68 days — Does well in the Northern United States, resists wilt and is tolerant of heat. The vines are 18 to 48 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 Peas

(*Vigna unguiculata*)

Cowpeas or Southern Peas originated in Asia, naturalized in the continent of Africa and brought to the U.S. with the slave trade. 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 60°F) 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,  $\frac{3}{4}$  to 1 $\frac{1}{4}$  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.

**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 to 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 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.

## Peppers

(*Capsicum annuum*)

**Sampler — 0.25 grams**

**Packet — 1 gram**

(Approximately 140 seeds/gram)

**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 to 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.***

## Sweet Peppers

### 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**

### Hungarian Sweet (Sweet Banana)

68 days — The tapering 6 inch by 1½ 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 to 4 inches long and stay sweet. Harvest fruits when green.

**Sampler — \$ 1.00**  
**Packet — \$ 2.25**

### Pimento (OG)

73 days — A standard sweet variety for home and market. Heart shaped, smooth fruit 3½ inches by 2½ inches.

**Sampler — \$ 2.25**

## Visit Our Web Site

Availability of stock is kept up to date. We have other interesting varieties in quantities too small to list in our catalog or that arrived after our January catalog printing.

### 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 (OG)

75 days — Smooth skin and thick-meat. 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 — \$ 2.25**

## Hot Pepper Varieties

### Anaheim

78 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)

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, ½ by 6 inch green fruits, turning red when mature. Named for the South American river that gives Guyana its name.

**Sampler — \$ 1.00**  
**Packet — \$ 2.25**

### Habanero

85 days — Very hot, light green, thin crinkled flesh ripens to orange-red. Fruits are 1½ to 2 inch long, 1 inch across. About 200 times hotter than Jalapeno! A little slower to germinate.

**Sampler — \$ 2.50**

**CROP FAILURE  
SUBSTITUTE RED  
HABANERO**

**Hungarian Yellow Wax** (Hot Banana)

65 days — The 5 inch long, tapered, firm, yellow, waxy fruit develop on dwarf, bushy 14 to 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**

**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

(*Cucurbita spp*)

**Unless Otherwise Marked**

**Sampler — 2 grams — \$ 1.25**

**Packet — 6 grams — \$ 2.95**

(Approximately 10 seeds/gram)

**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 to 500 pound 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**

**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.

**Jack O'Lantern**

(*C. pepo*) 100 days — This variety originated as a cross between ‘Connecticut Field’ with ‘Golden Oblong’. The intent was to produce a pumpkin the size of a human head. The fruit tend to be about 10 inches in diameter and between 10 and 18 pounds that are medium-orange with shallow ribs. The flesh is sweet, light in color, and fine-grained enough to be a good quality cooking variety. Stores well.

**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.

**PLEASE WRITE US!**

As a small company we value your input.



# 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 as soon as the 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 so keep them watered. Harvest as soon as roots reach desired size.

## Black Spanish Round

60 to 80 days — Large turnip-shaped globes that reach up to 3 inches in diameter with tall tops. Skin is blackish colored and the flesh is solid, crisp, and pungent (hot). As they are generally used for winter storage, sow in July or August, and store in moist sand after harvested. This very old variety dates back prior to 1824 - possibly hundreds of years.

## Cherry Belle (CO)

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

## China Rose

40 days — This Chinese winter radish was originally introduced to Europe by Jesuit missionaries. They grow 5 to 7 inches in length and 2 inches in diameter with smooth, pinkish-rose colored skin. Sow in Spring or Fall. A good keeper.

## Early Scarlet Globe

20 days — Very early variety with bright red skin with white flesh. Also does well in frames or greenhouses for forcing.

## French Breakfast (CO)

30 days — This variety has been grown since the 1880s. The roots are oblong and blunt tipped, ¾ inches in diameter by 2 inches long. Rose colored with white tips and crisp white flesh. Mildly pungent flavor.

## Hailstone (White Globe) (CO)

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) (CO)

25 days — Bright red skin with a white tip that covers the lower third of the globe. 1 to 1½ inches in diameter with white flesh that is juicy and sweet.

## White Icicle (CO)

28 days — The roots are 5 to 6 inches long, tapered, about ¾ inches in diameter. Pure white flesh and thin skinned.

# 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 to 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 to 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

(*Trapopogon 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 (OG)**

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 (CO)**

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

### **Giant Nobel**

50 days — The plants are very large and spreading in habit. Plant in late spring (it is

slow to bolt) for heavy yields of giant, thick, dark green leaves. Excellent variety for canning.

**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.

### **Banana, Pink Jumbo** (*C. maxima*)

115 days — One hill will likely supply your needs. This vining plant produces large (up to 12 inches by 48 inches) fruit that are almost cylindrical with a slight taper at the blossom end. They can weigh up to 75 pounds but you should harvest at about 30 inches. The flesh is yellow-orange, dry, firm, not stringy, and sweet. Good for pies, baking and canning.

### **Burgess Buttercup** (CO) (*C. maxima*)

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

**Cocozelle** (*C. pepo*)

45 to 120 days — The plant is bush-type in growing habit producing long (10 inch) cylindrical zucchinis that are dark green with lighter stripes (maturing to yellow) and firm, whitish green flesh. This variety was introduced prior to 1885.

**Dwarf Summer Crookneck** (CO)

(*C. pepo*) 50 days — A standard for the home garden. The bushes are very prolific and the light yellow fruits are smooth. They become orange and warted at maturity.

**Early Prolific Straightneck** (CO)

(*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.

**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.

**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.

**Hubbard, Chicago Warted** (*C. maxima*)

(about 5 seeds/gram)

115 days — The vines are very vigorous and produce dark green, hard shelled, heavily warted fruits that weigh up to 16 pounds. With some care, they can store into late spring and are good for pies, baking and freezing.

**Hubbard, Golden** (*C. maxima*)

(about 5 seeds/gram)

105 days — This type of Hubbard squash has many of the same characteristics of others but has a red-orange rind with tan striping at the blossom end. Great for canning, freezing and an excellent keeper.

**Long Island Cheese** (*C. moschata*)

100 days — An heirloom pie variety in New York and New Jersey, it is named after its resemblance to a 10 pound wheel of cheese. They are flattened, ribbed, buff in color with orange flesh.

**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** (CO) (*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.

**Tatum** (*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. They are 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.

**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.

**Waltham Butternut** (CO) (*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.

**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.

**Zucchini, Black Beauty** (CO) (*C. pepo*)

(about 6 seeds/gram)

60 days — Harvest fruits at 6 to 8 inches. 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.

## **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** (OG)

80 to 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. Annual.

## **Swiss Chard**

(*Beta vulgaris*)

**Sampler — 1 gram**

**Packet — 4 grams**

(Approx. 70-80 seeds/gram)

Although Swiss Chard is a close relative of beets, it has a small, inedible root. The leafy greens of the plant 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, and other vitamins and minerals. The varieties offered here are tasty and beautiful.

Young, tender leaves are eaten fresh, or mature leaves can be cook like you would spinach — steamed, boiled, added to soups or sautéed in a little butter. You might also want to try them “Southern-style” serving them up with a 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 or 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 it.

### **Fordhook Giant** (CO)

**60 days** — This heavy yielding plant is very tasty and good for home and market. The attractive leaves are dark green, crumpled with stalks that are broad, white and of a fine quality.

**Sampler — \$ 1.80**

**Packet — \$ 4.00**

### Lucullus

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 — \$ 1.80**  
**Packet — \$ 4.00**

### Rainbow Chard (5 Color Silverbeet)

50 to 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 — \$ 1.80**  
**Packet — \$ 4.00**

## Tomatoes

(*Lycopersicon lycopersicum*)

**Packet — about 30 seeds — \$1.25**  
(Approximately 300 seeds/gram)

**Growing Tomatoes:** Plant the seeds indoors 6 to 8 weeks prior to the last frost date in your area. Plant about ¼ 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 to 90°F. Full light, and cooler temperatures (60 to 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 to 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.**

### Arkansas Traveler

85 to 90 days, indeterminate — Pre-1900 Southern heirloom, with a creamy, mild flavor, of medium size (approximately 6 oz.) and pink in color.

### Banana Legs

75 days, determinate — A great addition to a salad. This novelty tomato is similar in shape and color to a banana. Very prolific, low acid, meaty and averaging 1½ inches in diameter by 4 inches long.

**20 Seed Packet - \$1.50**

### 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 approximately 12 oz.

### Bradley

80 days, semi-determinate — Bradley is a short stake type plant. Pink, 7 ounce fruit with green shoulders.

### Brandywine Pink

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

### Brandywine Red (Amish Heirloom)

80 to 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 to 100 days, indeterminate — Similar description to 'Brandywine Red' except that the fruit matures to a bright yellow color.

### **Caspian Pink**

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.

### **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 fruit with smooth ends. Low acid, mild flavor.

### **Glamour**

74 days, indeterminate — Glamour has red 6 ounce 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 fruit 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 to 8 ounce red fruit that are consistently uniform.

### **Jubilee**

75 to 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 to 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.

### **Moskvich**

60 days, *indeterminate* — An heirloom variety said to have originated in Eastern Siberia. The indeterminate vines produce flavorful, 4 to 6 ounce, deep red, smooth, globe-shaped fruits. Tolerant of cooler temperatures and starts producing early.

**15 Seed Sampler - \$1.25**

### **Mountain Gold (OG)**

A yellow-fruited tomato superior in disease resistance.

Developed by Dr. Randy Gardner at the North Carolina State Mountain Horticultural Crops Research Station. Released in 1991 but not a hybrid.



**15 Seed Sampler - \$1.25**

### **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, heart-shaped reddish-pink fruit, few seeds, mild flavor. Fine variety. Non-acid. The plants are vigorous with soft, feathery foliage.

### **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.

### **Prudens Purple**

70 days, *indeterminate* — A potato leaf variety that yields delicious, large, 12 to 16 ounce fruit with dark pink skin and crimson flesh.

### **Red Stuffer (OG)**

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.

### **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**

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 ounce fruit on indeterminate plants. Fusarium resistant.

### **Tiger Tom (OG)**

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 to 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. Great for canning and sauces. The fruit is bright red, flavorful, weigh about 8 ounces and have low enough acid content that they are nice for slicing fresh.

## Napoli

**75 days**, indeterminate — An Italian paste-type fruit that are about three ounces in weight and are pear shaped.

## Roma VF

**75 days**, determinate — This 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

### Principe Borghese (CO)

**75 days**, determinate — A very popular variety in California and Italy for sun drying. It is very productive and will need support. The fruits are plum-shaped, red and meaty with little juice or seeds. It is also flavorful and an excellent processing type.

### 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. Similar to the yellow variety.

### Tiny Tim

**45 days**, dwarf — Only grows 10 to 12 inches tall and 14 inches across. A heavy yielder with clusters of fine flavored fruit. Can be grown as a potted plant anytime of the year.

### Yellow Pear

**78 days** — Yellow pear shape, firm skinned, nice flavor, 1½ inch long fruit. Good in salads, sauces or by themselves. They have been fairly cold tolerant in our test garden.

## Other Tomato Relatives

### Garden Huckleberry (Wonderberry, Sunberry) (OG)

(*Solanum melanoecerasum*)

**80 days** — Interesting looking, similar to tomato plants with pepper-like leaves. They reach about 3 feet in height and produce hundreds of ½ to ¾ inch dark purple, almost black, fruit. Grows with little effort. Harvest when they turn from glossy to dull. Not used raw as they have little flavor. Used for pies, preserves and either canned or frozen.

**20 Seed Sampler - \$2.25**

### Red Current Tomato (OG)

(*Lycopersicon pimpinellifolium*)

**70 to 80 days** — Very productive, sprawling plants that yield lots of ½ inch fruit that are flavorful, tangy, and interesting in salads & preserves. Up to 10% of these plants may produce golden-yellow fruit. Note that although these are a different species, they will cross with tomatoes.

**20 Seed Sampler - \$1.25**

### Toma Verde Tomatillo (*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. Will not cross with tomatoes

**30 Sampler - \$1.25**

## Turnips

(*Brassica rapa*)

**Sampler — 0.5 grams — \$ 1.05**

**Packet — 2 grams — \$ 3.25**

(Approximately 250-300 seeds/gram)

Turnips have been around and used as animal fodder for centuries. They started becoming popular as a table vegetable in the 17<sup>th</sup> 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.

### Purple Top White Globe (CO)

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



### **Seven Top (CO)**

50 days — A pre-1800 variety used only for its greens. The roots are tough, woody and inedible. Very popular as a winter annual for spring greens in the Southern U.S.

### **Shogoin (Japanese Foliage)**

30 to 70 days — This variety is used for both its tops and roots. Greens are harvested at 30 days. The roots are harvested at 70 days, shaped like a wooden top, pure white, 2 to 4 inches in diameter and very tender and mild flavored. Thrives in hot, dry weather.

### **White Egg (Snowball)**

60 days — This is a fast growing, egg-shaped turnip. The root partially develops above the ground. The flesh is mild, sweet, tender and fine grained.

## Watermelons

(See listings under Melons)

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## Herb Seeds

### **Culinary & Medicinal Selections**

(Please check your laws to verify that you can grow in your area. Some herbs may be classified as a "noxious weed")

### **Angelica (*Angelica archangelica*)**

Packet — 0.25 grams — \$ 2.50

### **Anise (*Pimpinella anisum*)**

Anise is cultivated for both its culinary and medicinal properties. The seeds have a strong licorice flavor and are slightly sweet when chewed. It is commonly used in breads.

Packet — 0.25 grams — \$ 1.25

### **Balm, Lemon (*Melissa officinalis*)**

A tea made from the leaves is pleasant tasting and has calmative and carminative properties.

Packet — 0.25 grams — \$ 1.50

### **Basil, Lemon (CO) (*Ocimum citriodpreum*)**

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

Sampler — 0.5 grams — \$ 1.55

Packet — 1 gram — \$ 2.55

### **Basil, Sweet (CO) (*Ocimum basilicum*)**

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.

Sampler — 0.5 grams — \$ 1.25

Packet — 1 gram — \$ 2.25

### **Borage (*Borago officinalis*)**

Borage is an annual grows, 2 to 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

### **Catnip (*Nepeta Cataria*)**

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 used to make a calming tea. A bushy perennial that grows 2 to 3 feet in height.

Packet — 0.25 grams — \$ 1.25

### **Chamomile, German (*Matricaria recutita*)**

Packet — 0.25 grams — \$ 1.25

### **Chicory (*Cichorium intybus*)**

Packet — 1 gram — \$ 1.25

### **Chives (CO) (*Allium schoenoprasum*)**

Packet — 0.5 grams — \$ 1.25

### **Chives, Garlic (CO) (*Allium tuberosum*)**

Packet — 0.5 grams — \$ 1.25

### **Coriander / Cilantro (CO)**

(*Coriander sativum*)

Packet — 1 gram — \$ 1.25

### **Cumin (*Cuminum cyminum*)**

Packet — 1 gram — \$ 1.25

### **Dill, Bouquet (CO) (*Anethum graveolens*)**

Packet — 0.5 grams — \$ 1.25

### **Dill, Fern Leaf (*Anethum graveolens*)**

Packet — 0.25 grams — \$ 1.25

### **Dill, Mammoth (*Anethum graveolens*)**

Packet — 2 grams — \$ 1.25

### **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 wonderful for your flower garden.

Packet — 2 grams — \$ 1.95

**Fennel, Florence** (*Foeniculum vulgare dulca*)

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 — \$ 2.75

**Marjoram, Sweet** (*Marjorana hortensis*)

Packet — 0.25 grams — \$ 1.25

**Mullein, Greek (CO)**

(*Verbascum olympicum*)

(About 600 seeds) A magnificent plant with large, soft, fuzzy leaves with up to 8 foot stalks of yellow flowers that are collected for their medicinal properties. Biennial.

Packet — 0.1 grams — \$ 2.25

**Oregano** (*Oregano vulgare*)

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

Packet — 0.25 grams — \$ 1.65

**Parsley, Italian** (*Petroselinum crispum*)

Packet — 2 grams — \$ 1.45

**Parsley, Moss Green Curled**

(*Petroselinum crispum*)

Packet — 2 grams — \$ 1.45

**Parsley, Plain** (*Petroselinum crispum*)

Packet — 2 grams — \$ 1.45

**Peppermint** (*Mentha piperita*)

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

Packet — 0.25 grams — \$ 2.45

**Sage (CO)** (*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*)

This is one of those special medicinals that is quickly catching on as a natural anti-depressant.

Packet — 0.25 grams — \$ 1.95

**Summer Savory** (*Satureja hortensis*)

Packet — 1 gram — \$ 1.25

**Thyme, Creeping** (Mother of Thyme)

(*Thymus serpyllum*)

Packet — 1/10 gram — \$ 1.85

**Thyme, Garden** (*Thymus vulgaris*)

Packet — 0.25 grams — \$ 1.95

**Yarrow, Gold** (*Achillea filipendulina*)

Packet — 0.25 grams — \$ 1.95

**Wormwood** (*Artemisia absinthium*)

Packet — 1/10 gram — \$ 1.35



'Grandpa Ott's' Morning Glory

## Flower Seeds

**Bird's-Foot Trefoil**

(*Lotus corniculatus*)

[approx. 820 seeds/gram] Yellow flowers, blooms in summer, 12 to 24 inches tall, prefers a sunny, dry location. Perennial.

Packet — 0.25 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-Nots**

(*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 — 0.5 grams — \$ 1.45

**Cornflower** (Bachelor Buttons)*(Centaurea cyanus)*

[approx. 200 seeds/gram] *Centaurea* is excellent for beds, borders and for cut flowers. It is hardy and blooms in the early summer if planted in early spring. Prefers sunny, well-drained location. Grows to 36 inches. Annual.

Packet — 0.5 grams — \$ 1.25

**Cornflower, Dwarf** (Bachelor Buttons)*(Centaurea cyanus)*

[approx. 200 seeds/gram] Same as standard variety but only grows 12 to 16 inches. Annual.

Packet — 0.5 grams — \$ 1.25

**Cup and Saucer Vine** (Cathedral Bells)*(Cobaea scandens)* (about 14 seeds/gram)

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.

Packet — 1 gram — \$ 1.95

**Daisy, Garland***(Chrysanthemum coronarium)*

[approx. 600 seeds/gram] Garland Daisies prefer full sun in either dry or moist areas. Will grow 24 to 36 inches in height. Will bloom in summer into fall. Blossoms are yellow in color. Annual.

Packet — 0.25 grams — \$ 1.25

**Daisy, Gloriosa***(Rudbeckia hirta)*

[approx. 3600 seeds/gram] Although typically planted as an annual, conditions may cause it to act as a biennial or perennial. Plant in areas that receive partial sun in dry or moist soil. The blossoms, seen in summer and into the fall, are reddish-colored in the center blending to yellow at the tips.

Packet — 0.25 grams — \$ 1.65

**Daisy, Ox-Eye***(Chrysanthemum leucanthemum)*

[approx. 1600 seeds/gram] White blossoms. Blooms in the Summer. Prefers full sun and moist soil. Will grow 18 to 30 inches tall. Perennial.

Packet — 0.25 grams — \$ 1.25

**Daisy, Painted***(Chrysanthemum carinatum)*

[approx. 400 seeds/gram] Painted Daisies can live in full or partial sun in either dry or moist areas. Will grow 18 to 36 inches in height. Will bloom in summer into fall. Blossoms are colored white, yellow, red and purple. Annual.

Packet — 0.25 grams — \$ 1.25

**Daisy, Shasta***(Chrysanthemum maximum)*

[approx. 950 seeds/gram] White blossoms. Blooms in the Summer. Prefers full sun and moist soil. Will grow 16 to 24 inches tall. Perennial.

Packet — 0.25 grams — \$ 1.25

**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. Perennial.

Packet — 0.25 grams — \$ 1.40

**Echinacea / Purple Coneflower***(Echinacea purpurea)*

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

Packet — 2 grams — \$ 1.95

**Flax, Blue***(Linum perenne lewisii)*

[approx. 650 seeds/gram] Sow in May through July for small sky-blue flowers the following spring. Grows 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. Grows 18 to 30 inches. Annual.

Packet — 0.25 grams — \$ 1.25

**Forget-Me-Not** (*Myosotis sylvatica*)

[approx. 1500 seeds/gram] It is great for borders, blooms early, and reseeds freely. It can act as either a biennial or a short-lived perennial. 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 to 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 to 36 inches tall.

Packet — 2 grams — **\$ 2.25**

**Foxglove** (*Digitalis purpurea*)

Perennial.

Packet — 0.25 grams — **\$ 1.85**

**Johnny Jump-Up**(*Viola cornuta*)

An old time favorite. Small flowers that look like miniature pansies. Perennial.

Packet — 0.25 grams — **\$ 1.85**

**Morning Glory, Cardinalis** (*Ipomoea*)

Cypress vine. Bright red trumpet-shaped flowers with bright green foliage. Reaches 6 to 12 feet. Annual.

Packet — 1 gram — **\$ 2.30**

**Morning Glory, Clarke's Early Flowering Heavenly Blue** (*Ipomoea*)

Bright blue shading lighter towards the center. Annual.

Packet — 1 gram — **\$ 2.30**

**Morning Glory, Crimson Rambler**

(*Ipomoea*) Short (4 to 8 ft.) vines with blooms that are crimson red with a white center and 2 to 3 inches 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 Savers Exchange. Small, deep purple flowers with a red star in the throat. Can grow to 25 feet. Annual

Packet — 1 gram — **\$ 2.30**

**Primrose, Common Evening** (*Oenothera lamarckiana*)

[approx. 1900 seeds/gram] Bloom in the summer, yellow flowers, likes sunny, dry locations. 24 to 60 inches tall. Perennial.

Packet — 0.25 grams — **\$ 1.25**

**Primrose, Tall Evening**(*Oenothera hookeri*)

[approx. 3000 seeds/gram]

Bloom in the summer, yellow flowers, likes sunny, dry to moist locations. Grows 36 to 60 inches tall. Perennial.

Packet — 0.25 grams — **\$ 1.25**

**Red Corn Poppy**

(*Papaver rhoeas*) Prefers partial sun and dry soil. Bright red flowers bloom in the summer. Plants grow 12 to 30 inches. Annual.

Packet — 0.25 grams — **\$ 1.65**

**Sunflower, Annual**(*Helianthus annuus*)

[approx. 125 seeds/gram] This is a wild sunflower. Petals are bright yellow and centers, about one inch in diameter, are dark. Prefers dry soil in a sunny location. Will grow 24 to 72 inches tall and bloom in the summer.

Packet — 0.5 grams — **\$ 1.25**

**Sunflower, Annual 'Autumn Beauty' variety**(*Helianthus annuus*)

[approx. 125 seeds/gram] The petals are blends of red, orange and yellow. Can be grown in dry or moist soil in a sunny location. Will grow 40 to 60 inches tall and bloom in the summer and into the fall.

Packet — 0.5 grams — **\$ 1.25**

**Sunflower, 'Giant Grey Stripe'**(*Helianthus annuus*)

Read more about this gigantic flower under its "vegetable" listing. Annual.

Sampler — 3.5 grams — **\$ 1.45**

Packet — 7 grams — **\$ 2.65**

**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 watered beds and planter boxes.

Mix includes, Baby Blue-Eyes, Candytuft, Scarlet Flax, Rocket Larkspur, Siberian Wallflower, Purple Coneflower, Lance-leaved Coreopsis, Tree Mallow, Shasta Daisy, Gayfeather, Clarkia, Dwarf Columbine, Black-eye Susan, Lemon Mint, Forget-Me-Not, Johnny Jump-up

Packet — 2.5 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 popular varieties popular in Southern (U.S.) gardens. Each kit contains one sampler pack each of 'Carolina' (Sieva) lima beans, 'Georgia' (Southern) collards, 'Hale's Best Jumbo' muskmelon, 'Dwarf Green Pod' okra, 'Zipper Cream' pea, 'Long Red Cayenne' pepper, and 'Hillbilly' tomato seeds. The attractive packaging makes this a nice gift.

**\$ 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 seeds. The attractive packaging makes this a nice gift.

**\$ 10.95**

## Heirloom Tomato Collection:

Inside the large vintage looking seed packet, you will receive one sampler pack each of 'Arkansas Traveler', 'Brandywine Red' (Amish Heirloom), 'Cherokee Purple', 'German Johnson', and 'Pineapple Golden' tomato seeds.

**\$ 5.75**

## Salsa Kit (Mild or Hot)

*(Featured in December/January 2002 Mother Earth News)*

Contained in a decorative gift bag are two recipes on 3" X 5" cards, a growing instruction sheet, and one sampler pack each of 'Toma Verde' Tomatillo, Cilantro, 'Yellow Sweet Spanish' onion, 'Roma'

tomato, and 'Anaheim' pepper (**mild kit**) or 'Jalapeno' pepper (**hot kit**) seeds.

**Specify "Heat" Preference - \$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.

**\$ 129.00**

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## 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.



**\$2.99**

**Small Ziplock Bags** - A nice container for storing properly dried seeds. Both sizes easily fit into a quart size jar and are 2 mil (0.002") polyethylene and sold in 10 packs.

2 inches x 3 inches — **\$ 1.00**  
3 inches x 4 inches — **\$ 1.25**

**Labels** - If you write small, includes space for seed name, source, date, and notes. 1 inch by 2<sup>5</sup>/<sub>8</sub> inches

Sold in sheets of 10 — **\$ 1.75**

**Desiccant Packets** - These packets are 3 inches by 3 inches by 1/8 inch. One packet will protect a quart jar up to 0.14 cu. ft.

**\$ 0.25 each**  
**5 for \$ 1.00**

**Peat Pellets** - Great for starting small seeds or cuttings. 1½ inches diameter by ¼ inch high when dry, expand to about 2 inches tall after being soaked in warm water. Simply place one or two seeds 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.

**\$ 0.25 each**  
**5 for \$ 1.00**

**White Plastic Plant Label** - 6 inches tall, white plastic, with 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, ¾ inch 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 items that will help you do just that. Additional information can be found on our Web site.

**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 feet X 20 feet — **\$ 5.50**  
 4 feet X 50 feet — **\$ 10.75**



**Infrared-transmitting Mulch (IRT-100):** Warms up the soil like clear plastic, but provides the weed control properties of black mulch. Developed at the University of New Hampshire for earlier harvest dates as well as to increase yields of melon and cucumbers. Our mulch is 1.0 mil.

4 feet X 20 feet — **\$ 5.15**  
 4 feet X 50 feet — **\$ 9.95**

## Hard Working Garden Worms!



You don't have to own a farm, or even a yard, to use worms to compost your kitchen organic waste into amazingly rich plant food. Please visit our Web site for information about how even apartment dwellers are creating productive worm bins.

We are proud to offer worms that will be shipped directly from Joe Harmony Farms.

We can only ship these to the 48 continental United States. Shipping is included in the price. Worms are shipped U.S.P.S. Priority Mail on Mondays and Tuesdays.

1 Pound (Approx. 1000) — \$ 22.50  
2 Pounds (Approx. 2000) — \$ 42.00

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## 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 18<sup>th</sup> 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 1¾ inch stainless mesh tea bag replacement. Use to enjoy your own tea blends or bulk buys.

\$ 2.95 each

### Herb Grinder

Hand powered using crank. Constructed out of stainless steel.

\$ 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.



## Re-Markable Plant & Garden Markers™



Enjoy these whimsical plant markers in your home and garden. The **Re-Markable Plant and Garden Markers™** allow you to write any name, variety, date planted, or even a message for the garden. The writing will last the whole season or longer. Use any pencil. The softer the lead the more permanent the mark. When you want to use them again simply erase or scrub off and mark again.

All of these plant markers are hand crafted in porcelain and utilize original designs. The artwork is carved into the surface of the porcelain and then finished with a glaze to enhance the carving. Made in the United States at Heart Land Studios in the Finger Lakes Region of upstate New York.

**Small Markers** - Measure 3 inch wide x 6¼ inches tall (approx.)

- Small Angel Marker (blue) — \$ 5.00
- Small Bunny Marker (blue) — \$ 5.00
- Small Grapes (green) — \$ 5.00
- Small Sun Garden (brown) — \$ 5.00

**Large Markers** - Measure 3¼ inches wide x 12 inches tall (approx.)

- Large Bunny Marker (Blue) — \$ 7.50
- Large Frog Marker (Green) — \$ 7.50
- Large Sun Marker (Brown) — \$ 7.50

### 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 certificate good for 5% off of your next seed purchase.

### WEB SITE NEWS

Updated 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](http://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) 1800s 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 about 1¼ inches X 2 inches X 2¾ inches and weigh between 3½ 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**



## Thank you so much for your support !

### 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 where we can. We hope that you will too. It is a wonderful way in which we all can work to make this world a better place.

If you believe in the value of our seed preservation work, here are some areas where you may be inclined to help.

#### **“Growing” Gardeners**

If you are an experienced gardener, passing on your knowledge is a valuable effort. Like any skill, it is always easier to learn when it is presented by someone with experience. Perhaps you can teach your family, 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 keep them commercially available, thereby helping to insure that the variety is not forever lost.

In an ideal environment we would prefer to produce all of our seed stock. This would take tremendous resources and ultimately be

dependant on our farm's growing conditions.

Unlike most seed companies that don't produce any of their own seed, what we can't grow on our farm is supplied by a network of small growers and independent seed producers who believe in our efforts of preserving old varieties and keeping them available to the public.

We are also looking for people interested in helping to maintain our seed bank. If you are a seed saver, experienced in proper techniques for maintaining the genetic purity of varieties, and 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 make a seedbank contribution, please contact us.

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

### 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.

With businesses failing and layoffs common, consider planting your 21<sup>st</sup> Century Victory Garden!

### Other Opportunities

For more information about specific projects or other support opportunities, please visit:

[www.VictorySeeds.com/project\\_list.html](http://www.VictorySeeds.com/project_list.html)

### Mail Irradiation

As if we all didn't have enough to deal with . . . There is a threat that the U.S. Postal service will irradiate the mail stream. Be assured that we are monitoring this issue closely and will not allow our seeds to be damaged. Watch our Web site for updates.

### Calling All Seed Savers!!!

With a goal of 100% organic seed in mind, we are actively building our "Growers Network". Along with certified seed growers, we have opportunities for people with many skill levels. More information is included in this catalog and online at:

<http://www.VictorySeeds.com/GrowersNet.com>

## Seeds as Wedding Favors

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

In our not so distant agrarian past, the passing on of family garden seeds to the next generation was a wedding tradition. The couple would receive seeds from both the bride and groom's relatives. This was the equivalent of providing the future food supply for the newly created family. It has been in this way that family heirloom seed varieties have been preserved from extinction.

We are very happy that incorporating seeds into the wedding event is becoming a new trend - we hope that it becomes a renewed 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:

- *Quantities of prepackaged seeds*
- *Customized seed packets*
- *Referral to an affiliate business specializing in custom wedding favors*
- *Other garden-themed favors*

You can see images of various ideas, products that we can supply, and pricing on our Web site at:

[www.VictorySeeds.com/wedding.html](http://www.VictorySeeds.com/wedding.html)

For more information, email us at:

[Weddings@VictorySeeds.com](mailto:Weddings@VictorySeeds.com)

<http://www.VictorySeeds.com/GrowersNet.html>

### **Ordering by Mail:**

Simply fill out the order sheet from the center of the catalog and return to us with payment.

### **Ordering by Fax:**

Fill out the form and fax to us 24-hours per day, 7 days per week at (503) 829-3126. Please write clearly in dark ink and include contact information in case we have questions.

### **Ordering Online:**

We have invested in security technologies and feel comfortable with our system. We hope that you will as well. It is the fastest method of placing an order. We keep the Web site updated so it more accurately reflects seed availabilities than our printed catalog can. Additionally, our Web site contains specials and other items that did not make it into the catalog.

### **Payment Terms**

Full payment, in U.S. Dollars, is due before an order can be shipped. We will accept checks, money orders, VISA, MasterCard and American Express. Please do not send cash through the mail. 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.

Prices in this catalog are good for Spring/Summer 2002 but are subject to availability and may change.

### **Business Hours**

We are always here! 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](mailto:inquiries@VictorySeeds.com)**

### **Backorder Policy**

Items will be backordered unless sold out or not available as the result of a crop failure. If you are interested in substitutions, let us know.

### **Delivery**

We typically fill and ship orders within two business days using the U.S.P.S. If you desire an alternate shipping method, let us know. Some heavier items may carry additional shipping charges.

### **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 conditions apply. 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 60 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, grower 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.

### **Our Seeds**

We offer only open-pollinated and heirloom seeds that are either untreated, Organically Grown (**OG**) or Certified Organic (**CO**). No chemicals, unstable hybrids, or genetically modified organisms (GMOs)

### **Germination Standards**

Our seeds are tested to ensure that the seed you receive from us meets or exceeds the germination standards set by the Federal Seed Act and by the Oregon State Department of Agriculture.

### **Noxious Weeds**

Some plants have been deemed by some governments, (local, state, province, and federal) as being classified as noxious weeds. We will not knowingly supply seeds that break 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](http://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. 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 life-style. 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.



# Victory Seed Co. Growing Guide

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

| Vegetable        | Seeds Per Gram (typical) | Row Feet per Sampler | Row Feet per Packet | Planting Distance In Row After Thinning or Transplanting | Planting Distance Between Rows | Planting Depth | Approx. Days To Germination | Min. Soil Temp in degrees F | Yield per 100 Foot Row |
|------------------|--------------------------|----------------------|---------------------|--|--------------------------------|----------------|-----------------------------|-----------------------------|------------------------|
| Artichoke        | 15-20                    | 25'                  | N/A                 | 36"  | 48"                            | 1/2"           | 10-14                       | 75                          | 30+ Flowers            |
| Asparagus        | 30                       | 25-50'               | 50-100'             | 12"  | 48"                            | 1/2"           | 21                          | 75                          | 100s of Spears!        |
| Beans, Bush      | 100/oz.                  | 10-15'               | 20-30'              | 4-6"   | 18"                            | 1"             | 8-16                        | 60-80                       | see bean page          |
| Beans, Pole      | 100/oz.                  | 10-15'               | 20-30'              | 6-8"   | 36"                            | 1"             | 8-16                        | 60-80                       | see bean page          |
| Beets            | 55                       | 15'                  | 25'                 | 2-4"   | 12-30"                         | 3/4-30"        | 8                           | 60                          | 100 lbs.               |
| Bitter Melon     | 6                        | 4 hills              | N/A                 | 4'   | 3'                             | 1"             | 15                          | 70                          | 100 lbs.               |
| Broccoli         | 325                      | 20'                  | 50'                 | 12-24"   | 18-36"                         | 1/2"           | 10                          | 60                          | 75 lbs                 |
| Brussel Sprouts  | 285                      | 20'                  | 100'                | 18"  | 24"                            | 1/2"           | 10                          | 60                          | 55 lbs.                |
| Cabbage          | 300                      | 12'                  | 50'                 | 12-24"   | 24-36"                         | 1/2"           | 10                          | 60                          | 60 heads               |
| Cabbage, Chinese | 350                      | 12'                  | 50'                 | 12-24"   | 24-36"                         | 1/2"           | 10                          | 60                          | 60 heads               |
| Cantaloupe       | 45                       | 5 hills              | 10 hills            | 6'   | 5-6'                           | 1-2"           | 7                           | 65                          | 50-110 lbs.            |
| Carrots          | 850                      | 15'                  | 60'                 | 1-3"   | 16-30"                         | 1/2"           | 8                           | 60                          | 50-100 lbs.            |
| Cauliflower      | 325                      | 25'                  | 100'                | 14-24"   | 24-36"                         | 1/2"           | 10                          | 60                          | 60 heads               |
| Celery           | 2,200                    | 5'                   | 20'                 | 6-12"  | 18-40"                         | 1/8"           | 21                          | 55                          | 100 plants             |
| Collards         | 285                      | 12'                  | 50'                 | 12-24"   | 24-36"                         | 1/4"           | 10                          | 55                          | 75 lbs.                |
| Corn             | 150-250/oz.              | 35-50'               | 75-100'             | 6-10"  | 30"                            | 1 1/2-2"       | 7-10                        | 65                          | 100 ears               |
| Cucumber         | 35                       | 5 hills              | 10 hills            | 4-12"  | 36-72"                         | 1-2"           | 7                           | 70                          | 100 lbs.               |
| Eggplant         | 200                      | 30'                  | 120'                | 18-30"   | 24-48"                         | 1/4-1/2"       | 10                          | 75-80                       | 100 lbs.               |
| Endive & Chicory | 900                      | 25'                  | 100'                | 8-12"  | 18-24"                         | 1/2"           | 10                          | 60                          | 80 heads               |
| Kale             | 285                      | 10'                  | 40'                 | 18-24"   | 24-36"                         | 1/2"           | 10                          | 40                          | 75 lbs.                |
| Kohlrabi         | 285                      | 10'                  | 40'                 | 4"   | 18"                            | 1/2-1"         | 5-12                        | 65                          | 75 lbs.                |
| Leek             | 400                      | 10'                  | 40'                 | 2"   | 18"                            | 1/2"           | 7-15                        | 50                          | 100 stalks             |
| Lettuce          | 800                      | 25'                  | 100'                | 8-15"  | 12-24"                         | 1/4"           | 7                           | 40                          | 50 lbs.                |
| Mustard          | 550                      | 12.5'                | 50'                 | 5-10"  | 12-36"                         | 1/4"           | 9                           | 50                          | 50 lbs.                |
| Okra             | 20                       | 15'                  | 60'                 | 8-24"  | 42-60"                         | 1"             | 10                          | 70                          | 100s of Pods           |
| Parsley          | 550                      | N/A                  | 15'                 | 4-12"  | 12-36"                         | 1/4"           | 21                          | 50                          | 30 lbs.                |
| Pepper           | 160                      | 12'                  | 50'                 | 12-24"   | 18-36"                         | 1/4-1/2"       | 10                          | 70                          | 50 lbs.                |
| Pumpkin          | 10                       | 8"                   | 25'                 | 36-60"   | 72-96"                         | 1"             | 7                           | 70                          | 100s of Pounds         |
| Rhubarb          | 61                       | 12'                  | 50'                 | 4'   | 4'                             | 1/4-1/2"       | 5-20                        | 70                          | 100 lbs.               |
| Radish           | 90                       | 12'                  | 30'                 | 1/2-1"   | 8-18"                          | 1/4-1/2"       | 6                           | 40                          | 200 Radishes           |
| Spinach          | 90                       | 10'                  | 100'                | 2-6"   | 12-36"                         | 1/2-1"         | 8                           | 40                          | 40 lbs.                |
| Squash, Summer   | 10                       | 10'                  | 25'                 | 36-48"   | 36-48"                         | 1-2"           | 7                           | 70                          | 200 lbs.               |
| Squash, Winter   | 10                       | 10'                  | 25'                 | 48-72"   | 72-96"                         | 1-2"           | 7                           | 70                          | 200 lbs.               |
| Swiss Chard      | 75                       | 5'                   | 20'                 | 10"  | 18"                            | 1/2-1"         | 7-10                        | 60                          | 40 lbs.                |
| Tomato           | 400                      | 30'                  | N/A                 | 24-72"   | 36-84"                         | 1/4-1/2"       | 8                           | 70                          | 100 lbs.               |
| Turnip           | 425                      | 8"                   | 30'                 | 2-6"   | 12-36"                         | 1/4-1/2"       | 7                           | 50                          | 50 lbs.                |
| Watermelon       | 10                       | 4 hills              | 16 hills            | 24-36"   | 72-96"                         | 1"             | 8                           | 70                          | 50-100 lbs.            |



Giant Greystripe  
Sunflower



Garden Huckleberries



Red Habanero's

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*Part of the crew! Not pictured: Sara, Larry and Carole.*

## Trademarks

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**The Victory Seed Company**

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**Molalla, Oregon 97038**

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