# **Seeds By Design**



**Atomic Red** 

Atomic Red is high in lycopene, a precursor to beta carotene, which is said to be a preventative of several types of cancer. Crispy roots taste wonderful cooked; the color tends to be more intense after cooking and can be slightly washed out when raw. Long, tapered bright-red roots are 11 by 1½ inches. Matures in 65 days.



## **Cosmic Purple**

Cosmic Purple has 7-inch roots that have smooth, purple-colored skin and a coreless orange color within. The roots are very sweet, crunchy, and tasty. The tops are short — about 10 inches tall. The purple skin coloring remains after cooking or roasting. Matures in 58 days.



#### Parisian

Parisian is an heirloom container carrot variety from the turn of the 19th century. Roots are 1-inch long, smooth, a uniform deep red-orange, and are nearly coreless. They are planet shaped and very sweet with a fine-grained crisp flesh. A useful old famous French home and fresh market variety, Parisian holds color when freezing. Matures in 58 days.



## **Black Nebula**

This highly attractive open-pollinated carrot variety was bred especially for the home gardener. After the carrots grow too large to eat, leave them in the garden and use for cut flowers. The white umbels are tinged with lavender on the flower edges and stems. Bees love carrot flowers, so they make great food for pollinators.



### **Culinary Blend**

A tasty component blend of yellow, white and orange carrots. Each variety is suited both for baby root production and cooking. This blend is excellent when roasted in the oven or eaten fresh. All three varieties are prized for flavor and hold colors when cooked. Plant this mixture in your garden or fields.



**Rainbow Blend** A kaleidoscope of carrots, Rainbow Blend is a colorful mixture of up to six varieties of baby carrots. Plant Atomic Red, Bambino, Black Nebula, Cosmic Purple, Lunar White, and Solar Yellow to create perfect bunches of baby carrots. Great for kitchen gardens year-round and for specialty and farmer's markets.



#### **Bambino**

This super-sweet baby gourmet carrot's color develops quickly, and it can be pulled early. Roots are 4-inches long, and are cylindrical and blunt with a very small core, smooth skin, deep-orange color, and small dwarf tops. Developed for canning and pickling whole, Bambino must be harvested early. Matures in 61 days.



## **Lunar White**

A tall, vigorous, heavy-yielding plant, Lunar White has snow-white roots that grow totally underground. They are almost completely coreless with a very mild flavor and are delicious when picked small. They sre great for added color in rainbow bunches. Matures in 60 days.



**Solar Yellow** Solar Yellow's completely yellow roots are tapered and 6 to 7 inches long. They have a very refreshing sweet flavor — extra crunchy and juicy. An excellent choice for juice extraction for golden carrot soups and sauces. Matures in 63 days.



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