Our dedicated team is always searching for new varieties that are both productive and beautiful. A value of ours is to source heirloom seeds from trusted small organic growers across the United States. We find varieties adapted to a wide range of environmental factors.

For our 2024 collection, we are excited to announce over 12 new varieties here at Migardener. The colors and textures will bring new life to your spaces. We want to encourage you to try a few of our new selections in your gardens this upcoming season. They will be joining over 740 seed varieties spanning herbs, flowers, vegetables, and fruits that we have handpicked to come to fruition in your space. We look forward to you sharing your experience and success with us along the way! We love to see victories, both big and small. Please share them all with us.

NEW & WANT TO JOIN THE CAUSE?

YouTube: Subscribe to our Youtube Channel for free and informative gardening content.

Instagram, Facebook, & Twitter: Share what we are doing with your friends and spread the message about what we are doing. Make sure to use #Migaredner so we can see your garden!

Website: Shop our huge collection of heirloom, organic, and always non-GMO seeds for your garden.

Newsletter: Join the newsletter to stay up to date with things happening within the Migardener community.

Grow a Garden: The best way to help the movement is to grow a garden. We lead by example, and when others see what you are doing and the fun you are having, they will want one too.
An integral part of the homestead, whether big or small, is the garden. In the garden, we can harvest bounties of produce and life lessons brought to us from a past way of living.

Our Homestead Collection features 16 staple varieties. A regionally local artist has produced stunning work that illustrates each variety’s beauty. Kaila Jackson, with Blue Green Patina, creates beautiful watercolors and gives the packets the timeless feel we envisioned for the collection.

TIP: The Homestead Collection will make an excellent gift for all current and aspiring gardeners in your life.
SMALL SPACE COLLECTION
container friendly varieties, perfect for homes with limited gardening space

Don't let lack of space hold you back. We have a collection of varieties that are perfect for smaller spaces. You can grow these varieties in small garden beds, raised beds or containers, whichever option is best for your home.

CHECK OUT THESE GREAT ARTICLES ON CONTAINER GARDENING!

10 Tips For A Groundbreakingly Great Container Garden
Container Gardening On A Budget
Common Container Gardening Issues & Their Solutions

CUT FLOWER COLLECTION

Potager is a term used to describe a way of growing that is not only productive but brings beauty into the forefront of your growing plan. Cut flowers are a great way to tie these two facets together. You can choose to disperse your flowers throughout your production plants or dedicate a few rows if not a plot to the many different varieties of florals to brighten your space. As wonderful as they are to view in your garden, the idea of cut flowers are meant to bring joy into the home. As the seasons progress and flowers begin to bloom I encourage you to enjoy the practice of arranging flowers and foliage that can sit on the tables of your family and loved ones for all to enjoy. Encourage your family to try their hand at arranging as well, you may be surprised as to who in your life shares this talent.

Our Flower collection can be found on pages 64-71
NEW FOR 2024

Check out some of our new varieties for the 2024 season!

Sunter Cucumber
50-70 Days. Sunter cucumbers are renowned for their exceptional productivity, producing symmetrical and straight cucumbers with a vibrant green color and tender, firm flesh. These cucumbers reach about 6 inches in length when fully mature. The vines of Sunter cucumber plants are known for their vigorous growth and high yield, making them a prized addition to any garden. With their delectable taste and versatility in various culinary delights.

CUC19 Approx. Seed Count: 30

Leisure Splits Cilantro
55 Days. Leisure Splits Cilantro, or “Chinese parsley,” is a must-have in Asian cuisine. This annual split variety features individual seeds meticulously separated from their multi-seed pods, known as ‘monogerm cilantro,’ ensuring more accurate seeding. As an heirloom Coriander, it offers a wealth of nutrients, medicinal properties, and aromatic advantages when used as a dried fruit. Embracing its versatility, Leisure Splits Cilantro is a sought-after cool-season herb, making it a popular choice for growing as delightful microgreens!

HER39 Approx. Seed Count: 100

Crenshaw Melon
80-100 Days. Crenshaw melons are renowned for their extraordinary sweetness as a result of crossing a casaba melon with a cantaloupe. The juicy, peach-colored flesh carries a delightful touch of peppery heat, making it truly unique.

MEL32 Approx. Seed Count: 20

Futo Spindle Bitter Melon
60-70 Days. Bitter melon, a tropical fruit renowned for its distinctive flavor and remarkable health benefits, is a cherished ingredient in many cuisines. With a bumpy, green exterior and a bitter taste, it boasts a unique profile that can be an acquired taste. Native to Asia, bitter melon has a rich history in traditional medicine, believed to aid digestion, regulate blood sugar levels, and offer potent antioxidants.

MEL33 Approx. Seed Count: 20

Lilac Bell Pepper
65-70 Days. The Lilac bell pepper is a stunning and unique variety that stands out with its vibrant lilac-purple hue. This eye-catching pepper adds a pop of color to any dish, making it an exciting addition to salads, stir-fries, and more. Its sweet and mild flavor makes it a versatile ingredient in both raw and cooked preparations. Its crunchy texture and delightful taste elevate the culinary experience, providing a fresh twist to traditional bell pepper dishes.

PEP52 Approx. Seed Count: 50

Bianco Di Trieste Zucchini
85 Days. Experience the delight of Bianco di Trieste Summer White Zucchini Squash with its pale green, compact fruits boasting exquisite tenderness and flavor. For the best taste, harvest these zucchini when they are small. To avoid frost damage, it’s recommended to plant them in late spring, after all frost threats have passed. Alternatively, start the seeds indoors and transplant the seedlings after the last frost for a successful harvest. Indulge in its rich, creamy flesh, packed with nutrition, and savor the gourmet flavor when these delectable squashes reach about 6 inches in length. Elevate your culinary creations with this squash in fresh salads, soups, and more!

SQU33 Approx. Seed Count: 90

Green Stripe Cushaw Squash
95 Days. Green Striped Cushaw squash is a striking heirloom variety known for its unique elongated shape and vibrant green stripes on its pale cream skin. With sweet, nutty-flavored flesh, it’s versatile for both savory and sweet dishes. This squash adds an eye-catching and delicious touch to any culinary creation.

SQU34 Approx. Seed Count: 25

Roman Chamomile
90 Days. Roman chamomile, a low-growing perennial herb, features delicate, daisy-like flowers with a sweet, apple-like scent. It is valued for its calming properties and is commonly used in herbal teas and aromatherapy.

TEA06 Approx. Seed Count: 5000

Tam Jalapeño Pepper
65-85 Days. The Tam Jalapeño variety is a remarkable pepper known for its moderate heat and distinct flavor profile. These vibrant green jalapeños add a zesty kick to various dishes without overpowering the palate. With a slightly milder heat compared to traditional jalapenos, they are well-suited for those who prefer a more manageable spice level. Tam Jalapeños are perfect for adding depth to salsas, sauces, and stews, and they also shine when pickled or used in various Mexican and Tex-Mex dishes. Their versatility and balanced spiciness make them a popular choice among chilli enthusiasts and culinary enthusiasts alike.

PEA35 Approx. Seed Count30
Kale-A-Bunga Mix
30-50 Days. Indulge in a delightful variety of flavors and colors with our Kale-A-Bunga Seed Mix. This curated blend features a diverse assortment of nutrient-packed kale cultivars, from tender baby leaves to robust, curly greens. Enjoy a kaleidoscope of taste and texture, perfect for salads, smoothies, and savory dishes. Healthy and delicious, it’s a garden must-have!

VSS14  Approx. Seed Count: 150

Banana Legs Tomato
75 Days. Determinate- Prepare to be amazed by the delightful Banana Legs Tomato! These compact plants are bursting with productivity, offering fruit that looks just like adorable, mini bananas. Don’t let their charming appearance fool you though, because these little wonders bring a unique flavor to the table. With their low acidity and meaty texture, they’re perfect for adding a delicious twist to any dish. Measuring at 1½ inches in diameter and four inches in length, these tomatoes are the perfect fit for your tossed green salads. Get ready to go bananas over this incredible tomato!

TOM83  Approx. Seed Count: 25

Napoli Tomato
70-80 Days. Determinate- The Napoli tomato variety is a true gem among tomatoes, renowned for its exceptional taste and versatility. These deep red, plum-shaped tomatoes boast a rich and tangy flavor, making them ideal for creating flavorful sauces and purees. With their thick, meaty texture and low seed count, they are perfect for cooking down into a velvety consistency. Napoli tomatoes are a top choice for making classic Italian pasta sauces and are also great for canning and preserving. Use fresh

TOM58  Approx. Seed Count: 25

Goji Berry
2-3 Years. A berry native to East Asia, high in vitamin C, and widely used for its superfood qualities. Goji berries are a low perennial bush that tops around 5 feet tall and produces white star-shaped flowers, which pollinators love. The fruits ripen from mid-August to late September and taste like a combination of tomatoes crossed with strawberries.

VSS17  Approx. Seed Count: 25

Ayocote Morado Bean
65 Days. This incredible drying bean native to Oaxaca, Mexico, is a runner variety bean that produces large yields of bean pods that, when dried, have a deep purple, almost violet hue to the seeds. They have incredible flavor when used in soups, giving a deep, balsamic-flavored bean broth. Their creamy but firm texture can make this bean shine in any dish.

BEA35  Approx. Seed Count: 10

Formanova Beet
55 Days. This tender and sweet variety are also known as “butter slicer” due to its wonderful texture. Large, cylindrical roots extend above the soil for easy harvest. Famous for its slicing uniformity compared to round beets. Top leaves are a delectable addition to salads; roots are great fresh, diced, canned, or pickled. Grows 4-8” can be harvested at any size.

BEE09  Approx. Seed Count: 40

Kabocha Squash
85-100 Days. Also known as Japanese Pumpkin, the kabocha squash is a popular Japanese winter squash that is very productive. It produces a hard dark-green exterior skin with a bright yellowish orange flesh with small seeds and is high in the antioxidant beta-carotene. This squash is known for its excellent sweet and nutty flavoring, making it perfect for roasting, steaming, stuffing, or pureeing.

SQU32  Approx. Seed Count: 10

Matt’s Wild Cherry Tomato
60 Days. An indeterminate cherry with an attitude! This cherry tomato produces deep red small 1” fruits that weigh roughly half an ounce. A must-grow for fresh eating and even adding a pop of acidic, rich tomato goodness into soups, stews, and sauces.

TOM98  Approx. Seed Count: 25

Matt’s Wild Cherry Tomato
60 Days. An indeterminate cherry with an attitude! This cherry tomato produces deep red small 1” fruits that weigh roughly half an ounce. A must-grow for fresh eating and even adding a pop of acidic, rich tomato goodness into soups, stews, and sauces.

TOM98  Approx. Seed Count: 25
Mary Washington

2-3 Years. This traditional variety is a long lasting perennial plant. Not only is it grown for its tender spears, Asparagus produces a beautiful fern after flowering that is great for bouquets. Planting Asparagus gives you the option to leave a legacy for your family for years to come.

ASP01 Approx. Seed Count: 100

ASPARAGUS

Purple Passion 4 count crowns

2 year crowns. Beautiful purple plants that turn green when cooked. Tender if eaten fresh or cooked.

Jersey Knight 4 count crowns

2 year crowns. The most widely commercially grown variety for disease resistance, yield, and winter survival rate. Plants produce super thick stalks and can survive decades if kept healthy. Tender if eaten fresh or cooked.

Mary Washington 4 count

2 year crowns. One of the most widely grown heirloom varieties of Asparagus. This variety produces hardy stems that are more disease resistant, cold tolerant, and forgiving than other varieties. Plants multiply quickly and produce a fair amount seeds that will multiply your crop over the years.

ASP02 Approx. Seed Count: 100

Find our Asparagus Growing Guide Here

Start indoor 12-14 weeks before last frost.
Soak seeds before planting.
Plant 1/2 inches deep. 10-15 inches apart

CROWNS ARE ONLY AVAILABLE DURING THE SPRING PERIOD. PLEASE CHECK WEBSITE FOR AVAILABILITY & PRICING.

Purple Passion 4 count crowns

2 year crowns. Beautiful purple plants that turn green when cooked. Tender if eaten fresh or cooked.

Jersey Knight 4 count crowns

2 year crowns. The most widely commercially grown variety for disease resistance, yield, and winter survival rate. Plants produce super thick stalks and can survive decades if kept healthy. Tender if eaten fresh or cooked.

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ASP02 Approx. Seed Count: 100

Mary Washington 4 count

2 year crowns. One of the most widely grown heirloom varieties of Asparagus. This variety produces hardy stems that are more disease resistant, cold tolerant, and forgiving than other varieties. Plants multiply quickly and produce a fair amount seeds that will multiply your crop over the years.
**Basil**

As a part of the thistle family, artichokes grow tall stalks with beautiful full purple flowers. To enjoy an artichoke for more than its aesthetic beauty, harvest the flower before they bloom. The artichoke heart is most often used in cooking but don’t miss out on the external petals as well. Once cooked you can peel off the outer petals and eat the meat at the base of each.

In higher zoned regions, you are able to perennialize artichoke by cutting them back and mulching them heavily. You will want to replant every four to five years to maintain a harvest as the plants get older.

- **start indoors 8-12 weeks before last frost.
- plant 1/4” deep
- harvest just before bud when they are firm and still closed**

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**Green Globe**

120-180 Days. These freshly harvested heads are sweet and delicate tasting with a tender texture. The “Globe” is the flower bud which includes many edible parts: fleshy bases of the outer bracts, the receptacle, the inner bracts, and the portions of the floral stem. Artichokes make for a beautiful statement piece that gives you 6x9 heads for harvest. Their gray-green leaves contrast well with other plants. Use this to satisfy your taste for grilling, or creating your very own creamy spinach-artichoke dip!

- **ART01 Approx. Seed Count: 20**

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**Dwarf Greek**

60-75 Days. Originating in the Mediterranean, this dwarf basil variety is a must have for popular Italian and Green dishes. Perfect for your container garden or your kitchen counter. Popular and easy to grow annual that develops into an attractive bushy plant. Aromatic leaves have a spicy, clover like flavor popular in tomato dishes, soups, stews, spaghetti, fish, poultry, and salads. Not only is it in some of your favorite recipes, it’s strong scent can aid as a pest deterrent. Try intercropping basil varieties throughout your garden to aid in pest prevention!

- **BAS01 Approx. Seed Count: 250**

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**Genovese**

78 Days. From Italy, this variety has a powerful flavour that is ideal for making fresh pesto. Large consistent leaves are great for a refreshing caprese salad too! Easy to grow in containers to use in cooking all year. Great for not only outdoor gardens, but for greenhouse and aquaponic growing as well.

- **BAS02 Approx. Seed Count: 500**

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**Italian Large Leaf**

70-90 Days. This variety has a powerful flavor with a hint of sweetness. A more delicate flavor and fragrance to the genovese variety. A large plant with leaves that grow up to 4” long. Ideal for Italian recipes.

- **BAS03 Approx. Seed Count: 500**

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**Licorice**

60-70 Days. Native to northwest India. This lemon flavored and scented variety is perfect for use in the kitchen. Use instead of traditional basil varieties to add an additional tang to any dish. Great for teas, chicken, fish, and veggies. Lemon basil grows into this beautiful silvery green bush that adds a bright pop of color to your gardens.

- **BAS05 Approx. Seed Count: 250**

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**Lemon**

60-70 Days. Native to northwest India. This lemon flavored and scented variety is perfect for use in the kitchen. Use instead of traditional basil varieties to add an additional tang to any dish. Great for teas, chicken, fish, and veggies. Lemon basil grows into this beautiful silvery green bush that adds a bright pop of color to your gardens.

- **BAS06 Approx. Seed Count: 250**

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**Direct sow seeds on the surface, lightly work in or sprinkle with a dusting of soil.**

**Thin to 6-12” apart. Or transplant 6-12 inches apart.**

**Begin pinching the main stalk at a node early to promote bushing out. Be sure to maintain moisture as basil does not do well under dry stress.**

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**Artichoke**

As a part of the thistle family, artichokes grow tall stalks with beautiful full purple flowers. To enjoy an artichoke for more than its aesthetic beauty, harvest the flower before they bloom. The artichoke heart is most often used in cooking but don’t miss out on the external petals as well. Once cooked you can peel off the outer petals and eat the meat at the base of each.

In higher zoned regions, you are able to perennialize artichoke by cutting them back and mulching them heavily. You will want to replant every four to five years to maintain a harvest as the plants get older.

- **start indoors 8-12 weeks before last frost.
- plant 1/4” deep
- harvest just before bud when they are firm and still closed**

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**Hot Turkey and Artichoke Panini**

Layer thin cuts of turkey on your favorite bread spread with mayo or pesto. Pile on fresh steamed or sautéed artichoke heart and top it off with your favorite cheese before letting it all come together in a panini press.
**Basil**

**Lime**
60-70 Days. If you closed your eyes to smell this variety, it would be difficult to distinguish it from an actual lime! A sweet and fragrant variety with a mild citrus taste. Perfect for desserts, drinks, or salsas. Pairs well with lemon basil for a full zesty flavor.

**Siam Queen**
60-90 Days. This tender variety is intensely flavored with a licorice basil taste. The sturdy leaves maintain their shape and taste better than any other variety on high or extended cooking temperatures. Perfect in Thai recipes.

**Holy (Tulsi)**
55 Days. Holy Basil has been regarded as one of the most important herbs ever discovered. Used for centuries in herbal teas for its soothing properties. It has been used to shorten flu symptoms, aid in respiratory function, and to ward off the common cold. Holy basil grows much like traditional basil varieties, but does not bush as much. This variety produces flowers quickly to attract pollinators. Does well indoors when the weather changes. When pruned Holy basil remains compact.

**Piccolino**
40-45 Days. The tiniest basil variety around! These uniform plants have small, spicy greek basil leaves that grow in a tree-like dome shape. Perfect for small pots and fairy gardens. Delicious culinary use with easy access in a windowsill herb garden.

**Spicy Globe**
70 Days. Use in place of sweet basil to give a very flavorful kick to your recipe. This variety grows in a globe shape and produces small leaves. Due to the small size, it does wonderfully in containers. The flowers on this variety are delicious and sweet despite the spice of the leaves.

**Thai**
50-60 Days. Popular in Thai or Vietnamese cooking, this variety of basil has a spicy anise flavor. Thai Basil is ideal for container gardening.

**Purple Ruffles**
60-90 Days. Purple ruffles is more heat tolerant and doesn’t typically bolt as fast as other varieties and can be propagated easily from cutting to multiply your plants. Leaves are jagged with deep purple with a slight green tinge, making them a showstopper. Basil remains purple when cooked but it is most amazing when eaten fresh.

**Blue Spice**
70-90 Days. Blue Spice is the most fragrant basil variety. Strong spicy aroma with vanilla undertones makes this a delicious addition to fruit salad and savory dishes. Dense light purple spiked flowers make for a beautiful addition to any potted arrangement or garden. Try them as a filler in your next bouquet.

**Mammoth**
60-90 Days. As the name suggests, Mammoth is the largest basil variety. This bushing herb grows leaves that resemble lettuce leaves with a strong flavor perfect for sauces, pasta, and sandwiches. Remove flowers on this variety to promote larger leaf growth.

**Cinnamon**
65 Days. This variety is named for its cinnamon-colored stems and warm spicy flavor. Delicious with fruit and in Asian or Indian dishes. Great for containers.
Royal Burgundy
50 Days. A high producing bush bean. Yielding a 5-inch golden yellow flat and stringless bean. This all American favorite is one of the best for canning, freezing, and table use. The beautiful color and flavor are maintained during the canning process. Slightly sweeter than the green bush bean, this yellow variety is projected to be a family favorite for years to come!

Top Notch Golden Wax
50-60 Days. A high producing bush bean. Yielding a 5-inch golden yellow flat and stringless bean. This all American favorite is one of the best for canning, freezing, and table use. The beautiful color and flavor are maintained during the canning process. Slightly sweeter than the green bush bean, this yellow variety is projected to be a family favorite for years to come!

Contender
48-55 Days. One of the best bush beans ever! This variety produces a week earlier than others and has a strong distinctive flavor that isn’t lost during canning. Produces 6-8” bright green, oval, stringless pods. A great variety to choose for both early season cool temperatures and can withstand the heat in the summer.

Strike
55 Days. This variety has been a favorite for commercial production because of its heavy yields and great flavor. Strike beans have a mild green color and smooth stringless pods that can grow between 5-6 inches. They are known for their concentrated pod set giving you a heavy yield making them ideal for canning.

Blue Lake
50-65 Days. A popular variety for decades and a favorite among market growers due to the reliable yields, good size and overall output throughout the season. This cold and heat tolerant variety produces insane amounts of dark green, stringless beans measuring around seven inches in length. Many like the bush version due to its compact size and low growth habit.

Maxibel Haricot
50 Days. One of the best gourmet French ‘Haricot Vert’ filet beans is a chef’s dream! Being one of the first full-size, high-quality bush filet beans on the market, Maxibel will keep you stocked with fresh beans, frequently pick for optimal yields. Delicious when steamed or boiled, it can be preserved by canning, drying, or freezing. A vigorous plant that produces pencil thin, long, stringless tender pods with brown speckled seeds.

Jade
50-65 Days. The Jade Bush Bean produces amazing quantities, while maintaining resilience to many diseases, making it a market grower’s go-to! Hardy to cold weather, and taking heat like a champ this bean produces through it all. Plants produce beans in large clusters, maturing all around the same time measuring seven inches on average in length at full size. They are stringless and dark green in color.

Antiqua Bean
60 Days. One of the darkest green beans that produce 5-6” long, tender pods. Contains a row of white beans with a light, sweet flavor. This disease-resistant plant will deliver abundant crops that are easy to pick and versatile to use.

Magnum
60 Days. Extra tender bush bean with Kentucky wonder flavor. Stringless, early maturing, sweet beans are light green and flattened. Pick at 7” or smaller for the best texture and flavor.

Roma II
55 Days. This Italian variety gives us a bush option parallel to the delicious Romano Pole Bean. Plants produce wide, 7” long pods with extraordinary flavor and texture! Seeds are produced slower than other varieties, meaning they are delicious eaten fresh. The best part is that their flavor doesn’t fade during processing which makes it ideal for canning or freezing.

Antiqua
55 Days. Landreth Seed Company brought us this versatile variety in the 1800s. Amazing flavor when eaten fresh, cooked or processed making it a favorite of market and home gardeners. Landreth is extremely productive and produces smooth and tender pods that grow up to 5” long.
Garbanzo

60-100 Days. Make your own home-grown hummus with these legumes! Garbanzo beans also known as chickpea, are rich in fiber, protein, and iron. The flavor is so amazing that a comparison really cannot be made. The beans are also great for sprouts, soups, stews, and pasta salads. This fern like plant produces one inch pods containing one to two seeds. These plants thrive in a hot environment!

Bean Mix

50-60 Days. A colorful combination to add to the garden and dinner table. Includes our three most popular bush beans; Topcrop Yellow, Royal Burgundy, and Blue Lake. Bush varieties do not require trellising and are easy to harvest. These varieties are delicious steamed and eaten all together.

Provider

50-60 Days. This variety is named for its fantastic ability to produce in any condition! It’s ability to germinate in cooler soils will give you a jumpstart on your bean harvest for the season. The provider beans grow 5-6” long producing a row of purple bean inside. Its ability to resist disease should make it a staple in any home or market garden.

Mung

90-110 Days. Grow your own sprouting seeds! These beans are normally used for sprouting and are rich in protein. This variety is packed with vitamins and minerals making it a top choice for home sprouting. Delicious when eaten fresh or try them stir fried. Compact like a bush bean, but Mung Bean plants have smaller leaves and produce smaller pods that are three to four inches in length containing 10-15 seeds each.

Black Garbanzo

100 Days. An all-black garbanzo, also known as Ceci Neri, in Italy is VERY unique! These garbanzo beans look as if they have been covered in activated charcoal but don’t let their color intimidate you. They have a nice firm texture with a nice earthy, nutty flavor. They are denser than a classic garbanzo making them ideal for salads, stews, or baked dishes. The plants produce medium-sized bushes that, once fully dried, can be shucked as with other garbanzo bean varieties.

Balck Garbanzo

Jacob’s Cattle Bean

90 Days. This heirloom bush bean native to North America, with impressive red and white speckles, has a flavorful history. Passed down through generations of farmers, this bean is easy to grow even for the gardener with limited space or raised bed. An excellent dry bean that holds its shape during cooking, making it a perfect choice for soups or stews.

Mayflower

100 Days. This variety was named after its journey on the Mayflower bringing the British to the States. Upon its arrival it was cultivated in the Carolinas to the bean we know today. Small square seeds are bi-colored white with rose speckles. Loved for their amazing flavor, despite having stringy pods. An excellent dry bean perfect for baking or canning.

Painted Pony

60-80 Days. High yields for this fantastic multi-purpose variety! The long, stringless pods are perfect for snap beans. Leave them on the vine to reach full maturity for a harvest of dry beans. Dry beans are excellent for soups and will retain their color when cooked.

Good Mother

75-85 Days. This gorgeous, showstopping pole variety has a creamy texture and pleasant meaty flavor. The beautiful maroon and white color will remain as it is cooked, making it a beautiful addition to soups. The 5-6” long pods will dry to produce 5-6 rounded beans per pod. Expect abundant production all season long.

Fava Broad

70 Days. This old-time heirloom is one of the most popular fava bean varieties around. Pods grow from 5-6” long and contain from 3-5 massive shelling beans. Delicious in any recipe, this variety is rich in protein and fiber ideal for an early spring or fall planting season. The strong stems withstand on their own not typically needing support.

Jacob's Cattle Bean

Provider

Mayflower

Painted Pony

Good Mother Stallard

Dragon Tongue

55 Days. An Italian bean prized for its flashy colored pods and beautiful creamy mocha colored seeds when dry. Plants produce mid-season and will continue production late into fall. A very large bean with small strings only when fully mature. To be completely string free harvest your pods at a smaller stage.

Bean Mix

VSS06 Approx. Seed Count: 25

BEA15 Approx. Seed Count: 25

BEA45 Approx. Seed Count: 15

BEA39 Approx. Seed Count: 25

BEA33 Approx. Seed Count: 25

BEA34 Approx. Seed Count: 25
Kenearly Yellow Eye
60 Days. The Kenearly Yellow Eyed Bean is one of our favorite cowpea varieties. Yellow spot and white skin beans yield a striking contrast as dried beans for soup as whole beans or pureed into a cream substitute in thicker soup bases. Try them as an alternative hummus. High in protein, fiber, and iron, these are a must-grow for anyone looking for a long storage life bean with amazing flavor.

Light Red Kidney
50 Days. Red Kidney Beans are a staple in many different cuisines. Cold tolerance helps this variety thrive in northern climates. This medium bush plant will produce several dozen bean pods that, once allowed to dry, can be shucked and the beans will store for months in a dry jar. To consume beans, soak in a jar of water in water for 24 hours, drain, and use just as you would canned beans. Most commonly used for chili, and are high in fiber, protein, and iron.

Black Turtle
60-70 Days. Red Kidney Beans are a staple in many different cuisines. Cold tolerance helps this variety thrive in northern climates. This medium bush plant will produce several dozen bean pods that, once allowed to dry, can be shucked and the beans will store for months in a dry jar. To consume beans, soak in a jar of water in water for 24 hours, drain, and use just as you would canned beans. Most commonly used for chili, and are high in fiber, protein, and iron.

Purple Hull Pea
55 Days. This southern favorite is not exclusive to the South. Despite the name, Purple Hull Peas are actually a cowpea and grown in a trailing habit. Plants will produce buttery soft textured beans that are great fresh. Even better when used as a dry bean in soups, stews, and even plain boiled. Worth adding for its beautiful color, flavor, and nutritional value rich in both vitamins and minerals.

Rio Zape
95-100 Days. A dry bean revived from cave dwellings in Pueblo cliff houses in Pueblo, Mexico. This historical variety is becoming increasingly difficult to source due to limited growing activity. These are fantastic as a soup bean or smashed into refried beans, just as a pinto bean would be used. Hints of chocolate and coffee can often be found within its velvety texture.

Adzuki
100 Days. This East Asian cooking staple is early maturing with small beans. Mainly grown for dried beans, its creamy texture is prized for use in soups and as a base for sweet confectionary paste used in mochi filling. This variety is known as the red mung bean for its beautiful burgundy color.

Pinto
95-100 Days. The Pinto Bean is one of the most commonly used beans in Mexican cuisine. The dried speckled beans turn a uniform brown color once cooked. This variety is easy to grow and harvest. With a shelf life of five years (once dried), this variety is the perfect choice for your edible garden. Can be treated as a bush or pole variety, depending on the space available in your garden. Harvest when bean pods are dry, but before they split open.

Cannellini
80-95 Days. This Italian staple variety produces heavy yields of beautiful white kidney beans. Although this bean can be eaten like any shell bean, it is most famously used as a dry bean in soups, salads, and baking. The beans are flavorful, rich, meaty, and packed with nutrients.

Navy
95 Days. One of the most sought after and oldest cooking beans on the market! Navy Beans were originally cultivated by Native Americans. Becoming a staple in the cuisine of the Navy sailors, it was once referred to as the Navy Pea. Flavor is smooth and beans will absorb any flavors you surround them with. Best for soup and baking! Beans will not lose their shape when they are cooked.

Calypso
70-90 Days. Also known as the Orca Bean, this variety once dried will resemble a handful of baby whales! This Caribbean heirloom is one of the best for baking and soups because its smooth texture and flavor will take in any spices you want to surround it with.

Arikara
80-90 Days. Originally obtained from the Arikara tribe of North Dakota. The Arikara Yellow Bean has a bright green pod containing creamy yellow beans with brown rings. Bushes that produce prolifically even though drought making them excellent for large harvests to can or dry for storage.
Blue Lake
60-75 Days. Save space growing this traditional bean vertically. A popular variety for decades and a favorite among market growers due to its reliable yields, good size and overall output throughout the season. This cold and heat tolerant variety produces insane amounts of dark green, stringless pods containing white beans measuring around seven inches in length. We do carry a Blue Lake Bush variety if that suits your growing space better.

Ideal Market
65-70 Days. This pole bean dates back to 1914, when it was introduced as the new standard in pole snap green beans. Bred with market growing in mind, this variety produces abundant amounts of 5-6 inch long pods, semi-flat in shape and very tender. Harvest young for the most tender pods and support as needed. Plants will easily exceed 8 feet if allowed.

Oriental Yard Long
60 Days. A true favorite around here. This doesn’t have to be for just Asian cooking. The beans are long but tender and can be cut into pieces and treated just like green beans. Plants grow tall and will need support as they climb, but are worth the garden space. Prolific plants produce 2 foot long beans.

Red Noodle
65 Days. The red noodle bean is a prized vegetable used in Asian cooking but can be used as green beans are in everyday cooking. Plants grow in pole bean fashion and will produce amazing amounts of long reddish burgundy beans measuring 2-3 feet each! Bean pods will turn green once cooked. The pods themselves are not stringy and remain tender and crisp even at long lengths.

Purple Potted
65 Days. The purple potted bean is a crowd favorite for the deep purple/ fuchsia pods. The fact that the plant is a pole bean also means it will grow vertically and produce substantially more than bush varieties like the purple wonder bean. Pods are 5-6 inches in length and very tender when harvested young.

RattleSnake
65-70 Days. This Italian variety gives us a bush option parallel to the delicious Romano Pole Bean. Plants produce wide, 7” long pods with extraordinary flavor and texture! Seeds are produced slower than other varieties, meaning they are delicious eaten fresh. The best part is that their flavor doesn’t fade during processing which makes it ideal for canning or freezing.

Christmas Pole
75-100 Days. This 1840’s lima-type variety is stunning with its red and white speckles. Despite its name, this variety thrives in warm weather. Beans can grow up to the size of a quarter and have a semi-sweet flavor!

Cherokee Black
65 Days. Dr. John Wyche introduced this historical bean to the market after his family, within the Cherokee tribe had who survived the infamous Trail of Tears in 1839, cultivated this variety. Planting and harvesting this heirloom acts as a tangible reminder of history. unique pole variety bares shiny black beans that are rich in flavor. The Cherokee Black Bean can be enjoyed as a snap bean when the pods are green or harvested as the pods turn a deep purple color for a dry bean.

Agate Edamame Soybean
50 Days. This variety is one of the most popular heirloom soybeans for its reliable shape, production, flavor, and disease resistance. Introduced from Japan in the 30’s. To enjoy as edamame beans, simply harvest when the pods are green. One of the few non-GMO soybean varieties on the market.
**RUNNER BEAN**

**Scarlet**
50-60 Days. Scarlet runner beans are one of the most beautiful beans a gardener can grow. Delicious 8 inch pods form on tall reaching vines. Flowers bloom all along the vine in thick clusters of vibrant scarlet red. A must try for those who love unique heirloom varieties. This variety, once dried, is a stunning black and red speckled bean.

**Sunset**
50-60 Days. The sunset runner variety is known for its gorgeous peach flowers and striking purple beans. Perfect for freezing, canning, or storing as a dry bean. Sunset runner has a creamy texture and a nutty flavor once cooked—a stunning variety for the center of any garden with flowers that bloom early in the season.

**Beets are most successful when starting from seed. Bean seedlings do not take kindly to transplanting and can go into shock from disruption.**

**Plant your beans in the ground after your last frost date when the soil can be worked 1” deep.**

**Beans can be planted 4-6’ apart.**

**Harvest when seeds bulge and beans snap easily. Continuously harvest to prolong harvest.**

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**LIMA BEAN**

**Henderson Lima**
50-60 Days. Introduced in 1889, this is the most popular variety of lima bean. This variety is early, hardy, and productive that will continue to produce until the first frost. The lima bean tribes in high heat yielding a larger harvest. As temperatures cool the yield will decrease. Creamy white beans perfect for canning or steaming.

**Fordhook 242**
65 Days. Fordhook is a classic lima variety with a delicious flavor that preserves well when frozen. Prolific yield gives up 4’ pods with 3-5 nutty flavored beans per pod. Perfect for warmer weather, the Fordhook is both drought and heat tolerant.

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**BEET**

Cylindra
Best for Canning

Early Wonder Tall Top
60 Days. Best beet variety for preservation. Cylindra Beets grow to be 5” in length and 2” in diameter. The cylindrical growth pattern makes for uniform slices, perfect for canning. A unique and a must try for the buttery-silk texture, with a rich sweet flavor perfect for eating on fresh salads.

**Early Wonder**
55 Days. Flavor is best when harvested a bit sooner, for a sweeter flavor profile. Tops are edible too! Adaptable to all seasons. A top contender for market growers. Grows uniform spheres that reach 3-4 inches with deep red globes with tall glossy leaves. Great to juice or to slice for garden fresh salads with a creamy poppy seed dressing.

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**BEET**

Sow seeds directly into the soil after the fear of your last frost.

Grow in full sun beets will be ready to harvest just 6-8 weeks after sowing.

Stagger your seed sowing to extend your harvest over the growing season.

There are many ways to use your beet harvest. They make a great pickled treat. You can slice them fresh and add them to your summer salads. Roast them with other root vegetables for a hearty side dish. You should also try dehydrating beets to create beet powder, add it to your smoothies or just mix with water for a quick nutritious boost!

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**Beet powder**
After you harvest your beets from the garden, peel each one. Slice your beets into quarter inch slices and lay them well spaced on either your dehydrator tray or on a parchment lined cookie sheet. If you are using a dehydrator you will want to set it for eight hours or until the beets are crisp. If you are using your oven set it 300 * and cook for 45-60 minutes again watching to make sure they are crisp yet not over done.

Once dried, run them through the food process until they come out as a powder. Beet powder is an easy way to get in your daily superfoods!
Detroit Dark Red
55 Days. Use the deep green tops raw for salads, or cooked like Swiss Chard as a nutrient side dish. Beet bottoms can be steamed, roasted, grilled, pickled, or added with other root vegetables and is incredible in just about any application. One of the largest beet varieties. Awesome for preserving.
Fun Fact: This beet dates as late to the 1800’s.

Ruby Queen
55 Days. Ruby Queen is a great variety for juicing. These ruby red roots are large, sweet with a buttery texture. Great for canning, this variety is known for holding their texture through the processing technique. The greens can be harvested as both tender microgreens and mature greens. Ruby Queen finds a way to thrive in most soil types. 1957 All American Selections Winner.

Golden Detroit
50-60 Days. This beet has a savory and earthy flavor with a touch of sweetness that compliments instead of overpowers. This variety will not bleed its color once cooked, but instead the bright orange will turn to a beautiful mustard yellow. Greens are edible as well and are gold veined, making them a beautiful addition to any salad. Harvest when root is 1”-3” around. Twist off greens after harvesting to minimize moisture loss.

Bull's Blood
55 Days. Entire plant is fully edible! A great variety for microgreens, with its dark red leaves. Greens can be eaten fresh in salads, just leave enough for the root to fully mature. If you want to add some iron and color to your diet, this variety is sweet and delicious with a deep blood red color with lighter pink rings when sliced. Perfect for eating fresh, pickled, cooked, or used for dyeing fabric and cosmetics. This variety is both cold and heat tolerant making it a winner through the hardest seasons.

Chioggia
55 Days. The most whimsical variety in the vegetable patch! Originally from Chioggia, Italy; these are difficult to find at the stores. Grow your own! Beet roots are a unique candy cane tone and alternate between red and white rings. Perfect for salads and pickling to add a bit of fun to any dish. Sweet and delicious.

Mixed
55 Days. An assortment of all the beet varieties we offer for those who want to grow beets but would like to try everything. Varieties include Chioggia, Cylindra, Detroit Dark Red, Bull’s Blood, and Ruby Queen.

Formanova Beet
55 Days. This tender and sweet variety are also known as “butter slicer” due to its wonderful texture. Large, cylindrical roots extend above the soil for easy harvest. Famous for its slicing uniformity compared to round beets. Top leaves are a delectable addition to salads; roots are great fresh, diced, canned, or pickled. Grows 4-8” can be harvested at any size.

Sugar Beet
90 Days. This beet is one of a kind. They are great for their sugar production. They reach a maturity of 2-4 pounds. The cooler weather promotes higher sugar content. Roots can grow up to 1 foot long.

Harvest: Grasp the beet by the base of it’s greens or by the shoulder if exposed and lift. A potato fork can also be used to loosen the soil and pop up the roots.

To store for winter cut off the green tops and work off the bulk of the soil but do not wash clean. Store in a cool, dark and dry area to maintain their freshness up to six months.

Don’t forget you can also eat the beet greens! They have excellent source of vitamin K, vitamin A (in the form of carotenoids), vitamin C, copper, potassium, manganese, vitamin B2, magnesium, vitamin E, fiber and calcium. They are a very good source of iron, vitamins B1, B6, and pantothenic acid, as well as phosphorus and protein.
As one of the vegetables that take the longest to reach maturity brussel sprouts teach us a great deal of patience. Start your seeds indoor six weeks prior to your last frost date to get a jump start on its long growing needs. As your stalks grow tall and put off large foliage, begin cutting back the leaves to expose the small cabbage like nodules. The plant will then focus on the growth of the brussel sprout.

Harvest the whole stock after its had a chance in the frost strengthening its flavor profile.

**Long Island**
75 DAYS. The semi-dwarf plant produces several tasty sprouts on the short, self-supporting stems. Introduced at the end of the 19th century, this was once one of the most important commercial varieties. Heavy yields of delicious fresh sprouts. Wonderful eaten steamed or sautéed.

**Red Bull**
100-110 DAYS. A rare heirloom that makes a unique addition to the garden and the dinner plate. This beautiful purple variety is packed with antioxidants. Sprouts hold their color once cooked, and have a sweet nutty flavor. This slow growing variety is extremely heat and cold tolerant.

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Cabbage is among the variety of vegetables you will want to start seeds indoors for and transplant into your garden beds after the fear of the last frost. As a cold hardy vegetable, starting them indoors gives them the time to grow to maturity prior to the heat of the summer sending them to bolt. As your cabbage heads are growing you can enjoy the outer leaves of the plant. Start your seeds for your fall garden during the summer, once the weather starts to cool off you can transplant out your seedlings for a second round of harvest in the fall!

Tip: Once you have harvested your brassicas, place them either in your sink or in a large bowl of a mild salt water. This will evict the garden pests who may have made their way into your veggies.

### Danish Ball Head
65 Days. Danish Ballhead cabbage is a reliable tender heading variety that has been cultivated since 1867. This Danish variety grows best in mild temperatures makes it a great addition to your fall garden. Heads will grow to 8-10" in diameter. Great as a storage crop to enjoy your garden bounty even past the frost.

#### CAB01  Approx. Seed Count: 300

### Late Flat Dutch
65 Days. Brought to us by German immigrants, the Flat Dutch Cabbage is a large heading variety great for storage. The rich green heads grow to be between 10-15 pounds with a white interior. The size and sturdiness of the leaves makes this a great option for recipes like cabbage rolls. Giving the best flavor after a kiss of frost, this variety will be ready later in the season.

#### CAB06  Approx. Seed Count: 300

### Red Acre
65 Days. This cabbage is a tightly packed plant on a short stem. Heads reach 6 inches in diameter and weighing in around 6 pounds, making this a great family size cabbage. This versatile cabbage is great for all of your cooking and fermenting needs adding a beautiful pop of color from its high anthocyanin content.

#### CAB05  Approx. Seed Count: 300

### Mammoth Red Rock
75 Days. The Mammoth Red Rock Cabbage has been cultivated since 1887. The deep purple almost redheads make for a pop of color not only in your gardens but in your cousine as well. They grow into beautiful 5-8 pound heads spanning 6-10 inches in diameter.

#### CAB07  Approx. Seed Count: 300

### Copenhagen Market
65 Days. Perfect for market gardening, produces uniform heads spanning 6 inches in diameter and weighing in between 3-4 pounds. The size makes it a necessary staple in ur home garden. Great in homemade sauerkraut, cole slow, steamed cabbage, stew, and homemade egg rolls! This cool season annual can withstand and even benefits from cooler temperatures and a light frost.

#### CAB03  Approx. Seed Count: 300

### Savoy
80 Days. Originated in France, the Savoy Cabbage is a large drumhead storage variety. The leaves are large and textured with beautiful wrinkled pattern that are not as tightly wrapped as a typical heading cabbage, yet have a much better flavor profile. Savoy are cold tolerant and mature later in the season than most cabbages giving them the opportunity to weather a light frost further developing their flavor.

#### CAB09  Approx. Seed Count: 300

### Copenhagen Market
60-65 Days. Cultivation of the Golden Acre Cabbage started in the US around the 1920s. Within thirty years, this historical heirloom became the most widely used for home gardeners.

#### CAB10  Approx. Seed Count:300

### Golden Acre
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#### CAB10  Approx. Seed Count:300

### Pak Choi White Stem
60 Days. The personal size of Bok Choi, the Pak Choi is a quick developing rich Asian green. Crisp close leaves arranged in an upright growth pattern. Pak Choi has a mild green flavor with a fresh crisp hydrating leaf that grow 8-10 inches long. This cultivar is able to withstand the heat of mid season and thrives in cool temperatures as the season winds down.

#### CAB07  Approx. Seed Count: 300

### Napa
60 Days. Also known as Michihili Cabbage, Napa is a tightly compact leaf cabbage that grows in an upright pattern. Pak Choi has a mild green flavor with a fresh crisp hydrating leaf that grow 8-10 inches long. This cultivar is able to withstand the heat of mid season and thrives in cool temperatures as the season winds down.

#### CAB08  Approx. Seed Count: 300

### Early Jersey Wakefield
60 Days. Francis Brill first cultivated this early, short season, variety in the United States. This 1840s cabbage is a fast-maturing and reliable choice for the home gardener. Heads grow in a slightly pointed shape, reaching 15 inches tall and 6 inches in across while maintaining its resistance to splitting. They have a fantastic flavor profile and the perfect addition to soups and salads.

#### CAB04  Approx. Seed Count: 300

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#### CAB04  Approx. Seed Count: 300
Carrots come in a variety of shapes, sizes and even color. As we most often see the typical orange carrot, you may be missing out on the red, purple and yellow varieties. Carrots need to be planted in loose fertile soil to give them the space they need to stretch their roots. With the right soil, they are easy to grow! They can be grown in many different climates as long as you adapt your growing practice to suit your area. If you live in a climate where the ground doesn’t freeze solid you even have the privilege of using the Earth as a root cellar. Carrots can be stored in the ground until you are ready to use them, freeing up space in your indoor pantry.

Purple
60 Days. This variety produces sweet, long carrots around 1 inch in diameter. They are cold hardy and will overwinter in the ground. Grown for its showy color and vibrance, it has an added bonus of being one of the most nutritious carrots out there. The deep purple color offers more antioxidants than orange carrots and is higher in minerals and vitamins.

Yellow
65 Days. Yellow carrot is a wonderful way to add more color and vibrancy to your dishes! Perfect for planting for the spring and fall time.

Little Fingers
65 Days. Developed in France. This baby-type variety has a deep orange color perfect for canning or pickling. 3-4” long. The sweetest carrot in the world and the perfect snack for kids lunches, and even deep cooking and freezing. It keeps its deep orange-red color while turning bright pink if you add a splash of lemon juice! This variety amazingly holds its color when cooked and is rich with vitamins.

Black Nebula
65 Days. This carrot is stunning in every way. 6-8” long, this variety originated in Northern Africa this. Dramatically colored, the center is black all the way through with the occasional purple ring. Makes a gorgeous dark purple juice that tures bright pink if you add a splash of lemon juice! This is the perfect carrot for canning or packing. Includes Atomic Red, Bambina Orange, Cosmic Purple, Lunar White and Solar Yellow to create perfect bunches of carrots. Get the entire rainbow, loaded with vitamin C and Beta Carotene, antioxidants, and extra fun for the kids to grow and harvest! Great for all specialty and farmers markets.

Atomic Red
75 Days. This gorgeous variety changes color with cooking! Starting out a soft coral shade, it turns deep red. Growing up to 8-11” long, it is filled with antioxidants and sweetens in cold weather. Did you know: red carrots have been around longer than orange carrots!

Tendersweet
75 Days. You can’t pass on one of the sweetest carrots out there! This is the perfect carrot for all of your needs, canning, juicing, cooking or baking. It keeps its deep orange-red color while cooking and freezing.

Scarlet Nantes
65 Days. This carrot is one of the most popular carrots for home gardeners and market gardeners alike. Consistent 6-7 inch roots, consistent shape, and a sweet flavor makes great for fresh eating or long storage.

Danvers 126
70 Days. Bright orange conical roots with rugged tops, strong. Perfect for heavy soil! Versatile variety for canning, freezing, storing, and carrot juice. Resists splitting. Make an ABC juice with this carrot, one apple, 1/4 of a beet and 1 carrot – nutrient packed and tasty!

Royal Chantenay
70 Days. The perfect juicing carrot! This carrot will get to be between 5 and 8 inches long, not huge in terms of size, but it makes up for size with flavor. This is one of the sweetest carrots we have tasted, and we are sure you will think the same. Tender and every bite has a very classic “snap” to it. Easy to grow for containers and beginners because of the wide root, and blunt tip, it is not the store! The perfect juicing carrot!

Parisian
55 Days. These carrots pack a punch! They show no regret for their small size and are perfect for snacking, patio gardens, square foot gardens, and great for the beginner gardener who might not have the best soil as of yet. Make sure to save the seeds from this variety because it is getting harder and harder to find these seeds in the store!

Rainbow Mix
60 Days. A colorful mixture of five varieties of carrots. Includes Atomic Red, Bambina Orange, Cosmic Purple, Lunar White and Solar Yellow to create perfect bunches of carrots. Get the entire rainbow, loaded with vitamin C and Beta Carotene, antioxidants, and extra fun for the kids to grow and harvest! Great for all specialty and farmers markets.

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CAULIFLOWER

Start seeds indoors 4-5 weeks before last frost. 1/4” deep. Once big enough to be transplanted, space 18” apart.

When harvesting, tie the leaves around the head to blanch. Watch closely.

Tip: Don’t immediately pull your plants out once you harvest your head of cauliflower or broccoli. The plants will give off small florets after the full head is removed.

Self Blanching

65 Days. The Self Blanch cauliflower has large leaves formed tightly around the head. Cauliflower plants grow to about a foot tall. The smooth, fine grained heads are great for pickling and freezing. Cauliflower needs good soil and benefits from mulch around base of plant to keep weeds down. Regular watering will keep soil cool for better growing. Excellent Source Of: Vitamins: C, B6

CAU01  Approx. Seed Count: 300

Snowball

70 Days. Snowball cauliflower is a wonderful new variety to the store this year, the little florets are a bit fluffier and smaller! It has a wonderful taste, and perfect to make your very own cauliflower rice!

CAU02  Approx. Seed Count: 300

Purple of Sicily

90 Days. This Italian heirloom is a striking addition to any garden. Bright purple in color, with large 2.5 lb heads. Once cooked, the purple heads will turn green. This variety is loaded with vitamins and minerals which gives it a sweet, delicate flavor. Naturally insect repellent.

CAU03  Approx. Seed Count: 25

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Utah Tall

100 Days. Utah tall celery is a massive variety of celery. Capable of growing bundles nearly a foot in diameter. The photo is one that we grew last year, and it weighed almost 5 1/2 pounds! Lush, green, and very fragrant. Good in soups, stews, and fresh eating. This variety is cold tolerant, heat tolerant, and very easy to grow.

CEL01  Approx. Seed Count: 700

Giant Prague

120 Days. This root vegetable is in the celery family, but the root is used instead. Hailed in the Mediterranean region, this crop is grown for soups, making vegetable stock, roasting, and even making celery powder. Roots will bulk up and once mature they can be harvested, sliced thinly, then dehydrated and processed into a powder which is rich in vitamins, minerals, and fiber. Can be added to smoothies, soups, or used as seasoning powder for anything you are cooking!

CEL02  Approx. Seed Count: 300

Pink Plume

80-90 Days. This variety grew in popularity after it was introduced in New York in 1894. With unique purple flushed stems, this celery has a sweet and incense flavor similar to fennel. Can grow up to 30” tall! This plant is actually smaller than traditional celery. Delicious fresh, steamed, and especially good in soups.

CEL03  Approx. Seed Count: 300

Celery is such a versatile vegetable. It can be used as a transport for a variety of dips, helps round out a full flavor profile in broth recipes, can be dried to add into soups or ground and mixed with salt to add to your herb pantry.

Start Indoors 10-12 weeks before last frost, soaking the seeds for 24 hours. Plant seed 1/4” deep. When transplanting the seedlings, plant 8-12” apart.

Harvest celery stalks when they are over 8-10” tall. The entire plant can be harvested. Swollen roots of giant prague can be harvested when they reach 3-4” in diameter. Their leaves can also be used in soups and stews.

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CEL02  Approx. Seed Count: 300

Pink Plume

80-90 Days. This variety grew in popularity after it was introduced in New York in 1894. With unique purple flushed stems, this celery has a sweet and incense flavor similar to fennel. Can grow up to 30” tall! This plant is actually smaller than traditional celery. Delicious fresh, steamed, and especially good in soups.

CEL03  Approx. Seed Count: 300

Our favorite way to eat celery is scooping it into chili! With such a bold and heavy flavor profile, the celery adds a refreshing crunch.
Golden Batnam 12
80 Days. Introduced in 1902, this is the first variety of yellow corn eaten at the dinner table! A super sweet all yellow corn. Grows early and only 5 foot tall for easy picking. Ears grow to be around 8-10 inches in length and are great for fresh eating, freezing, drying, or even canning. Delicious!

COR02  Approx. Seed Count: 55

Baby
30-35 Days. This early variety is sweet, creamy, and perfect for use in salads and Asian cuisine. Harvest baby corn 1/2 days after silks emerge. Ideal ears will be 2-4" long and about 1/2 an inch in diameter. Silks will appear 2-4 weeks. Harvesting early will promote continuing growth for an abundant harvest.

COR03  Approx. Seed Count: 50

Ambrosia Sweet
75 Days. A sugar enhanced variety with white and yellow kernels. Bursting with sweetness, this is a farmer’s market favorite. It is a peaches and cream variety of corn that is creamy and wonderful eaten raw or cooked! Non-gmo as always. Ears grow 8” long and will retain its flavor for up to 10 days in storage.

COR04  Approx. Seed Count: 50

Double Red Sweet
85 Days. This Oregon heirloom is absolutely packed with antioxidants. Sweet and delicious, this variety will stain your fingers while you eat it with its beautiful maroon kernels. Makes delicious and colorful banana bread. Grows 5-7’ tall with 1/2 ears per stalk.

COR12  Approx. Seed Count: 50

When planting corn you must take this crop’s pollination needs into mind. Corn does not rely on the pollinators to produce, it is pollinated by the wind. Once both the male tassels and the female silks emerge the wind will blow the pollen out of the tassels to land on the silks and in time will produce ears of corn. To ensure good pollination best practices suggest you plant in a grid pattern, compared to a row, for the smaller scale gardeners. This gives your silks the chance to catch as much pollen as needed.

Dent corn is a variety that can be used for both livestock and human consumption. For milling purposes let your ears dry completely on the stalk. At this point the ears can be shucked and milled into corn flour used in the kitchen. You can use your flour to make tortillas and bread, among other recipes.

Blue Hopi
100 Days. Beautiful royal blue variety. Traditionally grown by the Hopi Native Americans in Arizona. This variety has 50% more protein content than any other field corn. Smooth kernels have an outstanding flavor when dried and ground into flour, perfect for blue corn tortillas. Add a splash of color to your garden, and your diet!

COR05  Approx. Seed Count: 20

Oaxacan Green Dent
80 Days. You can eat the seedlings by tossing them in salads, or grow them to maturity for more dynamic uses. This variety loves sunshine! Bright green with an adorable dimple in each kernel. This variety is most popularly used in corn flour to make tortillas and tamales. Like any dent corn, Oaxacan can be used as animal feed. Ears range from 7 to 10 inches in length.

COR06  Approx. Seed Count: 50

Bloody Butcher
80 Days. This beautiful dent variety produces long cobs that reach up to 12 inches long. Their deep red color adds brightness to recipes. Makes gorgeous fall decorations and has a delicious flavor when ground into flour or meal.

COR13  Approx. Seed Count: 20

Earth Tone Dent
Most corn will yield 2 ears per stalk and its silks will tell you when it’s ready to harvest. You want to have silks that are brown and dry with a little bit of green at the base. The ears will feel plump, full to touch and green colored. Gently pull the ear down and away from the stalk while twisting to remove the ear. Keep chilled until ready to use.

Earth Tone

Oaxacan Green

Bloody Butcher
### Glass Gem

90 Days. Translucent kernels in deep shades of blue, green, purple, orange, white, pink, yellow, and red that shine like glass. Wonderful when made into jewelry, popped like popcorn, or turned into flower.

COR01  Approx. Seed Count: 20

### Miniature Blue Popcorn

80 Days. This bright blue variety is so beautiful that you won't want to pop it, but once popped each kernel has uniform puffs every time. The taste of this homegrown freshly popped popcorn, gives an overwhelmingly glorious flavor that store bought will never be able to match!

COR07  Approx. Seed Count: 20

### Mini Pink Popcorn

105 Days. With beautiful soft mauve kernels and ears that only grow from 3-5" long, this variety really is one of the cutest on the market! Each plant will yield 2-3 ears a piece. Once popped, enjoy the tiniest popcorn you've ever seen and indulge in its delicious nutty flavor.

COR09  Approx. Seed Count: 20

### Japanese Hulless Popcorn

85 Days. Cultivated as far back as the early 1900s, the Japanese Hulless Popcorn is a dwarf variety producing heavy yields. With its limited hull, this popping corn is a home grown favorite.

COR19  Approx. Seed Count: 20

### Indian Corn

110 Days. You cannot get more heirloom than this. Indian Corn is one of the oldest varieties of corn in the world. With colors like deep red, yellow, purple and white, this variety is the symbol of fall and the main event of any cornucopia. Dry and use for decorations, or grind and use as feed for livestock. Grows to be 7-8 feet tall.

COR11  Approx. Seed Count: 20

### Japonica Striped

85 Days. This Japanese heirloom is one of the most beautiful corn varieties in the world. Uniquely striped leaves make this an eye catching addition to the garden. Plant will grow up to 6' tall and produces long ears of corn with colored kernels. Ideal for drying and grinding into cornmeal.

COR03  Approx. Seed Count: 30

### White Dutch Clover

45 Days. Replenish your soil with some cover crop nutrients! Perfect for planting right after pulling your plants for the end of season. Best thing is that they will keep coming back each year - a wise one time investment!

COV01  Approx. Seed Count: 1000

### Cover Crop Mix

90 Days. This has a full variety of plants to help replenish your garden! Versatile for any garden, and attractant to pollinators as well. Cover crop mix has legumes, hardy grains, radish, mustards - to help heal your garden from all the growing you are doing! Make sure to till the plants before they go to seed - perfect for planting in the fall or spring.

COV02  Approx. Seed Count: 500

Cover crops are also known as 'green manure'. As they are used for different reasons to each grower, you can choose to harvest your cover crop or to return it to the soil for added nutrients. Seeing as it is never in good practice to leave your soil bare, a key purpose of the cover crop is to maintain the vitality of your soil during an off season. Planting out your plot will prevent soil erosion and decreased water retention, which ultimately lead to compaction. Over time, having a strong cover crop regimen will add organic matter back to your soil strengthening its structure and overall health. All together this will increase your soils ability to retain nutrients and moisture for your plants to thrive.
Wisconsin SMR Pickling
55 Days. A popular pick for canning, pickling and enjoying on its own! Due to the small size of 5-6 inches this cucumber is also great for growing in containers. The small vining pattern it does not take up much space, but yields a ton!
CUC05 Approx. Seed Count: 50

Boston Pickling
55 Days. The ideal pickling variety with its thin skin and solid flesh. Perfect for any pickling recipe, it will absorb any flavor you surround it with. High yields of 3-7 fruit that can be harvested at any stage depending on your preference.
CUC06 Approx. Seed Count: 50

Beit Alpha
55-60 Days. Also known as the Middle Eastern cucumber, this variety was cultivated in Israel. Spineless fruits and smooth skin make for enjoyable eating and harvesting. Sweet and flavorful, these are perfect for fresh eating and snacking. Ideal picking size is around 5-6 inches.
CUC09 Approx. Seed Count: 30

National Pickling
60 Days. This variety produces an abundance of 5.7 inch cucumbers. Eat them fresh, in salads, or juiced. When turned into dill or bread and butter pickles (wedged or whole), their flavor and crunch are out of this world. Low on seeds, and what seeds are produced are small and don’t affect texture. The cucumber is very tolerant to powdery mildew, but not resistant to it.
CUC11 Approx. Seed Count: 60

Homemade Pickles
60 Days. This compact variety is excellent for pickling, either small or full-grown. A tender variety with thin skin, making it just as good for fresh eating and slicing. A compact growing habit compared to other cucumbers – perfect for smaller garden spaces and container gardening.
CUC17 Approx. Seed Count: 50

Marketmore 76
63 Days. This dark green variety is the perfect slicing cucumber. Long and slender with a tough skin, they are perfect on salads and sandwiches. Bright refreshing flavor with heavy yields 6-9” long fruit.
CUC02 Approx. Seed Count: 50

Straight 8
50-75 Days. Named for it’s perfectly straight eight inch long fruit. Delicious flavor with bright, deep green skin. Perfect for slicing. Vines benefit from trellising.
CUC03 Approx. Seed Count: 30

Spacemaster 80
60 Days. This slender, dark green cucumber is a bush variety. With fruit reaching a standard 7-8” in length, the vines have been trained to grow perfectly for smaller spaces. Grow on a small patch of land, in pots or even hanging baskets and wait for the delicious fruit to follow. Crisp and perfect for slicing.
CUC04 Approx. Seed Count: 50

Ashley
55-65 Days. This variety has rapidly become the go-to cucumber for gardeners as well as market gardeners. Disease resistant, heat tolerant, and less susceptible to powdery mildew, this variety is a great one to grow. Plants produce many cucumbers around 7-8 inches in length and are terrific for salads, pickles, and fresh eating. Another nice feature of Ashley is that the cucumbers are very low on vines making them easy to handle and harvest.
CUC16 Approx. Seed Count: 50
American Yard-Long
55 Days. The muncher cucumber is one of our favorite cucumbers when it comes to small salad or pickling cucumbers. The skin is tender and burpless. When pickled it holds up the firm texture that you want when pickling. Produces small-medium cucumbers 4-6 inches in length and produces late into the season.

White Wonder
55 Days. The White Wonder cucumber is one of the most beautiful cucumbers in the world. Ivory cucumbers grow in abundance on short vining plants. Wonderfully crisp, this variety is best for fresh eating. Add a unique touch to any salad. Round and plump, up to 7 inches long and 3 inches wide. Beautiful in the garden contrasting against the dark green foliage.

Cucamelon
50-60 Days. A vigorous vining plant with fruit about the size of grapes that taste like cucumbers with a tinge of sourness. Resembles mini watermelons! This variety grows best with trellising. Resistant to powdery mildew and other pests and diseases that plague cucumbers, making this a must grow for any gardener. Plants also will be more to cold and heat than regular cucumbers.

Tendergreen
55 Days. One of the first burpless cucumber varieties developed. The deep green skin on this variety is tender and flavorful. Harvest when they reach 5-6” for pickling or once they reach 12” for the perfect slicer. The seed on this variety is cold-tolerant, making it ideal for spring planting.

Lemon
55 Days. A delicious and sweet flavored cucumber that looks like a large lemon! It is easy to grow and is used for pickling, in salads, or stuffed with relish. Baseball sized fruits. Pick young for fresh eating or use older fruit in juices.

Little Potato
70 Days. Originally from India, this variety is the most amazing cucumber we have ever seen! From up close you would think these are potatoes growing on a vine. Plants produce plenty of 3 inch round cucumbers with a crackleback russet pattern. Flavor is mild, even lemony. Thin skin makes for a delicious snack.

Kiwano (Jelly Melon)
75 Days. Kiwano, or Jelly Melon, is a melon in the cucumber family that is native to Africa. Also called horned melon or devil melon by locals, the thorny skin of this variety is inedible. The inside is green, sweet, jelly-like and is reminiscent of lime jello. Plants produce 10-20 fruits per plant when properly cared for, and each fruit weighs around 8-12 ounces. Delicious juiced, sweetened, or mixed with yogurt. Drought resistant and hardy. If you have animals or even neighbors that steal produce, grow these! They won’t come within a mile of them.

Poona Kheera
50 Days. Cultivated in Poona, India, this unusual variety changes color drastically with maturity and can be eaten at every stage. When young, bright yellow skin is produced which eventually turns a rosy russet color with age. Fantastic crunch and mild flavor, perfect for fresh eating. Heavy yields of 4-5” fruit that requires trellising.

Cucamelon SPECIALTY
Kiwano (Jelly Mellon)
Eggplant originated in South Asia where it flourishes as a perennial. In most zones, eggplant is grown as an annual. Most commonly we see shade of purple eggplant, but there are actually many varieties that bring out other vibrant colors. Dark purples that look almost black, white and even orange are a few of the colors to choose from. Those of us who are suckers for a variegated plant will be overjoyed by the color patterns presented in some varieties. Eggplant is a warm weather crop that produces varying shapes of globe fruit. Harvest your crop young for the best flavors and textures. Along with your other warm weather loving crops, it is best to start your seeds indoors prior to your last frost. Depending on your growing zone will determine how early to do so!

Aswad
75 DAYS. This massive dark purple variety can grow up to 3lbs or more. Its sweet and tender flesh makes it a delicious variety to grill or bake. Originally from Iraq, this variety is heat tolerant and will produce abundantly.

Little Fingers
65-75 DAYS. This patti variety has silky flesh, the smoothest of any other eggplant with a slightly sweet flavor. Little fingers have a beautiful deep purple color. Harvest when young: 3-6’ long and glossy.

Rosita
80 DAYS. This 1940s Puerto Rican variety is a medium-size eggplant with light purple skin and white flesh. Skin is tender and never bitter with heavy yields. Rosita has a creamy texture when cooked and absorbs any added flavors.

Ping Tung Long
70-75 Days. A slender long Asian Eggplant variety. This heirloom variety is compact yet vigorous in fruit production. With adequate staking these plants will produce upwards of 20-25 fruits each.

Listada De Gandia
75 Days. This beautiful Italian heirloom eggplant has gorgeous violet and white streaks. This sweet eggplant is oval-shaped and easy to cook as it requires no peeling!
EXOTIC

Purple Dragon Fruit
3-4 YEARS. Purple dragon fruit are a vining cactus that are stunning indoors or out. The fruits are soft, kiwi like, and very sweet. The flowers open at night and fill the entire house with scents of vanilla, jasmine, and citrus. Fruits are large and usually weigh 1lb. Ripe when the skin is soft to the touch. As the plant grows it will need some support and can reach heights of 4-5 feet tall.

EXO01 Approx. Seed Count: 60

Coffee
3-4 YEARS. Strictly an indoor/outdoor house plant unless you live in zones 11, 12, or 13. Plants will grow in a low bush 3-5 feet tall and will not require any pruning. Coffee plants make make an excellent house plant and will grow well in moderate light (3-4 hours of full sun) and can tolerate full sun just fine. They also thrive in a container. Plants will yield fruit after 3-4 years, plants will flower in April-July and fill the house with hints of jasmine, vanilla, citrus, and sweet sugary notes. Fruit will begin green and turn deep red when ripe. Fruit can then be harvested and remove the seed from the center of each berry (a cherry pitter works great for this) and the seed can be washed and set out to dry for 5-7 days before being roasted.

EXO02 Approx. Seed Count: 5

EXO03 Approx. Seed Count: 150

Cactus Mix
2-3 YEARS. This unique mix will add texture and color to any garden space, indoor or outdoor. Start seed indoors for best results in cactus formulated soil. Moisten the soil and cover with glass or plastic until the seeds sprout. Cacti seedlings require more moisture than if they are full grown. Some seedlings may take up to three months.

EXO04 Approx. Seed Count: 60

FENNEL

Florence
70 Days. Great in juices, salads, or dips. It is a crisp bulb with hints of apple, anise (licorice), and celery. High in phytonutrients, Vitamins C and A, with minerals Potassium, Iron, and Magnesium. This is a very underappreciated vegetable, and is beginning to make spotlights among the health community.

FEN01 Approx. Seed Count: 150

Bronze Leaf
50-60 Days. A crimson-bronze variety that is slow to bolt. A non-bulbing variety for herbal uses. Leaves have a sweet licorice flavor that is perfect for adding to salads, coleslaw, or salad dressing. Seeds can be used to freshen breath.

FEN02 Approx. Seed Count: 100

Grosfruchtiger
50-60 Days. A crimson-bronze variety that is slow to bolt. A non-bulbing variety for herbal uses. Leaves have a sweet licorice flavor that is perfect for adding to salads, coleslaw, or salad dressing. Seeds can be used to freshen breath.

FEN03 Approx. Seed Count: 150

Fennel is grown for both culinary and ornamental purposes. With foliage that resembles dill, the tall wispy fronds make a great background layer to your beds. The herb attracts pollinators to your garden as well. Fennel can be used in a multitude of recipes from salads to baking and for tea. This season you can try to use each part of the plant, the foliage, the seeds and even the pollen.

Fennel seeds can be chewed after a meal to aid in digestion.
Crackerjack Mix Marigold

45 DAYS. One of the world’s most beautiful and popular flowers. Marigolds are not only beneficial for keeping many harmful insects away, they also are very nutritious! Marigolds are an easy to grow flower for any beginner and make excellent projects for kids. They grow quickly from seed, bloom continuously summer through fall and are nearly trouble free. Put them on a salad to add color and important nutrients.

Borage

50 DAYS. An attractive annual, producing cucumber flavored leaves and attractive flowers. Use to flavor salads, pickles, cream cheese spreads, or cook and eat like spinach. It is a surprisingly large plant for the size of the flowers it puts out. Flowers cluster on flower stalks in groups of 8-10 flowers all blue with a white center. Beautiful grown in containers. Grows 1-2'/25/61 cm high.

Johnny Jump Up Viola

50 DAYS. Adding violas to your diet can be extremely beneficial because they are high in micronutrients and antioxidants from their vibrant colors. Plants grow low to the ground and are very cold hardy as well as heat tolerant. Lovely in beds, borders, edging and rockeries. Make lovely, fragrant cut flowers.

Pacific Beauty Mix Calendula

95-105 Days. This variety is named for its cinnamon-colored stems and warm spicy flavor. Delicious with fruit and in Asian or Indian dishes. Great for containers.

As much joy as flowers bring us aesthetically, don’t look past them for culinary purposes. Not all flowers are suitable for consumption but there is a wide variety of flowers that can be used in cooking, teas and tinctures. Edible flowers have flavors as bright as their colors. It’s fun to add that pop of color to things like salads and decorated cakes. You may already be growing a few of these varieties in your garden and not be aware of their

90 DAYS. Great cut flowers to add in your home decor or you can also incorporating them as a garnish for your cakes or cupcakes! Loved by many chefs, because of its mild taste - so it is versatile enough to add in any dish. Long stemmed and deer resistant, these are beautiful in a bed or a border. Approximate Seed Count: 200
Munstead Lavender

90 DAYS. This English heirloom variety is packed full of essential oils and is the most sought after because of it! Extremely fragrant. Perfect for use in cooking, crafts, or decorating. Grows from 12-18” tall. The perfect lavender for container gardening because of its smaller growing habit.

Vera Lavender

85 DAYS. One of the most commonly used varieties in soap making, essential oil production, tea making, baking, and anything that requires a highly fragrant oil content. Vera lavender is very fragrant and can be used in any application. Lavender will flower the second year and provide an abundance of flowers with a deep violet hue. Flowers form on stalks 5-7 inches long allowing for cut flowers too. Attracts honeybees and other essential pollinators to the garden. It also looks great in containers!

Swamp Milkweed

60-75 DAYS. Swamp milkweed is vital to the survival of the monarch butterfly. This showy, 2-4 ft perennial grows clumps of small mauve flowers filled with butterfly feeding nectar. This variety grows easily from seed and isn’t invasive like some other varieties.

Butterfly Milkweed

60-75 DAYS. Though most monarch butterflies prefer other milkweed varieties (like swamp milkweed), this variety will attract many different kinds of butterflies and pollinators. Butterflies love this variety for laying eggs, as the nectar is the perfect food for them in their larval stages. Plant these to attract beneficial insects into the garden and stun the eye with deep red crimson clusters of flowers. Long lived and hardy perennial.

Wild Bergamot “Bee Balm”

95-90 DAYS. With it’s deliciously fragrant scent; it is a favorite for bees, butterflies, and hummingbirds. Bergamot can also be used for it’s essential oil properties to create captivating perfumes. The flowers are formed by clusters of tubular petals in shades of scarlet, pink, and salmon. The leaves taste minty, and the flowers are fragrant and spicy. Use dried bergamot to make a tea perfect for soothing the symptoms of a cold.

Purple Coneflower

65 DAYS. This easy to grow perennial repels deer and attracts pollinators! Coneflowers have been used medicinally for centuries to help with sleep, stress, and flu like symptoms. Drought-resistant. Mass plantings provide spectacular beauty year after year.

Lavender is a highly sought after herb both medically as well as for culinary uses. Aesthetically it has beautiful light purple flowers with a light green foliage. Dried, it can be made into saches and used in tea. Try to bake it into your favorite treats. Purchasing a still will allow you to derive your own lavender oil to be used as aromatherapy.
Meadow Wildflower Mix
90 DAYS. Attract honey bees with our beautiful wildflower blend. Bachelors buttons, coneflowers, daisies, black eyed susans, and other annual and perennial seeds included minus useless fillers. Complementary in natural settings, informal beds, or borders.

Upland Wildflower Mix
50-100 DAYS. This premium flower mix is great for attracting pollinators, and filling in areas with loads of color. Upland flowers are geared for places that tend to be drier and receive less rainfall. There are many benefits to growing flowers, and it is safe to say that the upland mix is one of our favorites for all around diversity and color variation.

Lowland Wildflower Mix
50-100 DAYS. This beautiful wildflower mix has been put together for the beautification of wetland areas. Best used in moist soil, open woodland, or near rivers and lake beds. Planting this mix will encourage beneficial insects and birds to the area. Cut in the summer, leaving 1/3 of the plants left to allow the varieties to overwinter.

California Poppy
65 DAYS. Plant your very own gold rush with California’s official state flower. These delicate, golden orange blooms will add a ray of sunshine to your garden and help to attract pollinators. At the end of the season, harvest the seeds to incorporate into your favorite baked goods. Easy to grow. Perfect for informal beds, country gardens, or borders.

White Linen California Poppy
90 DAYS. This stunning and rare variety is the best way to add brightness to your garden. Dainty, snow white petals are accented with yellow centers and grow on mounds of lacy, silver-gray foliage. Complimented by natural settings, informal beds, country gardens, and borders.

California Poppy Mix
65 DAYS. This whimsical mix comes in a trio of beautiful colors. Magnificently ruffled, shimmer petals leave an impression with the contrast of their black centers. Deer and rabbit resistant. Seed pods can be dried and used in bouquets. Save the seeds for planting the following year or add to your favorite poppy seed recipes.

Shirley Double Mix Poppy
75-80 DAYS. These delicate double flowers blossom in shades of pink, blush rose, salmon, and scarlet. This mix will flower in the cooler temperatures weeks before other annuals to bring you a spark of joy.

Iceland’s Finest Poppy
60-75 DAYS. Mixed orange, white, light red, and bright yellow puffs of pollen make these showy and very beneficial for honeybees. This variety thrives in cooler weather and is more cold tolerant than others. Plants grow shorter and are smaller than most poppy varieties making them great for a ground cover or landscaping. Vigorous and easy to grow.

Iceland’s Finest

California Poppy Mix

White Linen California

California Poppy

Shirley Double Mix

Red California

Red California Poppy
55-60 DAYS. This bold scarlet variety of California’s state flower is breathtaking when mass planted. Large bright flowers with black and yellow pistols attract honey bees and other pollinators to the garden. This variety loves warm weather but can also survive cooler temperatures.

Black Swan Poppy
80-90 DAYS. These delicate double flowers blossom are a deep purple color. The Black Swan Poppy will flower in the cooler temperatures weeks before other annuals to bring you a spark of joy. Great for attracting beneficial pollinators like bumble bees and honeybees.

White Linen California Poppy
90 DAYS. This stunning and rare variety is the best way to add brightness to your garden. Dainty, snow white petals are accented with yellow centers and grow on mounds of lacy, silver-gray foliage. Complimented by natural settings, informal beds, country gardens, and borders.

FLO01 Approx. Seed Count: 1000
FLO03 Approx. Seed Count: 1000
FLO04 Approx. Seed Count: 1000
FLO07 Approx. Seed Count: 750
FLO08 Approx. Seed Count: 750
FLO09 Approx. Seed Count: 750
FLO12 Approx. Seed Count: 500
FLO13 Approx. Seed Count: 500
FLO02 Approx. Seed Count: 250
FLO05 Approx. Seed Count: 500
FLO06 Approx. Seed Count: 500
FLO14 Approx. Seed Count: 500
FLO15 Approx. Seed Count: 500
**FLOWERS CUT**

**Aster**

80-90 days to maturity
40 approximate seed count

Ideal for dried or fresh cut arrangements, this paper thin double petal flower will hold its color indefinitely after cutting. Strong stems and flower heads that can grow up to 2" across.

- **Valkyrie Brunhilde Chamois**  FLOC002
- **Violet**  FLOC003
- **Apricote Aster**  FLOC004
- **Yellow Aster**  FLOC005
- **Silver Aster**  FLOC006
- **Jewel Rose Aster**  FLOC007

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**Amaranth Red Spike**

45-70 DAYS. The perfect deep red for late summer and fall arrangements. Stays upright once cut while allowing movement to its feathery plumes. Leaves are edible and make a tasty, nutritious green when tender and before they reach full maturity.

- **FLOC001**  Approx. Seed Count: 100

**Bells of Ireland**

90-100 DAYS. A unique and eye catching texture to mix into arrangements. Long stems are covered with bright green, bell-shaped blooms. Holds its shape once dried. A sweet, apple like perfume that is a delight to the senses and was originally cultivated for use in perfume.

- **FLOC007**  Approx. Seed Count: 100

**Pink Surprise Calendula**

50-55 DAYS. Beautiful salmon colored petals that fade into beautiful chestnut orange centers. Petite blooms on stems that grow up to 16" tall make for beautiful additions to smaller arrangements, and are the top choice for planters and borders.

- **FLOC008**  Approx. Seed Count: 100

**Pampas Plume Celosia**

90-100 DAYS. Eye-catching feathery plumes of bright scarlet, lemon yellow, cream, pink, and orange are a stunning addition to the garden. Flower heads are quick to bloom and will continue to grow in size until they are harvested. Pick at your size preference before they go to seed. Thrives in hot dry conditions. Each plant will produce 10-24 stems a piece.

- **FLOC012**  Approx. Seed Count: 75

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**Giant McKenna Columbine**

24-36 DAYS. An enchanting double petalled variety with multi colored blooms. Long stems, perfect for whimsical arrangements. Will bloom in spring of their second year. Attracts hummingbirds and pollinators to the garden.

- **FLOC013**  Approx. Seed Count: 100
DAHLIA MIX
75-90 days to maturity
50 approximate seed count
This mix produces 5-7 double, semi-double, and single blooms. It includes shades of light yellow, red, and lavender. Soft, satin like petals make the perfect addition to any arrangement.

COSMO
75-90 days to maturity
100 approximate seed count
These large blossoms are extremely easy to grow and perfect for beginners. Will grow up to 2’ tall. Petals have a beautiful satin texture and grow on light green, feathery stems. A favorite for attracting pollinators to the garden. Each plant will produce an abundance of flowers.

CARNATION
130-140 days to maturity
75 approximate seed count
This old fashioned variety of carnation has a strong, clovelike fragrance. Stems grow up to 24” long and have an extremely long vase life once cut. The ideal cut flower, with a color option for any arrangement.
SNAPDRAGON

110-120 days
200 approximate seed count

These double petaled beauties are striking with their stacked plumes and sweet perfume. Because of their unique shape, snapdragons have a longer vase life than other single flowered blooms. Grows up to 2.5 feet tall with long stems, perfect for spring bouquets.

NASTURTIUM

60-90 days
25 approximate seed count

Nasturtiums are a delicious and very nutritious flower. Not only are the flowers edible, but the leaves and seed pods can also be used to add a peppery treat to any salad. Excellent edging plant for flower beds and vegetable gardens. When used in bouquets, this variety will add a touch of whimsy.

Jewel Mix

Apricot

Vesuvius

Peach Melba

Black Velvet

White Snowflake

Orange Wonder

Rose

Nasturtiums are a delicious and very nutritious flower. Not only are the flowers edible, but the leaves and seed pods can also be used to add a peppery treat to any salad. Excellent edging plant for flower beds and vegetable gardens.
STRAWFLOWER
80-90 days to maturity
75 approximate seed count

Ideal for dried or fresh cut arrangements, this paper thin double petal flower will hold its color indefinitely after cutting. Strong stems and flower heads that can grow up to 2’ across.

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<td>Copper Red</td>
<td>FLOC030</td>
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ZINNIA
70-90 days to maturity
50 approximate seed count

Yields abundantly on a plant that can grow up to 3’ tall. Densely petaled, this variety makes a long lasting cut flower. The more you harvest, the more this will bloom.

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<th>Variety</th>
<th>Code</th>
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STRAWFLOWER

Ideal for dried or fresh cut arrangements, this paper thin double petal flower will hold its color indefinitely after cutting. Strong stems and flower heads that can grow up to 2’ across.

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ZINNIA
70-90 days to maturity
50 approximate seed count

Yields abundantly on a plant that can grow up to 3’ tall. Densely petaled, this variety makes a long lasting cut flower. The more you harvest, the more this will bloom.

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Lemon Queen
90 DAYS. This perennial bush is a part of the sunflower family! Bright lemony yellow flowers adorn a light brown interior. This large plant can grow to 6-8 ft tall and will be covered in hundreds of beautiful blooms. Flowers are 2 inches in diameter and are a beautiful addition to bouquets. Pollinators love the flowers and they look beautiful when grown with other plants.

Sungold Tall
90 DAYS. Giant teddy bear like sunflowers make for a beautiful border, along a fence, or just a few placed throughout the garden. Beautiful as cut flowers, and once they open fully the pollinators love them! Plants grow 3-5 feet tall and are so full of pedals that it appears almost fuzzy.

Velvet Queen
90 DAYS. Imagine the deepest shade of red, this sunflower has it! Velvety red petals adorn the deep black interior. One of the most stunning sunflowers we have ever grown and has earned a permanent place in our garden. Beautiful as cut flowers or for centerpiece arrangements, seeds are edible as well but small, and each plant will produce 4-7 flowers per plant. Grows 5-8 ft tall.

Chocolate Cherry
80-90 DAYS. This stunning variety has beautiful deep chocolate burgundy petals with a dark brown center. Flowers will grow up to 6-7’ tall, or can be harvested early for cut flowers. This variety has a longer life once cut because of their minimal pollen content, which makes them ideal for bouquets.

Mammoth Sunflower
90 DAYS. Giant blossoms 12-14 inches in diameter with a stem that rivals many treed! This is a beautiful plant that will make anyone smile when they see it. Flowers chase the sun, attract butterflies and bees, and yield delicious edible seeds. After the growing season, stems can be used for crafts when dried. Very low maintenance. Will reach up to 5-12 feet in height!

Sunspot Dwarf
90 DAYS. This sunflower is the most adorable heirloom one we have found yet. Only growing to a maximum of 3 feet tall, it is miniature compared to most sunflower varieties. It has a flower span of 12 inches and is perfect for those who don’t have a lot of space but enjoy the beauty that sunflowers bring. Excellent for cut flowers, attracts pollinators, and seeds are edible for bird and human consumption. Seeds are large and delicious!

Black Russian
65-70 DAYS. This sunflower produces delicious black seeds that can be used in baking, roasting, or bird feed. Grows up to 12 ft tall with a flower head that reaches 15-18 inches wide. These beautiful sunflowers are great at attracting birds, bees, and squirrels. The large stems of this variety can be dried and used for firewood!

Autumn Beauty
90 DAYS. Autumn Beauty Sunflowers are not your average Sunflower! Many heads on each plant face the sun with vibrant tones of red, orange, yellow, black, and pink. Colors of Autumn pop from the flowers and pollinators will come from miles. The flowers also make stunning cut flowers for arrangements and centerpieces. Grows 5-8 ft tall.

Evening Sun
65-70 DAYS. Like a sunset, this variety busts with gorgeous burnt orange and rusty red colors. The majority of these blooms will be bicolored. These sunflowers can bloom throughout the season and will produce multiple flowers per seed.

All Mix Sorts
80-90 DAYS. This autumn-inspired sunflower mixture is perfect for growing bouquets. This packet includes a variety of colors: deep red, yellow, and bi-colored varieties.

Have you ever noticed that sunflowers are always facing the sun? You may ask, how can this be if the sun rises from the east and sets in the west? Sunflowers are heliotropic, meaning their face follows the sun as it travels across the sky throughout the day.
Luffa
80 DAYS. Grow your own loofah sponge! These gourds grow prolific amounts from 12 to 14 inches. When fully mature, the inside will become a dry husk with the sponge just beneath it. In the early stages of growth, the gourd is edible when still green and under 4.5 inches in length. Natural, home grown, and better than anything you will buy at the store.

Birdhouse
90 DAYS. Grow a birdhouse! Birdhouse gourds have been used for centuries by aboriginal tribes in Africa and are still used today to create homes for birds. The gourds once fully dry will have the seeds able to be shook loose, then dumped out of the hole you make for the entrance. The gourds can even be painted for additional fun.

Cornucopia Gourd Mix
95 DAYS. This mix if filled with thick rind decorative gourds that will make the perfect fall decorations for your home. Will grow to be a mix of hand held miniatures. Ready to harvest when the stems have dried.

Amaranth is an ancient grain that is now loved as a superfood. Not only are the grains sought after, but the greens are also full of nutrients. Contrary to other common greens, they grow well into the heat. As a warm loving crop, sow your seeds after fear of the last frost in your zone. Greens can be harvested throughout it’s three month growing period as long as enough foliage is left for the plant to thrive. Cut the lowest leaves making sure not to damage the stalk. To harvest the grains, allow your plant to go to seed and begin to dry on the stalk. Cut off the flowers and deseed for both next year’s crop and to enjoy.

Gourds are best grown from seed, but in zones where you are extremely limited on time, you can start from seed indoors to lengthen your season. Once planted out come up with a trellising system to keep the fruits off the ground. Growing them on an arched cattle panel trellis will make for a great tunnel to walk through during harvest season. Gourds are ready for harvest as their color begins to shine and they are hard to the touch.
Whether you are at that point in sustainability where you are ready to conquer your own supply of grains or you are dabbling in what it’s like to grind your own for a completely homegrown loaf of bread, grains are a great item to have in your wheelhouse. Even if you do not have a plot designated to growing grain, just a row or two can be worthwhile. Gridding one’s own grain is a practice that at one point was near forgotten. As we are working our way towards self-sustainability again we are seeing more and more growers growing their own grain.

**Triticale**

85 DAYS. A must have for the modern homesteader. This grain has more protein than rye and wheat. Perfect for those that are looking to grow their own grains to grind their own flour for baking.

**Long Grain Rice**

90-100 DAYS. Rice is the most consumed staple in the world and now you can grow your own. This large grain rice is easy to grow and doesn’t need a rice paddie to grow. The plants will grow as long as they are kept damp and well watered. Once the rice forms seed pods they can be knocked into a bowl, threshed to separate the seed from chaff, and then winnowed to refine just the seeds which are what you will identify as the same long grain rice you find in the stores.

**Mixed Colors Sorghum Broomcorn**

80-90 DAYS. Sorghum has been highly regarded as one of the most important grains for its multiple purposes. It can be used to make syrup, animal feed, flour, gathered together and used for broom making material, and even used as primitive painting brushes. Sorghum can also be popped like popcorn which is a unique twist on a popular treat. Much higher in fiber, protein, minerals, and vitamins than corn. Plants grow just like corn until the very end when they reach the tassel stage they produce large clusters of seeds that start out green and as they ripen then become shades of brown, red, rust, orange, yellow, and golden orange. Beautiful for autumn decorations.

**Black Sesame**

100 DAYS. Sesame is a grain that grows on a large 3′ tall plant. Plants will produce flowers that are tube like and very interesting to see. Amazing in Asian cuisine, toasted, salads, bagels, bread, and other baked goods. The nutty flavor of this grain will bring warmth to any dish.

**Chia**

140 DAYS. Increase your Omega 3 intake with this super grain! This chia seed is packed with antioxidants, fiber, and protein! Grow the plant and save the seeds. Mix into smoothies, sprinkle on toast, or mix into chia seed jam!

**Black Chia**

140 DAYS. Black chia is a more nutty, robust version of the traditional white chia. There is no nutritional difference between the two, so choose your variety on color preference! Loaded with Omega 3 fatty acids and vitamins, it is a powerhouse in a seed. Add chia to pudding, drinks, or toast to add a contrast and a pop of color.

Harvesting grains on a small scale is a great excuse to bring back an old tool used for years. The scythe is a curved blade on the end of a wooden pole with two handles that is used by a gentle rotation of your torso back and forth to drop the stalks. Once all are down, bunch and tie the stalks together to bring them into a spot where they can dry for two or so weeks prior to harvesting the grain.
Anise
75 DAYS. Native to Eastern Mediterranean and the Middle East. Use leaves in salads. Seeds have a strong licorice flavor and are used to flavor apple sauce, cakes, confections and liquors. Grows to about 18 inches tall with finely serrated leaves, topped by umbels of white blossoms. Wonderfully fragrant, a great addition to the pantry.

HER02 Approx. Seed Count: 100

Calypso Cilantro
50-55 DAYS. This bright green herb has a fragrant, citrusy scent and flavor. The slowest to bolt of any cilantro variety, making it the best for hotter climates. Strong and flavorful, this cilantro is perfectly served fresh. A perfect addition to any herb garden.

HER30 Approx. Seed Count: 100

Caraway
70 DAYS. Native to Asia and parts of Europe. Popular and easy to grow. The flavor of caraway fruits is a bold mixture between citrus and anise and has been used in candy making for generations. A popular spice choice to add bold flavor to rye bread and other baked goods. An herb that is complementary to sweet or savory dishes.

HER10 Approx. Seed Count: 250

Culantro
80-90 DAYS. This Mexican heirloom has a stronger, more pungent cilantro flavor than its cousin. Meant for use in small amounts to flavor hot dishes like soups, marinades, and stews or very lightly when served fresh. Characterized by its long serrated leaves. Plant can grow up to 1' tall.

HER28 Approx. Seed Count: 200

Chives
60 DAYS. Closely related to shallots, leeks, and scallions, this onion variety is used as an herb in most recipes. The white flowers are edible as well, and add a delicious touch of garlic to any salad. Plant somewhere spacious where they can overtake. Chives like to reign, and are very handy to use fresh. This perennial is hardy and grows well in pots.

HER01 Approx. Seed Count: 250

Dukat Dill
60 DAYS. Dukat dill is the sweetest variety on the market! Perfect for sweet and spicy pickles, this variety grows more foliage than any other dill. This variety produces high yields.

HER24 Approx. Seed Count: 250

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HER24 Approx. Seed Count: 250

Curled Chervil
100-115 DAYS. Curled Chervil, or “French Parsley”, is a wonderful herb for soups, stews, salads and more! Grows in stalks that resemble celery, but is much easier to grow. Edible at any stage; you can harvest it right away, or wait for it to grow bigger. It has a delicate anise like taste. A must have for French recipes. Enhances the flavor of any other herb you might pair it with.

HER17 Approx. Seed Count: 500

Garlic Chives
60-90 Days. Closely related to shallots, leeks, and scallions, this onion variety is used as an herb in most recipes. The white flowers are edible as well, and add a delicious touch of garlic to any salad. Plant somewhere spacious where they can overtake. Chives like to reign, and are very handy to use fresh. This perennial is hardy and grows well in pots.

HER34 Approx. Seed Count: 250

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HER34 Approx. Seed Count: 250

Chicory
80 DAYS. Chicory, or “the blue daisy” is famous for growing on the roadside with beautiful electric blue blossoms. A perennial herb most commonly grown as a ground cover, for pollinator attraction, and cut flowers. Will bloom in almost any sunny spot with drought and heat tolerant qualities. During the Great Depression, chicory was used as a coffee substitute by many. Use caution when consuming as the roots are NOT safe to eat.

HER24 Approx. Seed Count: 250

Garlic Chives

Chives

HER34 Approx. Seed Count: 250
HERBS

Epazote
45 DAYS. This aromatic herb is native to Central and South America, and is used for its fresh leaves and tender stems traditionally to give flavor to bean dishes. Plant will grow up to 4' tall. A pungent flavor with hints of oregano, anise, and mint. Should not be used for medicinal purposes, or in excess. Consumption should be avoided by pregnant women.

HER29  Approx. Seed Count: 300

Fenugreek
30-40 DAYS. A delicious green with edible seeds. Greens are used in traditional Indian cuisine for their strong curry like taste in flatbreads and main dishes. In some countries fenugreek seeds are used like coffee! Their caramel/maple scent and flavor make a delightful addition to teas and baking. Used in herbalism to support digestion and support lactation for nursing mothers.

HER09  Approx. Seed Count: 100

Hysopp
120 DAYS. Hysopp is a beautiful herb, attracting all pollinators with a scent that is a combination of licorice, basil, and lemon. Dry the flowers to make a wonderful home grown tea blend. Young leaves and flowers can be added to fruit salad and drinks. Hysopp is right at home in the flower garden just as much as the herb garden.

HER11  Approx. Seed Count: 450

Lemongrass
120-140 DAYS. Lemongrass is one of the herbs many people don’t feel they can grow. However, lemongrass grows easily in containers or in-ground and will grow well even in places with shorter growing seasons. The plant is a tender perennial to zone 9. It can be cut and dried for teas, essential oil, or lemongrass soup. Leaves and stalk have a distinct but soft lemon flavor. Lemongrass essential oil is often used in cosmetics, body care, and aromatherapy. Leaves reach up to one meter long.

HER21  Approx. Seed Count: 100

Sweet Majoram
80-95 DAYS. This popular, tender perennial, is an attractive container and border plant with leaves that have a sweet and spicy smell and flavor. Plants sprawl quickly and mirror that of oregano with a much more fragrant sweetness. They are excellent with fish, roast meats, salads, soups, vinegar, casseroles, and when used to make teas and jellies. Grows 12-30 30-61 cm tall. Dry at the end of the season to prolong the use into the off season.

HER32  Approx. Seed Count: 100

Mexican Mint Marigold
80-90 DAYS. A flowering perennial herb that makes a delicious substitution for French tarragon. This variety is much more heat tolerant with a strong tarragon flavor with hints of anise. Traditionally for medicinal and culinary use.

HER32  Approx. Seed Count: 100

Marshmallow
65-70 DAYS. This African heirloom is the original source of the flavor of the ancient Egyptian confection that inspired the marshmallows of today! Roots and leaves are edible and are delicious when fried with onions and garlic. Harvest marshmallow extract from the roots for gourmet home-made sweets!

HER27  Approx. Seed Count: 50

Italian Oregano
60 DAYS. A key herb in any Italian, Greek, or Mexican cooking. This attractive shrub like perennial grows flavorful leaves perfect for using fresh or dried. Divide out clumps and plant around the garden for natural pest control or give to friends and family. Attracts honeybees and beneficial pollinators to the garden when it flowers.

HER15  Approx. Seed Count: 500

Dark Green Flat Leaf Parsley
60-75 DAYS. Savory and lemony! This parsley is great for all fresh Italian dishes or as a garnish for soups. Dried or fresh, it is one of the most common household herbs used around the world. Parsley is rich in vitamin C and is regarded as a super food because of its high concentration of vitamins and minerals. Perennial. First to grow in the spring, and last to die in the winter. This parsley is great on any dish that requires lemon! Delicious dried or fresh.

HER06  Approx. Seed Count: 50

Hamburg Rooted Parsley
70-90 DAYS. Central to eastern European cuisine and resembling a parsnip appearance, this root is widely used for flavoring soups and stews. From the parsnip flavored root, to the parsley flavored leaves: the entire plant is edible!

HER19  Approx. Seed Count: 500

Triple Curled Parsley
50 DAYS. This variety of parsley is a very dark green with closely curled leaves. Best suited as a garnish. The plant is heat tolerant and cold tolerant. Withstands freezing temperatures consistently before going dormant. This is a favorite to add to juices or smoothies a little goes a long way! Delicious dried or fresh.

HER24  Approx. Seed Count: 500

Mexican Mint Marigold
80-90 DAYS. A flowering perennial herb that makes a delicious substitution for French tarragon. This variety is much more heat tolerant with a strong tarragon flavor with hints of anise. Traditionally for medicinal and culinary use.

HER32  Approx. Seed Count: 100
**Rosemary**  
80-90 DAYS. Rosemary is one of the most popular herbs used in Mediterranean cooking. Rosemary will grow in dry conditions making it great for gardens that receive less rainfall, and does well in containers. Prefers partial sun, but can survive in full sun if need be. The flavor is earthy, with notes of pine and citrus. Does well in a kitchen windowsill garden because of its low light tolerance. Note: when started from seed it can take 3-4 weeks to germinate. Patience is key and fresh rosemary is worth the wait!

**HER06**  Approx. Seed Count: 50

**Broad Leaf-Sage**  
100 DAYS. Perennial herb, lasts long into the cold of winter and will produce soft lilac purple flowers in the summer to draw in honey bees. Soft green leaves are packed with clean flavor. Great for soups, poultry, fish, and pork. Delicious fresh or dried! Easy to maintain. A delightful addition to the garden.

**HER09**  Approx. Seed Count: 100

**Salad Burnet**  
70 DAYS. Lemongrass is one of the herbs many people don’t feel they can grow. However, lemongrass grows easily in containers or in-ground and will grow well even in places with shorter growing seasons. The plant is a tender perennial to zone 9. It can be cut and dried for teas, essential oil, or lemongrass soup. Leaves and stalk have a distinct but soft lemon flavor. Lemongrass essential oil is often used in cosmetics, body care, and aromatherapy. Leaves reach up to one meter long.

**HER31**  Approx. Seed Count: 50

**Toothache Spilanthes**  
90-100 DAYS. Known as the toothache plant, this gumdrop shaped variety has natural properties that will numb the tongue and mouth to ease discomfort. It’s shiny green leaves, half yellow flowers, and bushy growing habit are perfect for growing in pots.

**HER31**  Approx. Seed Count: 50

**St. John’s Wort**  
110 DAYS. One of the most widely used medicinal herbs. St. John’s Wort can be brewed as a tea to treat the symptoms of insomnia, depression, and anxiety. It can also be used topically in the form of essential oils to treat sunburn, arthritis, and muscle pain. The plants are easy to grow and will tolerate any soil type. Starts seeds 4-5 weeks indoors for best results once transplanted outdoors. Warning: can become invasive in some areas, and in large quantities may be toxic to some livestock.

**HER23**  Approx. Seed Count: 500

**Summer Savory**  
65 DAYS. Summer Savory is a must for people that love to cook, or want to add something wonderful to their spice collection. It’s bright, tangy flavor will perk up anything from grilled chicken, mushrooms, and much more! Stalks are edible too. Summer savory is grown medicinally to reduce gas and bloating by cancelling out gas inducing properties of the food you pair it with. Use the leaves fresh or dried in salads, dressings, soups, sauces, meats, and anything you can think of!

**HER16**  Approx. Seed Count: 500

**Russian Tarragon**  
60 DAYS. This delicious perennial herb grows 24 inches high. Considered a low lying shrub by most standards. It overwinters well with little to no protection. Perfect when paired with fish or lamb and delightful in soups and stews. This herb is a culinary specialty with layers of flavor. Tarragon normally acts as the pinch of “magic” to a dish needs to leave people wondering what your secret ingredient might be. Add it to your perennial garden along with thyme, rosemary, sage, mint, and parsley!

**HER14**  Approx. Seed Count: 1000

**Thyme**  
55-60 DAYS. Thyme is one of the most widely used culinary herbs. An intensely lemony aroma with a subtle mediterranean feel. Great cooked or added fresh to salad dressings. Dry over the winter or grow fresh on the windowsill. Leaves are green at the base of the plant and become a beautiful bluish green as the leaf grows and matures. Can be grown as a perennial.

**HER13**  Approx. Seed Count: 300

**Stinging Nettles**  
60-75 DAYS. This versatile herb is used for making teas or to sautee up, just like spinach. It is a nutritious green that must be handled with care as its little fuzzy spikes will slightly sting; once cooked and dried, the spikes will fall off.

**HER35**  Approx. Seed Count: 150
Purple Vienna

55-60 DAYS. A pre-1860 heirloom. The Purple Vienna kohlrabi is a bulb plant with bright purple skin. The bulbs grow to about 2-3′ across. The cabbage flavored flesh is white and delicious cooked or raw. Plants grow to 9-12′ tall. Excellent source of vitamin C.

White Vienna

55-60 DAYS. A pre-1860 heirloom. The White Vienna kohlrabi is a bulb plant with bright purple skin. The bulbs grow to about 2-3′ across. The cabbage flavored flesh is white and delicious cooked or raw. Plants grow to 9-12′ tall. Excellent source of vitamin C.

Scarlet

60 DAYS. This stunning purple kohlrabi is one of the darkest kohlrabi varieties in the world. The hotter the weather gets, the deeper purple it becomes. Cold hardy and frost tolerant, the scarlet kohlrabi is an MGardener favorite. The plant is packed with nutrients and antioxidants due to its purple color. Great in salads or juiced. A VERY rare and sought after variety.

Premier

55 DAYS. A large leaf variety of kale. This is excellent for making wraps, and is also great for juicing, salads, and can be used to make kale chips. It is not too crinkly or narrow like other varieties making for a very delicious and useful vegetable. A cross between kale and collards, this is one of the best varieties to grow. Excellent Source Of: Vitamin C, K, Iron, and Fiber.

Kohlrabi is a bulb plant that grows on the surface of the soil contrary to other bulb plants that grow under the soil surface. As a unique member of the cabbage family, kohlrabi is a fast growing cool weather crop. Grow this vegetable in both cool ends of the growing season for a spread out harvest. Maintain a great watering regimen to help these fast growers come to fruition. The leaves and stalks can also be enjoyed as young tender greens in sauteed dishes.

Kale is considered a cool weather crop and can be grown in both the spring and the fall garden. Mature kale plants can hold well to a frost where the sugars are intensified in the greens, making them a bit sweeter. Not only is kale grown as a nutritious green, but there are other ornamental cultivars that are grown for their stunning appearance.
**Large Leaf Sorrel**

45 DAYS. A great leaf for adding a lemon zing and Vitamin C. Making it a leafy herb that is great in soups, smoothies, salads, or baking. The plant can grow up to 2 feet tall. Plant in the early spring in a sunny location. Sow seeds sparingly and repeat every two weeks as long as the weather is cool (Spring/Fall) We add this to our green smoothies! Mix apple, celery, frozen banana, pineapple, ice and sorrel both a refreshing and energizing way to start the day off right!

**Red Veined Sorrel**

50 DAYS. One of the most cold hardy greens. This variety will overwinter without any protection and continue growing into the spring. High in antioxidants and vitamins, these are excellent in salads and add a very unique twist. Great for all seasons gardening, especially those with low lighting as these only require a minimum of 4 hrs of sun. Red veined sorrel has a stunning red veins running through deep green leaves that never get larger than a few inches in length.

**Rouge De Verona Raddicchio**

50 DAYS. In between lettuce and cabbage, this plant has a similar time to maturity as the two. It is bitter green that is packed with nutrients. Nicely bitter and spicy leaves become sweeter when cooked, a favorite Italian method is grilling this with olive oil. Use sparingly with other greens it can add color as well as some important antioxidants. Grow these to add to your favorite salad mix!

**Varigated Cat Grass**

25 DAYS. Catgrass is the perfect gift for your feline friends. This green and white mix is extremely easy to grow. Sow the seeds on the surface of the dirt and wait for them to sprout. Pots will be ready in 7-10 days.

**Italian Dandelion**

70 DAYS. Dandelion leaves, or “greens” are nutritionally potent with just as much iron as spinach, and four times as much vitamin A. One cup of dandelion greens also contains 535% of the recommended allowance of vitamin K, and is a good source of vitamin C, calcium, iron, fiber, and potassium! It is not a weed, rather a superfood when you open your mind to it!
As many greens are, endive is a cool weather crop that can turn bitter in the heat. To keep the sweet and fresh flavor, tie up the outer leaves in a technique called blanching to avoid the center to take on the bitter profile.

**Broadleaf Batavian Endive**
45 DAYS. Cold hardy and delicious in every way! The leaves are slightly bitter with a nice deep earthy green flavor. Amazing in salads, blended up for green cold soup, or juiced. Rich in vitamins, fiber, and minerals. Very similar to lettuce, but once you try endive, you will feel as if every salad is bland. The flavor is intense and robust.

**Frisee Endive**
50 DAYS. This plant is the most under appreciated salad green known to man. Commonly used as a garnish in restaurants for its beautiful texture, it is also very delicious, nutritious, and adds a texture that can’t be found anywhere else. Frisee is endive, but tastes and grows more like a lettuce. Adds a refined slightly bitter pop to salads with its compact, densely crumpled leaves.

**Bronze Mignonette**
50-60 DAYS. This is an heirloom lettuce from the Siberian region of Russia and is very cold hardy. Plants produce oakleaf style leaves that are green with a bronze tint. This lettuce will produce late into winter and will tolerate heat more than most varieties due to its low profile to the soil. Oakleaf shaped leaves will not overheat in the sun.

**LEA12** Approx. Seed Count: 500

**Georgia Southern**

**Bibb**

**Hanson Improved**
40 DAYS. An old family heirloom that originated with the Hanson family in Maryland. Refreshing in taste! This variety is great for those that love iceberg, but want something a bit crunchier. Great to add on deli sandwiches or to toss up something a bit crunchier. Great to add on deli sandwiches or to toss up!

**Marvel of 4 Seasons**
60 DAYS. This beautiful butterhead-type variety has a stunning metallic color pattern that goes from bright green to a shimmery bronze. Easy to grow and thrives in a range of climates. Texture remains crisp at every stage, and grows up to 8” tall at full maturity.

**LEA19** Approx. Seed Count: 500
LEAF LETTUCE

Tango Leaf
45 DAYS. This is a tried and true MiGardener favorite! This variety has a texture unlike any other lettuce around. The texture is caused from hundreds of crinkles in the leaves. The lettuce is cold hardy and can overwinter without any protection. Light green crinkled leaves often cause this lettuce to be confused with endive. Not as heat tolerant as other varieties but makes up for it by how successful it is in the cold. Grows great in full sun or partial sun and grows well in containers.

Grand Rapids Leaf
45 DAYS. Bred in Grand Rapids in the late 1800s, this variety is a Michigan classic! Grown for its large loose heads and frilled leaves, it makes for a romaine substitute with much more flavor and character. Delicious, crisp, and easy to grow.

Black Seeded Simpson
40 DAYS. Black seeded Simpson lettuce is one of the most popular forms of lettuce for the home gardener. Cut and come again style lettuce provides tons of food from just a single plant. Easy to grow, very versatile, and a delicious non-bitter variety of lettuce.

Tango Red Leaf
45 DAYS. The texture of this variety is caused by hundreds of crinkles in the leaf. This variety is slightly tangier than the green tango leaf lettuce. Because of it's beautiful red color, it is filled with antioxidants. Harvest the first set of leaves 45 days after planting when leaves are 6” or taller.

Ruby Red Leaf
40 DAYS. This deep red variety is the darkest of its kind. A bonus: the color only gets deeper with sunshine! Leaves are curled and loose. This lettuce tastes best when combined with green tender lettuces and baby spinach. Very heat tolerant and slow to bolt.

Bronze Guard Leaf
70 DAYS. Tender and relatively bitter, this is a great variety to toss a bit on salads! Adding variety in colors to what you grow, will help you optimize in adding an array of nutrients to your diet! This is a super easy variety to grow.

Oakleaf
45 DAYS. This variety has tender, medium-green leaves resembling those of an oak tree. The heads are slow bolting and compact. Wonderful for the container-growing gardener. The quick growing time makes Oak leaf lettuce good for areas with short growing seasons.

Prizehead Leaf
45 DAYS. Prizehead produces luscious heads with outer leaves that are loose and curled. The inner leaves are lime green and the outer fringed leaf tips are purple to bronze. Prizehead is perfect for salads and garnishes. Delightfully crisp, sweet and tender. A perfect salad lettuce for the home gardener that is slow to bolt. There is a reason this lettuce survived over 130 years!

Lolla Rossa
45 DAYS. Lolla Rossa Leaf lettuce is a curly, dark purple leaf lettuce. An ideal variety for “cutting and growing.” Simply snip off as much as you need and more will grow in its place! Does extremely well in containers.

Red Sails Leaf
50 DAYS. This tender, mahogany purple leaf lettuce is a fun variety to toss up in your crunchier green mix! The flavor is bold and fresh! It always tastes great in a light fruity vinaigrette or a creamy dressing.
Lettuce is one of those crops that can bring beauty to productivity. Through the many varieties you can find different textures and colors that will add vibrance to your garden. Depending on your needs for your crop you can choose to grow varieties to maturity and harvest all at once, or you can use your harvest as leaf lettuce. To do so you continue to harvest the outer leaves as they produce to be enjoyed in everyday meals or packaged for sale as a market gardener. Lettuce can be grown in the early and late seasons, it often enjoys the cold. If you are in an area with higher temperatures during the growing season, a heat tolerant variety might be the best choice for you!

**Parris Island Cos**

**45 DAYS** Named for an island off the coast of South Carolina, this variety was introduced in 1952. Crisp and sweet, this beloved heirloom has been a favorite for generations (especially on the Eastern Seaboard where it originates). Tall, uniform leaves create the perfect shape for lettuce wraps or boats for dips and dressings.

**LET04** Approx. Seed Count: 1000

**Freckles Romaine**

**40 DAYS** Fast to mature, this is a fun take on the traditional romaine lettuce. It has a cool pattern and the taste is a bit more bold than traditional romaine. You can grow it to full size or pack seeds in a container, and simply cut and grow to have a harvest all season long.

**LET15** Approx. Seed Count: 500

**Red Romaine**

**45-50 DAYS** This variety grows fast, and is perfect for growing in containers! A true romaine in flavor, with eye catching deep mahogany leaves. Brings a sweet, flavorful crunch to any salad. Low maintenance with a generous harvest.

**LET19** Approx. Seed Count: 1000

**Super Red Romaine**

**45 DAYS** It is SUPER red! Plants produce heads if left long enough, and the leaves are the deepest shade of red you can imagine. Amazing in salads, on sandwiches, or in wraps. Adds a pop of color to anything. The deep red color also means you are getting some amazing antioxidants! This variety is cold hardy, grows amazing in containers, and is heat and cold tolerant.

**LET22** Approx. Seed Count: 500

**Crisp Mint Romaine**

**60-65 DAYS** A staff favorite! This Romaine type of lettuce may appear mint green in color but not taste. This crisp lettuce has a mild, sweet, and crunchy flavor. It has leaves with a very characteristic spikey texture, making them an excellent addition to salads.

**LET24** Approx. Seed Count: 500

**Hales Best Jumbo**

85 DAYS. This classic variety dates all the way back to the 1920s. Heavy netting on the skin makes this cantaloupe a muskmelon. More drought tolerant than other melons, but remember every melon variety needs even soil moisture. Thrives in hot weather. Bares sweet antioxidant rich flesh with a sherbert orange color.

**MEL01** Approx. Seed Count: 50

**Honey Rock**

80 DAYS. This petite variety is ideal for small garden spaces. The Honey Rock is a heavy netted cantaloupe with rich, sweet flesh. Medium sized fruits reach 3-4 lbs and grow faster than most varieties. Pale orange flesh is delicious in fruit salads or eaten with a spoon right out of the garden!

**MEL13** Approx. Seed Count: 50

**Minnesota Midget**

75 DAYS. A small personal sized cantaloupe that has a small footprint making it ideal for small gardens, patio gardens, or square foot gardens. Sweet, orange flesh, and small amounts of seeds makes this variety a favorite for us.

**MEL14** Approx. Seed Count: 30

**Rocky Ford**

75 DAYS. A small personal sized cantaloupe that has a small footprint making it ideal for small gardens, patio gardens, or square foot gardens. Sweet, orange flesh, and small amounts of seeds makes this variety a favorite for us.

**MEL14** Approx. Seed Count: 30

**Noir Des Carmes**

75 DAYS. This classic cantaloupe variety grows medium-size fruits with a rich, sweet flavor. Successful in any climate but thrives in warm, humid areas. Be prepared for heavy yields.

**MEL14** Approx. Seed Count: 30

**Edisto**

90 DAYS. This classic cantaloupe variety grows medium-size fruits with a rich, sweet flavor. Successful in any climate but thrives in warm, humid areas. Be prepared for heavy yields.

**MEL14** Approx. Seed Count: 30
**Orange Flesh**
75 DAYS: Vines produce large amounts of 5-10lb. melons. These are relatively smooth compared to some very rough skinned melons. Sweet, orange flesh makes for a great addition to fruit salads. This variety is early maturing which makes it the ideal choice for gardeners with a shorter growing season.

**Green Flesh**
90 DAYS: This variety is a summer classic! Thick green flesh that bursts with honey flavor with hints of apple and cucumber freshness. Delightful to eat, the perfect addition to fruit salad. Harvest when the skin turns yellow. Fruits will grow to 3-5lbs.

**Crimson Sweet**
65 DAYS: Stunning striped oval watermelon. A classic variety that can size up to about 15-25 pounds! One of the sweetest varieties, red flesh with small seeds. Vines can grow up to 6-10 feet.

**Dixie Queen**
80 DAYS: This is a unique watermelon variety. Plants produce 5-7lb melons that are red fleshed and very sweet, but the rind is reversed from the normal watermelon pattern. Instead of dark green then white stripes, the rind is light green almost white with dark green stripes. The seeds are medium sized.

**Jubilee Watermelon**
85 DAYS: An iconic melon in the deep south. Named best watermelon to grow in hot climates. This variety is a must have for those who like heirloom watermelons without excess seeds but also want to enjoy a burst of flavor. Plants will produce 3-5 medium/large melons weighing in around 10-15 pounds each and weighing up to 30 pounds on occasion. Oval shaped fruit that is sweet as can be.

**Canary Yellow**
80 DAYS: Produces 3-7 melons per plant and each melon can weigh up to 5lbs. These are sweet, creamy, and super juicy. The seed cavity is small and makes this a perfect variety to snack on. Harvest when the skin turns dark yellow.

**Banana**
85 DAYS: A smooth fleshed melon with a funny shape! This melon is sweet, but not musky like cantaloupe or muskmelon. The flesh ripens to a yellowish green hue and emits a pleasant banana smell. This is a truly unique heirloom dating all the way back to the mid 1800’s. Vines produce decent amount of fruits (3-6) and weigh between 5 and 8 pounds each. What makes these a superior melon is their shelf life and shape. Shelf life is around 1 1/2 weeks longer than it’s more popular melon counterparts. The shape is superior because very little is wasted.

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Harvest Tip: The first sign of a melon being ready for harvest is the drying of the tendril closest to the fruit. Next you want to give your melon a thud with the heel of your hand and listen for a hollow sound.
Sweet Siberian
80 Days. The Sweet Siberian watermelon is a vining machine! Plants produce some of the largest vines we have seen. Give this plant room when you allow the plant to spread, plants produce fruits that are 15-20 pounds in size. Fruits are low on seeds, but the larger size makes for a summertime seed spitting contest waiting to happen.

MEL30 Approx. Seed Count: 10

Tendersweet Orange
80-90 Days. This watermelon is an orange flesh variety. Producing large 10-15 lb watermelons that are orange throughout and having minimal seeds. The rind is not as thick as other varieties, so its shelf life is not as long, but we have a feeling you won’t have to worry about that. The fruit on this is sweet and juicy, without a hint of bitterness. Each plant can produce between 5-7 melons, or 2-3 larger ones. Warm weather loving and less susceptible to powdery mildew than other melons. A guaranteed hit among kids and adults alike!

MEL19 Approx. Seed Count: 30

Orangeglo
90 Days. This watermelon is one of the sweetest melons we have ever come across. Weighing between 10-15 pounds each, these medium-sized fruits are dark green in color and low on seeds. The flesh is deep orange, and with its higher than average water content, it drips with juice when cut.

MEL9 Approx. Seed Count: 10

Moon & Stars
80 Days. The moon and stars watermelon is a VERY unique watermelon variety. One of the sweetest watermelons we have tried to date, and very meaty as well. One of the perks to the moon and stars watermelon is the size, often when watermelons get large they lose flavor. Not the case with the moon and stars watermelon! Vines yield 3.4 melons weighing around 20 lbs. on average, but can reach as big as 35 lbs. each! Melons are green with yellow dots (stars) and each melon will have a large yellow dot (Moon).

MEL29 Approx. Seed Count: 15

Black Diamond
90 Days. This variety prefers a light and sandy growing area with plenty of space for large melons to form. Fruits have been known to grow up to 50 lbs a piece! Water this variety generously and consistently for about 10 days until the fruits are about the size of a tennis ball to get them started for success.

MEL23 Approx. Seed Count: 15

Prescott Fond Blanc
85-90 Days. This French variety was first documented in 1883 and was known as a market favorite for centuries. It looks more squash like, but is filled with some of the sweetest cantaloupe fruit you’ll ever taste. Produces four melons per hill and will continue throughout the season.

MEL24 Approx. Seed Count: 50

Ha’Ogen
60-90 Days. Known as the melon of Israel, this variety is named for the Hebrew word which means “the anchor”. An early melon that grows from 3-4 lbs. Striking in color and texture, this variety will keep for 3-5 days once cut. It’s size allows for tender flesh and an overflow of sweetness.

MEL25 Approx. Seed Count: 10

Delice de la Table
80 Days. This enchanting heirloom variety is uncommon in North America, but is a staple in France. The beautiful ribbed exterior is an extremely decorative addition to the garden. Inside, the orange flesh is juicy and sweet. The perfect addition to a summer fruit salad. 1-2 lbs a piece.

MEL26 Approx. Seed Count: 25

Kazakh
70-80 Days. A petite early variety that is perfect for short seasons. These softball sized fruits have a high sugar content and cream colored flesh. Crunchy and delicious with a similar texture to honeydew.

MEL27 Approx. Seed Count: 15

Tigger Melon
90 Days. The tigger melon is a super small, very sweet melon with yellow and rust red stripes. Creamy inside with very small seeds. Vines produce plenty of melons no more than 1 pound in size and having a flavor of banana, lemon, and cantaloupe. Very fun and easy to grow!
Amaranth
Mixed pack of both green and red amaranth gives any dish a mild earthy crisp taste. Full of many nutrients including Vitamins K, E, and C, calcium, iron, and beta-carotenes.

Broccoli
An easy and fast microgreen to grow! Has a mild broccoli taste that makes a great garnish to any dish. Full of many nutrients including Vitamins A and C, calcium, iron, and phosphorus.

Cabbage
A very popular microgreen to add to your dishes. This stunning red stem with green leaves will adddecidance to any meal. Has a strong cabbage flavor full of Vitamins C, A, and E, beta-carotenes, potassium and iron.

Mustard
Want a little more spice in your life? Add this mild mustard and spice microgreen to your food dishes. This green microgreen has small hints of red and purple to give this microgreen a colorful blend. Full of many nutrients such as antioxidants, fiber, Vitamins.

Radish
Great in salads in replacement for sliced radishes, this intense microgreen has spicy and floral tastes with a hint of sweetness. Full of nutrients including Vitamins A, B, C, E, & K, folic acid, niacin, potassium, iron, phosphorus, pantothenic acid, calcium, magnesium, zinc, carotenes.

Mixed Sprout & Microgreen
$2.00
approx. 700 seed count
Mixture of Amaranth, Broccoli, Cabbage, Mustard & Radish.

Ready to grow, just sprinkle the seeds over a damp paper towel, or in a sprouting jar, and it will create a delicious and nutritious mix. Sprouts are 30 times more nutritious than their fully grown counterpart and with a fast growing time they do not require much if any sunlight and you can still enjoy a fresh harvest.
**MustARD**

Mustard Greens grow in a rosette of leaves. Though they are not quite as frost hardy as kale, you can grow them late into the season. A frost promotes the plant to send sugar into the leaves giving the greens a sweet profile. Young and tender leaves can be enjoyed in a greens mix for salad and as the leaves grow longer they make a great addition to stir fries or sautéed with roasted roots.

**Red Giant**
45 DAYS. Red Giant Mustard is a culinary herb with delicious leaves for salads. Mustard seeds can also be used as a spice or can be ground to make condiments. The Red Giant variety is a slow bolting and disease resistant type. The plant grows to about 16 tall with large leaves that have a reddish-purple hue. Seeds sprout in 3 to 4 weeks, eat fresh to add zip to your sandwiches or salads!

**Mizuna**
45 DAYS. This light, feathery variety is ideal for container gardening. Mild and sweet, Mizuna makes the perfect addition to any salad. Delicate flavor compared to other mustards. Cut the whole plant an inch above the ground and watch it re-grow, or pick the leaves individually for a cut and come again garden.

**Mizuna Red Steaks**
45 DAYS. Mizuna Mustard is a culinary green that has great leaves for salads. Each plant grows up to 36 inches tall. Mustard seeds can also be used as a spice or can be ground to make condiments. The Mizuna variety is a fast growing type with dandelion-type leaves that are perfect in salads. It can be gradually harvested or the whole plant at once. This was once only used as a garnish, but now is popular for its nutrient packed leaves.

**Tatsoi**
30 DAYS. Easily one of the prettiest varieties of mustard, and possibly one of the most elegant vegetables for the garden! This mustard grows in rosettes of dark green, spoon-shaped leaves. Excellent in a salad or as a stir-fry. Plant seed in spring after threat of frost has passed. Keep well watered and out of heat to prevent bolting. The best soil is one that is well draining with lots of compost for good root penetration.

**Clemson Spineless**
55 DAYS. This gorgeous variety is just as tasty as it is beautiful! Deep red pods are complemented by bright green leaves on a plant that will give high yields throughout the summer. Pods are tender and delicious. When cooked, the leaves turn purple! Pods reach 6-8 inches in length. Harvest early and often for best flavor.

**Red Burgundy**
55 DAYS. This versatile variety comes in the south for making the most delicious gumbo and fried okra ever! This southern delicacy does not have to grow just down south, grow it in the north too and expand your taste buds! Many pods form on the plant, and flowers attract hummingbirds, bees, and other beneficial insects.

**Long Pod Perkins**
55 DAYS. A southern favorite! Plants produce early and abundantly on the plant while growing to 5-6 inches in length. Green in color and a small seed cavity makes for a deliciously hardy okra. This is a tender variety that is wonderful for gumbo and canning!

**Hill Country Red**
60 DAYS. This stunning Okra variety produces short but plump pods that have a striking burgundy tip and green pod. The flavor is crisp and extremely tender when blanched and boiled. Great fried!

Okra is in the same family as hibiscus and mallow, which you can see when it’s beautiful blossoms come to life. Grown for its pods that are very tender when harvested young. Okra is known as mucilaginous for its mucilage content that gives off a gooey or slimy texture when eaten raw. You can prepare Okra to mask this sometimes unpalatable texture. Known in English-speaking countries as Ladies Fingers.

By: Halley Schwab
American Flag

120 DAYS. A favorite variety for the home gardener. This classic leek is a close relative to onions and garlic with its long green leaves and white bulbs. Add a taste of light onion flavor to soups, stews, or even traditional English meat pies. This variety was bred to endure cold weather.

55 DAYS. An MGgardener best seller! These onions are extremely space efficient and easy to grow. Tender, flavorful, and delicious; this variety is perfect for a cut and come again garden. Excellent for potted gardens and small spaces. Thin, 12-14” stalks will not form bulbs. The uses for this onion are endless.

Tokyo Long White

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Red Beard

40-50 DAYS. Originally from Spain, this bunching onion has red stalks, mild flavor, and tender leaves. Grows up to 27” tall at full maturity. Ideal for soups and sandwiches.

Nebuka Evergreen

65 DAYS. This variety is essential to Japanese and Chinese cooking. Long green stalks split from white bulbs to form clusters of delicious garnishes for any dish. Hearty and cold resistant.

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Zebrune

110 DAYS. Shallots are a mix between garlic and onion. They provide a delicious mild flavor with much more sugar than onions or garlic. Shallots are able to be grown in many soil conditions and many climates. They can be overwintered in the soil to harvest the following year as multiple smaller shallots similar to how garlic grows, or grown by seed and harvested first year much like an onion. Highly prized by chefs for their delicate flavor and bring top dollar at farmers markets. Start seeds indoors 4-5 weeks before your last frost date, transplant outdoors once the soil has warmed and is workable. Soil should be loose, well draining, and full of organic matter. Long-day variety.

Cipollini

95-100 DAYS. This short-day variety flat onion is an Italian favorite for its spicy yet nutty aroma and long shelf life. Plants produce bulbs that are around 4-6 ounces and Onions will last 3-5 months if kept in cool storage and braid well. Classified as a yellow onion it has more of a white flesh but a brownish yellow skin when fully cured.

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Crystal White Wax

110 DAYS. This mild flavored southern heirloom that has been used in pickling for decades. This variety packs tons of flavor into it’s tiny globes. White skinned, juicy and sweet. Fully matured, these grow up to 3-4 inches, or can be harvested early for pickling. Delicious when lightly cooked or cut fresh on salads.

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Southport White Globe Bunching
90-100 DAYS. A small intermediate day white pickling / large bunching onion measuring 2 inches in diameter. A sweet, crisp onion with a good shelf life when cured correctly. Low sulfur content.

ONI10   Approx. Seed Count: 200

Ruby Red
110 DAYS. This deep purple variety is ideal for long storing and will last up to five months. It is a bit spicy and savory, making it perfect for greek salads. A favorite in the MrGardener garden for its crunch and versatility! Highly reliable with excellent yields.

ONI08   Approx. Seed Count: 250

Utah Yellow Sweet Spanish
115 DAYS. These sweet mild onion bulbs can grow to weigh up to a pound or more. Has fair storage characteristics, moderate pink root tolerance. Great variety for the West Coast. Use them for soups, stews and even in fry's. Long day variety.

ONI06   Approx. Seed Count: 250

White Sweet Spanish
110 DAYS. A pure white variety with shimmery, easy-to-peel skins. This variety has a mild and sweet flavor. Bulbs can reach over 3” in diameter. Delicious green scallions are just as edible as the bulbs. Great to add to salads, dips, and salsas. Best suited for Northern regions, grown as a fall onion in the South.

ONI05   Approx. Seed Count: 250

Red Wethersfield
100 DAYS. Long Day. This 1834 variety put Wethersfield, Connecticut on the map. Their main export was this impressive dark red onion with unmatched flavor. Its flattened purple globes and pungent flesh made this variety a fast favorite. Extremely rare and sought after in the culinary world. This variety is a delicious addition to salads, canning, and fresh eating.

ONI15   Approx. Seed Count: 150

Alisa Craig
110 DAYS. Originating in Scotland, Ailsa Craig Onions are a long day onion known for their stunning flavor and size. These giant sweet onions are known to grow 1-2 pounds a piece, sometimes up to 5lbs! Yellow/brown skin. Recommended for fresh eating as these don’t have the longest shelf life. Long-day variety.

ONI09   Approx. Seed Count: 75

Kelsea
120 DAYS. A world record setting onion variety. This variety has been known to grow between 3-5 pounds and regularly will surpass 2 pounds in good conditions. This onion is a sweet storage onion with a decent shelf life when cured correctly, however the sweetness does limit the shelf life. Impressive size makes this a must grow for anyone looking to grow a fun variety, challenge themselves, and possibly even go for a world record! The world record for the largest onion was set at 18 pounds 1 oz! Long-day variety.

ONI11   Approx. Seed Count: 50

Walla Walla
125 Days. First grown on the Island of Corsica and then bred in Italy. The Walla Walla Onion was cultivated for its jumbo uniformed size and its deliciously sweet flavor.

ONI22   Approx. Seed Count: 150

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ONI22   Approx. Seed Count: 150

Red Geneva
110 Days-Long Day. A red cipollini-type onion. It is grown for braiding and extended storage. This variety of onion has been cultivated since the 1800s. Regionally grown in Italy for its performance in hot and dry weather. It can also excel in damp and cool conditions.

ONI23   Approx. Seed Count: 75
Mammoth Melting
65 DAYS. Mammoth is nothing short of accurate for describing the size of these peas! Juicy edible pods are great in stir fries, salads, or fresh snacking! They are so sweet that they hardly make it to the dinner table. Plants produce tons of pods containing between 4-8 peas per pod and pods can range anywhere from 4 to 7 inches long! Cold tolerant and easily able to survive frosts.

Oregon Giant Snow
60 DAYS. Oregon Giant peas are one of the largest varieties in the world! They can grow up to 5 inches easily and each pod is filled with anywhere from 6 to 9 peas. Snappy and delicious! The peas can be used for snap peas when harvested young, or let them mature for green peas. Peas can also be grown as sprouts or microgreens which make a delicious addition to salads and stir fries.

Blue Shelling Snow
65 DAYS. Dark, royal purple peas that are perfect for the spring garden! Enjoy these as a snow pea by harvesting early or harvest later as a shelling pea! The color does cook to green, so they are best eaten raw if you want the most impressive color. For picky kids who won’t eat their veggies, call them ‘magic color changing peas’ and watch them change color right before their eyes!

Golden Sweet
60 DAYS. This sweet golden pea will be a favorite in your garden. 3-5’ tall plants produce loads of 3-4 inch long pods. The yellow color is retained when cooked. Peas are wonderful if used early when the pods are tender. Splayed outward and not grow upright. This gives plants a very grassy unique shape that looks amazing in the garden.

Spring Blush
70 DAYS. A bi-colored green snap pea that blushes purple! Not only does this variety grow to produce beautiful fruit, but its flowers are purple and white. If you’re looking to add something whimsical to your garden this year, this is the variety for you. Tendrils are edible as well. The plant will climb and grow up to 5-6’ and produced prolifically.

Sugar Snap
70 DAYS. The sugar snap pea is the go-to choice for everyone who loves a productive, sweet, and crisp pea. This variety produces small, cute pods that are delicious and able to be eaten raw, cooked, pods, or peas! Plants produce early and abundantly producing pods around 3-4 inches in length. Great early spring crop to grow since sugar snap peas are extremely cold hardy. Many have reported being able to have snow!
Peppers join your varieties that will do best starting indoors prior to your last frost, giving them a headstart on the growing season. Bell peppers, as most peppers do, love the heat! Black garden fabric is an external factor you can use to direct the sunlight to the soil increasing its temperature. When watering your peppers, make sure to water at the base of each plant to avoid dampening the foliage.

California Wonder Bell
75 DAYS. This variety has been the most popular bell variety since it's introduction in 1928. A standard go-to bell pepper for decades. The perfect blocky, four-lobed stuffing pepper. Thick walled and bursting with flavor. The largest open polinated heirloom bell pepper on the market.

PEP13 Approx. Seed Count: 50

Keystone Resistant Giant
75 DAYS. This large bell pepper is one of the sweetest on the market! Wonderful for stuffing, grilling or tossing up in salads. This plant produces decent amounts of massive peppers weighing several ounces each, and bigger than a softball in size. Turn from green to red when fully mature. A truly amazing heirloom variety worth growing!

PEP25 Approx. Seed Count: 50

Yolo Wonder
75-80 DAYS. The Yolo wonder pepper was designed for New Mexico and its dry hot climate. This bell pepper produces large thick walled blocky fruit that starts green and turn red once ripe. Plants will produce copious amounts of massive fruits so if you are short on space, 1 plant will produce more than enough!

PEP29 Approx. Seed Count: 50

Golden Cal Wonder
75 DAYS. A beautiful golden yellow California Wonder variety. Grows tall and sturdy, and is less prone to snapping than some of the other bell pepper varieties. An early producer and produces all season. Thick walled, very sweet and mild. A popular choice since it's introduction in the 1920’s.

PEP47 Approx. Seed Count: 50

Sunbright
75 DAYS. A delicious variety that is ideal for the home gardener. 5” long sweet peppers are a bright yellow color that will add a ray of sunshine to any salad or veggie tray. Perfect for stuffing, this variety will soak up any flavor you fill it with while adding it's own crispiness to the mix. Four globed and heavy yielding.

PEP88 Approx. Seed Count: 50

Emerald Giant
70-80 Days. This blocky green bell pepper is hefty and a great producer! It tastes the same as your classic green bell pepper, but it’s much heartier in size! Enjoy it the same way as your traditional bell pepper.

PEP47 Approx. Seed Count: 50

Coral Bell
75 DAYS. This sweet variety ripens into a bright sunset orange color that is the perfect addition to salads and veggie platters. Can be eaten fresh or cooked, with a slightly citrus flavor that matches the brightness of its color. Thick walled and a great source of antioxidants. Disease resistant and high yielding.

PEP10 Approx. Seed Count: 15

Big Red
65 DAYS. This variety produces high yields of extremely sweet scarlet red peppers. Juicy and bursting with flavor, this variety is delicious fresh, roasted, or stuffed. Thick walled and rich in antioxidants, this variety adds a splash of color to any salad or veggie tray.

PEP16 Approx. Seed Count: 50

Chocolate Beauty
70-80 Days. This blocky, medium variety is three lobed and absolutely beautiful. Matures into a deep, chocolate brown. This variety is sweet and juicy, making it the perfect variety for snacking or incorporating into salads. Productive enough for those planning to sell at the farmers market.

PEP10 Approx. Seed Count: 15

Purple Beauty
75 DAYS. This bell pepper variety produces medium sized blocky bell peppers with a deep purple color and a thick wall making for a sweet, crisp, and colorful addition to any dish. Purple skin contrasts beautifully with bright green interior flesh. Bound to spark interest around the dinner table because of its unique appearance and wonderful flavor.

PEP48 Approx. Seed Count: 15

Stuffed Peppers
Destem your peppers and blanch them in boiling water. You can fill them with a variety of mixtures. I love to add sauteed onions, cooked ground beef and rice. Layer them with a red sauce of your choice and a heap of mozzarella cheese. Bake in the oven on 350 for about 35-40 minutes switching it to broil for the last minute to get that char on your cheese.
Sweet Pepper

Cubanelle
95 DAYS. This variety is one of the mildest pimento-type peppers. Produces high yields of 4" long, 2" wide, heart shaped fruits. Delicious in salads, garnishes, and canned goods.

PEP04  Approx. Seed Count: 50

Banana
75 DAYS. This sweet and tasty variety bares pointed yellow fruit about 7 inches long. Thick walled fruit matures from light yellow to bright red. Popular for salads, frying, and pickling. These sweet banana peppers are great to top pizzas, salads and sandwiches!

PEP18  Approx. Seed Count: 75

Hungarian Yellow Wax
65 DAYS. A creamy-yellow translucent color, very similar to the Banana Wax Pepper. Thin skin with a thick flesh due to immaturity. Picked at an immature stage, it has a sweet hot flavor varying from warm to moderately hot. The color changes to an orange-red and the heat rises to an almost inedible intense heat while keeping its sweetness. Great to pickle this pepper or slice raw to top pasta dishes or salads!

PEP15  Approx. Seed Count: 50

Jimmy Nardello
75 DAYS. A highly prized grilling pepper used in Italian cooking. Plants produce many deep red medium/mild peppers that are curved at the top and measure around 5 inches long. Excellent fresh or dried. Genetics can be traced back to the early 1900’s.

PEP07  Approx. Seed Count: 15

Hungarian Yellow Wax

Corno Di Toro Rosso
80 DAYS. This Italian sweet grilling pepper is world renown for being the pepper of choice for roasted peppers. It is also the most common pepper variety chosen for olive oil preserves. Sweet, thick walled, and flavorful with plants that are extremely productive.

PEP19  Approx. Seed Count: 25

Corno Di Toro Giallo
80 DAYS. This Italian sweet grilling pepper is world renown for being the pepper of choice for roasted peppers. It is also the most common pepper variety chosen for olive oil preserves. Sweet, thick walled, and flavorful with plants that are extremely productive.

PEP33  Approx. Seed Count: 25

Giant Marconi
72 DAYS. This gorgeous Italian heirloom is delectable and sweet with a hint of smoky flavor. Grows to approximately 8" long and 3" wide. Perfect for stuffing, grilling, and roasting. Easy to grow and disease resistant.

PEP35  Approx. Seed Count: 25

Habanada
90 DAYS. A brightly flavored habanera variety without the heat! Ripens to a sunset orange color, making it a colorful addition to any recipe. Delicious eaten fresh, roasted, or added to salsa.

PEP36  Approx. Seed Count: 10

Scoville Chili Heat Chart
**Shishito**

75 DAYS. One of the most highly prized peppers for Japanese cooking and stir fries. This pepper is also wonderful pickled and fresh. It is hot, sweet, and crisp. This variety is a prolific producer. If you like the pepperoncini pepper, this is very comparable in size and shape, but totally different in flavor.

PEP30 Approx. Seed Count: 50

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**Pepperoncini**

70 DAYS. From southern Italy, this variety is ideal for pickled peppers. Fruits grow from 2-5 inches long. This variety will change colors depending on how it is prepared. At first, peppers will go from pink to red when they reach full maturity, and then once pickled it will turn pale yellow. 1,000-2,000 on the Scoville scale.

PEP34 Approx. Seed Count: 25

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**Santa Fe Grande**

70 DAYS. A fun pepper to grow, for those looking for a bite of heat, but not too much! This pepper comes in fun colors, and will surely give abundant yields. Pickle it and serve next to a deli sandwich, and chips!

PEP02 Approx. Seed Count: 50

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**Ancho Grande**

75 DAYS. Ancho Grande pepper is a favorite! Great for making authentic Mexican dishes. Stuff them with quinoa, veggies for a perfectly balanced appetizer or meal. These peppers grow BIG! To lower the heat content, make sure to de-seed them. Pick them fully red to get the hottest pepper and more flavorful.

PEP01 Approx. Seed Count: 50

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**Mulato Isleno**

95 Days. To get the full mulato experience, make sure to let this poblano pepper dry on the vine! The depth flavor of this variety is prune-like and smoky, making it a unique experience! This is a great companion for mole and chile con carne recipes!

PEA43 Approx. Seed Count: 10

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**Big Jim**

80 DAYS. A super pepper all around. Spicy enough for salsas and chilies, without an overpowering heat. Enjoy the sweet and citrusy flavors that come from it along with a bite of spice. The peppers are long and you can expect this plant to produce generous amounts of peppers. Start green and slowly mature into a bold red as it gets spicier.

PEP7 Approx. Seed Count: 50

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**Pasilla Bajio**

75 DAYS. A Mexican-Cuisine favorite, it is rising in popularity because of its explosive flavor. Great to dehydrate and then use for mole, salsas and more! Produces in great quantities when tended to properly. Smokey, sweet, and not extremely spicy.

PEP05 Approx. Seed Count: 50

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**Numex Joe Parker Pepper**

70-95 Days. The Numex Pepper is a great roasting pepper. These plants produce large harvests of mild thick walled fruits that contain few seeds. Once peppers turn from green to red you will know they are ready to enjoy!

PEP41 Approx. Seed Count: 50

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**Alma Paprika**

80 DAYS. This apple shaped variety is sweet with a hint of smoky heat in the seeds. Best for drying and grinding into paprika seasoning. Fruits will be creamy white at first and will transition to bright red when they are ready to harvest. 1,000 - 3,000 on the scoville scale.

PEP6 Approx. Seed Count: 25

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**Anaheim Chili**

75 DAYS. An MGardener Family favorite. Fun to grow, grows prolifically and versatile to use in many dishes. Popular for salsas, salads, frying, and pickling. Mild enough for raw eating, and the perfect addition to a mild salsa recipe for just enough kick to enhance the flavor of other ingredients.

PEP6 Approx. Seed Count: 50

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**Large Red Cherry**

75 DAYS. Also known as the cherry bomb, this pepper packs a punch! Plants produce small round peppers that resemble cherries. The production on the plants is average, but on good years they can produce 70-80 peppers per plant in a northern growing season. Southern states would have even better yields. Tolerates shock very well in comparison to other pepper varieties. It doesn’t drop flowers when moved outside, making easier to cut back and brought inside without a problem.

PEP21 Approx. Seed Count: 50

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**Jalapeno**

75 DAYS. The Early Jalapeño Pepper is a great variety for Northern Gardeners. This variety reigns early, dark green to red in color. The peppers grow up to 3 inches, are prolific producers. Can be eaten raw, cooked or pickled! These peppers are a wonderful ingredient to traditional guacamole or can be sautéed and added to fajitas!

PEP01 Approx. Seed Count: 50

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**Hungarian Yellow Wax**

80 DAYS. Unlike their closest cousin the Hungarian sweet, these peppers are HOT! Tangy ion flavor with a spicy twist. Plants produce banana shaped peppers that will turn orange with time. Excellent for short season areas. Bright yellow and a popular choice for canning and pickling.

PEP21 Approx. Seed Count: 50
**HOT PEPPER**

**Jamaican Yellow Mushroom**
85-100 Days. This citrusy, fruity pepper is bright and hail from Jamaica! This pepper enjoys the sun and warmth - its exterior is reminiscent of yellow bell pepper, but do not be fooled as it is packed with spiciness inside!

PEP48 Approx. Seed Count: 15

**Mushroom Red Pepper**
80-95 Days. The Mushroom Red Pepper is a stout shaped fruit that are hot once they mature to a red color. This United States heirloom is a great hot pickling pepper.

PEP49 Approx. Seed Count: 50

**Serrano Tampiqueno**
75 DAYS. Serrano peppers are a must have in the garden. Small orange to red peppers hang in abundance from the short plants. These peppers have some heat, but not quite enough to send you packing. They are great in homemade hot sauces, pickled, and are the ideal chill for drying and grinding into homemade powder. The plants are some of the best yielding peppers and are hardy in adverse weather conditions.

PEP20 Approx. Seed Count: 50

**Tabasco**
80 DAYS. A super HOT HOT pepper! Great for those that dream of making their own hot sauce, or just want to add a daring kick to their dishes. A unique smoky flavor makes tabascos one of the most popular peppers in the world. Plants produce high yields of tiny orange and yellow peppers that pack a kick! Excellent in small container gardens due to the petite size of the plants.

PEP23 Approx. Seed Count: 15

**Lemon Drop**
100 DAYS. From Peru, The Lemon Drop is a spicy and tangy seasoning pepper with a fruity lemony flavor and aroma. Fruits grow up to 2" long and dry well. An extremely rare find outside of South America. Delicious in fruity salsa. Heat tolerant with high yields.

PEP36 Approx. Seed Count: 15

**Chile de Arbol**
80 Days. Chile De Arbol, translates to tree chili in Spanish, this cute pepper packs heat! It is about six times hotter than a jalapeno! Let this pepper dry until the stem is wood-like for maximum flavor! Make sure to coat with a bit of oil to get the smoky and nutty flavor from the pepper! This is a popular ingredient with salsa making!

PEP44 Approx. Seed Count: 10

**Cayenne Long Slim**
75 DAYS. Do not be deceived by the size, these peppers pack a lot of heat and flavor. This variety is high yielding and grows 4-6" long and ½’ wide. Slightly hotter than jalapenos, this variety has a multitude of uses in the kitchen. Fresh, canned, used in pickling, or dried, cayenne is the perfect type for adding a kick to any recipe.

PEP02 Approx. Seed Count: 50

**Orange Cayenne Pepper**
80 Days. This fiery orange pepper is slender and long and supremely versatile as it can be dried as a powdered spice or tossed into stir fry and sauces. Enjoy with caution!

PEP45 Approx. Seed Count: 50

**Purple Cayenne Pepper**
80 DAYS. The Purple Cayenne Pepper is a small orange to red pepper with a fruity lemony flavor and aroma. Fruits grow up to 2" long and dry well. An extremely rare find outside of South America. Delicious in fruity salsa. Heat tolerant with high yields.

PEP46 Approx. Seed Count: 15

**Chile de Arbol Pepper**
85 DAYS. HOT HOT HOT. At 1,000,000 scoville, this pepper is one of the hottest heirloom peppers in the world. Plants will produce large amounts of medium sized, cone shaped peppers, that will begin green then turn slowly to bright then red. WARNING we are not responsible for any damage caused by this pepper, you have been warned that it is dangerously hot. The pepper has smoky and floral notes, and is known for its use in Indian cuisine where the pepper first originated.

PEP31 Approx. Seed Count: 15

**Habanero Caribbean Orange**
100 DAYS. This variety packs a punch. Fruit matures from green to bright orange and have a taste of tangy citrus flavor accompanied by amazing heat. Fruits reach 3-5 cm long. Best suited for the daring, and those that love spicy food.

PEP39 Approx. Seed Count: 15

**Habanero Caribbean Red**
70 DAYS. This variety is an absolute staple in the garden of anyone who loves adding pure heat to their recipes. Heavy yields of tiny peppers. Handle these with caution! Can be picked green at about 70 days, or picked at full maturity for a touch of sweetness. Like a mini sweet pepper with the heat turned all the way up. One of the hottest peppers on the market.

PEP03 Approx. Seed Count: 15

**Bhut Jolokia**
85 DAYS. This variety is the first-ever hot pepper variety and called "the mother of all peppers" because of its ancient origin. Rich with sweetness. Like a mini sweet pepper with the heat turned all the way up. One of the hottest peppers on the market. Do not be deceived by the size, these peppers pack a lot of heat and flavor. This variety is high yielding and grows 4-6" long and ½’ wide. Slightly hotter than jalapenos, this variety has a multitude of uses in the kitchen. Fresh, canned, used in pickling, or dried, cayenne is the perfect type for adding a kick to any recipe.

PEP03 Approx. Seed Count: 15

**Habanero Caribbean Red**
70 DAYS. This variety is an absolute staple in the garden of anyone who loves adding pure heat to their recipes. Heavy yields of tiny peppers. Handle these with caution! Can be picked green at about 70 days, or picked at full maturity for a touch of sweetness. Like a mini sweet pepper with the heat turned all the way up. One of the hottest peppers on the market.

PEP04 Approx. Seed Count: 15

**Chile de Arbol Pepper**
85 DAYS. HOT HOT HOT. At 1,000,000 scoville, this pepper is one of the hottest heirloom peppers in the world. Plants will produce large amounts of medium sized, cone shaped peppers, that will begin green then turn slowly to bright then red. WARNING we are not responsible for any damage caused by this pepper, you have been warned that it is dangerously hot. The pepper has smoky and floral notes, and is known for its use in Indian cuisine where the pepper first originated.

PEP31 Approx. Seed Count: 15
Jack Be Little

90 DAYS. A prolific producing plant that can easily put out 10-15 of these pumpkins. Super tiny and cute in every way, these look great as decoration but are also edible as a squash. Slightly stringy, but much sweeter than almost all of the pumpkin varieties.

PUM05  Approx. Seed Count: 15

Connecticut Field

120 DAYS. This classic American variety is several hundred years old and was a favorite autumn decoration of the New England settlers. A classic pumpkin perfect for carving. Yields up to 5 pumpkins that can weigh up to 20 pounds! These are deep orange, lightly ribbed, with a soft thick skin which makes them ideal for cooking.

PUM02  Approx. Seed Count: 15

Howden

105 DAYS. One of the most cultivated varieties of pumpkin in the United States. The most easy to carve, consistent shape, and longest shelf life make it perfect for jack-o-lanterns and decorations. If you have ever gone to the grocery store and purchased a pumpkin, you bought a Howden! Vines will produce 3-4 medium 15-20 pound pumpkins.

PUM09  Approx. Seed Count: 15

Sugar Pie

90 DAYS. A perfect candidate for pie, these pumpkins are sweet, smooth, and have tons of meat with minimal seeds. They can also be used as decorations, but we would hate to see their great flavor go to waste! Plants produce decent amounts of pumpkins that can weight up to 10lb. with an average around 6-7lb.

PUM03  Approx. Seed Count: 15

State Fair Winner

130 DAYS. This pumpkin is truly HUGE. State fair winner is a variety known to grow past 300 pounds with minimal effort. Known to reach a maximum 1200 pounds on a regular basis with proper care, culling, and pumpkin growing know-how (a.k.a luck). Good luck and GROW BIG!

PUM08  Approx. Seed Count: 3

Big Max

110 DAYS. These pumpkins grow big! Each plant can produce up to 5 pumpkins each weighing up to 30 pounds! This smooth skinned variety is known for its very thick stem and bright orange color. It is all up to how you care for them to reach their biggest size! This is a fun variety to grow with kids. Not only are the seeds edible, but the flesh is a delicious addition to recipes.

PUM06  Approx. Seed Count: 15

Atlantic Giant

120 DAYS. This pumpkin variety holds the world record for the largest pumpkin ever grown. The Atlantic giant pumpkin is known to reach sizes of 500 to 1000 pounds. Each vine will produce one very large pumpkin, or 4 to 6 medium to large size pumpkins easily weighing over 40 pounds each. The seeds are plump and delicious when roasted, and although the flesh is ratherstringy it is still very delicious.

PUM08  Approx. Seed Count: 15
Cinderella
110 DAYS. One of the oldest recorded pumpkins being grown today. This French heirloom variety is known as the Cinderella pumpkin because it was used as the model for illustrating Cinderella’s magical coach! It’s picturesque ridges and deep color make it a beautiful autumn decoration. Bore tender and delicious flesh perfect for canning or baking needs once you crack through it’s thick skin. Stores longer than most varieties. Plant yields 3-5 pumpkins that weigh anywhere from 20-30lbs.

Jarrahdale
95 DAYS. This unique variety is a true blue pumpkin! Plants will produce 4-6 medium-size pumpkins weighing around 4 to 10 pounds each. The flesh is deep orange and very thick. Carving is not really the best purpose, but for decoration it is beautiful. This variety is also incredible when roasted for pies, soup, or baked goods. Rich in flavor, creamy, and free of large strings. The seeds are large and delicious when roasted too. A very long storage pumpkin.

Winter Luxury
105 DAYS. This 1893 variety is the most sought after culinary pumpkin in the world because of its absolutely fiberless flesh. Once roasted, this variety mashes into a creamy blend without additional ingredients. Perfect for pies, normally grows from 6-9 pounds each.

Long Island Cheese
105 DAYS. Before the canned pumpkin trend, this Long Island heirloom was one of the most sought after culinary varieties for its rich, sweet flesh. Resembles a wheel of cheese with its light creamy orange skin and dramatic ribbing. Stores for 90-100 days. 6-10 pounds each. Cold tolerant.

Cinderella Pumpkin
100 Days. This beautiful Japanese small bush-like pumpkin is hulless and perfect for gardening in small spaces. Its average weight is 5.8 pounds average and has a beautiful dark green and orange ribbed exterior. Their seeds are a perfect snack, with a nutty flavor when toasted! Expect 2-3 pumpkins per plant.

Radishes are a great first crop to get your feet wet into gardening. As most varieties take less than a month to produce, radishes yield quick results boosting your confidence as an avid gardener. Succession planting is a great way to increase your yield in a small space. If your radishes happen to bolt due to warm weather don’t quickly pull the plants up. Collect the radish pods to use on top of salads, adding the same flavor profile.

German Giant
30 DAYS. Absolutely massive radishes, this variety is often confused for beets. These are fast maturing for their size, and if you like a spicy radish then you are in luck. These are hot, delicious, and if you like garden fresh snacks, then these are for you. Beautiful red roots that can be as large as a golf ball!

Early Scarlet Globe
22 DAYS. The early scarlet globe radish is a bright red radish, with white flesh that is truly sweet and crispy. Easy to grow with a short maturity date. Perfect size for snacking on with a bit of salt or slicing onto fresh salads.

Sparkler White Tip
30 DAYS. The sparkler white tip radish is one of the most classic heirloom radishes. With a beautiful red and white color divided perfectly in half, it makes for a beautiful and delicious variety. Cold tolerant and easy to grow in both spring and fall gardens.

Kakai Pumpkin
110 Days. This beautiful Japanese small bush-like pumpkin is hulless and perfect for gardening in small spaces. Its average weight is 5.8 pounds average and has a beautiful dark green and orange ribbed exterior. Their seeds are a perfect snack, with a nutty flavor when toasted! Expect 2-3 pumpkins per plant!
Watermelon
60 DAYS. Sometimes called the roseheart radish, this variety is inside-out with its creamy white exterior and its gorgeous magenta flesh. These radishes are amazing when added to salads or fermenting side dishes. These are spicy and crisp with just the right amount of peppery earthy flavor that we all love from a radish. One of the spiciest radishes on the market.

Black Spanish
30 DAYS. Grown as early as the 16th century. This variety is truly unique with its deep black skin and a bright white interior; it is one of the most incredible looking radishes you will find. Peppery and rich; delicious raw or cooked. Thrives in cool temperatures.

Purple Plum
28 DAYS. This is a breathtaking variety with its bright purple skin! The flesh is white and has a mild and sweet flavor. It is known for being resistant to cracking. 1-1/2” globes. Early to harvest, making it perfect for home gardeners.

Hailstone
25 DAYS. The Hailstone Radish is a small globe shaped radish with firm crisp flesh. The flesh is delicious and holds its freshness for a long time. Grow to about 1.5” across. Plant this variety very early in the spring in a sunny location as soon as the ground may be cultivated and enriched with organic material. For an extended harvest period, plant at two week intervals avoiding hot summer temperatures.

Daikon
55 DAYS. An asian favorite for pickling but also amazing eaten fresh! This radish buried deep in the ground to loosen, and amend the soil texture without tilling. This variety will help add nitrogen to the soil as it grows, adding nutrients so you don't have to! Grow these in the early spring or fall for a bountiful crop. Roots grow 5-8 inches long and some can get even larger.

Roasted Radishes
Preheat oven to 425 degrees. Cube radishes, toss in butter or ghee and arrange a single layer in an oven safe pan. You can play with the seasoning for your family’s taste. Our favorites are using minced garlic, parekley and chives! Roast for 25-30 minutes tossing them halfway through.

Enjoy!
**Victoria Rhubarb**
80 DAYS. A traditional rhubarb variety with a tart yet sweet stalk. Deep red, and grows perennially without a problem! Imagine growing your own rhubarb for kombucha, wine, strawberry rhubarb pie, or jams & preserves!

**Haris Model**
130 DAYS. Parsnips are long roots similar to carrots, but longer growing season, with a slightly nutty flavor. This delicious variety has uniform white roots. The roots grow up to 12 long with tender, sweet flesh. Parsnips grow similar to carrots in not liking mid-summer weather well. Plant in the early spring in well drained soil. Place seeds in tilled and enriched soil right after the last frost. Tilling deeper gives the roots more room to grow and develop. Excellent Source Of: Dietary Fiber, Vitamins C and K, Folate, and Potassium.

**American Purple Top**
65 DAYS. This pre-1920s heirloom is the perfect fall root crop. Mild, sweet, and delicious, this variety is large compared to other rutabagas. Bright yellow flesh surrounded by beautiful white and purple skin. Can be enjoyed cooked or raw. Tasty in stews, cubed, or mashed.

**Hollow Crown**
100 DAYS. This variety is one of the lesser-known parsnips. With flavors that are reminiscent of potato and carrot it is easy to understand why it is so loved! Roots are large in size averaging around 1.2 inches in diameter. The perfect fall crop as it stores remarkably well. Plants produce seed stalks the following year.

**Purple White Globe**
55 DAYS. The traditional American turnip! Amazing in stew or roasts to add earthiness and flavor unlike any other root vegetable. Rich in fiber, iron, and other minerals. Plants produce amazing 5-8 inch in diameter bulbs with a beautiful purple top, adding color to any meal raw or cooked!

**Shogoin**
40-60 DAYS. A popular cool-weather vegetable grown for its crisp roots and delicious greens. The root can be served sliced on a relish tray with dips. It is also enjoyed sliced, boiled, or mashed. Leaves grow up to two feet tall! Prepare greens by steaming. A wonderful fall crop because of its quick maturing time.

**Golden Ball**
50 DAYS. Everything to love about turnips can be found in this variety. The turnip roots are large averaging 4 inches in diameter and are a beautiful golden yellow color. Rich in iron, vitamin K, C, and potassium. A great source of fiber and essential beta carotene that helps with healthy vision! Delicious peppery taste.
**Virginia Peanut**

80-90 DAYS. Peanuts! Peanuts! Grow your own Peanuts! A family heirloom from the 1910’s. This American classic is known for its reliable yield, large pods, and incredible flavor. 1-2 extra large nuts per pod. Grows best in well-drained soil; one plant can yield 50-60 pods each.

**ROO11** Approx. Seed Count: 20

**Jicama**

95-130 DAYS. This tuber has grown in popularity from a cult following for its amazingly sweet, crisp texture that is reminiscent of sweet potato crossed with water chestnut. It also is much less starchy than a potato meaning it is low in carbohydrates. One root per plant with roots that grow up to 5lbs each.

**ROOT2** Approx. Seed Count: 25

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**New Zealand**

45 DAYS. A distant cousin of spinach, this variety is technically not a true spinach but is used similarly for its texture and flavor. This unique variety has small spear-shaped leaves and grows tall and upright. There’s no reason to worry about early bolting here. This variety is heat tolerant and will produce all summer long. A great source of vitamin C.

**SPI02** Approx. Seed Count: 40

**Giant Noble**

43 DAYS. Introduced in 1926, this variety has been favorite in the home garden for generations. This heirloom spinach handles the coldest weather and is best planted in early spring. Large leaves and a tender texture make it an excellent addition to a spring salad mix or added to a green smoothie. Delicious raw, steamed, or cooked, this spinach is delicious, not stringy, and not bitter at all.

**SPI03** Approx. Seed Count: 150

**Viroflay**

50 DAYS. A gourmet French heirloom, this variety dates back to 1866. Leaves can grow up to 10 inches long, and are lush and green, and very versatile to enjoy. They can be enjoyed fresh or cooked. The plant can get up to 2 feet wide and with 10” long leaves. Very high yields. Best to direct sow.

**SPI08** Approx. Seed Count: 250

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**BLOOMSDALE LONG STANDING**

40 DAYS. This variety produces huge, dark green leaves with delicious flavor. Slow to bolt and is very easy to grow. Perfect for any gardener. Cold-hardy leaves are rich and buttery. Wonderful eaten raw, cooked, or preserved in the freezer to use later. Add it to a pasta dish with some basil and heirloom spaghetti sauce!

**SPI01** Approx. Seed Count: 150

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**Butterfly**

45 DAYS. This gorgeous variety yields large, glossy, dark green semi-savoy leaves. Plants are a stabilized open-pollinated variety that was crossed between American spinach and Viroflay to have a round shape and large size. Its extra-hardy and nutritious leaves are great, both sauteed and fresh.

**SPI11** Approx. Seed Count: 150

**Giant Winter**

50 DAYS. This heirloom spinach is one of the coldest hardy varieties. It is prized by market growers for its longevity and season extension. Grown in both spring and fall for nearly 2-3 weeks longer production from traditional spinach varieties.

**SPI12** Approx. Seed Count: 150

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**Spinach**

Spinach is a leafy green that is a rich superfood. The plants form a deep tap root, therefore having good aeration at least a foot deep will help your spinach plants thrive. As are many greens, spinach is a quick turnaround crop. Best grown in the cooler temperatures it takes, on average, six weeks from seed sowing to harvest to enjoy these tender leaves.

Direct Sow 1/2” deep and thin to 3-6” in early spring. Sow late summer for fall harvest.

Harvest anytime the once they leaves get to be 3” long or the entire plant at once.

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**Viroflay**

50 DAYS. A gourmet French heirloom, this variety dates back to 1866. Leaves can grow up to 10 inches long, and are lush and green, and very versatile to enjoy. They can be enjoyed fresh or cooked. The plant can get up to 2 feet wide and with 10” long leaves. Very high yields. Best to direct sow.

**SPI08** Approx. Seed Count: 250

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Harvest anytime the once they leaves get to be 3” long or the entire plant at once.
**Egyptian Spinach**
60 DAYS. This Middle Eastern super green is high in vitamins and minerals. Once a staple in the diets of ancient Egyptian pharaohs. One of the most widely eaten vegetables in Egypt. Delicious sauteed, in soups, or dried for tea. Used to aid digestion, improve vision, and reduce stress.

**American Spinach**
45-55 DAYS. This award winning variety is prized for its heat and drought resistance. Thick, dark green leaves are savoyed and filled with nutrients. Slow to bolt and has a longer season than other varieties. High yields. Perfect for a fall garden, this will get sweeter when it matures in cool weather. Suitable for canning, freezing, and fresh eating.

**Verdi**
45-70 DAYS. A lobe-leafed variety of spinach. This variety is a smaller plant with a lower profile. Cold tolerant and perfect for unprotected season protection. Rich in iron, vitamin K, C, and A.

**Red Malabar**
45-70 DAYS. This Asian heirloom variety has ruby red stems and massive succulent green leaves. Not a true spinach variety, but similar in flavor and usage. Unlike classic spinach, this is a heat loving variety that will climb up any trellis. Frost sensitive. Greens are delicious in salads, stir fries, and smoothies.

**Egyptian Spinach Salad**
Go to the garden and collect a large heaping of fresh spinach as well as a bowl of fresh strawberries. Slice the strawberries to put on your spinach and add a bit of goat cheese. Finish it off with either a fruit based balsamic or a poppy seed dressing. Both make for a refreshing meal!

**Round Zucchini**
50-60 DAYS. This variety is a very easy to grow, round zucchini which is ideal for small gardens. Compact plants produce a generous crop all season long. Being such a versatile vegetable, the Eight Ball Squash can be used raw, baked, fried, steamed, stuffed and has excellent flavor. Harvest when young for tender fruits.

**Golden Zucchini**
65 DAYS. About 4-5 fruits produce per plant. Bush plants, bright-golden cylindrical fruits, medium long and slender with an excellent flavor. For best flavor, pick when they are under 10 inches long. Delightful in creamy soups, make fresh ‘zoodles’ by mandolin slicing these and topping with fresh tomatoes, salt, pepper and drizzle a bit of olive oil! Use like a traditional green zucchini.

**Grey Zucchini**
60 DAYS. A heat resistant 1950s favorite. This gorgeous grey-green variety is ideal for the small space gardener. This variety doesn’t produce very long squashes, but they produce lots of them! Grows on average of 6-8 inches long. They are flavorful and slightly more resistant to powdery mildew than most.

**Black Beauty Zucchini**
55 DAYS. Dark green, glossy, straight and slender zucchini. May grow up to the size of a baseball bat or bigger if you forget about it! Firm, very tender, with amazing flavor. Great to add to your grilled recipes such as kebabs or incorporate into zucchini bread for a sweet treat.

**Italian Stripped Zucchini**
45-50 DAYS. Italian Stripped Zucchini is a prolific producer. Also known as Cocozelle. This Italian heirloom bares a distinct pattern and nutty flavor. Plants produce smaller zucchini than other varieties but it makes up for size in yields. Perfect for the small space gardener. The plant is also more tolerant to disease and will last later into the season than most other varieties. Wonderful sauteed or roasted.

**Round Zucchini**
50-60 DAYS. This variety is a very easy to grow, round zucchini which is ideal for small gardens. Compact plants produce a generous crop all season long. Being such a versatile vegetable, the Eight Ball Squash can be used raw, baked, fried, steamed, stuffed and has excellent flavor. Harvest when young for tender fruits.
Contrary to its name, winter squash is very frost tender. The name actually comes from its long term storing ability. When fully mature, winter squash will develop a very thick and hard rind. To determine if your squash is ready you should no longer be able to puncture the fruit with your finger nail. Store your squash in a cool dark and dry place in your home to enjoy the fruits of your harvest long into the winter months.

Direct Sow after last frost 1/2-1” deep. Space 36” apart.

**Waltham Butternut**
90 DAYS. This variety is the most popular winter squash on the market because of its amazing quality and flavor. Great for the homesteader, as it stores for a very long time! Peanut shaped uniformly, larger yields, and rich flavor. Tan fruits grow 8 to 10 inches long, thick, with deep orange interior, sweet, creamy, and flavorful! Delicious steamed, boiled, or baked. Incorporate into your favorite fall recipes.

**Vegetable Spaghetti**
85 DAYS. This variety is a delicious alternative to noodles. Vines are productive, and need a little extra space to produce medium sized fruits. 3.5 lbs of soft golden flesh. Simply cook in the oven for 50 minutes and shred with a fork. Eat with spaghetti sauce or season and enjoy! This is a winter squash, meaning it stores for 3-4 months if kept in cool and dark location.

**Sweet Meat**
95 DAYS. This American Northwestern variety is a large flattened globe with hard, grey-green rind. Deep yellow flesh is orange, hard and fiberless. Delicious sweet flavor that improves in storage. Plants are tolerant to powdery mildew, and due to the thicker stem they are not a favorite for the squash vine borer. Makes delicious pumpkin pie.

**Burgess Buttercup**
100 DAYS. Plant produces dark green fruits, with a beautiful orange sweet flesh. These squash are buttery and smooth. A great alternative to mashed sweet potatoes. 3-3.5 pound fruits. The flesh is stringless and is great to use for baking and steaming. About 6-7 fruits produce per plant.

**Table King Bush Acorn**
80 DAYS. This variety is a compact plant that is great for home gardeners. The plant usually sets 5-8 two pound delicious fruits. Great for storing and even develop better flavor when stored briefly. Drizzle with brown sugar and butter place in the oven to bake at 350° for 15-20 minutes, and enjoy! Excellent source of: Minerals and Vitamins C, K, E and excellent source of Fiber.

**Sweet Dumpling**
95 DAYS. One of the sweetest varieties of squash! Small flattened ribbed 1 lb. fruit with white skin and green stripes. The flesh is smooth and orange. Not too stringy. Plants produce decent amounts of squash that have a wonderful shelf life.

**Butternut**
90-100 DAYS. This Canadian heirloom is the close cousin to the butternut squash, with a thinner neck and unique shape. This variety is nearly extinct and is rich with a creamy texture and a sweet, nutty flavor. Grows from 2-4lbs a piece. A favorite for roasting, mashing, or making into soups and pies. Stores well! More productive than other hubbards because of its slightly smaller fruits. 8-10lbs a piece.

**Delicata**
85 DAYS. This winter squash is very similar to the sweet dumpling squash. The only difference is the size! Delicata is a large winter squash around 1-3 pounds each, and can be stored for months still staying fresh. Vines produce 8-10 fruits per plant. The squash is smooth, creamy, and sweet. A classic old variety grown for centuries. This style of squash is one of the oldest dating back almost 3,000 years!

**North Georgia Candy Roaster**
90-100 DAYS. This variety is a pink, banana-style squash with a distinctive greenish blueish blossom and mark. They are formed on 8-10 foot vines and can easily grow to be 10-15 pounds each. Once roasted, they have the highest sugar content of any winter squash, and their stringless creamy flesh is excellent for making pies, baking, or frying.

**Blue Hubbard**
110 DAYS. This variety is a winter squash that will produce between 5 and 8 squash per plant. Fruits will weigh around two pounds a piece, with a beautiful deep blue color to the flesh. The skin of this variety is tough, but once you cut though it the flesh is meaty, thick, and well worth the effort. Keeps remarkably well, lasting several months and often into early spring if stored properly!

**Golden Hubbard**
95-110 DAYS. An outstanding winter vegetable, easy to grow and prolific. Thick skin, sweet, and excellent tasting. Delicious in pies or cut into serving size pieces and baked, steamed, broiled or mashed. More productive than other hubbards because of its slightly smaller fruits. 8-10lbs a piece.
**WINTER SQUASH**

**Black Futsu**
110 DAYS. Black Futsu is a esthetically unique Japanese variety that is flavorful but also can be a statement piece in your fall decor! Skin is thin, edible, and matures from a grayish blue color to a warm orange. The flesh is bright orange and delicious in any dish. Stores for 4-5 months.

SQU25  Approx. Seed Count: 25

**Honeynut**
110 DAYS. One of the most popular butternut squash varieties currently. This fan favorite is loved for its super sweet flesh and deep orange skin. The shell life of this winter squash is shorter than others due to its sugar content.

SQU10  Approx. Seed Count: 10

**Gill’s Golden Pippin**
80-100 DAYS. A small squash that is moderately sweet in flavor and acorn-shaped! Perfect for eating or for use as an accent for a cornucopia piece.

SQU17  Approx. Seed Count: 10

**Masquee De Maroc**
90-100 DAYS. A french squash prized for its heritage and flavor. Not a pretty-looking squash by any means, but don’t let the outer skin deter you from enjoying the creamy, nearly stringless meaty interior! Plants produce large fruits that are bell-shaped and similar in size to butternut squash.

SQU26  Approx. Seed Count: 10

**Kabocha**
80-100 DAYS. Also known as Japanese Pumpkin. It produces a hard dark-green exterior skin with a bright yellowish orange flesh with small seeds and is high in the antioxidant beta-carotene. This squash is known for its excellent sweet and nutty flavoring.

SQU19  Approx. Seed Count: 10

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**Prolific Straightneck**
70 DAYS. Plants produce insane amounts of straight squash that resemble zucchini. Creamy yellow skinned fruits are buttery and delicious. The benefit to these are that the entire fruit is edible and it is far less seedy than its lookalike. Heat tolerant and somewhat drought tolerant, this variety will produce late into the season where others dwindle out. This is a must grow and Mlgardener recommended for any gardener!

SQU11  Approx. Seed Count: 10

**Lemon**
55 DAYS. This lemon-look-alike squash is both cute and cheery! Make sure to harvest young for the best flavor! They have a mild squash taste but are excellent when grilled or roasted. Their prolific harvest makes a perfect addition for the home gardener or market farmer!

SQU19  Approx. Seed Count: 10

**Black Futsu**
110 DAYS. Black Futsu is a esthetically unique Japanese variety that is flavorful but also can be a statement piece in your fall decor! Skin is thin, edible, and matures from a grayish blue color to a warm orange. The flesh is bright orange and delicious in any dish. Stores for 4-5 months.

SQU25  Approx. Seed Count: 25

**Crookneck**
65 DAYS. This variety is one of the oldest squash still being grown. Seeds were brought over from Europe and cultivated in the Americas as early as the 1500’s. The namesake comes from the bent neck of the gourd with its rounded bottom. This shape provides good meat with minimal seeds. Pick them small, and they are the best thing for a summer stir-fry or vegetable salad.

SQU02  Approx. Seed Count: 10

**Lemon**
55 DAYS. This lemon-look-alike squash is both cute and cheery! Make sure to harvest young for the best flavor! They have a mild squash taste but are excellent when grilled or roasted. Their prolific harvest makes a perfect addition for the home gardener or market farmer!

SQU19  Approx. Seed Count: 10

**Cucuzzi Squash**
80 DAYS. This Italian variety is as flavorful as it is long. It is known as ‘snake gourd’ because of its appearance and ability to bend and twist like one. The flavor is tender, almost cucumber meets zucchini… cucuzzi-ish! Fruits start off fuzzy and as they mature they become shinier as the flesh thickens. Try this steamed, roasted, grilled, or even in soups. The uses are endless for this world famous Italian squash.

SQU15  Approx. Seed Count: 15
Many varieties of summer squash are extremely prolific. Just a few plants can provide for the whole family for the whole growing season as well as putting some of your harvest up for use in the winter months. With a quick turn around of about 45-60 days, with most varieties you are able to stagger your planting to get either more of a harvest or try out other varieties when you are limited in space. Harvest your summer squash young to enjoy.

Direct Sow after last frost 1/2-1” deep. Space 36” apart.

Alexandria

110 DAYS. These aromatic strawberry is the best little snack from the garden. Smaller than a traditional berry but larger than a wild berry. This variety is a terrific option for the home garden because of its compact size and huge yields, without being invasive to the rest of your garden. They will produce berries during the 2nd spring after

STR01 Approx. Seed Count: 20

Yellow Wonder

110 DAYS. A creamy-yellow Alpine strawberry with flavors of pineapple, strawberry, and passionfruit. The plant produces small fruits no bigger than a thimble but a large amount of them. This gourmet fruit is often found in restaurants because of its excellent aroma and flavor. Plants are easy to start from seed and can even be grown through zone 4.

STR02 Approx. Seed Count: 20

Runners are only available during the spring period. Please check website for availability & pricing.

Green Scallop Bennings

50 DAYS. This bush squash will produce prolific amounts of green summer squash shaped as miniature UFOs. Fun for the kids; delicious in salads, or cooked on the grill! It is a unique cross between a green zucchini and a yellow scallop squash.

SQU18 Approx. Seed Count: 20

White Bush Scallop

55 DAYS. This ancient variety dates all the way back to 1591. Pale green, turns white when mature. Fruits are scalloped and flat. A favorite pick for the south-eastern states. Perfect for urban gardeners, wonderful in size, creamy in flavorful and versatile to add to dishes. Fun to grow, and bothered by very little to no pests. Try grilling!

SQU13 Approx. Seed Count: 30

Scallop Yellow Bush

50 DAYS. This buttercup yellow variety is extremely unique with its adorable scallop shape. It is extremely productive plant that does not require much space to grow well. Try it on a patio or in containers! We love this when grilling in the summer because it is low on seeds. It is high in fiber, vitamins, and minerals. Creamy texture and extremely buttery and flavorful.

SQU19 Approx. Seed Count: 20
Add a pop of color to your greens bed this year with Swiss chard. Coming in a multitude of colors, Swiss chard is a crunchy yet tender green that has a great flavor profile. The bright green leaves as well as the colorful stems can be enjoyed. Include Swiss chard in both your spring and fall garden. Being frost hardy, these varieties can be grown into the winter months with season extension practices based on the zone you are growing in. The frost draws sugars into the leaves giving it a sweeter flavor as the temperatures get colder.

Direct sow in early spring, a few weeks before last frost. Plant 1/2’ deep, 3/4” 10-15” apart. Remove outer leaves starting at 6 inches. Plant every 14 days for continuous harvest.

**Lucullus**

45 DAYS. White stems with dark green leaves. Plants are heat tolerant and make a delicious addition to salads. This variety has a mild, sweet flavor that is more understated than other varieties. Early maturing and super productive. This is one of the most prolific varieties of chard. Grows 18-24” tall.

**Fordhook Giant**

60 DAYS. Swiss chard is packed with vitamins and minerals, just get ready for neighbors to be fed as well. It can be grown in hot climates as well as cold climates and handles it all with ease. It will produce more the more you pick it! The fordhook variety specifically is one of the most prolific producers of Swiss chard.

**Rainbow Swiss Chard**

45 DAYS. Colorful, vibrant rainbow Swiss chard mix. A variety of colors including red, yellow, orange, white, and hot pink stems merge into dark green savoyed leaves. Slow to bolt and heat tolerant, this mix creates a beautiful bouquet perfect for eating or decorating! Rich with vitamins and minerals.

**Yellow Swiss Chard**

60 DAYS. Swiss chard is heat tolerant, drought tolerant, and grows in cold weather. Prolific producer that will have you sharing with the neighbors. This bright yellow variety is particularly beautiful in salads. Use fresh or raw, it doesn’t matter!

**Orange Swiss Chard**

45 DAYS. Stunning orange stems with dark green leaves. Orange color remains after cooking. Plants are heat tolerant and make a delicious addition to salads. Early maturing and extremely productive. The earthy flavor and beautiful color of this variety will add brightness to any salad.

**Rhubarb Swiss Chard**

45 DAYS. Red and white stems with glossy green leaves. Plants are heat tolerant and slow to bolt. Early maturing and extremely productive. Use similarly to spinach and kale. The earthy flavor and beautiful color of this variety will add brightness to any recipe.

**Pink Swiss Chard**

65 DAYS. Swiss chard is rich with vitamins and minerals. It is also heat tolerant, drought tolerant, and grows well in cold weather. This bright pink variety is particularly beautiful in salads. Use fresh or raw, it doesn’t matter! Early maturing and extremely productive. Use similarly to spinach and kale. The earthy flavor and beautiful color of this variety will add brightness to any recipe. Grows 18-24” tall.

**Magenta Sunset Swiss Chard**

45 DAYS. Colorful, vibrant rainbow Swiss chard mix. A variety of colors including red, yellow, orange, white, and hot pink stems merge into dark green savoyed leaves. Slow to bolt and heat tolerant, this mix creates a beautiful bouquet perfect for eating or decorating! Rich with vitamins and minerals.

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German Chamomile

50 DAYS. This beautiful, petite variety resembles daisies and has a sweet, calming scent that has been a staple for centuries. This plant is easy to grow from seed but can be very expensive at full maturity in stores. Grows up to 20” tall and can produce hundreds of flower heads if properly maintained. Ideal for making a homemade calming tea, drying for decorations, or making perfume.

Catnip

55 DAYS. This herb variety is known to make cats go crazy and has been used in traditional medicine for generations. Catnip can be grown in many locations, is not invasive, and is easy to grow. Similar to mint or basil with small white flowers forming at full maturity. The plant grows as a low growing bush. Make into an herbal tea to soothe cold and flu symptoms.

Lemon Balm

40 DAYS. Lemon balm is an heirloom herb that grows much like mint, except far less invasive. It has a citrusy smell with a touch of mint and is amazing in teas. Used to help soothe symptoms of anxiety, depression, and the common cold, this herb is loaded with antioxidants and vitamins as well as essential oils that should find its place in anyone’s tea garden. Home grown tea is far better than anything from the store since it is picked at peak freshness.

Lemon Mint

80 DAYS. Not a true mint, this variety is a dramatic addition to the herb garden. Clustered towers of purple flowers bloom to attract pollinators as they release a heavenly scent. Crush the leaves of this variety to release their bright lemony scent. Leaves can be used raw, dried, or cooked for seasoning in any recipe.

Spearmint

80 DAYS. Common mint, otherwise known as spearmint is one of the most widely used mentha strains for its strong fragrance and flavor. It is great for lemonade and teas. Spearmint will grow large and make a wonderful groundcover. While the flowers attract pollinators to the area. Mint can be harvested at any stage, but is most fragrant when the shoots are new. Mint is a fast growing will growing plant that grows back year after year and can tolerate cold weather well.
Tess’s Land Race
60 DAYS. Indeterminate - Small bite sized tomatoes grow like grapes on large clusters. Super sweet, and low on seeds. These tomatoes are perfect to get kids into growing a garden. Popular with gourmet chefs and home gardeners alike! Plants are indeterminate, fast growing, and ideal for locations with a short growing season. Plants will produce dozens of tomatoes per cluster.

TOM72 Approx. Seed Count: 25

Orange
65-70 DAYS. Indeterminate - Miniature (1/4 – 1/2”) current sized tomatoes bare a beautiful clementine color. Thick skin makes this a crack resistant variety that pops with flavor! Flavor is excellent, fruity and sweet. Quality will hold for a long time both on and off the plant. Extremely productive, tall vines will produce all season long.

TOM104 Approx. Seed Count: 104

Aunt Molly’s
65 DAYS. This Polish heirloom is as sweet as candy! The ground cherry is sweet, tart, and savory. A combination of flavors from a tomatillo to slight pineapple is the best of both worlds. Plants produce heavy yields of small husk covered fruits that fall to the ground at full ripeness. Because of their high pectin content they are perfect for making jellies, jams, sauces, preserves, and so much more.

TOM37 Approx. Seed Count: 50

Purple
75-80 DAYS. This tomatillo variety makes a sweeter, tangier salsa verde. Fruit turns deep purple when ripe, and the bright color is present throughout the entire fruit. Sweeter than the green tomatillos! Use for canning, roasting or grilling! Large fruits can reach up to 1 to 1-1/2 inches each. Plants reach up to 10” tall, 24” wide and will grow well without staking.

TOM51 Approx. Seed Count: 50

Pineapple
75 DAYS. Tomatillo Pineapple is excellent for salads, salsas, desserts, jams, canning & more. This tomato is reminiscent of pineapple taste, and ripens when yellow! Short spreading vines will produce generous yields. Fruit is ripe when it begins to break out of the papery husk.

TOM52 Approx. Seed Count: 50

Hartman’s Yellow
75 DAYS. Indeterminate - This 1800s heirloom produces prolific clusters of bright yellow fruits. This cherry variety grows up to 1” in diameter and is bursting with sweet, tangy flavor. Ideal for fresh eating, or for adding color to your favorite salsa recipe!

VSS11 Approx. Seed Count: 10

Grande Rio Verde
80 DAYS. The largest tomatillo variety on the market with fruits reaching 3-4 oz as a piece. The tomatillos of choice for homemade salsa verde with its sweet, bright flavor of green pepper mixed with tomato. Plants produce heavy yields of small husk covered fruits that fall to the ground at full ripeness, that doesn’t require staking.

TOM19 Approx. Seed Count: 75

Gooseberry
Tomatillos are part of the nightshade family and grow in a similar fashion. An easy way to differentiate them from tomatoes in the way that they grow is that they develop in a husk. Once the tomatillos are ready for harvest they will burst through their husks. Peeling them back will expose a beautiful green fruit. Add a pop of color to your garden by alternating green and purple varieties in a row.
**White Cherry**
60-80 DAYS. Indeterminate - This unique variety will produce handfuls of almost perfectly round creamy white cherry tomatoes in each cluster. With a fast ripening time this tomato produces early and produces often leading to one of the most productive cherry tomatoes you will grow. The flavor is quite incredible too, slightly sweet with sour notes, intermixed with tropical flavors.

TOM66  Approx. Seed Count: 25

**Champagne Bubbles**
80 DAYS. Indeterminate - This champagne colored mini cherry tomato is one of the sweetest on the market! Its abundant yields and vigorous growing habits will require trellising. Disease resistant and heat tolerant.

VSS09  Approx. Seed Count: 10

**Gold Nugget**
65 DAYS. Determinate - This tomato produces amazing quantities of small 1 oz cherry tomatoes that taste like you just kissed the sun. Sweet, fruity, thin skin, and low acid. Everything you want in a tomato this has, and probably more that you will find you love! Gold nuggets is the close relative to sun sugar and sungold tomatoes and in our opinion is better because of the stable genetics this variety offers allowing you to save seeds from year to year.

TOM04  Approx. Seed Count: 25

**Tropical Sunset**
60-70 DAYS. Indeterminate - A bright bi-colored variety with the perfect balance of sweetness and acidity. Golden with orange pink stripes. A cherry sized heirloom. Fruit will stay in the ripe stage for a long time, providing a good shelf life.

TOM105  Approx. Seed Count: 10

**Small Red**
65 Days. Enjoy this cherry tomato in any space, whether in a small space or a hanging container! This variety is so compact and prolific that it will allow anyone to grow it! The flavor is sweet and tart, great for a snack, toss in salads, or roast it along with feta cheese!

TOM131  Approx. Seed Count: 25

**Large Red**
65 DAYS. Indeterminate - A northern growers favorite! This tomato offers everything you would want from a large tomato, but in half the time. Large plants, heavy yields, and great flavor. Cherry tomatoes are around 1 oz in size, and turn a deep red at full maturity. Drought tolerant and resistant to fusarium wilt.

TOM30  Approx. Seed Count: 25

**Blueberry**
60-75 DAYS. Indeterminate - A dark bi colored purple and red variety with a rich, sweet flavor. This purple leafed tomato plant will add a unique touch to the garden. Disease resistant and can grow up to 6’ tall. Perfect for fresh eating, salsas, and salads.

TOM100  Approx. Seed Count: 10

**Purple Bumblebee**
70 DAYS. Indeterminate - A unique purple cherry variety with green marbling. Heavy yields will be produced all season long on short vines. Crack resistant with fruits 1.5 inches around. The high acidity of this variety makes for a tangy, less sweet flavor. Ideal for fresh eating on salads and sandwiches.

TOM02  Approx. Seed Count: 10

**Black Cherry**
70 DAYS. Indeterminate vines - An unbelievably sweet tomato with low acid. The tomatoes are on average 1 oz and can be expected to yield several pounds per plant. The lack of acid makes their shelf life lower, but worth having around for their deep dark purple/burgundy color, and unique flavor. Beautiful on salads, or eaten fresh from the garden. Vines are vigorous so we recommend using a tall cage to support them.

TOM28  Approx. Seed Count: 25

**Sweetie**
60-70 DAYS. Indeterminate - This bite sized variety is as sweet as candy, making it the perfect summer snack! You can count these tomatoes for high production. This variety will continuously produce until the first frost in fall. It's flavor is perfect for making a tomato preserves without having to add sugar, and the size of the plant is perfect for container gardening.

TOM63  Approx. Seed Count: 25

**Chadwich Cherry**
65 DAYS. Indeterminate - The Chadwich Cherry is a small cherry tomato that means business! Acidic and snappy when ripe, these are about the size of small grapes and are bright red. Plants produce just mind blowing amounts of fruit all season long on indeterminate vines. Disease resistant for the finest results.

TOM28  Approx. Seed Count: 25

**Gold Nugget**
65 DAYS. Determinate - This tomato produces amazing quantities of small 1 oz cherry tomatoes that taste like you just kissed the sun. Sweet, fruity, thin skin, and low acid. Everything you want in a tomato this has, and probably more that you will find you love! Gold nuggets is the close relative to sun sugar and sungold tomatoes and in our opinion is better because of the stable genetics this variety offers allowing you to save seeds from year to year.

TOM84  Approx. Seed Count: 25

**Tropical Sunset**
60-70 DAYS. Indeterminate - A bright bi-colored variety with the perfect balance of sweetness and acidity. Golden with orangy pink stripes. A cherry sized heirloom. Fruit will stay in the ripe stage for a long time, providing a good shelf life.

TOM105  Approx. Seed Count: 10

**Small Red**
65 Days. Enjoy this cherry tomato in any space, whether in a small space or a hanging container! This variety is so compact and prolific that it will allow anyone to grow it! The flavor is sweet and tart, great for a snack, toss in salads, or roast it along with feta cheese!

TOM131  Approx. Seed Count: 25

**Purple Bumblebee**
70 DAYS. Indeterminate - A unique purple cherry variety with green marbling. Heavy yields will be produced all season long on short vines. Crack resistant with fruits 1.5 inches around. The high acidity of this variety makes for a tangy, less sweet flavor. Ideal for fresh eating on salads and sandwiches.

TOM100  Approx. Seed Count: 10

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TOM28  Approx. Seed Count: 25
**Tommy Toe**
55 DAYS. Indeterminate - The plant puts out hundreds if not thousands of small 1 oz tomatoes that are perfectly round and blemish free. The plant also can tolerate heat stress better than any other tomato we have found. Delicious flavor, and a tight skin makes an addictive “pop” when you bite into them. Sweeter than candy and a hint of tomato acid makes these great for snacking.

**Tiny Tim**
55-65 DAYS. Dwarf Determinate - Considered a dwarf variety, this plant grows from ten to twelve inches tall and 14 inches across. Miniature fruits form in clusters and reach 3/4” in diameter a piece. One of the earliest maturing dwarf variety on the market. Ideal for small space gardeners or container gardening.

**Mexico Midget**
65-70 DAYS. Indeterminate - An extremely productive dwarf variety that is ideal for small space or container gardens. This variety produces hundreds of 1/2” dark red fruits with a robust tomato flavor. Impressively intense flavor for such a small variety. Delicious in salads, soups, and sauces.

**Red Centiflor**
80 DAYS. Indeterminate - A compact variety that grows in clusters that will ripen together one batch at a time. As many as 40 tomatoes per cluster! Extremely heavy yields. Be prepared to share this variety with friends. Delicious eaten fresh.

**Gobstopper**
60 DAYS. Indeterminate - An early yellow cherry variety with green flesh that will be visible through the skin. A sweet, fruity flavor perfect for eating fresh right off the vine. A split resistant variety with fruits up to 1.5 inches around. Keeps very well before and after harvest. Strong vines grow very tall and will require trellising.

**Cherrylicious Mix**
65-80 DAYS. Indeterminate - Do you enjoy all the colors of tomatoes? Here’s your chance to grow all the colors from one packet of seed. There’s a mix of red, orange, yellow, green and purple cherry tomatoes seeds. "One plant does not produce all the colors.”

**Isis Candy Tomato**
75-80 Days. A bi-colored red and soft yellow blushing cherry tomato. This tomato is super fruity and sweet, and it will remind you why tomatoes are considered fruit! At the blossom-end, it has its signature starburst design.

**42 Day**
42 DAYS. Determinate - This variety is the world’s fastest to ripen tomato variety. After 42 days, be prepared to harvest bright red 1 oz fruits—ideal for colder climates with a short growing season and patio gardeners hoping for an easy crop.

**Orange Roussollini**
65 DAYS. Indeterminate - The most anticipated item from our loyal viewers. This tomato is the sweetest tomato we have tasted. All the way from Italy, a family heirloom. Grows in a very lush bushy plant, with heavy yields per plant!

**Dark Orange Muscat Tomato**
65-75 Days. This orangey terracotta cutie is sweet and bright. Packed with punch and juiciness, it is definitely one to try! If you are looking for something unique in flavor as it is in appearance, look no further!
Red Pear
65 DAYS. Indeterminate - Enjoyed since the colonial era, this ridiculously productive plant has fruit that packs a punch. These tomatoes are acidic, sweet, and as red as they come. They are pear shaped and the plants are indeterminate. With an early maturing time, even the coldest zones can enjoy this delicious variety! Delicious in salads or eaten on their own.

TOM17  Approx. Seed Count: 25

Yellow Pear
75 DAYS. Indeterminate - A prolific, producing yellow cherry tomato in the shape of a pear! A truly adorable heirloom that we have as a favorite here for its production, flavor, and its ability to outgrow most everything in the garden. Tolerant to powdery mildew and blossom end rot.

TOM33  Approx. Seed Count: 25

Yellow Plum
75 DAYS. Indeterminate - Similar to a red pear tomato, but much more acidic in taste. Prolific producer, fruit sizes up to 1-2 inches - perfect snack on the go!

TOM18  Approx. Seed Count: 25

Blush
75 DAYS. Indeterminate - This beautifully bright sunset orange fruit has a unique flavor. Sweet, with tropical notes, this variety is delicious eaten fresh and is the perfect size for adding to salads. It can be picked prematurely to reach ripeness off of the vine.

TOM12  Approx. Seed Count: 10

Ukrainian Purple
90 DAYS. Indeterminate - This Ukrainian heirloom is a plum shaped variety that is rich in color and flavor. 6oz fruits are perfect for slicing, fresh eating, and juicing. Sweet, meaty, and crack resistant.

TOM91  Approx. Seed Count: 25

Japanese Black Trifele
85 DAYS. Indeterminate - This pear shaped tomato is beautiful for its unique colors ranging from dark red, to a deep black. The fruits weight about 3-5 ounces. This tomato is perfect for canning because it maintains its color through the canning process. Prolific producer.

TOM50  Approx. Seed Count: 25

Black Prince
75 DAYS. Indeterminate - This medium sized slicing tomato took the tomato world by storm when its smoky, sweet, low acid flavor was introduced to tomato enthusiasts. Delicious dried and makes an unbelievable tomato paste. The black prince tomato also is great for fresh eating, slicing, and adding to salads.

TOM81  Approx. Seed Count: 25

Green Zebra
75-85 DAYS. Indeterminate - This fairly recent heirloom was first released in 1966! A popular tomato amongst gourmet chefs, specialty markets, and home gardeners. This tomato is sweet, rich and has a tangy flavor to it! This green tomato with bright lime green stripes makes a beautiful addition to any dish. Stripes will turn from white to yellow at full ripeness.

TOM43  Approx. Seed Count: 25

Aunt Ruby’s German Green
75-90 DAYS. Indeterminate - This family heirloom from Germany is the largest green beefsteak variety in the world. Sweet and fruity flavor. The bright green tomato makes it a beautiful addition to any salad plate. This tomato can grow fruits of about 1 pound each! Winner of the 2003 Heirloom Garden Show taste test.

TOM40  Approx. Seed Count: 25

Green Fried Tomatoes
Go to the garden and collect a large heaping of fresh spinach as well as a bowl of fresh strawberries. Slice the strawberries to put on your spinach and add a bit of goat cheese. Finish it off with either a fruit based balsamic or a poppy seed dressing. Both make for a refreshing meal!
Roma
65 DAYS. Determinate - This classic tomato is grown for its massive yields, strong growing habits, and disease resistance. Flavorful plum shaped 2-3 oz fruits. The Roma tomato can be used in paste, spaghetti sauce, salsa, salads, and fresh eating! The VF is Verticillium wilt resistant, and Fusarium wilt resistant. Drought tolerant, and a must have for the homestead! The ideal canning variety.

TOM16 Approx. Seed Count: 25

Opalka
75 DAYS. Indeterminate - This Polish heirloom produces large pointed pepper looking tomatoes weighing 5 to 8 ounces. Very minimal seeds and jell make this tomato a go-to for authentic tomato paste, tomato sauce, spaghetti sauce, pizza sauce, or anything else that requires a meaty and flavorful tomato. The flavor profile of this tomato is extremely incredible; you get flavors of classic tangy tomato, a savory zip from acid, and a slight fruity undertone that makes the tomato perfectly balanced between sweet and acid. Very disease resistant.

TOM74 Approx. Seed Count: 25

San Marzano
75 DAYS. Semi-Determinate - The San Marzano tomato is the undisputed king of paste tomatoes. Each plant produces insane amounts of medium 3-5 ounce tomatoes. Expect high production up to the first frost. Flavor is acidic; making it great for canning, tomato paste, pizza sauce, pasta sauce, and even fresh eating in salads! Gourmet and home chefs seek out the San Marzano for its amazing flavor and perfect texture.

TOM30 Approx. Seed Count: 25

Amish Paste
65 DAYS. Indeterminate - This Wisconsin variety yields tons of medium sized, perfectly red tomatoes that grow to weigh 8-12 oz each. Their high acidity makes them ideal for pasta sauce, tomato paste, ketchup, and canning. A thick walled roma type that is tangy and flavorful.

TOM40 Approx. Seed Count: 25

Striped Roma
75 DAYS. Indeterminate - The striped roma tomato is a unique heirloom variety with a colorful flake. Red roma tomatoes with bright yellow lateral streaks makes for an impressive yet versatile tomato. Fruits weigh 3-4 ounces each and have minimal seeds. There are the same uses for these as a traditional roma, only when raw it is more appealing and interesting to the eye. Plants will grow 3-5 feet tall and produce all summer long.

TOM76 Approx. Seed Count: 25

Quadro
70 DAYS. Indeterminate - This medium sized Roma variety produces high yields all throughout the growing season, making them perfect for long summers. Blight resistant and fantastic when grown in greenhouses. Its deliciously balanced flavor is perfect for salsas and sauces.

TOM101 Approx. Seed Count: 10

Sheboygan
80 DAYS. Indeterminate - First grown in Wisconsin by Lithuanian immigrants in the early 1900s, this variety has become a favorite paste tomato for generations. Its medium 6oz fruits have the perfect balance of sweetness and acidity. Ideal for sauces, but also delicious eaten fresh.

VSS08 Approx. Seed Count: 10

Federle
95 DAYS. Indeterminate. This West Virginia heirloom is a giant paste variety that produces high yields of 7” long banana shaped fruits. With its acidic and rich tomato flavor, this variety is delicious in salsas and heavy sauces. Ideal for the home garden.

TOM90 Approx. Seed Count: 25

Gilbertie
85 DAYS. Indeterminate - This paste tomato is one of the biggest on the market! Its long, slender shape allows for extra meatiness and less seeds. Grows up to 7” long with rich flavor and acidity. Excellent for sauces, soups, and salsas.

TOM93 Approx. Seed Count: 25

Inciardi Paste
85 Days. Indeterminate. One of the rarest paste tomatoes available. Brought over by an Sicilian Immigrant in the early 1900's, and famed for it's size, flavor, and amazing yield. This tomato was nearly lost but was brought back from the brink of extinction by seeds saved from only about a dozen gardeners in Chicago. Be apart of the movement to save these important historical fruits.

TOMM123 Approx. Seed Count: 10
Tomatoes varieties can be sorted into two basic categories, determinate and indeterminate. As the name suggests, determinate tomatoes have a fixed growth potential for both foliage and fruit. Meaning once it reaches a particular height the plant will focus on producing its predetermined amount of fruit. When pruning tomatoes it is important to know which classification your variety is in. Because everything is predetermined, if you are to prune off parts of your plant you may be lowering your harvest potential.

**Early Cascade**

70 DAYS. Determinate - The early cascade is known for its early yields, cold tolerant nature, and it’s perfectly round 6-8 oz slicer tomatoes. Named for the way the tomatoes have most commonly been grown by market gardeners for the “vine ripened” look. The cascade effect not only looks stunning but allows each tomato to touch sunlight which results in even ripening. A great slicer tomato. Delicious on salads, sandwiches, and sauces. High yields and vigorous vines require support.

**Manitoba**

65 DAYS. Determinate - This Canadian heirloom is best suited for extremely northern climates because of its impressive cold tolerance. Produces high yields of 3-4” bright red tomatoes that can easily grow in small containers. Produces extremely early in comparison to other tomatoes, which makes it perfect for short northern summers. The fruit is tangy, acidic, and perfect for slicing, canning, and sauces.

**Ace 55**

80 DAYS. Determinate - This classic variety will take you back to the days of rummaging through grandma’s garden. Ace 55 is hardy, resilient, and best served fresh out of the garden. Having a low acidity, this variety is perfect for those who may have been wary of tomatoes in the past. The production is reliable and the size is consistent. It is one of the most common varieties for home gardens to grow because of its delicious flavor. Resistant to blossom end rot and has superior drought resistance.

**Sub-Arctic Plenty**

50 DAYS. Determinate - Developed in Canada, this variety is extremely tolerant to colder climates and has been grown in the southern Yukon, which borders Alaska. Red and round fruits reach up to 2 oz each. Perfect to grow in containers, known as one of the earliest tomatoes to fruit! Produces high yields of delicious all-purpose fruits.

**Rutgers**

70 DAYS. Semi-Determinate - A bright red, perfectly round variety! Perfect for salads, burgers, and sauces; this is one of the most versatile tomatoes. Great for southern and northern growers alike. Try these tomatoes in replacement for beefsteak, and other longer maturing varieties. Highly productive with a flavorful, acidic fruit. Disease resistant.

**Rio Grande**

80 DAYS. Semi-determinate - The Rio Grande is a small slicer tomato grows up to around 4 oz. We recommend throwing this variety into a salad because of it’s petite size. What this tomato lacks in size it makes up for in flavor! It is packed with acidity and sweetness. One of the tastiest roma type varieties out there. This variety produces heavy yields on compact plants that will grow all season long.

**Silvery Fir Tree**

58 DAYS. Determinate - This Russian heirloom looks exactly like a fiery red ornament on the vine with its perfect color and shape. Flavor is slightly citrusy, and fruits grow up to 2” round. Ideal for canning, juicing, or fresh eating.

**Mountain Princess**

75 Days. This heirloom tomato has been grown for decades specifically for its hardiness and compact shape. Fruits ripen to a deep red and weigh 4 ounces.

**Geranium Kiss**

65 DAYS. Determinate- This dwarf variety will grow in a small bushlike formation that will grow up to 24-30 inches tall. Produces gold-ball sized fruits that are bright red with a rich tomato flavor.

**Crimson Sprinter**

65 DAYS. Determinate - One of the original bright red varieties ever available on the market, Crimson Sprinter is the go-to all purpose tomato. Delicious when eaten fresh in salads and slicing, and cooks down evenly for use in sauces and soups. The ideal variety for short season growers. Produces 5-7oz fruit.

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50 DAYS. Determinate - Developed in Canada, this variety is extremely tolerant to colder climates and has been grown in the southern Yukon, which borders Alaska. Red and round fruits reach up to 2 oz each. Perfect to grow in containers, known as one of the earliest tomatoes to fruit! Produces high yields of delicious all-purpose fruits.
If you are looking to have a less acidic tomato look into the yellow and orange varieties. Some chose these varieties for dietary restrictions where others are drawn more to the sweet and mild flavor profile. The colors come out darker or lighter due to the presence of the pigment, carotene.

Sunray
75 DAYS. Indeterminate - This golden-orange variety is one of the sweetest yellow tomatoes we have tried. It is the close cousin to the sun sugar tomato, but grows to be slightly bigger weighing around 5-8 ounces. Produces prolifically and all season long! Heat and drought tolerant. Perfect for salads, slicing, or adding to sauces.

TOM36 Approx. Seed Count: 25

Jubilee
75 DAYS. Indeterminate - This 1943 variety is a classic heirloom from the south. Louisiana is known for growing these in large numbers because they are sweet and acidic. Miraculously, this variety is tolerant to drought, humidity, and heat. Produces high yields of tomatoes all season long. The perfect tomato, basically. Fruits grow to weigh around 1 lb each.

TOM354 Approx. Seed Count: 25

Wapsipinicon Peach
95 DAYS. Indeterminate - One of the best tasting yellow tomatoes in the world. This two bite variety is bursting with sweetness and slight acidity, the perfect addition to any salad or sandwich. Perfect for anyone who thinks they don’t like tomatoes. Easy to grow and absolutely beautiful with its slightly fuzzy, yellow skin.

TOM97 Approx. Seed Count: 25

Valencia Tomato
70-85 Days. Indeterminate. The Valencia Tomato is a medium sized slicer weighing in between 8-10 ounces. This heirloom has a very low acid content, and one of the sweetest slicing tomatoes. The tomato received its name because of the vibrant yellow orange hue the flesh gives off which makes it look like a Valencia Orange. Extremely productive and resistant to many early season diseases.

TOMM122 Approx. Seed Count: 10

Kellogg’s Breakfast
75-90 DAYS. Indeterminate - Not named for the cereal company, this West Virginia heirloom was made famous by a humble farmer who preserved the variety in Roseville, Michigan. Its bright orange fruit bursts with sweetness and can grow up to 2 lb. A favorite amongst many seasoned gardeners. Delicious sliced, juiced, canned, or cut fresh for salads.

TOM44 Approx. Seed Count: 25

Brandywine Yellow
80 DAYS. Indeterminate - Finally! A nice yellow beefsteak variety. Tomatoes are sweet with low acidity, making a delicious addition to a BLT, burger, or salad. The plants are indeterminate and will produce several pounds of tomatoes per plant. The ripening time for these is less than most “late season” tomatoes, but still patience is key for getting them at full maturity.

TOM08 Approx. Seed Count: 25

Yellow Stuffer
70 DAYS. Indeterminate - If a yellow pepper and a tomato crossed, this is what you would get! This variety is blocky and creamy yellow in color, however once cut open they reveal an empty inside much like a pepper. These are very good for stuffing with rice, mushrooms, spices and then grilled or baked until tender. Plants will produce a fair amount of fruit in a season, however production is not their main feature, so grow a few plants to make up for that. The flavor is rich, savory, and very low in acid due to its yellow color. Stores well - lasts up to four weeks in the refrigerator.

TOM79 Approx. Seed Count: 25

Dr. Wyche’s Yellow
80 DAYS. Indeterminate - This tomato has been a long standing heirloom favorite for not only the name, but also the flavor. This tomato is low acid, rich in flavor, and is a stunning meaty beefsteak variety. Developed by a circus owner and doctor, this tomato was an immediate hit because of the deep tangerine colored fruits that were unimaginably large usually weighing over 1 pound and can easily reach 2 pounds. A delicious all-purpose variety.

Dr. Wyche’s Yellow

Dr. Wyche’s Yellow

Beefsteak Yellow Tomato
75 Days. Considered the largest in the yellow tomato family, this tomato is versatile and juicy! The average fruit size is ½ pounds and has a creamy flavor! Compared to red beefsteak varieties, yellow ones are sweeter and have fewer seeds.

TOM138 Approx. Seed Count: 150
**Pork Chop**

72 DAYS. Indeterminate - A yellow variety with gold stripes and a low acidity sweetness. Pork Chop is a flattened beefsteak variety perfect for slicing or adding to your favorite salad. Grows up to 8-12oz per fruit.

**TOM108** Approx. Seed Count: 25

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**Great White**

75 DAYS. Indeterminate - A light yellow tomato, inside and out. This unique variety is for the tomato lover, and is the perfect variety to share with someone who thinks they hate tomatoes! Non-acidic, creamy flavor. A beefsteak type with a plant that grows to a medium tall height. White all the way through with cream colored shoulders. Produces 1 lb fruits. Ideal for slicing or dicing to toss into a salad.

**TOM07** Approx. Seed Count: 25

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**Pineapple**

80 DAYS. Indeterminate - A Mtgardener favorite! This variety yields massive tomatoes up to 2 lbs each! The color is breathtaking with a red and yellow marbled pattern that reaches all throughout the tomato. Sweet and sour, tastes like a tomato but has pineapple and citrus tones as well. Delicious! A late season tomato. Plant produces heavy yields.

**TOM06** Approx. Seed Count: 25

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**Azoychka**

75-80 DAYS. Indeterminate - This Russian heirloom produces an abundant crop of up to 40-50 tomatoes per plant. Bares the perfect balance of acidity compared to other yellow tomatoes. The flavor has a slight hint of citrus and sweetness. Perfect to grow from coast to coast. Great for canning, slicing, or salads.

**TOM39** Approx. Seed Count: 25

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**Amana**

75-80 DAYS. Indeterminate - This Iowa heirloom is the perfect variety to add color to any salad or sandwich. Sweet and tangy flavors mimic pineapple without the acidity. Bright and lively in flavor with fruits up to 2 lbs each. Delicious addition to salads, sandwiches, or salads.

**TOM65** Approx. Seed Count: 25

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**German Pink**

85-90 Days. Indeterminate. Brought to the US by German Mennonite immigrants, the German Pink Tomato is known for it's giant fruits. Regularly weighing in at around two pounds, these medium acid highly sweet tomatoes are a classic favorite among heirloom gardeners.

**TOMM121** Approx. Seed Count: 25

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**Great White**

75 DAYS. Indeterminate - A light yellow tomato, inside and out. This unique variety is for the tomato lover, and is the perfect variety to share with someone who thinks they hate tomatoes! Non-acidic, creamy flavor. A beefsteak type with a plant that grows to a medium tall height. White all the way through with cream colored shoulders. Produces 1 lb fruits. Ideal for slicing or dicing to toss into a salad.

**TOM07** Approx. Seed Count: 25

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**Brandywine Pink**

85 DAYS. Indeterminate - If you have ever seen a photo of a tomato that is bigger than a slice of bread then this is the variety that can pull it off. The Pink brandywine produces all season long and weighs between 1-2 pounds on average. It is sweet, creamy, and has little gel and seeds making it perfect for canning, tomato soup, pasta sauce, burgers, BLTs, and anything else! Vigorous vines require cages. A delicious all-purpose variety.

**TOM85** Approx. Seed Count: 25

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**German Johnson**

80 DAYS. Indeterminate - With notes of citrus and melon, it is a dark pink tomato when ripe that weighs in around a pound once fully matured. This plant produces all season long with high yields. Fantastic quality of fruit is perfect for the home garden or farmers markets.

**TOM49** Approx. Seed Count: 25

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**Rose**

80 DAYS. Indeterminate - This Amish Pennsylvania heirloom is named for its bright pink rose colored fruits with a rich sweet flavor evenly balanced between sweet and acid. Tomatoes produce 10-16oz. fruits in clusters of three to five fruits. Shiny flesh and great disease resistance. Vigorous vines will require cages. A delicious all-purpose variety.

**TOM85** Approx. Seed Count: 25

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**Tiffen Mennonite**

65 DAYS. Indeterminate - An old variety of potato leaf brandywine tomato with a deep pink color. Dates back to the late 1800’s and was brought over from Germany by Mennonites. The tomato is large and will easily surpass 1lb on average. The fruits are sweet and low in acid, as well as seeds. Good for canning, sauces, and slicing. The skin is a bit tough so we like to add it with other tomatoes because of its well balanced flavor.

**TOM77** Approx. Seed Count: 25

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**German Pink**

85-90 Days. Indeterminate. Brought to the US by German Mennonite immigrants, the German Pink Tomato is known for it’s giant fruits. Regularly weighing in at around two pounds, these medium acid highly sweet tomatoes are a classic favorite among heirloom gardeners.

**TOMM121** Approx. Seed Count: 25
Abe Lincoln
75-80 DAYS. Indeterminate - This is a classic variety with good acidity and regular tomato leaves, making it the perfect slice tomato. Plants will produce normal amounts of fruit, but will overcompensate in the quality of taste. These are amazing in tomato sauce, soup, paste, or homemade ketchup. The Abe Lincoln tomato was cultivated in the 1920’s in Abraham Lincoln’s home state of Illinois. The farmer named it because he wanted gardeners to know they were getting an honest producer with great flavor, one that was reliable to produce all season long.
TOM54 Approx. Seed Count: 25

Wisconsin 55
75-80 DAYS. Indeterminate - This Wisconsin variety was developed especially to thrive in midwest growing conditions. Full of flavor and crack resistant with strong skin and solid red flesh, making it the perfect all-purpose tomato. An easy variety to grow, thanks to its tolerance to so many different climates.
TOM56 Approx. Seed Count: 25

New Yorker
65 DAYS. Indeterminate - This New York heirloom has the perfect sweet and acidic flavor balance. High yields of bright red, meaty fruits that grow to 4-6oz a piece. Great for canning or fresh eating. This tomato matures earlier than most tomatoes, and is the perfect size! Developed as a perfect fit for the cooler growing conditions of the north-eastern US.
TOM46 Approx. Seed Count: 25

Mr. Stripey
75-90 DAYS. Indeterminate - This beautiful yellow/orange beefsteak type variety is high in sugar and low in acidity. Fruits can grow up to 2 lbs a piece and make for beautiful slicing tomatoes on sandwiches or burgers. Vigorous vines require staking for best results.
TOM47 Approx. Seed Count: 25

Arkansas Traveler
75 DAYS. Indeterminate. This variety originated before the 1900s in the Ozark Mountains. An old American classic. Rich true tomato flavor with pink fruit. Very resistant to cracking, heat, humidity and drought. Great producer and beautiful to plate and toss into salads. Produce 5-7 oz fruits.
TOM01 Approx. Seed Count: 25

Tigerella
55-65 DAYS Indeterminate - The Tigerella tomato is a English heirloom that grows tangy, bite sized fruits that are red with orange stripes. Perfectly round fruits reach 2” in diameter. Enjoy this variety right off the vine or thrown into your favorite salad. Expect large yields! It is more cold hardy than other varieties and thrives in humid summers. Disease resistant and grows well in greenhouses.
TOM47 Approx. Seed Count: 25

Carbon
80 Days. One of the most prolific tomato varieties in its category, the Carbon tomato has a sweet and smoky taste profile. The perfect salad and sandwich companion, this meaty deep burgundy red tomato is a delight!
TOM139 Approx. Seed Count: 150

Druzba
75-85 Days. This uniformly round and red tomato is both juicy and slightly tart! Also known as a mini beefsteak, making it perfect for burgers and sandwiches.
TOM405 Approx. Seed Count: 25

Rose De Berne
80 Days. This Swiss ‘sandwich’ tomato is so hearty that you can make an entire meal out of it! This apple-shaped tomato has a beautiful pink hue. The tomato is the equivalent brandywine version in europe! It is an early producer and popular for the farmer’s market!
TOM129 Approx. Seed Count: 25

Fireworks
75 Days. This super juicy early tomato is an explosion of flavor! The meaty texture and balanced flavor have the profile of a classic red tomato - making it great to use fresh!
TOM134 Approx. Seed Count: 25
Moneymaker
75-90 DAYS. Indeterminate - This English “garden kitchen” favorite is a must have for lovers of the traditional tomato flavor. Known for its versatility, this variety loves hot, humid weather and grows well in greenhouses. The color and flesh are a deep crimson, and are full of amazingly acidic flavor. Vigorous vines can grow up to 6' and will require staking for best results.

Bonny Best
80 DAYS. Indeterminate - Bonnie Best tomato is a classic heirloom tomato that has been grown since the early 1900’s. Used primarily for fresh eating, it was originally the staple variety for making ketchup! Makes one of the best homemade tomato soups you will ever have, tomato paste, sauce, and more. It is rich in flavor, acidic for a prolonged canning shelf life, and low on acid. Great eaten raw on sandwiches, burgers, or right off the vine.

Marglobe
75 DAYS. Indeterminate - Introduced in 1995, this variety is an american classic. The ideal variety for making homemade tomato paste, sauce, spaghetti sauce, and more. Amazing flavor, high yields. A bit smaller than a beefsteak, but still averaging around a pound in size. Disease and crack resistant.

Homestead
65 DAYS. Indeterminate - This heirloom is well worth the garden space. Yields bountiful amounts of bright red, nicely rounded fruit that grow to 1lb. each. Sweet with a very slight acidic taste. The ideal variety for homemade spaghetti sauce and ketchup. High in Vitamin C, lycopene, antioxidants and beneficial micronutrients.

Moskvich
60 Days. Indeterminate. A perfect red slicer tomato bred in Moscow Russia. These plants produce reliable yields of 8-12 ounce fruits with a consistent round shape and very little cracking. Fruits set early and continue late into the season even as colder weather sets in.

Stupice
55-65 DAYS. Indeterminate - Pronounced ‘stu-peach-ka’, this tomato grows up to 4 ft tall and is loaded with clusters of fruits. A favorite to grow in northern climates because of its cold tolerance. Sweet, red, oval shaped 2” fruits are perfect for adding to salads and sandwiches. Delicious flavor, this variety will have yield generously all season long.

Costoluto Genovese
75-90 DAYS. Indeterminate - This Italian slicing tomato bares high disease resistant yields. The fruits are red and ribbed - a unique shape compared to the traditional round tomato. Use this sweet and juicy variety as a right-off-the-vine snack, or slice up to toss onto a salad! Early maturing.

Marion
75 DAYS. Indeterminate - First grown in Marion South Carolina, this tomato helped farmers in that area have a reliable marketable crop that could outcompete other varieties, one that tasted better too. Originally intended to be a processing tomato, these tomatoes were used in ketchup, soup, paste, and sauce, but today can be consumed fresh. Plants produce large clusters of 3-6 tomatoes weighing an average of 8 oz. and offer a very traditional “vine ripened” tomato cluster that sells well in market and tastes great in the kitchen. Bred to thrive in hot, humid conditions.

Chocolate Stripes
75-90 DAYS. Indeterminate - Native to Peru, this dark mahogany red tomato with olive green stripes produces rich, sweet, and earthy fruits. It’s slightly metallic shimmer makes it an eye catching addition to the garden. Try this tomato in either a salad or sandwich! This variety does well in any zone.

Paul Robeson
75 DAYS. Indeterminate - This world famous variety is prized for its dynamic flavor and eye catching color. A slightly flattened beefsteak variety with a smokey, earthy flavor. Fruits grow 7-10 oz each.
**Brandywine Red**

85 DAYS. Indeterminate - A beautiful beefsteak variety. Tomatoes are sweet and acidic, making them a delicious addition to BLTs, burgers, or salads. The plants are indeterminate and will produce several pounds of tomatoes per plant. The ripening time for these is less than most late season tomatoes, but patience is key for getting them at their optimum ripe state. The twin of the Yellow Beefsteak. A vigorous grower that requires staking.

TOM09  Approx. Seed Count: 25

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**Delicious**

90 DAYS. Indeterminate - This beefsteak variety tomato can grow to be huge and set the world record in 1987 for world's largest tomato; an 8 pound whopper! Not only is this a huge tomato, it is a delicious one too! Leads no question for the name of this tomato. Perfect in paste and sauce due to the lack of jell and lack of seeds. Awesome for burgers and slicing as well. Performs well in many growing conditions.

TOM05  Approx. Seed Count: 25

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**Giant Belgium**

85 DAYS. Indeterminate - This Ohio heirloom is massive and overflowing with rich flavor. Can grow from 1-5lbs! Deliciously sweet, perfect for juicing, adding to sauces, or fresh eating. Staking required. Harvest before the pink color reaches the top of the fruit.

TOM02  Approx. Seed Count: 25

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**Trophy**

95 DAYS. Indeterminate - This 1890's variety is the first smooth, round tomato ever on the market. Once sold for $5 a pack (equivalent to $80 today). With a texture that is firm, thick skinned, but still juicy and sweet; this is the perfect all purpose tomato. Ideal for slicing, preserving, and stewing.

TOM92  Approx. Seed Count: 25

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**Beefsteak**

85 DAYS. Indeterminate - The Beefsteak tomato is a large large variety that is grown for slicing. The fruits are very meaty and have small seed cavities. A great tomato for sauces, plain eating, salads, burgers, sandwiches, and even grilling! Start seeds indoors 5-8 weeks before last spring frost in a sunny, warm location. Transplant to a sunny, well drained location in the late spring when the plants are about 5-12 inches tall. Heavy yields, prolific producer. Excellent source of Vitamins: A, & C and contains B, calcium, iron, and potassium.

TOM05  Approx. Seed Count: 25

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**Ananas Noire**

85 Days. Also known as black pineapple tomato! This variety hails from Belgium and has a lovely tie-dyed burgundy red and green interior. Like the colors inside, the flavor is complex with its smoky, acidic, and sweet flavor profile. Make a wicked sauce with this tomato, or enjoy it on salads!

TOM135  Approx. Seed Count: 25

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**Giant Crimson Tomato**

85-90 Days. Indeterminate. Plants produce decent amounts of tomatoes with a pink/red hue when fully ripe weighing around 8-10 ounces sometimes close to a pound. The fruit is a bit of beefsteak with meatiness, but also juiciness of a slicer. Seeds are medium size but few.

TOM56  Approx. Seed Count: 5

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**Two germinated, and I survived; we produced cuttings, saved seeds, and continued the process. It isn’t about the money as much as the story behind this variety, the journey it took to get here, and the mission to preserve genetic diversity in seeds!**
<table>
<thead>
<tr>
<th>Tomato Variety</th>
<th>Days</th>
<th>Seed Count</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Cherokee Purple</strong></td>
<td>60</td>
<td>Indeterm.</td>
<td>This Tennessee heirloom is believed to have been passed down by Native Americans of the Cherokee tribe. It is a meaty tomato with a bold flavor. Won best tasting tomato in 2002. A top choice for warm climates but will also do very well in cooler climates.</td>
</tr>
<tr>
<td><strong>Black Krim</strong></td>
<td>80</td>
<td>Indeterm.</td>
<td>This beefsteak variety tomato produces burgundy purple fruits with minor pleating at the shoulders and a rust red bottom that transitions to a deep burgundy top. The inside of the fruit is deep purple with very few seeds. Fruits weigh an average of 1 lb each. Ideal for juicing or canning. In hotter climates, this variety can have a slightly smoky flavor. Stake for best airflow.</td>
</tr>
<tr>
<td><strong>Brandywine Black</strong></td>
<td>80-90</td>
<td>Indeterm.</td>
<td>This 1920s variety has a wonderful true tomato flavor that is earthy and sweet at the same time. Deep maroon in color with fruits that grow up to 1 lb each. You can easily use this tomato for buns to make a sandwich! This is perfect for salads, sauces, and cooking. Heavy yields on vigorous vines will require support for best harvest.</td>
</tr>
<tr>
<td><strong>Big Rainbow</strong></td>
<td>90</td>
<td>Indeterm.</td>
<td>These massive bi-colored tomatoes produce jaw dropping 2 lbs tomatoes larger than salad plates in diameter. Flavor is more tomatoey than other varieties of the same color, and this means a tiny bit more acid content which results in a slightly longer shelf life. Still very sweet and very low acid compared to traditional red varieties. Great for slicing and making yellow ketchup!</td>
</tr>
<tr>
<td><strong>Black Sea Man</strong></td>
<td>75</td>
<td>Indeterm.</td>
<td>This 1930s heirloom was first brought to America from Ukraine. Plants produce roughly 1 lb tomatoes that are perfectly round, blemish free, and are deep burgundy in color. The flavor of the Black Sea Man tomato is rich, filled with depth, with flavorful hints of pineapple and tropical fruit. Low on seeds and jelly making this great for all purposes. Plants are good producers all season long. MIGardener’s top selling tomato!</td>
</tr>
<tr>
<td><strong>Ivan Tomato</strong></td>
<td>85</td>
<td>Indeterm.</td>
<td>The Ivan Tomato is a brandywine variety of tomato and will produce 10-16oz. tomatoes. Glamorous red and gold stripes are bound to make an impression. Plants will produce an abundance of fruits per plant requiring more substantial staking to hold up such a large yield. Sweet and mild in taste, making it a good all purpose variety.</td>
</tr>
<tr>
<td><strong>Wherekowhai</strong></td>
<td>95</td>
<td>Indeterm.</td>
<td>This New Zealand heirloom is a remarkable dwarf variety that will grow some of the largest fruits possible for such a small plant. At only 2.5 feet tall, each plant can produce fruits up to 12oz a piece! Deliciously sweet in flavor with deep red flesh, this variety will produce throughout the season and will not disappoint.</td>
</tr>
<tr>
<td><strong>Hillbilly</strong></td>
<td>90</td>
<td>Indeterm.</td>
<td>This West Virginia heirloom is a stunning bi-color variety that produces massive 1.5 lb tomatoes! Easily one of the largest varieties in the U.S. In the garden, it also spares no expense when it comes to production. It’s high yields produce rich, sweet flavored fruits. It is beautiful when sliced because its marbled pattern goes all throughout. Delicious on sandwiches and burgers.</td>
</tr>
<tr>
<td><strong>Vintage Wine</strong></td>
<td>60</td>
<td>Indeterm.</td>
<td>An incredibly stunning 1980’s heirloom. A fairly new variety to the scene. The Vintage wine tomato is a brandywine variety of tomato and will produce 10-16oz. tomatoes. Glamorous red and gold stripes are bound to make an impression. Plants will produce an abundance of fruits per plant requiring more substantial staking to hold up such a large yield. Sweet and mild in taste, making it a good all purpose variety.</td>
</tr>
<tr>
<td><strong>Old German</strong></td>
<td>90</td>
<td>Indeterm.</td>
<td>These massive bi-colored tomatoes produce jaw dropping 2 lbs tomatoes larger than salad plates in diameter. Flavor is more tomatoey than other varieties of the same color, and this means a tiny bit more acid content which results in a slightly longer shelf life. Still very sweet and very low acid compared to traditional red varieties. Great for slicing and making yellow ketchup!</td>
</tr>
<tr>
<td><strong>Granny Cantrells</strong></td>
<td>75-80</td>
<td>Indeterm.</td>
<td>Lettie Chantrell was gifted seeds from a World War II soldier, and since has cultivated the Granny Chantrells Tomato that we know today. These plants produce bountiful harvests of two pound tomatoes with an award winning flavor!</td>
</tr>
<tr>
<td><strong>TOM64</strong></td>
<td>80</td>
<td>Approx. 25</td>
<td></td>
</tr>
</tbody>
</table>
**Unique Greens**

**Green Purslane**

50 DAYS. A low crawling plant that can be eaten as a snack! The leaves are juicy, plump and can help with thickening soups. Packed with antioxidants and nutrients. High in Omega 3 fatty acids. The plants leaves can be used in smoothies and juices. This succulent-like plant offers yields year round, is tolerant to heat, drought, cold, and is a perennial as well! *Caution*: May be poisonous to some kinds of livestock when consumed in excessive amounts.

UNI01 Approx. Seed Count: 350

**Chrysanthemum Shungiku**

20-45 DAYS. This edible flower is your new staple addition to salads and stir fry! The mildly bitter flavor of the greens is often used in asian cuisine. Greens grow up to 4' tall and its bright orange blossoms are edible too. This variety thrives in cooler locations with well drained soil. Flowers bloom from spring to fall.

UNI02 Approx. Seed Count: 300

**Mache Corn Salad**

40 DAYS. This spring and fall crop tolerates cool weather and moist conditions. A tender green variety with succulent crisp lettuce leaves. Flavor is similar to spinach. Delicious in salads and sandwiches.

UNI03 Approx. Seed Count: 150

**Purple Orach**

45 DAYS. If you like spinach then you will love purple orach! Purple orach is actually called purple spinach even though it is not even in the same family. A cold weather crop, delicious, sweet, crisp leaves, and lots of them. Orach produces far more leaves than spinach and will provide you with some of the most antioxidant rich greens you will ever have. High in vitamins K, E, A, C, minerals Iron, and potassium.

UNI04 Approx. Seed Count: 200

**Okahijiki Saltwort**

40-45 DAYS. Considered one of Japan’s oldest vegetables. Also known as “land seaweed”, this variety is perfect for using in stir fries, sushi and salads! Matures very fast, and is long and thin salty, and crisp in flavor! Bright green and grows well in containers. Thrives in hot weather.

UNI05 Approx. Seed Count: 250

**Vit Mache**

45 DAYS. This spring and fall crop tolerates cool weather and moist conditions. A tender green variety with succulent crisp lettuce leaves. Flavor is similar to spinach. Delicious in salads and sandwiches.

UNI06 Approx. Seed Count: 100

**Claytonia Miner’s Lettuce**

40 DAYS. This supergreen is cold hardy and has a high dose of vitamin C. Perfect for the cut and come again garden. The most cold tolerant of all greens. Grows native in moist areas of the US and will grow year round in the northwest, or in a greenhouse. Enjoy in soups, lightly steamed or added to salads.

UNI07 Approx. Seed Count: 350

**Erba Stella Minutina**

50 DAYS. This variety is one of the sweetest, most tender winter greens in the world. Because it normally grows wild, it is very easy to grow and doesn’t require rich soil in order to flourish. Cold hardy, this variety only gets sweeter after frost and will overwinter in many regions with minimal protection. High in vitamins C,K, and E! This is a perfect add on to salads!

UNI08 Approx. Seed Count: 400

**Milk Thistle**

100 DAYS. Originally from the mediterranean, this variety now grows wild all over the countryside of Europe, North America, and Australia. This is a great pollinator attractant, and low maintenance plant. This is a popular plant used to make your own teas from and is said to help maintain a healthy liver. Each flower produces up to 190 seeds each, seeds are the main ingredient used for teas and tinctures.

UNI09 Approx. Seed Count: 30

**Red Shiso**

80-85 DAYS. This Japanese heirloom is a spicy herb perfect for cooking asian cuisine. With deep red leaves that smell like cinnamon and clove with a spicy flavor like cumin; this is a true showstopper. You can eat just the seedlings to tossed into salads, or grow them to maturity for more dynamic uses. A popular choice for adding color to pickling recipes. This variety loves sunshine.

UNI10 Approx. Seed Count: 150