

2015 Seattle Tilth Early Spring Edible Plant Sale

Vegetable Plant List



Updated 4/13/2015

Please be aware that we may not have all of the varieties listed in this document at the 2015 May Edible Plant Sale. Occasionally, the growers will experience a crop failure or the plants will be too small to sell. We apologize for any inconvenience this may cause.

All our vegetable starts are organically grown and/or Certified Organic by Rent's Due Ranch in Stanwood, WA, Sunseed Farms in Acme, WA, Cascadian Edible Landscapes in Seattle, WA, Rainier Beach Urban Farm in Seattle, WA, Cascade Cuts in Bellingham, and Growing Garden in Bellingham, WA

Artichoke

Green Globe

100-120 days. Open pollinated. Deep green, round flower buds with a light purple tinge. They are 3-5 inches in diameter and have thick, flavorful hearts. A good harvest of 3-4 heads can be expected on second year plants throughout the summer. The most hardy and dependable artichoke in our region.

Imperial Star

85 days. Open pollinated. This artichoke is for gardeners who can't overwinter artichokes or just want to grow them as an annual. A happy plant will produce 6 nearly spineless, rich green, round flower buds with rich artichoke flavor in their first season. They produce in the cooler fall which they prefer to summer's heat.

Purple Italian

120 days. Open-pollinated. Add color with these purple-headed artichokes! Harvest large and tasty tender heads in late summer or fall. More tolerant to both heat and cold than the standard green globe artichokes.

Violetto

85 days. Open pollinated. This royal variety from Northern Italy has beautiful oval, purple flower heads. Will provide a delicious, plentiful harvest for at least four years.

Asian Greens

Chinese Broccoli Gai Lohn

45 days. Open pollinated. Requires less space in the garden than heading broccoli, and is easy to grow. The leaves, stems and flower buds are eaten on this plant and are absolutely delicious. Harvest 6 - 8" of the stem with leaves and buds, before the flower buds open. The plant will create more sprouts and can be harvested over many weeks.

Choi Sum Gunsho

40 days. Open pollinated. Choi Sum is a very popular vegetable in Hong Kong and Southern China and is notable for the plant becoming even sweeter and more succulent when flowering. Harvest the sweet, tender stems as the flowers are beginning to open. Let re-grow for continual harvest. Try them tossed into soups or a stir fry with a touch of sesame oil.

Misome

30 days. A very fast and tasty cross between Komatsuna and Tatsoi. Easy to tuck into containers and spaces between other Brassicas that take their time growing to size like cabbage and cauliflower. Great for pickling and stir fry. Super nutritious and heat tolerant. A great summer sub for pac choi. Flavor will become more intense with maturity.

Mustard Bau-Sin

40 days. Open pollinated. A Chinese variety of mustard, these greens are mild and sweet. Bright green and glossy, this heading mustard forms a sweet folded heart before bolting. Greens are beautiful in the garden and scrumptious added to salads or stir fries. Flowers are tasty too!

Mustard Giant Red

20 days for baby greens or 40 days for large leaves. Open pollinated. This spectacular mustard is large and dark purple. Wonderful as an ornamental that doubles as a cooking green. Very spicy and intense, these greens give you a kick you can't get from store bought mustard greens. Harvest the outer leaves leaving the smaller inner leaves to grow and your plants will last for many weeks.

Mustard Mizuna

20 days for baby greens or 45-50 days for large leaves. Mizuna is a Japanese mustard green that has thin white stalks and frilly, fringed light green leaves. Mild but flavorful, this green is good steamed or raw in salads.

Mustard Ruby Streaks

45 days. Open pollinated. A fast growing and colorful mustard for the spring and fall garden. Deeply serrated leaves are a striking wine red and green and make a beautiful addition to a spring salad or stir fry. This mustard can be harvested at any size and in the cool season can be cut to come again or sown successively for a longer harvest.

Purple Rapa

55 days. Bright reddish purple, this new and unusual spring treat is a cross between pink lettuce, wong bok and scarlet ohno varieties of greens. It does especially well in cold conditions and the color gets brighter after the equinox. Add a little bit of color to your early spring greens!

Pac Choi Joi Choi

40-50 days. This large and fast growing variety does really well in the warmer temperatures of early summer without bolting early. Harvest at any time--from young leaves to whole mature plants--'Joi Choi' is satisfying delicious steamed, braised, grilled or pickled. Or simply chop up the leaves and simmer lightly in soups for a vitamin boost!

Pac Choi Mei Qing

50 days. A dwarf, green stemmed pac choi suitable for containers. Bolt resistant and great for both spring and fall plantings. Try this tasty crisp choi in a summer stir fry.

Pac Choi Shuko

45 days. This baby pac choi grows from 6 to 12 inches in a vase shape with broad green leaves. Lovely in a container, loves cool spring weather but still resists bolting during warmer weather. Also good for fall plantings.

Pac Choi Tatsoi

20 days for baby greens or 40-50 days for large leaves. Open pollinated. Also called spoon mustard, tatsoi is a favorite in baby greens and mesclun mixes. As the leaves grow larger, they can be added to stir fries or steamed veggies.

Pac Choi Violetta

30 days for baby greens, 50 days for heads. Crisp and sweet flavor, as well as beautiful plant. Rich violet leaf tops contrast with green undersides and green stems. Serve baby greens fresh in salads, and use mature heads in stir-fries and soups. A great source of vitamin A, calcium and iron.

Broccoli

Arcadia

70 days. Medium sized, dome shaped dark green heads. Heat and cold tolerant, maturing mid to late season. 'Arcadia' is a good home and market garden broccoli.

Broccoli Raab

45 days. Open pollinated. If you love the taste of broccoli but don't want to wait two months before harvest--broccoli raab is for you! Once you harvest the small central head, the real production begins. Side shoots form at the base of every leaf on the main stem and they can be harvested once they are 4 to 5 inches long. Expect several pickings over several weeks. Broccoli raab has a spicy kick to it and is absolutely delicious braised in butter and garlic.

Calabrese Sprouting

60 days. Open pollinated heirloom. 2-3 foot plants will start out with a medium sized blue-green flower cluster. After you harvest that head, it will start sending out side shoots. Each time you harvest, it will keep sending out more shoots; it just keeps going! You get a lot for your money with this Italian heirloom--providing stir-fries and side dishes throughout the late spring and summer. Very frost tolerant.

Fiesta

65 days. Sweet, 6-7 inch bright green tightly domed heads on compact plants. Tolerates both hot and cold temperatures equally well. Uniform heads and high yield make this a gem for putting up in the freezer for the winter.

Purple Peacock

70 days. A cross between Green Goliath broccoli and two different kales, its leaves will remind you of Red Russian Kale. Produces loose florets and after main head is harvested, keep an eye out for reoccurring side shoots. The leaves also make delicious greens prepared the same way you would prefer kale.

Romanesco Veronica

75-100 days from transplant. Italian heirloom. This is the beautiful, light green spiraling broccoli that you have seen in specialty markets. It grows well in cool climates and is very popular in Italy. Mild broccoli flavor similar in texture and taste to a cross between cauliflower and broccoli.

Umpqua

65-80 days. Open pollinated. Named after the watershed of the Umpqua River in Oregon where it was first grown. 6 to 8 inch blue-green heads and great side shoot production make this a great choice for broccoli lovers, harvesting for weeks in the summer.

Brussels Sprouts

Catskill

90 days. Open pollinated. Selection from a private stock of Long Island Improved, a treasured American heirloom. Produces very high yields of 2" diameter round green Brussels sprouts. This variety has strong, stout stalks and closely spaced small sprouts. Easy to pick. Excellent freezing variety. Bred by Arthur White and Joseph Harris Company in New York and released in 1941.

Falstaff

98 days. Open pollinated. If you love Brussels sprouts and want to add striking color to your vegetable garden, then the deep purple foliage of 'Falstaff' is for you! This red variety is a proven producer in the PNW and the color and flavor will only become sweeter and more intense with our first fall frosts--beautiful.

Red Ball

95 days. Open pollinated. Pretty red-purple 1 inch sprouts are a great addition to your long season garden. The color becomes more vivid with cooler weather. Save a few for a colorful winter dish!

Roodnerf

100 days. Open pollinated. There are few open pollinated Brussels sprouts left to grow that yield great sprouts, but this is one of them! Cold hardy and good for letting winter over.

Cabbage

Coeur de Bouef

70 days. Open pollinated. French heirloom. Early and very hardy cabbage develops into a pointed head.

Des Vertus Savoy

95 days. Open pollinated heirloom from the 1800s. Also known as Perfection Drumhead. A very early producer that is packed with delicious, sweet flavor. This cabbage produces a 4-6 pound head. The compact form is also perfect for smaller, urban gardens as well. Cold tolerant.

Early Jersey Wakefield

60-75 days. Open pollinated heirloom. One of the earliest cabbages to head up. Put them in the ground now and you have firm, conical-shaped heads in no time! They grow up to 15 inches tall, 7 inches in diameter and weigh 3-4 pounds. Introduced by Francis Brill of Jersey City, New Jersey in 1840.

Premium Late Flat Dutch

100 days. Open pollinated heirloom. Introduced to the US by German immigrants around 1840. Excellent for late fall or winter use.

Red Express

63 days. Open pollinated. A compact red cabbage for the urban garden! Solid, round heads weigh 2 to 4 pounds and have great flavor. Good choice for early harvesting while other longer growing cabbages grow up around them. Space at 8 inches with your later crop cabbages.

Wawa

50 days. Fast developing, dense, (sweet and) tender Chinese cabbage. Great for containers.

Cardoon

Cynara cardunculus

Cardoon is related to the globe artichoke. With cardoon the young tender leaves and undeveloped tender flower stalks are eaten rather than the flower bud. The thistle-like cardoon plant grows to a height of 3-5 feet and spreads over an area 6 feet in diameter. Very ornamental and drought tolerant. Produces attractive purple flowers in late summer. Full sun to part shade.

Cauliflower

Early Snowball

65 days. Open pollinated heirloom. Terrific early performer with a wonderful taste. Smooth 6-7" heads of tightly formed white curds are solid, crisp and tender--especially fresh from the garden! Plants are also compact and perfect for smaller gardens. This variety was introduced to American gardeners in 1888 by Peter Henderson & Company.

Graffiti

80 days. Boasts an intense purple shade certain to draw attention. Add to your veggie dip platter along with 'Early Snowball' and 'Cheddar' for a Husky inspired element! Fades to bluish-purple when cooked though color can be retained by adding lemon juice to the cooking process. These heads need less protection than other cauliflower due to their pigmentation.

Snow Mystique

93 days. Large, dense and very tender heads. Heads up to 2 lbs and very white.

Vita Verde

71 days. Big, heavy green heads mature early on large plants. Can be grown for traditional harvest in fall or summer production in areas with moderate heat. Create a kaleidoscope with all four colors of cauliflower!

Celery

Celeriac Brilliant

110 days. Open pollinated. Excellent European strain with baseball-sized, nutty-flavored roots. Uniform, nearly fibreless, white, 3-5 inch diameter roots with good productivity and storage qualities. Celeriac will hold in the ground in the garden all the way through fall when it hits its peak of flavor. Try it roasted or mashed with other fall vegetables or puree celeriac in a soup paired with leeks and bulbing fennel--delicious!

Celeriac Prinz

95 days. Large, uniform roots with white flesh. Loves nutrient rich moist soil. Makes a wonderful remoulade.

Redventure

105 days. Open pollinated. Bright red stems and green leaves make this a good choice for adding to decorative potted plantings. The stems are tender and full of bright flavor. The best part is that the red color is retained when cooking the celery.

Ventura

80 days. Open pollinated. A traditional green-stem celery that is easy to grow in even less than ideal conditions. This variety forms beautiful, thick green stalks that never taste bitter. A lovely flavor enhancer to grow in the garden, it can be harvested one stalk at a time and added to salads and soups fresh from the garden!

Chard

Bright Lights

55 days. Open pollinated. This chard mix will light up your garden with its green or red leaves and stems of red, pink, golden, orange or white - both solid colors and striped. It fits into ornamental plantings as well as the vegetable garden. Its flavor is mild and satisfying, use it in the kitchen as you would spinach. It was chosen as an All-America Selection Winner in 1998.

Fordhook Giant

60 days. Open pollinated. An impressive chard with large, frilly, dark-green leaves. The white stems are strong and thick, yet tender and crispy; chopped, they make a wonderful addition to a gratin. Plants can grow over 2 feet high but still fit well into a small urban garden. This variety is so productive and delicious, you'll be sharing it with your neighbors!

Golden

60 days. Open pollinated heirloom. Add some sunshine to your garden! This tasty beauty starts out with emerald-green baby leaves with yellow stems and veins. The yellow intensifies to a rich golden color at maturity. The flavor is mild and sweet as can be. Grows to 20-24 inches tall.

Magenta Sunset

53-60 days. Open pollinated. Wow! Amazing purple-red stalks and deep green leaves make 'Magenta Sunset' an absolute show stopper in the garden. Throw some into a lasagna or savory tart and you'll appreciate its mild and delicious flavor as well. A must-have.

Peppermint

53-63 days. Colorful pink streaked 2-toned stems with dark green leaves. Looks great in a food garden, but consider Peppermint for a stunning edible plant display in ornamental beds.

Perpetual Chard, aka Perpetual Spinach

50 days. Open pollinated. Enjoy dark green succulent leaves all summer long! This chard relative is extremely resistant to bolting and may even become a perennial in your garden. Can grow to 20 inches the first year, it is about as carefree a plant as they come. Delicious steamed or braised with other greens, or bake it into a lasagna, just as you would spinach.

Ruby Red

60 days. Open pollinated heirloom. 'Ruby Red' is a very hardy variety of chard with deeply savoyed, dark-green leaves and dark crimson stalks 2 inches across at the base. An heirloom from 1857, it is a beautiful addition to any garden.

Collards

Champion

60 days. Open pollinated. A super, cold-weather hardy variety of collard greens, 'Champion' has dark-green, large cabbage-like leaves that reach their peak of sweetness after the fall frosts touch their leaves. Plant now and harvest all winter long--you'll be so grateful for their sweet flavor!

Georgia

60-65 days. Mild cabbage-like flavor improves with a light frost. Plant in spring and again in late summer for a fall to winter harvest.

Corn

Aunt Mary's

65 days. An old variety of white sweet corn, once a popular canning variety in the early 1900s.

Painted Mountain

70-90 days. Open pollinated. 5' tall with 7" long, very colorful ears. Relatively cold and drought tolerant for a corn. Eat fresh, roast or grind as a flour. High protein content- 13%. Combinations of orange, red, purple and gold kernels make great Halloween decorations!

Spring Treat

66 days. 5' plants with 7 1/2 - 8" long ears. Early yellow sweet corn.

Sugar Dots

80 days. Your farm in the city! Short-season, bi-colored sweet corn for the Northwest gardener. Grows 6-8'. Protect from cool evening temperatures in early summer for optimum growth. Corn requires huge stands of plants for the best, wind-blown pollination. Urban gardeners can get around this by touching pollen-laden tassels to green corn-ear silks.

Trinity

68 days. Slender ears have very sweet, tender-crisp bicolored kernels. Intermediate resistance to northern corn leaf blight, rust, and Stewart's wilt.

Popcorn Early Pink

85 days. A good choice for those wanting to grow their own popcorn. Colorful kernels pop white and the ears and plants can be used for fall décor. Grows to 5 feet tall.

Popcorn Red Beauty

120 days. Kid friendly. The 6-7" ears have dark red kernels with uniform coloring. Husks are pinkish in color.

Cucumber

Calypso (Pickling)

52 days. An early producer with astoundingly abundant yields, 'Calypso' is also highly disease-resistant, making it an easy care and dependable pickling cuke. You can expect 1" x 3", blocky, medium-green fruits--just the right size for snacking. Preserve some of the harvest for the lean months of winter, give 'Calypso' a try!

Lemon

70-75 days. Open pollinated heirloom. Dating back to the 1890's, this old variety is a favorite among many cool season gardeners. 3-4 foot, semi-bush type plants bear loads of apple-shaped cucumbers with lemon-colored skins. Thin skins and mild, sweet flesh make them a joy to eat whole right from the garden! Best harvested when the size of limes. Hermaphrodite - Flowers contain both male and female reproductive parts, which means abundant yields in the garden!

Marketmore 76

63 days. Open pollinated. In the Marketmore series, 'Marketmore 76' is very popular with organic growers due to its high level of disease resistance. This dark green slicing variety produces abundant, high quality, uniform fruits about 8 inches long with a wonderful cucumber flavor. This is your classic, all-around cucumber!

Mexican Sour Gherkin

70 days. Open pollinated heirloom. *Melothria scabra* is not a true cucumber but has a crisp texture and a sour cucumber taste with a lemon chaser. Prolific vines bear tons of one to two inch fruits that look like miniature watermelons. Great for hanging baskets.

National Pickling (Pickling)

52 days. The premium pickling cuke! Bears heavy crops of 6 inch average cucumbers perfect for pickles. Crispy and sweet, this cucumber is also good for slicing.

Painted Serpent

63 days. Also known as Striped Armenian. Unusual, slightly fuzzy S-shaped fruits with dark and green stripes. Harvest when the fruit is 8-18". Delicious and different.

Poona Kheera

55 days. Open pollinated. This short season cucumber is originally from Poona, India and has a wonderfully mild and delicious flavor. Smooth-skinned fruits ripen from white to golden-yellow to russet brown and can be eaten and enjoyed at any stage--very unusual and stunning! Good yields and disease resistance as well. Toss with yogurt, mint, cilantro and hot pepper for a refreshing summer treat!

Space Master

56 days. Suitable for containers. Short, hearty vines produce slender dark green fruits 7" long. Resistance to cucumber mosaic virus and scab.

Suyo Long

60 days. Open pollinated heirloom. This long Asian cucumber is excellent for eating fresh or pickling. The spined ribs fade as it matures and it has no bitterness. Trellis for straighter fruit as the ends can curl. Heat tolerant and powdery mildew resistant.

Tasty Jade

54 days. Vigorous, high-yielding plants produce glossy, thin-skinned 11-12" long fruit with a crisp, fresh flavor. Suitable for outdoor or greenhouse culture. Intermediate resistance to downy mildew and powdery mildew.

Wautoma (Pickling)

60 days. Open pollinated. An early and very fruitful pickling variety. The four to five foot plants bear four to five inch burpless cucumbers with no bitterness. Great for packing jars full of dilled sliced pickles!

Eggplant**Black Champion**

80 days. Chinese variety with long fruits up to 14 inches long. Disease resistant plants produce well, bearing tender dark purple eggplants delicious for a summer stir fry.

Diamond

78 days. Open pollinated. This dark-purple eggplant harkens from the Ukraine which bodes well for our short-season summers. Mild eggplant flavor without any bitterness, fruit is roughly 6" long and 2" wide. Wonderful for containers.

Edirne Purple Striped

65 days. Open pollinated. Turkish heirloom first collected in 1948. Beautiful purple and white striped six to eight inch fruits on productive plants. Sweet enough to eat fresh sliced into salads or lightly grilled on the barbecue.

Kermit

60 days. Kermit is a very productive, round, green eggplant with white stripes most often used in Thai cooking. For best flavor, harvest when they are tender and small, about 2" in diameter.

Little Fingers

65 days. Open pollinated. Plants are less than 2 feet tall and produce lots of 6" dark purple fruit that resemble "little fingers." Great for grilling or roasting as part of an antipasto platter. Grows well in containers and is extremely ornamental.

Pingtung Long

70 days. Open pollinated heirloom. This is a long purple Asian eggplant with bright purple skin. Prolific and early producer of slender 12 inch long fruits that do not need peeling. Plants benefit from staking once they are producing due to the numerous fruits. Disease resistant.

Rosa Bianca

70-85 days. Open pollinated. Italian heirloom. Sweet and mild flavored 6 inch round purple fruits shading to white. Creamy texture is perfect for casseroles. Great for containers.

Snowy

65 days. Sturdy upright plants need minimal staking until full of fruit. Snow white elongated fruits with a green calyx follow starry mauve flowers making a colorful addition to the summer garden. Sweet flesh with a medium thick skin make this an eggplant great for grilling or shish-ke-babs.

Swallow

51 days. Glossy purple-black tender fruit of the elongated oriental type up to 7 inches long. Without the bitterness often associated with larger eggplants. Popular eggplant in cold climates.

Traviata

70 days. Classic purple teardrop eggplant ripens in shorter seasons. Use as you would its larger cousins.

Udumalpet

80 days. Named for the town in India where this beautiful eggplant hails from. Pick fruits when smaller for a thinner skin and when the fruit is purple with white stripes for best flavor. Seeds will mature when the fruit turns yellow and purple. Great for curries. Compact and good for container gardens.

Fennel

Finale Bulbing

80 days. Open pollinated. Firm, large bulbs are crisp and juicy, with a very pleasant anise flavor. Bulbs keep well.

Perfection Bulbing

75 days. Open pollinated. Selected especially for its clean smooth anise flavor and its ability to reliably produce even in cool northern climates. A great choice for cultivation spring through autumn. The uniformly round mid sized bulbs are crisp, tender and full flavored. Try fennel raw for a refreshing and super-nutritious snack. Pairs well in soups with tomatoes and basil and tastes delicious roasted with potatoes.

Zefa Fino Bulbing

80 days. This variety of Finocchio or Florence fennel was developed in Switzerland to produce large flat-round bolt-resistant bulbs. Delicious, licorice flavor from juicy stems. Enjoy it raw or bake it in gratins, tomato-based soups or put in a broth with steaming shellfish.

Greens

Amaranth Calaloo

50 days. Open pollinated. Try this beautiful warm-season green for a nutritious and striking addition to salads and soups. 'Calaloo' has round green leaves with burgundy centers and can grow to 12" or more. Pinch out the top bud to encourage branching and more succulent harvests. The leaves are mild and taste similar to spinach--only much more heat tolerant!

Amaranth Magenta Spreen

45 days, 12 days for micro-greens. Open pollinated lamb's quarter relative, re-seeds easily but best harvested from the tips, continuously through the growing season. Pretty pink tips and new growth, steams like spinach with a nutty flavor. Begin harvest when plants are only eight inches tall, forcing the plant to branch and make more tips for harvesting. Great nutritional content.

Arugula Astro

38 days. Open pollinated. A mild flavored arugula with rounder, fuller leaves. Cold hardy, heat tolerant and fast growing, you can start cutting fresh greens within a few weeks of transplanting. Especially good for picking in the baby leaf stage.

Arugula Surrey

20-40 days. Open pollinated. A cross between wild Arugula and Arugula 'Astro' this is a fast growing and decorative choice for the salad garden. It takes on the mild flavor of 'Astro' with the lacier leaf of 'Sylvetta'. Disease issues are reduced due to its fast maturity rates. Eat it anywhere in its growth cycle for a delicious, spicy and nutty addition to your spring and summer salads.

Arugula Sylvetta

45 days. Open pollinated. 'Sylvetta' is a variety with distinct differences from your typical arugula in flavor and appearance. Its leaves are pointier with deeper lobes giving it a pretty, frilly appearance. The flavor is also spicier, and the plants remain low to the ground, delightfully spreading. Sylvetta is cold hardy and slower to bolt as well.

Braising Mix

28 days. A mix of Mustards, Kale, Tatsoi and Hon Tsai Tai, plant them all together into a bed reserved for brassicas and cut and come again throughout the season. This vigorous blend of spicy greens is delicious when tossed into a wok and then finished with a touch of water and seasonings. Try sesame oil, tamari, or even a balsamic vinegar to flavor.

Chicory Italiko Rosso

60 days. Open-pollinated. Deeply toothed, red-veined leaves resemble an "uptown" dandelion green. Ideal for braising and pairing with a bold main course or a great spicy addition to mild or creamy squash or potato soups. Moderately tangy in cool weather--leaves become spicier with summer's heat.

Endive Tres Fine Maraichere Olesh

42 days. Open pollinated. A sweet endive! Large frizzy leaves with fine ribs, can be planted for late spring and really summer harvests.

Escarole Batavian Broad

50 days. Open pollinated. This heirloom from the 1860's forms a tightly ruffled 12 inch head with a sturdy leaf. Milder in flavor than curly endives, this beauty will still provide that hint of sharpness in a salad or add depth of flavor to a summer soup. Can be planted again for fall harvest in the summer. Try tying up the outer leaves for a tender, blanched inner core

Good King Henry

Perennial. An ancient plant that was very popular in 16th century England. Harvested and prepared much like asparagus and considered a delicacy. Gather shoots while they are still tender, or harvest the dark-green arrow-shaped leaves like spinach. One of the first greens of spring, and one of the last for fall. Begin harvesting in the second year of growth.

Miner's Lettuce

42 days. Open pollinated. Miner's Lettuce or Claytonia Perfoliata is also known as Winter Purslane and Indian Lettuce. The leaves are succulent and triangle shaped, and the flower stems grow from an easily identifiable circular-shaped leaf. Also known widely as a native, wild edible--no need to forage far if you grow it in your garden!

Minutina

60 days. Open-pollinated. Also known as Buckshorn Plantain, this unusual spiky green first appears like blades of grass. As it matures, it resembles mizuna leaves, only much narrower, less leafy and more succulent. Crunchy with a mild nutty flavor, add a handful to any salad for depth in flavor. Minutina grows in a clump and will regenerate from successive harvests. Extremely cold hardy.

Orach Double Purple

45 days. Open pollinated. Also known as mountain spinach, orach is a versatile "green" to supplement your leafy greens bed. Grows tall, to 6 feet and can be the centerpiece of the garden with its stunning purple leaves. Packed with Vitamin C and tasty too!

Purslane Golden

50 days Open pollinated. Succulent golden leaves impart a cool and tangy flavor to your summer salads. Also just a great treat to graze on when you are weeding your garden! Purslane is very nutrient rich.

Purslane Red Gruner

50 days. Open pollinated. A smaller leaved variety of purslane with the same succulent taste and nutrient load. Pick the leaves down to the base and watch it re-grow. Add it to salads and pick some for a snack when you are needing your Omega 3 fatty acid fix!

Quinoa Brilliant Rainbow

90-120 days. Open pollinated. This plant does triple duty giving you harvestable greens, flowers and seed. Grow enough to ensure all three types of harvest! Will grow to 2 feet tall and make a nice addition to a pollinator garden where you can let it grow until time to harvest the seed. Different shades of orange, pink, green and yellow make a brilliant rainbow show when planted in their own bed en masse.

Quinoa Redhead

90-110 days. Quinoa is a relative of our native "weed" lambsquarter, so mark where you plant these beauties so there is no confusion. Besides having a gorgeous flower for cut arrangements you will want to grow this one to harvest the nutritionally robust seeds. The seeds are high in complete protein and lots of vital minerals. This selection can handle our cool, sometimes wet end of the season, an important feature to ensure you capture those seeds!

Radicchio Palla Rosso

85 days. Open pollinated. Beautiful 5 to 7 inch red heads with white veins. Good choice for both summer and fall harvest. Tender leaves have a fresh, tangy flavor that is great steamed with other veggies or tossed as a bright red addition to a fresh green salad.

Spicy Salad Mix

21 days for baby greens. Open pollinated. This mix of arugula, red and green mustards, and Kyona mizuna will wake up any salad and is also delicious braised. Easy to grow and fast maturing, you can't go wrong with spicy salad mix (unless of course you don't like spice.)

Ground Cherries

Aunt Molly's

65-70 days. This sweet and fruity ground cherry originated in Poland. When ripe it turns a golden orange color and drops to the ground. It makes a tasty jam, perfect for gift giving. An unusual and rewarding addition to fruit salads and smoothies. Will store up to 3 months in the husk.

Pineapple

75 days. This out of the ordinary yellow ground cherry has a flavor that is sweet, fruity, and really does remind you of a pineapple. Makes a unique and wonderful salsa.

Kale

Blue Scotch

60 days. Open pollinated heirloom first mentioned in garden literature in the 1860s. Very attractive curly blue leaves hold up well to winter weather. Plant enough to let some grow through till next spring. Plants get about 15 inches tall with a little wider spread. Packed with Vitamin A, eat fresh or add to all your usual kale dishes.

Dwarf Siberian

60 days. Open pollinated. Add this beauty to your garden and make a rainbow planting of kale plants! This ruffled kale has a white stem and blue-green leaf and is tender enough to eat in a fresh spring salad. Fast growth and cold hardiness ensure this to be an all season plant. The frost can improve the flavor so be sure to keep some growing through the winter too.

Lacinato/Tuscan

45 days. Open pollinated heirloom. Also called Nero di Toscana, dinosaur kale, black kale, palm kale, and Tuscan kale. One of the most beautiful and tastiest kales to grace any kitchen garden. Shaped like a miniature palm tree, it is about 18 inches high. It is delicious and nutritious as well as adaptable to a wide temperature range. Its sweet, mild flavor actually improves after a frost.

Rainbow Lacinato

65 days. Open pollinated. A cross between 'Lacinato' and 'Redbor' kales resulting in a fancier 'Dino' kale for your garden! More productive than the typical 'Lacinato' and very cold hardy. The leaves vary in color and are attractive to add to a container collection of greens on your front porch. Use as you would any kale, in salads, soup or stir fry.

Red Russian

40 days for baby greens. Open pollinated heirloom. Red Russian Kale has lovely cut leaves and purplish-red stems that make this plant gorgeous in the garden or on the plate. The plant grows over a long season and can be harvested through fall and sometimes over winter and into the following spring! Kale is an easy plant to grow and is really good for you.

Kalette

Kalette Snow Drop

138 days. A new hybrid cross between fiber packed Brussels Sprouts and superfood Kale. 'Snow Drop' Kalette is a pretty tri-color variety that produces 2 inch leafy florets on plants that grow like Brussels Sprouts. 'Snow Drop' is a good choice for letting overwinter. The plants benefit from steady watering and good nutrition. Keep the pH in the 6.5 to 7.5 range for best production. The sweet and nutty flavor pairs well with citrus and nuts in salads, mushrooms and rice in hot dishes.

Kohlrabi

Azure Star

55 days. Open pollinated. A beautiful, deep purple star in the garden! 'Azure Star' is juicy and peppery when sliced up fresh from harvest or wait to pick this beauty until kissed by the frost in fall for even more sweetness.

Early White Vienna

58 days. Central European Heirloom dating to 1860. This unusual looking plant is not often seen in the garden or on the plate, which is a shame. Kohlrabi has a lovely nutty, sweet, spicy flavor that mellows with cooking. Use it raw grated in a salad or slaw or slice it thin and cook it with cream for a lovely gratin. This variety stays compact with short tops and medium stems. That means you can dedicate a bit of space in your garden to try something new this year!

Leeks

Bleu de Solaize

110 days. Open pollinated heirloom. Lovely 19th century French heirloom with blue-green leaves that turn violet when touched by frost. Extremely cold hardy, this variety will last long into the winter with a light straw mulch. The flavor is mild and sweet.

Carentan

100 days. Open pollinated Heirloom. 'Carentan' is an old European variety that is hardy and suitable for fall and winter use. Nice white stems and bases, very productive.

Giant Musselburgh

80-150 days. Open pollinated heirloom. Huge leeks! Mild and tender stalks growing up to 15 inches long and 3 inches wide. This Scottish variety is great for bunching or over-wintering. Slow to bolt in the spring.

King Richard

75 days. Open pollinated. The easiest of leeks to grow. No silly mounding of soil and they are ok with crowding which will result in tender baby leeks in late spring. Plant now to harvest and cook with the first tomatoes and beans for summer.

Lettuce

Australian Yellow Leaf Leaf

50 days. Open pollinated heirloom. Almost neon in brightness, this chartreuse yellow lettuce will add an impressive color scheme to your lettuce patch. It is very slow to bolt, staying tender and mild into the summer. Considered a "loose-leaf" type lettuce, you can harvest outer leaves and let the inner leaves keep growing for a continual harvest all season long.

Black Seeded Simpson Leaf

42 days. Open pollinated heirloom. One of the earliest and most popular looseleaf lettuce varieties. Quickly produces large heads of crinkly and juicy light-green leaves. Good cutting lettuce. May have originated from England circa 1850 and it was introduced by Peter Henderson & Co. of New York around 1875.

Breen Romaine

45 days. Compact red mini-romaine heads form early. Short plants average 8" tall and are a medium bronze-red color. Let it grow to full size and harvest the head or cut the red baby leaves and mix with other varieties for colorful salads. Great for containers!

Crisp Mint Romaine

70 days. Open-pollinated. Long-standing dark green romaine lettuce that is named for its ruffled mint-leaf appearance, not for any minty flavor. Good size, exceptional crispness and sweet flavor with little bitterness even in warmer temperatures. Slow bolting.

Emerald Oak Leaf

60 days. Open pollinated. Vibrant deep green oak leaf lettuce forms dense heads perfect for close plantings to harvest in succession. Pretty rounded leaves are buttery and tender added to a fresh tomato sandwich.

Flashy Butter Oak Butterhead

54 days. Open pollinated. Pretty! A mild flavored lettuce with a crisp buttery texture. Compact heads of puckered, emerald green, oak-shaped leaves are splashed with flashy, maroon speckles. Mix it with other unusual lettuces and create an edible masterpiece of color!

Flashy Trout's Back Romaine (*aka Florellenschluss*)

50 days. Open pollinated. Rare Austrian Heirloom. Strikingly beautiful light green leaves with maroon dappling. Its name means flashy trout's back. This loose romaine is mild, sweet, and sumptuous with many flavors in one leaf. Slow to bolt and a Tilth favorite!

Gourmet Salad Mix Variety

45-55 days. Open pollinated. A delightful early summer blend of colorful mild greens designed to give you a staggered season of harvest. Cut as baby greens and fill the salad bowl or divide the plants when you transplant them into the garden.

Jericho Romaine

60 days. Open pollinated. One of the best performing romaines out there! Bred in Israel's hot dry climate to stand up to high temperatures, 'Jericho' can grow dense 2 foot tall heads of sword-shaped upright leaves that remain crisp, juicy, and unusually sweet.

Marvel of Four Seasons Butterhead

60 days. Open pollinated heirloom. Also known as Continuity. This butterhead type lettuce is a French heirloom that has been grown since at least 1885 when it was described in Vilmorin's The Vegetable Garden. Soft but crisp, like the best butterheads, it has a beautiful rosy blush toward the outer parts of the leaves that darken with cooler weather. Truly a beautiful and tasty sight to behold!

Marshall Romaine

65 days. Open pollinated. Deepest, darkest red romaine we can find! Tight, upright heads grow to 8 inches and held up off the ground. Smooth leaves have a crisp clean flavor.

Mascara Leaf

48 days. Open pollinated. Lovely dark red oak leaf variety that holds its color well throughout summer. Combine this beauty with 'Australian Yellow Leaf' and 'Mottystone' for a color picnic salad. Bolt resistance enables you to keep this one growing without bitter flavor developing.

Merlot Leaf

55 days. Open pollinated. A stunner of a plant with deep maroon leaves. Very crisp and thick leaves that hold up well after picking. Very high in antioxidants and will add amazing color to salads.

Mottistone Crisp / Batavia

55 days. Open pollinated. Unique French Crisp/Batavia type lettuce that is apple green with maroon freckles. Upright habit, medium size, good texture and pleasing flavor. Beautify your edible landscape with this disease-resistant variety.

Outredgeous Romaine

52 days. Open pollinated. One of the reddest romaines out there! A stout grower that can be harvested leaf by leaf or saved as a beautiful salad bouquet.

Pomegranate Crunch Romaine

50 days. Open pollinated. Glowing red leaves with green interiors shine in this open headed mini romaine lettuce. A fast grower with downy mildew resistance. This crisp lettuce is great as the star of the salad bowl combined with fresh avocado and nasturtium for a colorful and tasty summer dish.

Red Iceberg Crisphead

75 days. Not all iceberg lettuces are made alike! This large 16 inch crisp head is a lovely red mottled with green with a mild lettuce flavor. Great as a base for succulent summer shrimp salads and to add to picnic sandwiches on hikes with the kids as the leaves hold their shape well. Let grow to full maturity and harvest the whole plant.

Revolution Leaf

38 days. Open pollinated. Deep red, frilled lollo rossa type lettuce. Stays crunchy throughout the growing season and its reluctance to bolt makes this a reliable keeper in the garden. Fills out to 12 inch heads which can be whole harvested or you can cut and let regrow.

Rouge d'Hiver Romaine

60 days. Open pollinated. A French heirloom from the 1880's, this red romaine produces compact 10-12 inch heads that are reddish brown on the outside and green towards the center.

Speckles Butterhead

50 days. Open pollinated heirloom. A beauty that the Amish have enjoyed for generations. Compact, tender leaves that are speckled with purple. The best salad you will ever grow and eat! Adds sparkle to containers and tolerates part shade.

Skyphos Butterhead

47 days. Large dark red heads with a soft, buttery chartreuse green inner head at maturity. Downy mildew resistant and slow to bolt. Fast growing.

Tom Thumb Butterhead

55 days. Open pollinated heirloom. Small and elegant butterhead lettuce. About the size of an apple when full grown, wait until the head is fully formed and harvest the whole thing. Crisp and soft, the leaves will make great edible cups to fill with your favorite tuna or egg salad! This cutie does not hold up well in the heat so plant early spring or late in the summer for a fall crop.

Onion**Copra**

100 days. Copra is the standard for long-term storage. A yellow-skinned, medium-sized onion, this variety actually sweetens in storage--just in time for the holidays! It is also known for its drought-tolerance, which is a plus in our dry summers.

Borrettana Cipollini

110 days. Open pollinated heirloom. Shaped like a button up to 4" wide but less than 1" thick. Shiny golden skin, fine-grained flesh. Looks as attractive when braided for display in the kitchen, will store up to 5 months.

Evergreen Bunching

75 days. Open pollinated heirloom. Also called scallions, bunching onions do not produce bulbs. Harvest them while young for fresh green tops and tender, milder white bottoms. Easy to grow and give a nice bit of onion flavor to salads, soups and other dishes early in the season.

Long Red Florence

100-120 days. Open pollinated heirloom. Hard to find regional red onion variety from Florence, Italy. Beautiful long bottle-shaped bulbs with a mild and sweet flavor. Best for fresh eating.

Pacific Pearl

50 days. Open pollinated. Plant these onions now and enjoy them with your fresh peas in June! Pearl onions are meant for fresh harvest only and therefore can be enjoyed in salads, for pickling and edible garnish. They can be grown in succession almost year around. The greens can be used just like green onions even before the bulbs are ready.

Purplette

60 days. Open pollinated. Lovely purple onions grown for bunching or pickling when harvested young or left to develop into medium sized tender bulbs.

Red Baron Scallions

60 days. These small bunching onions will hang onto their vivid burgundy color through all stages of growth. Small bulbs begin forming when they reach 12-14 inches tall. The mild flavor is delicious in salads or pickled. Good for winter gardening in milder climates. Stores relatively longer than other red onions.

Red Marble Cipollini

75 days. This is the classic cipollini onion with the wide but flat little bulb but in red! Great for storage, let mature until tops die down. Great for grilling whole, tossing a few into summer salads and pickling fresh. Takes very little space in the garden, intersperse with the bigger and longer maturing onions for a space saving trick.

Rosso di Milano

105 - 110 days. Open pollinated. This is the highly prized red version of this famous Italian onion from the Milan region of Northern Italy. Mildly hot and midsize with flat tops that taper to a barrel-shaped bottom. A long to intermediate day type that tolerates cool climates. Excellent keeper by any standards.

Walla Walla Sweet

125 days. Open pollinated. Long day onion. For many Northwest gardeners, their onion patch just isn't complete without Walla Wallas. The bulbs will be 2 1/2 to 3 inches across, with sweet flavor. Plan to use these beauties quickly, they're not meant for long-term storage.

Peppers - Hot

Anaheim College 64

74 days. Open pollinated. Medium hot flavor make these short season peppers a hit for dips, sauces, stuffing with cheese or roasting. They are just like the anaheims you find in the store but without having traveled all those miles to get to you!

Bulgarian Carrot Chile

70-80 days. Open pollinated heirloom. Also known as Shipkas. Colored like a polished fluorescent-orange carrot. Hot thin-walled tapered fruits up to 3 1/2". Plant grows to 18" tall, produces clusters of peppers close to the main stem. Its real gift is an intense fruity flavor, which finishes hot.

Czech Black

65 days. Open pollinated heirloom. Czech Black peppers are black when young and appear on the plant early. The 2.5 inch long conical fruits ripen to a lustrous garnet. These peppers have a mild juicy flesh that runs with a cherry red juice when cut. They are a bit less hot than a jalapeno.

Early Jalapeno

66 days. Open pollinated. Hottest and fully ripe when they turn red but most is familiar in the green stage. 2 ft. tall plants produce 3 in. peppers. Will set fruit in cooler conditions better than other hot peppers.

Fish

80 days. Open pollinated heirloom. This gorgeous pepper features variegated foliage and bright, striped 2 -3 inch fruit ranging from cream to orange to red. An African-American heirloom that has been grown since the 1870's in the Baltimore and Philadelphia area and was traditionally used in oyster and crab houses. This variety is considered by Slow Food USA to be an endangered member of their "Ark of Taste."

Hinkelhatz

80 days. Open Pollinated. This is a Pennsylvania Dutch heirloom from the 1880's. Hinkelhatz translates as chicken heart, referencing its vivid red hue when fully ripe. Traditional uses include pickling and making pepper vinegar. This is a prolific producer and is pest and disease resistant. What's not to like?

Hot Paper Lantern Habanero

64 days. Smoky, flavorful and HOT. Wrinkled 2 inch long fruits turn from green to orange when fully ripe. Compact 24 inch plants bear fruit that ripens earlier than other habaneros. Indulge your Caribbean dreams!

Hot Portugal

64 days. Open pollinated. Bears elongated narrow fruits, with the classic wrinkled hip at the stem end. Great pepper flavor even with the heat. Early producer and hotter than an early Jalapeno.

Hungarian Hot Wax

70 days. Open pollinated heirloom. Semi-hot, smooth waxy yellow 5 1/2 x 1 1/2" fruits taper to a point. Popular with Northwest gardeners due to their cold tolerance and early fruit production.

Long Red Narrow Cayenne

100 days to red color. Heirloom. Peppers grow 4-6" long, 1/2" across and taper to a point. Dark green color changes to bright red. Very hot. Plant is a prolific producer, but the fruit is set at the end of the season. Bring them inside, dry them and use them all winter long to add heat to your food!

NuMex Highlander

65 days. An early Anaheim type pepper in the NuMex line developed by the Chili Pepper Institute of New Mexico State University. Produces earlier and has longer fruits than Joe E. Parker. The plants are large and tall and very productive bearing 7 inch long fruit. Try these peppers sliced and stuffed with red rice, goat cheese and parsley for a simple dinner. Or throw on the barbecue and blacken to accompany your favorite grilled fish.

Padron

60 days. Open Pollinated. This Spanish heirloom is named for the town they come from. A beauty both green and fully ripe red, they are hotter the longer you wait to harvest them. When picking them green the hotness factor will vary with more mild peppers than not. Great used as a tapas addition to the plate, lightly charred.

Thai Hot

82 days. Open pollinated heirloom. Only habanero is hotter, as Thai Hot has 80,000 Scoville units. Thai Hot's small conical peppers ripen to bright red and stand erect above the foliage so fetchingly that it's sometimes grown as a Christmas potted plant. Early pinching will produce a bushy 8" plant that can be pulled, roots and all, and hung to dry for winter use or grown inside for both ornamental and edible enjoyment.

Peppers - Sweet

Alma Paprika

80 days. Open pollinated. These peppers can be harvested when red, dried and ground for homemade paprika. They are also tasty fresh from the garden! You'll get 2-inch round peppers with thick walls and sweet flavor.

Bullnose Bell

58 days. Large Sweet Spanish. Heirloom. An extra early maturing variety that ripens from green to red. Sweet, sweet flesh contrasts with spicy interior ribs--very nice! Originally from India and very prolific!

Carmen

60 - 80 days. Lusciously sweet when left to fully ripen to a deep red, this pepper is perfect for chopping and tossing straight into a salad. A great container plant and a good addition to a sunny veggie bed. 6 inch fruits on an upright plant.

Cute Stuff

62 days. Apple-shaped mini-bells are perfect for stuffing. High-yielding plants produce up to 3 times more than other peppers. Pick the 3 inch fruits when they are green or red. Flavor is sweet and tasty at both stages.

Early Hungarian Sweet

55 days. Open pollinated. An extra-early, large wax. The conical fruit is produced more reliably than the bells and tastes even sweeter! This one matures from a creamy-white to red--beautiful.

Gypsy

58 days. This speedy variety is much easier to mature than bell types. The 6-7 in. long, tapered, yellow fruit are very thick-walled and sweet. Gypsy's flavor is hard to beat.

Gourmet

85 days. Open pollinated. This orange bell pepper has heavy, thick walls, and the sweetest flavor you'll find in an orange pepper. Resistant to tobacco mosaic virus.

Iko Iko

65 days. A reliable, sturdy and upright sweet pepper for cooler climates. Produces a variety of colors, from lavender, purple, yellow and lime green when immature to tangerine and red streaked with purple when fully ripe! Lovely specimen plant for containers.

Jimmy Nardello

76 days. Open pollinated heirloom. Thin-walled 8" long curved tapering pointed fruits turn deep red when ripe with shiny wrinkled skin. Great eaten raw and super tasty when fried--very prolific! This seed variety is considered by Slow Food USA to be an endangered member of their "Ark of Taste."

King of the North

76 days. Open Pollinated. Here is a sweet bell pepper that will mature in short season climates. Its crisp, blocky fruit will turn from medium green to red if left on plant longer. Excellent raw in salads or dips. Great to use as stuffed pepper or in tempura recipes.

Lipstick

55 days. Open pollinated. Early and productive, a great choice for a short season! Chunky, triangular peppers with very nice, sweet flavor.

Pasilla Bajio - Chili

80 days. Mild. Slightly sweet. Crinkly 8-10" fruit ripen from dark green to red to dark brown. Use fresh in red chile enchilada sauce and salsas. Also called Chile Negro or Chilaca, this pepper is a signature ingredient in mole sauces.

Shishito

60 days. A popular Japanese sweet pepper, prolifically bearing peppers 3 to 4 inches long. This spreading plant makes a lovely and ornamental container garden specimen when not crowded. Fruit is slightly wrinkled. Great for tempura and yakitori. Full of vitamins A and C.

Sweet Banana

70 days. Open pollinated heirloom. Early, crunchy and sweet, these bright yellow frites will ripen to red if you let them linger on the plant. A compact plant great for pots, use this one perfect sized pickled peppers or a sweet spicy jam!

Sweet Chocolate

60 days. Open pollinated. Early sweet, lobed, thick-walled fruits. Ripen from dark green to a rich chocolate color. Cold tolerant.

Tequila Sunrise

77 days. Open pollinated. Five-inch long, thick-fleshed fruits are borne upright on the stems and ripen from green to orange. Very pretty and tasty too!

Pumpkin**Amish Pie**

100 days. Open pollinated Amish heirloom from Maryland. Wonderfully thick flesh, up to 5 inches, makes for some good pie making! Keeps well too. That thick flesh makes for a heavy pumpkin, sometimes as heavy as 75 pounds!

Big Moose

110 days. This big orange-red pumpkin will be sure to delight your kids. Can weigh as large as 100 pounds though they often weigh in at 50 or so pounds! Give this one room to spread. Sometimes you will get some tan striping on them or a pale orange skin, spicing things up. Great for fall decorating in the yard.

Casperita

77 days. A cute white mini pumpkin weighing in at 1/2 to 1 pound when mature. Strong, long stems make it easy for the little ones to pick and carry in from the garden. Adorable round shape with strong ribbing make this an attractive choice for fall décor. But don't stop there! These are great eating too, with sweet white flesh that rivals any acorn squash.

Fairytale

100 days. A unique eating and ornamental pumpkin, Fairytale has a deeply lobed, slightly squat shape and a magnificent mahogany brown color. The fruit are borne on vigorous 10 foot vines.

Galeux d'eyssines

100 days. Open pollinated French heirloom. This unusual gem develops into a 10 to 15 pound fruit with salmon colored skin covered in warty swaths. The look and feel make this a great Halloween pumpkin but display them whole so you can eat them later. The deep orange flesh is delectable in soups, purees, pies and anything else you would put squash or pumpkin in! Amazingly smooth eating.

Howden

115 days. Open pollinated. This is a jumbo Jack-O-Lantern pumpkin! Developed by John Howden in the early 1970's. Averaging about 15-20 lbs, these big boys have smooth but varying shapes, perfect for carving funny faces.

Kakai Hulless

100 days. Hull-less seeds for snacking! Endearing Japanese pumpkin with orange and green striped markings and large raised ribs. Creates a beautiful display, but most valued for hull-less seeds which make a scrumptious snack, highly nutritious and yield a valuable oil that is used to promote prostate health in men. Medium sized fruits average 5-8 lbs. Plants have semi-bush habit and yield 2-3 fruits per plant.

Knucklehead

105 days. Part of the 'Super Freak' series this pumpkin develops into a slightly elongated 12 pound fruit with warty skin. Perfect for carving that super scary jack o' lantern for Halloween night. Develops from a deep green to a uniform deep orange.

Lil' Pump-Ke-Mon

100 days. Mini pumpkins set a Halloween mood with skeletal white rinds striped orange with green highlights. Vines ramble, make room for these productive, fun plants. And guess what? They are also good baked and stuffed for a festive fall supper.

Long Pie

102 days. Open pollinated heirloom. Assumed to be a Native American introduction, this pie pumpkin defies the conventional round shape and grows into a long zucchini like shape, but with orange skin! Some say it is the BEST pumpkin for pies, with smooth and stringless flesh and incomparable flavor. Harvest green with a bright orange spot on the bottom of the fruit. It will continue to ripen once picked making it great for storage and later use. Also known as Nantucket Pie Pumpkin.

Moonshine

100 days. Gorgeous uniform shaped, ghostly white pumpkins with deep green stems make for a stunning display on the vine or off! Good eating and great for decorating. Combine this with 'Orange Cutie' or 'Winter Luxury' for a pumpkin kaleidoscope in the garden! 8-12 pound fruits serve up a yummy yellow flesh.

Orange Cutie

100 days. Small decorative pumpkins average about three pounds. Lovely orange fruits with cream colored striping are also tasty; perfect for a fall bowl full of pumpkin and leek stew. Good for smaller spaces with productive semi-bush vines.

Rouge Vif D'Etampes

110 days. Open pollinated heirloom. It is rumored that the artist who drew Cinderella's coach used this variety as a model. Flat, deeply ribbed fruit are bright red-orange when fully ripe and are a beautiful addition to any garden. Be sure you have a lot of room, though, as these plants vine all over the place! Fruit can weigh up to 20 lbs. and are great for fall pies, soups, bread, pancakes or anything (and everything) you can think of!

Small Sugar

102 days. Open pollinated heirloom. Also known as New England Pie pumpkin. Probably selected out of Connecticut Field pumpkin by early white settlers, the standard pie pumpkin for generations. A robust yielder in good seasons.

Winter Luxury

105 days. Open pollinated heirloom from 1893. These delicious pie pumpkins will net 6 pound fruit; enough for a few pies. Great for freezing to use later. They are quite attractive too featuring orange skin with white netting like a cantaloupe.

Spinach

Bloomsdale

40-60 days. Open pollinated. This is your classic dark green spinach, thick and meaty, tender and tasty! Appealing savoyed leaves can be eaten young in salad mixes or picked when larger and more substantial. Delicious stuffed into pastas, pies and quiches. Vigorous, prolific grower that is slow to bolt in the summer.

Bordeaux

40 days. Burgundy stems and veins accent the bright green leaves of this rich, tender, sweet flavored spinach, Bordeaux enhances any fresh garden salad and adds color to spinach dip, pizza and quiche. Leaves can be picked at any stage from small baby leaves to full size.

Butterfly

45 days. Fast growing variety from Switzerland that is cold hardy and slow to bolt. Large, glossy green leaves and a rich flavor.

Space Hybrid

40-50 days. This smooth leaf, slightly savoyed spinach is slow to bolt and is incredibly delicious fresh or cooked. The upright growth produces deep-dark green leaves. It is recommended for spring, summer, and fall planting, and has an extended harvest period.

Red Kitten

23 days for baby greens, 34 days for full size. Smooth leaves on fairly upright plants. Use for baby leaf production in the early spring or full size bunching in the fall and winter.

Squash - Summer

Benning's Green Tint

52 days. Open pollinated heirloom. A quick producer of delicately flavored, pale-green scallop-edged fruit, this treasured heirloom variety has been grown in gardens since 1914. Beautiful!

Golden Bush Scallop

65-70 days. Open pollinated. A golden patty-pan squash on a compact, bushy plant—what's not to love? Great for smaller gardens, this pretty variety has superb summer flavor and is easy to grow. It is also a prolific producer that will give you harvests all summer long.

Flying Saucer

120 days. Unusual, star-shaped multi-colored patty pan squash. Fruits are dense, nutty and flavorful.

Tromboncino

60-80 days. Open pollinated heirloom. A Seattle Tilth favorite, the flesh of this variety has a smooth buttery texture and a mild flavor—the taste of summer! The 12 to 18" long fruits are "trombone"-shaped and can grow in curly cues or hang like bells on a trellised vine. Harvest when they are a pale, grass green or leave a few fruits at the end of the season to mature to a buff color and enjoy them as you would a winter squash.

Yellow Crookneck

58 days. Open pollinated heirloom. Deep yellow warted fruits with bulbous shape and narrow curved necks on vigorous 4-5 foot bushes. Best when picked young. It wins hands down when it comes to sweet buttery flavor and firm texture.

Zephyr

54 days. A distinctive, slender fruit, yellow with faint white stripes and light green blossom ends. Harvest young at 4-6" for unusually delicious nutty taste and firm texture. Big, open plant, with high yields.

Zucchini Black Beauty

60 days. Introduced as an "All American Selection" in 1957. It has deep greenish-black fruits with creamy white flesh. Plant is compact. This prolific grower will keep you well supplied with fresh squash all season long.

Zucchini Cocozelle

53 days. Open pollinated heirloom. This speedy Italian heirloom will be one of the first producers of zucchini in the neighborhood and will give you an edge in cooler season summers. The flavor of the dark and pale-green striped fruits is also quite sensational—raw, steamed, grilled or roasted. Harvest the squash blossoms and fry them up.

Zucchini Costata Romanesca

60-65 days. Open pollinated heirloom. An Italian heirloom that is known for its heavenly flavor and distinctively ribbed, striped-green fruit. When sliced, the rounds of zucchini resemble stars on your plate! The bushy plants are easy to care for and are reliable producers. The fruit is mild and nutty, and is delicious when grilled and layered in a sandwich. Also an excellent source of squash blossoms for stuffing.

Zucchini Eight Ball

55 days. This is a small scale zucchini plant with an open form easy for little kid's fingers to pick from You will get lots of production of 3" round green fruit that are perfect for stuffing or cutting in half and roasting with your fresh peppers in the oven. The plant is a little over 2 feet high and only spreads to 18 inches so fits into small spaces in the garden.

Zucchini Golden Glory

50 days. Disease resistant plants produce smooth, sunny yellow, straight necked squash. Perfect for a summer stir fry with 'Purplette' onions and 'Sweet Million' Cherry tomatoes. Yum! Open growth habit makes harvesting a breeze.

Zucchini Gray Griller

40 days. This variety bears sturdy pale green fruit measuring 7 inches long and 3 inches wide when ready to pick. An early producer in the garden, and easy to see amongst the leaves because of its color, you won't be leaving any to grow into boat sized fruit! Shows some powdery mildew resistance. Bears all summer long. Try slicing into rounds and throwing them on the grill with a little olive oil and balsamic vinegar then dust with parmesan while still hot.

Zucchini Patio Star

50 days. This is a compact plant perfect for containers and it delivers tasty full size fruit. Silvery speckled leaves and dark green fruit make for an attractive planting. Tuck into the in-ground bed even where space is at a premium!

Squash - Winter

Acorn Table Queen

60-90 days. Open pollinated. Produces dark green and orange fruits perfect for roasting and will store for 3-4 months. Previously known as the Des Moines Queen, this squash was introduced by the Iowa Seed Co. in 1913. The best of the acorns, this squash can even rival pumpkins in a pie!

Acorn - Thelma Sanders Sweet Potato

85-90 days. Open pollinated heirloom. This superbly flavored acorn squash ripens from a cream color to a buff gold—beautiful! Very productive and a great keeper too; the thick, golden flesh sweetens in storage.

Buttercup Marina di Chioggia

95days. Open pollinated Italian heirloom. This extraordinary blue-green knobby fruit can double as a ghoulish pumpkin on your front porch. Then pop it into the oven for a delicious baked squash. Turban shaped fruit can weigh up to 10 pounds each and the vines are vigorous. Give it room!

Butternut Waltham

80-100 days. Open pollinated. High yielding vines produce 3-4lbs. fruit with straight necks and buff-colored skin. The rich flesh has a delicious, nutty flavor. You can harvest this squash when small and use like zucchini in summer dishes or, choose to store the mature fruits for fall and winter meals.

Delicata Bush

80 days. Open pollinated. If you always wanted to grow winter squash but felt you didn't have the space—here's your chance. You'll get great harvests of delicious delicata fruits on compact and bushy, not vining, plants. And you can enjoy their sweet, nutty flavor--skin and all!

Hubbard Red Kuri

92 days. Open pollinated. Teardrop shaped winter squash with a lovely deep orange-red skin. Smooth, sweet flesh in a recipe sized package are ideal for pies or to add to winter vegetable curries! Produces 4 pound fruits.

Hubbard Strawberry Crown

90 days. This variety was found in Brazil in the 1980s. Beautiful brown bicolor squash with a blush of salmon at the crown, fruits average 6 pounds. Great baked or roasted.

Hubbard Uchiki Kuri

90 days. Open pollinated Japanese heirloom. Weighs in at 3 pounds when mature, showcasing a deep orange, round fruit, like a pumpkin without the ribs. The flesh is smooth and yellow. The sweet and nutty flavor pairs well with coconut milk for a rich stew or curry.

Kabocha Black Forest

95 days. Open pollinated. This kabocha variety produces smaller, 3lb deep-green fruits with a wonderfully sweet flavor that becomes even better after a month of storage. Look forward this winter to wholesome, satisfyingly delicious soups!

Spaghetti

88-90 days. Open pollinated. Treat your taste buds to this tasty and nutritious pasta alternative! Four pound, golden fruits produce flesh that naturally breaks into strands when scraped with a fork after being cooked. Top with your favorite sauce or fresh pesto from the garden. Spaghetti squash is also a great keeper.

Sweet Dumpling Carnival

85 days. Acorn type winter squash with nutty, sweet flesh. Festive coloring of yellow, green and white striping and spotting make this a fun addition to the squash bed. Plants are semi dwarf and produce well.

Strawberry

Alexandria Alpine

Perennial. Open pollinated. This is an improved selection that features bright red fruits that are twice the size of wild berries. The compact, heavy blooming plants produce large amounts of fragrant and tasty strawberries continuously from spring through fall. Though runnerless, these perennial plants will often naturalize in the garden--a welcome attribute!

Pineapple Crush Alpine

Perennial. A great clumping strawberry with small but intense pineapple-flavored white berries.

Quinault Everbearing

Perennial. Everbearing variety. Large berries from June til frost. This large, red beauty was developed at WSU and is fairly new to the scene. Use as a ground cover, border or in containers. Fruit ready to eat 4-5 weeks after planting.

Seascape Everbearing

Perennial. Super-early, everbearing variety developed by UC Davis. Extremely high yielding, incredibly sweet and wonderfully large berries are as close to they come to perfect. Plants are resistant to viruses and are easy to grow as they do well in a variety of growing conditions.

Tri-Star Everbearing

Perennial. Everbearing variety with a long harvest period. Good for container or strawberry jar planting. Firm, attractive, medium-size berries with good eating quality from June to October.

Rainier June Bearing

Perennial. Your crop of 'Rainier' strawberries will supply you with the quintessential Pacific Northwest taste of summer. These medium sized fruits are sweet and flavorful and are one of the best varieties for homeproduction. Disease resistant and hardy plants will deliver good summer memories for years to come!

Shuksan June Bearing

Perennial. A popular Oregon variety, a standard of the industry. This June bearing strawberry produces consistently heavy crops of dark red, flavorful berries. Eaten fresh or frozen this berry makes a wonderful treat any time of the year. Released in 1970. Very winter hardy.

Puget Reliance June Bearing

Perennial. Produces earlier than other types. Plenty of large, juicy fruits perfect for canning, jams and eating out of hand. This strawberry was developed in Washington State and is patented by Patrick Moore in Puyallup, WA.

Tomatillo

De Milpa

60 days. Open pollinated. Mexican heirloom. "Di milpa" means "from the fields", as this type commonly grows wild in the cornfields of Latin America. Small fruit but great storage quality, remains green and firm weeks after picking.

Mexican Strain

65 days. Open pollinated. At 2 inches, these fruit are larger than most tomatillos. They are savory and fresh tasting, great for making salsa verde or adding a Mexican flavor to your dishes. Tomatillos produce tons of fruit on sprawling vines, but don't usually need to be trellised. Fruits will burst out of husks and fall to the ground when they are ripe.

Purple

70 days. Open pollinated. Deep purple fruit with sweet tart flavor--ideal for salsa. The plant has striking purple veins in its leaves and husks are light green.

Tomato - Cherry

Austin's Red Pear

80 days. Open pollinated. Deemed by Seed Savers Exchange as a "real standout among all of the SSE's red pears due to its superior flavor" this highly productive variety comes from our very own Washington State. The 2-inch size fruits will be plentiful enough for grazing in the garden and serving up at the table.

Beam's Yellow Pear

70-80 days. Open pollinated. Indeterminate. Cute, yellow, pear-shaped tomatoes that actually taste like something! We haven't been impressed with yellow pears in the past, but this variety promises to be very different. Extremely prolific and vigorous.

Black Cherry

65 days. Open pollinated. Indeterminate. Beautiful black cherries, look like large, dusky purple grapes; they have that rich flavor that makes black tomatoes famous. Large vines yield moderately well, but not nearly as prolific as the hybrid cherries. Unique and delicious.

Chadwick's Cherry

80 - 90 days. Open pollinated heirloom. Indeterminate. Disease resistant tomato with vigorous producing vines. Grows three to four feet tall, stake or espalier to get best production. Toss them into a stir fry or salad or right into your mouth for a tasty treat.

Gold Nugget

60 days. Determinant. Yellow small round tomato with a very rich, sweet flavor when ripe.

Green Grape

65 days. Open pollinated. Semi-determinate. 1" fruits are green with yellow highlights when ripe. Green Grape has been a favorite at all of Seattle Tilth's Tomato Tasting events, due to its unique color and exceptional sweet and spicy flavor. If you are looking to grow your first heirloom tomato, this is the one. Be forewarned - after trying Green Grape, you may not be able to eat those bland, store-bought tomatoes anymore!

Hartman's Yellow Gooseberry

75 days. Indeterminant. A very old variety dating back to the 1860s. Hundreds of large yellow cherry tomatoes per plant. Mildly sweet flavor, adds good color to salads and salsa.

Isis Candy

65-70 days. Open pollinated heirloom. Indeterminate. Deliciously sweet and fruity, this rich tasting cherry tomato combines gold and red to produce a beautiful 1" marbled fruit with a cat's eye on each blossom end. A really early and heavy producer as well!

Koralik

61 days. Open pollinated. Determinate. Early maturity and huge production. 6-8 fruits borne on beautiful trellises all ripen at the same time! Great flavor, great yields.

Lemon Drop

80-90 days. Open pollinated. Indeterminate. We are excited to offer the winner of the 2010 Seed Savers Exchange Tomato Testing award. Delicate and unusual, yellow-green fruit deliver a refreshingly sweet-tart flavor while the plant continues to produce in the garden even in cooler weather conditions. Grow it this year and discover why it is truly a winner!

Matt's Wild Cherry

60-70 days. Open pollinated heirloom. Indeterminate. Tiny pinkish red, sweet, round fruits that are luscious tasting and fantastic in salsa. Produces 100's of fruit on a plant. Outstanding blight resistance. It is said the original seed for Matt's Wild Cherry was discovered growing in a crack in the pavement in Mexico.

Oregon Cherry

60 days. Determinant. An early cherry tomato released from Oregon State University. The small-fruited red tomatoes are 1 1/2 inches long by 1 inch wide, and load up heavy on 1 1/2 feet tall by 2 feet wide determinate plants. These thin-skinned tomatoes have a sweet flavor and are a reliable PNW treat.

Peacevine

75 days. Open pollinated. Indeterminate. An open-pollinated variety of the 'Sweet 100' hybrid cherry tomato known for its rich flavor and prolific fruit production. The bright, orange-red fruit is also notably high in vitamin C—peace out!

Pink Bumblebee

70 days. Open pollinated. Indeterminate. An introduction from Artisan seeds, bright red with colorful apricot striping and crack resistant skins. This is a sweet, complex flavored cherry tomato perfect for skewering and grilling this summer with Gray Griller zucchini, Shishito Sweet Peppers and Cipollini onions. Yum. Sure to become an American heirloom.

Sungold

65 days. Indeterminate. Wow! Sungold's fruity or tropical flavor is a big hit with everyone who tastes it. Apricot-orange round 1 1/4 in. fruit. 10-20 fruits on grape-like trusses. Generally we try to offer open pollinated and heirloom varieties, but we just can't give up Sungold! Winner of Best Cherry Tomato at the 2005 and 2006 Tilth Tomato Tasting.

Sweet Million

65-75 days. Indeterminate. 3 ft. tall plants produce 1-1 1/2 in. fruit in grape-like clusters. 65-75 days. One of the best-tasting red cherries with a crisp sweet flavor. Fusarium Wilt (races 1 and 2) and Tobacco Mosaic Virus resistant. Winner of best cherry tomato at the 2007 Tilth Tomato Tasting.

Velvet Red

75-80 days. Open pollinated. Indeterminate. This wonderfully sweet tomato has won awards for its rich flavor and will delight you with its unusual silvery, blue-gray foliage. Expect heavy yields of one inch sized fruit.

Washington

60 days. Determinate. High yielding, compact plant developed by Washington State University. Deep red fruit that are meaty and flavorful.

White Tomesol

80 days. Indeterminate. Creamy pale yellow in color, great fragrance, and very sweet and creamy taste. Smallish, 8 oz fruit.

Zebra

80 days. Determinate. Red and green striping reminiscent of Violet Jasper make this a standout cherry tomato for serving whole in summer salads or by simply adding to your dinner plate. Pink flesh is sweet and juicy, your kids are sure to love it! The determinate plant is compact enough for small spaces or containers on your porch or patio.

Tomato - Colorful

Black From Tula

80 days. Open pollinated heirloom. Indeterminate. Delicious Russian heirloom that bears large, flattened tomatoes. Great for both slicing and canning. Brownish purple fruits, rich and spicy.

Black Krim

75 days. Open pollinated heirloom. Indeterminate. From the Black Sea region of Russia, these 10-12oz beefsteak type tomatoes have a strong, rich flavor that is common with black tomatoes. One seed catalog noted that the fruit is best when half green and still firm. Very productive. Reportedly is a consistent favorite at tastings, so why not give it a shot?

Black Prince

78 days. Open pollinated heirloom. Indeterminate. Deep garnet color. Dark red-brown flesh, juicy, flavorful. 2" uniform, oval. Black Prince is a phenomenal tomato with its deep rich color and flavor. One of the best black tomatoes around.

Brandywine

85 days. Open pollinated heirloom. Indeterminate. Lobed fruit grow up to 7". Not heavy-yielding but worth every fruit! This is the flavor to which all other tomatoes are compared, with a sweet, rich, slightly spicy flavor. The squat, lobed fruit are up to 7 inches and weigh over a pound. For best production and early yield, keep plants pruned to one main stem.

Cherokee Purple

85 days. Open pollinated heirloom. Indeterminate. Slightly flattened, 6-8 ounce tomatoes with a purple cast. Shoulders will remain green when ripe. Deep, rich, smoky flavor that's not too acidic. For fans of the black/purple tomatoes, Cherokee Purple is one of the best.

Great White

75 days. Open pollinated heirloom. Indeterminate. A pale yellow tomato with a wonderful firm texture. Though indeterminate it grows shorter than other varieties and matures earlier. The creamy, sweet almost seedless flesh is perfect for adding to chunky sweet salsas at your summer barbecue. Layer slices onto a plate alternating with 'Pruden's Purple' and drizzle with fresh raspberry vinaigrette for a visually stunning offering.

Green Zebra

75 days. Open pollinated heirloom. Small indeterminate plant. Small round 2-3" golden green fruits with forest green stripes. Green Zebra is a Northwest favorite because of its combined earliness, cold tolerance, unusual color, and unique flavor characteristic of green tomatoes.

Indigo Rose

75 days. Compact indeterminate. Indigo Rose develops a dark purple pigment in its skin where exposed to direct sunlight. Green when unripe, purple-red when ripe, the 1-2 oz., cocktail-sized tomatoes have good flavor with 'plummy' overtones. Developed by Jim Myers at Oregon State University using traditional plant breeding techniques.

Japanese Black Trifele

75 days. Open pollinated. Determinate. Japanese Black Trifele features an absolutely wonderful flavor that possesses an extraordinary richness and is sweeter than most. Unlike many other black varieties, the tomatoes yielded are blemish free and are not subject to cracking. Black Trifele is one of the very darkest black tomato varieties available. Winner of Best Odd Colored Tomato at the 2006 Tilth Tomato Tasting.

Jaune Flamme

70 - 75 days. Open pollinated heirloom. Indeterminate. Delicious, juicy, fruity, orange 2 oz. fruit growing on graceful trusses. This fantastic tomato is the French 'cousin' to the popular Sungold. You simply cannot beat Jaune Flamme when it comes to color, flavor, and beauty.

Pink Berkeley Tie Dye

70 days. Open pollinated. Indeterminate. Firm and sweet beefsteak type fruit is wine red with green striping. Prefers cooler tomato climates so will perform well in the Pacific Northwest. An introduction from Wild Boar Farms in California, a specialist in tomato growing. Served sliced to show off the pretty pink flesh with green seeded edging.

Old German

75-85 days. Indeterminate. Fruits are golden with reddish streaks. Produces large, rich and full bodied tomatoes. Great for fresh eating tomato, salads, and salsa.

Orange Strawberry Oxheart

80 days. Open pollinated heirloom. Indeterminate. Produces bunches of 8 to 16 ounce heart shaped fruits. The sweet but mild taste is good for blending with spicy meat or cheese sandwiches. Turns a deep orange when mature.

Paul Robeson

78 days. Open pollinated heirloom. Indeterminate. These beautiful maroon tomatoes are a Russian heirloom named in honor of Robeson--an outspoken crusader for racial equality and social justice. The fruit's flavor is similar to 'Black Krim' but has a smokier, richer, sweeter taste.

Persimmon

80 days. Open pollinated heirloom. Indeterminate. This heirloom tomato that dates back to the mid-1800s is right at home in short-season gardens. One of the best-tasting golden tomatoes out there, the flavor is rich, creamy and salty. Vigorous vines bear big beefsteak-size fruit.

Pruden's Purple

75 days. Heirloom. Indeterminate. A very popular potato-leafed beefsteak tomato that is more pink than purple in color. Flavor is complex and wine-like, texture is silken and plants are hardy and disease resistant. Considered to be similar to "Brandywine" but ripens earlier and produces more fruit that can weigh up to a pound!

Sunny Goliath

70 days. Indeterminate. Large, 7-8 oz fruits can be harvested when they first turn yellow, or left on the vine until they reach a brilliant shade of gold.

Taxi

65 days. Open pollinated. Determinate, early, prolific production. The best yellow tomato for short season gardeners. Expect heavy yields of mild, non-acid tomatoes for 3-4 weeks. Grows well in a container.

Tigerella

65 days. Open pollinated. English Heirloom. Indeterminate. Interesting green turning to red and orange tiger-striped fruit. Very early and prolific - produces throughout the season. Excellent for salads. Low acidity variety.

Violet Jasper

75 days. Open pollinated heirloom. Indeterminate. Dark rose pink with iridescent olive green and purple streaks. Cute little tomatoes, skin is a little thick. Great for shish-kabobs, in market baskets, cooked dried, salsas and salads.

Yellow Brandywine

80 days. Indeterminate. A golden-yellow version of Brandywine. Large, 6" flattened fruit with a rich, full flavor.

Tomato - Red**Cougar**

75-80 days. Semi-Determinate. This is a new red tomato that has been grown and tested for cool summer temperatures with a short growing season. This meaty, medium sized fruit is good for whole tomato home processing. The flavor is a good mixture of sugar and low acid. This variety will ripen until frost. Plants of Cougar Red are vigorous and semi-determinate.

Cosmonaut Volkov

68 days. Open pollinated heirloom. Semi-determinate. Ukrainian variety named after a Russian Cosmonaut. This tomato delivers that perfect sweet-tart beefsteak flavor in an early-maturing variety. Fruit are large 10oz - 1lb and produce reliably by mid-August.

Crimson Sprinter

65 days. Semi-determinate. Brilliant candy-apple red color and strong performance in cool conditions for early season harvests. Medium-sized 5-7 oz fruits are abundant and ripen nicely on the vine. Developed by Professor T. Graham of OAC, Ontario. Crimson Sprinter is the earliest maturing cultivar to carry the famous 'crimson gene' with notably high lycopene content.

Defiant

70 days. Determinate. Bred for Late Blight resistance at North Carolina State University. We have trialed this in our Good Shepherd Garden and had good results and even better, liked the flavor! Defiant produces a good yield too. A medium sized solid red slicing tomato good for every day sandwich and salad lunches or serving up sliced and salted on a plate at dinner.

Gill's All-Purpose

75 days. Open pollinated. Determinate. A Northwest heirloom, originally introduced by Gill Brothers Seed of Portland, Oregon in 1947. Round, red 4oz fruit grow in abundance on this small plant. Fruit are great for cooking, canning, juicing or eating fresh.

Glacier

56 days. Open pollinated. Determinate. Very early. Orange-red 2 1/2 in. fruit. Plants are 2 1/2 ft. tall and 3 1/2 ft. across. Surprisingly sweet for an ultra-early type. The nice thing about Glacier is that it's the first tomato to ripen, and it keeps on producing late into the season, which is rare for most early determinates. Excellent grown in a container.

Legend

68 days. Open pollinated. Determinate. Plant produces good yields of 8 oz glossy red tomatoes. The tomatoes are very flavorful and do well in cool weather and short-season summers. It has strong resistance to late blight fungus. Developed by Oregon State University.

Momotaro

70 days. Indeterminate. Plant produces high yields of pink red tomatoes. Very flavorful too--rich and sweet, with just the right amount of acid. This is one of the most popular tomatoes in Japan.

Mortgage Lifter

75-85 days. Open pollinated heirloom. Indeterminate. This tomato paid the mortgage in the middle of the depression. Also called Radiator Charlie after the gentlemen who bred this longtime favorite. Good yields of very large, smooth, pink-skinned fruits even in droughts. Very meaty fruits with few seeds, with a mild, delectable, sweet flavor.

Mountain Princess

68 days. Open pollinated heirloom. Determinate. A cool, short-season variety that hails from the mountains of West Virginia, 'Mountain Princess' is very early and very productive. The round, 4 to 6 inch fruits make great slices for sandwiches or drizzled with olive oil and a little salt and pepper--delicious!

Oregon Spring

60 days. Determinate. An extra-early variety that sets loads of meaty fruits weighing 3 to 5 oz. Compact plants set fruits even in cool weather and continue to yield all season long. Nearly seedless. A perfect choice for ketchup and sauces.

Seattle's Best of All

79 days. Indeterminate. Fruit is borne in clusters of 4 with an average weight of 5-6 oz. Juicy, slightly tart, low acid, good flavor. Very productive.

Siberian

58 days. Open pollinated heirloom. Determinate. Compact plants from Russia, produce 2oz red fruit extra early. Excellent for container gardens and popping into salads!

Siletz

70-75 days. Determinate. One of the most reliable slicing tomatoes you can grow. Nearly seedless. Bred by Dr. Jim Baggett of Oregon State University.

Soldacki

75 days. Open pollinated heirloom from Krakow, Poland, brought to Cleveland, Ohio around 1900. Dark pink beefsteak fruits weigh up to one pound. Firm meaty flesh and thin skin, susceptible to cracking. Excellent flavor, low acid.

Stupice

60 days. Open pollinated heirloom. Indeterminate. Cold-tolerant, red, slightly oval, 2 inch fruit grow on vigorous 6' vines. Great flavor for such an early tomato. Bred in the former Czechoslovakia. Stupice is a long-time favorite with Seattle gardeners, you can't go wrong with this one!

Tomato - Sauce**Amish Paste**

85 days. Open pollinated heirloom. Indeterminate. An excellent sauce and canning tomato, with heavy yields and a good, tart taste. This Amish heirloom produces oxheart shaped fruit up to 8 oz. in size.

Golden Rave

67 days. Indeterminate. Golden yellow baby Roma with great flavor. High yields of attractive, small 2 oz fruit.

Grandma Mary's

68 days. Open pollinated heirloom. Here is a great shorter season sauce tomato with wonderful flavor! Meaty fruit 6-10 ounce fruits will fill up your canning jars in no time. Great choice for cool summer climates so will produce well in the Northwest.

Juliet

60 days. Indeterminate. A vigorous grower and very early producer, 'Juliet' is a grape tomato that produces copious amounts of richly-flavored, 2"-long fruits. The fruits are excellent for roasting or drying and their sturdy shape and meatiness makes them easy to slice and process in the kitchen.

Plum Regal

75 days. Determinate. A determinate growing and Late Blight Resistant sauce tomato! The best of both worlds. Expect high yields of 4 ounce fruits with a deep red color and great flavor. Solid fruit with few seeds make these a good choice for sauces, drying and juicing. Crop will come ripe in a short window so plant several to get plenty to preserve.

Roma

75 days. Determinant. Premium canning tomato, ideal for sauce and paste. Pear-shaped scarlet fruits are thick and meaty with few seeds.

Saucy Paste

85 days. Indeterminate. Easy to pick and peel, very compact plum-shaped fruits with very few seeds.

Speckled Roman/ Striped Roman

75 - 80 days. Open pollinated heirloom. Compact indeterminate. This meaty tomato is orange with yellow stripes and is very productive. A cross between two heirloom varieties, Antique Roman and Banana Legs. Medium, long-pointed, paste tomato. Good flavor. Developed by Seed Savers Exchange member John Swenson.