

# 2020 Tilth Alliance May Edible Plant Sale

## Vegetable Plant List



Updated 4/11/2020

*Please be aware that we may not have all of the varieties listed in this document at the 2020 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. Actual inventories will be accurate in our online platform following our grower's deliveries.*

All our vegetable starts are organically grown and/or Certified Organic by Rent's Due Ranch in Stanwood, WA, Sunseed Farms in Acme, WA, The Growing Garden in Bellingham, WA, Cascade Cuts in Bellingham, WA, Dirty Knees Nursery in Bellingham, WA, Spring Time Farm in Everson, WA, Oxbow Farm in Carnation, WA, Sound Vegetables in Redmond, WA, The Root Cellar in Onalaska, WA, Cascadia Edible Landscapes in Seattle and Trout Lake, WA, and Duvall Herb Farm in Duvall.

### **Artichoke**

#### **Colorado Star**

75 days. Perennial, sometimes grown as an annual. Matures early. Plants grow to 1-3 feet producing high yield of buds. One to three primary buds are followed by a flush of smaller secondary buds. Purple coloring varies from bud to bud.

#### **Emerald**

180 days. Perennial in the northwest, this artichoke has robust five foot stems and hearty flower heads. Offering up to a dozen flowers in the first year, let a few smaller ones bloom to attract pollinators. Silvery foliage is attractive in the landscape too!

#### **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.

### **Asian Greens**

#### **Mustard Giant Red**

40 days. 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 Green Wave**

45 days. Open pollinated. Bright green ruffled leaves are a lovely addition to the spring garden, particularly when you taste their spicy mellow flavor when braised with other veggies. Super productive, great for seeding alongside the transplants to ensure a continual harvest. Very slow to bolt. Can begin baby leaf harvest at 21 days.

#### **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 Wasabina**

45 days. 21 days for baby leaf. Open pollinated. Slow bolting with a spicy sweet flavor. Very frilled leaves, nice addition to a stir fry or saute. Cold tolerant. Keep well watered and harvest as soon as it is ready. **New for 2020!**

### **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 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 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.

## **Beans**

### **Black Coco - Bush Beans**

60 days shell, 85 days dry. Open pollinated. Two foot plants bear 5 inch long pods that can be picked fresh before 60 days, left to plump up for fresh shelled beans to use for soup, or left to dry and save for winter. Snap bean stage is short so best used as a shelling bean. Great creamy flavor. **New for 2020!**

### **Borsalino - Bush Bean**

60 days. Open pollinated. Compact 18 - 20 inch plants bear clusters of tender, stringless cheerful yellow beans. Harvest as a fresh bean when no longer than 4 inches for best flavor and tenderness. When ripe they will be a full uniform yellow. White seeded. **New for 2020!**

### **Dragon's Tongue - Bush Bean**

57 days. Open pollinated. Dutch heirloom. Large 7 inch pods with purple mottling and striping are ripe when the background begins to turn yellow. Purple disappears when cooked. Delicious, meaty fresh bean which can also be left to dry to harvest for a dry bean. Good in salads and cooked up with other summer veggies like tomato and zucchini for a summer saute. **New for 2020!**

### **Jade - Bush Beans**

53 days. Slender 6 inch deep green pods on 28 inch plants. Produces later than other beans extending your fresh harvest season. Disease resistant. Seeds are pale green. Great for stir frying, steaming, fresh eating and adding to summer soups.

### **Royal Burgundy - Bush Beans**

60 days. Brilliant purple pods fill out 2 foot tall plants with a robust harvest. Fade to green when cooked. Does well in cool conditions so a perfect Pacific Northwest offering. Delicious nutty flavor good for bean salads, casseroles, steaming and eating raw. Dried beans are tan in color and good for soups and stews.

### **Red Noodle - Pole Beans**

85 days. Open pollinated. Pole bean. These stunning 18 inch long red podded beans are delicious in stir fry, steamed or sauteed. They keep their color well when cooked and are stringless and sweet. Heat tolerant. Build a garden teepee for them to climb. Let a few pods dry at the top and collect the small red-brown seeds in the fall.

## **Beets**

### **Bulls Blood**

64 days. Open pollinated. Three veggies from one plant! Bull's Blood beets are great to grow for early salads, the reddish baby leaves are a great addition to a colorful mesclun mix. As the leaves get bigger, the red-purple color deepens and you can harvest them as a tasty braising vegetable similar to chard. Bulls Blood beet roots are a deep purple color with visible concentric circles running throughout. Optimal flavor when harvested young.

### **Early Wonder Tall Top**

60 days. Open pollinated. 3-4 inch deep red globes with tall, glossy leaves that make tasty greens. A good all around beet. Grown in a partially shady site expect to harvest primarily for greens. Try it roasted, pickled, in soups and diced in salads.

### **Gold**

53 days. Open pollinated. A golden globe of sweetness! The best of the golden beets in reliability and also produces an abundance of dark greens that are delicious and grow so thickly that they block out weeds! Use as you would red beets but expect a sweeter and more mild flavor.

## **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.

### **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.

### **De Cicco**

48 days. Open pollinated Italian heirloom, introduced around 1890. Tender 4 inch heads on a lovely blue green plant. Great for home gardeners, sending lots of side shoots up after the central heads are cut for a two month long harvest season. Perfect for spring production or again in the fall. Good variety for freezing.

### **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.

### **Santee Broccolini**

80 days. Sprouting variety with purple florets and green stems. Beautiful growing in the garden and tender and sweet on your dinner plate. Keep cutting when young and the florets are tight for maximum production and most tender growth. Can also be grown as a fall crop. Try it steamed with a drizzle of your favorite oil and vinegar mix and a sprinkling of sea salt.

## **Brussels Sprouts**

### **Long Island Improved**

100 days. Open pollinated. This is the classic Brussels sprout variety, grown since the 1890's. Can get a yield of 50-100 sprouts which are especially sweet if you harvest after a frost. Long Island Improved loves a long, cool summer but performs well even on the California coast where it was grown commercially.

### **Nautic**

105 days. Medium sized sprouts on tall plants - great for late fall harvests and benefit from a touch of frost. Great yield potential for our cool northwest fall season. Good taste - add to other roasted veggies or as an accompaniment to a pork roast for added flavor.

### **Rubine**

85 days. Open pollinated heirloom. Great variety for spring planting, grows to 2 feet with attractive green leaves with red veins. Sprouts grow to one and a half inches and are a purple red that keep their color well when cooked. Tender and sweet, great for roasting and making a savory summer salad with. **New for 2020!**

## **Cabbage**

### **Alcosa**

72 days. Compact savoy cabbage with 2-4 pound heads. Deep blue green crinkled outer leaves and delicate yellow interior leaves make for a colorful stir fry. Flavor is enhanced with cold weather. Good disease resistance. **New for 2020!**

### **Caraflex**

60 days. 'Caraflex' is the perfect cabbage for a small garden with a mature spread of only 10 to 14 inches. Small pointy heads yield crisp and sweet leaves that are delicious for salad, light steaming and slaws. Good disease resistance.

### **Napa Blues**

57 days. Ten inch heads grow on very disease resistant plants. Napa Blues will be good for summer and fall harvests. Bolt resistant too. Chop fine for a tasty slaw or add to a summer veggie saute.

### **Minuet**

48 days. This is one of the best mini varieties of Chinese cabbage for those of us with small garden spaces. The heads mature at 9 inches by 7 inches, upright with dense dark green leaves with a yellow interior. Place them 12 inches apart. This tasty gem is very disease resistant too.

### **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.

## **Cauliflower**

### **Amazing**

68 days. A mid sized cauliflower with self blanching wrapping leaves. Keep well fed to keep the leaves growing so they are big enough to shelter the head in late summer. Harvest late summer to fall or pick when small for tender sweet cauliflower. Does well in heavy soils. Trim clusters for a crudite plate, roast with herbs, add to a creamy soup in the fall.

### **Graffiti**

80 days. 'Graffiti' boasts an intense purple shade certain to draw attention. Add 'Graffiti' 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.

### **Purple of Sicily**

75- 85 days. Sweet tasting and super colorful purple heads make for some fun cauliflower growing! Cooks to a bright green. Also good during our cooler weather bouts.

### **Romanesco**

80 days from transplant. Open pollinated Italian herloom. This is the beautiful, light green spiraling cauliflower that you have seen in specialty markets. It grows well in cool climates and is very popular in Italy. Mildflavor similar in texture and taste to a cross between cauliflower and broccoli.

### **Snow Crown**

50-60 days. Vigorous and quick to grow, but sweet and mild too. Heads can get to 8 inches across and weigh up to 2 pounds. Once mature, pick within ten days for prime flavor. Undersides of the heads will tinge purple if under drought stress so keep watered.

## **Celery**

### **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.

### **Tall Utah**

110 days. Open pollinated. Introduced in 1953 and still considered one of the most dependable varieties for sweet, thick stems of good quality. Plants can get three feet tall so give it some space. Fresh celery is more flavorful than store bought celery. Be sure to soak it well to keep it thriving and tie the stems together to blanch the insides. Mature celery can withstand a light frost.

### **Tango**

80 days. Open pollinated. Tango is crisp and tender with a minimum of stringiness. Adaptable to weather extremes and short gardening seasons so you will be sure to get a nice crop. Earlier than other varieties too. **New for 2020!**

### **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! **New for 2020!**

## **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. 'Bright Lights' Swiss chard 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!

### **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.

### **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!

### **Old Timey Blue**

80 days. Open pollinated heirloom. Grown by the Blackwell family for over 100 years, they donated seeds to Seed Savers in 1989 to save the variety. Bluish leaves with a pink rib become sweeter and more colorful after a frost. The Blackwell family made a sauerkraut type dish from the tender leaves. Likes full sun but cool soil. Plant shading plants at its base for best effect.

## **Corn**

### **Golden Bantam**

90 days. Open pollinated heirloom from 1902 Burpee introduction. Classic yellow corn for a summer garden, 'Golden Bantam' grows to 5 feet tall and produces cobs with 8 juicy rows of golden kernels. Isolate from other corn in order to save the seed. Great for the northwest - reliable and productive.

### **Illusion**

72 days. Early white synergistic (sweetest) corn has a good flavor and crisp texture. Beautiful dark green husks. Good disease resistance and grows well in cool soils. Plant your corn in blocks for best pollination. Imagine a fresh ear of roasted corn - snap off the plant and tie ends together and pop on the grill for the most delicious summer treat. **New for 2020!**

### **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!

### **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.

### **Spring Treat**

66 days. 5' plants with 7 1/2 - 8" long ears. Early yellow sweet corn. Tolerant of cooler soils – great for the northwest! Tender kernels – delicious cooked over a barbecue or on a gentle boil.

### **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.

### **Who Gets Kissed**

78-84 days. Bi-color sweet corn bred through a collaborative project with a farmer in Minnesota, the Organic Seed Alliance and the University of Wisconsin. Specifically developed for organic growers and to enhance its sweetness, 'Who Gets Kissed' has an extended harvest window - perfect for home growers who want to eat corn over a longer period of time in the summer. Plants are a nice compact 5-6' tall, good for urban spaces. Ears begin at 2 feet off the ground and sport 14-16 rows of kernels.

## **Cucumber**

### **Armenian**

60-70 days. Open pollinated heirloom. Introduced from Armenia in the 1400s to Italy. Though used like a cucumber this sweet, thin skinned fruit is in the melon group. Prolific fruit great for pickling or eating fresh.

### **Calypso (Pickling)**

52 days. An early producer with astoundingly abundant yields, 'Calypso' is also highly disease-resistant, making it any 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!

### **Corinto**

48 days. One of the earliest cucumbers - great for northwest gardens! Very productive with 8 inch slicing cucumbers with few seeds. Tender skin. Good disease resistance and decent fruit set in cooler conditions. **New for 2020!**

### **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!

### **Little Leaf (Pickling)**

57 days. Open pollinated. Chunky cucumbers make for a good sized pickle! Very bright green with white spines and few seeds. Small leaves on compact multi-branched plants make harvesting a cinch. High resistance to diseases. **New for 2020!**

### **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.

### **Miniature White (Pickling)**

50 days. Open pollinated. Dwarf plants around three feet long produce 3 inch, small, white skinned and black spined pickling cucumbers. Good for fresh eating with no bitterness at all. Good production begins early and these cuties can be grown in a container up a trellis to save space and make a summer statement!

### **National Pickling (Pickling)**

52 days. Open pollinated heirloom. Developed by the National Pickle Packer's Association! 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. Open pollinated heirloom. 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.

### **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.

## **Eggplant**

### **Black Beauty**

90 days. Open pollinated heirloom from 1902. This classic large fruited black eggplant needs lots of heat and warm night temperatures so keep it cloched well into summer after planting it out. You might even consider extending your full cloche set up with floating row cover from July on to up the heat ante through the growing season. Delicious baked with fresh tomatoes and mozzarella or tucked into a summer soup.

### **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. Try them in a delicious red curry. Yum! **New for 2020!**

### **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.

### **Nadia**

67 days. Uniform glossy dark purple fruit with a green calyx on tall, upright and sturdy plants. Fruit sets well under cool conditions. Great classic flavor with firm flesh. Great for grilling or frying. Try stuffing with a spiced ground beef mixture and bake, sprinkling a little parmesan on top when cooked. **New for 2020!**

### **Orient Express**

58 days. High yielding plant with slender glossy 8 inch long fruits. This early variety brings eggplant onto your menu weeks earlier than most other varieties. Grow with Snowy, another early producer with a white teardrop shaped fruit for a fun show in the garden bed. Very tender and tasty.

### **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. Open pollinated heirloom. 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.

### **Udumalpet**

80 days. Open pollinated heirloom. 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**

#### **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.

#### **Preludio Bulbing**

75 days. This is a very early fennel, sweet flavored and bolt resistant. Grows in an upright form to 24 inches. Great for spring and summer harvesting of the 4 inch bulbs. Keep well watered to form the best sized bulbs.



### **Zefa Fino**

80 days. Open pollinated. 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 Golden Giant**

60 days for greens, 110 days for seed. Open pollinated. Green leaves with golden brown veins and stalks are topped by large golden plume flowers on 6 foot stalks. Eat the leaves when younger for best tenderness. Allow flower heads to seed out later in summer. Can yield up to a pound of seed per head in a good season. Clip the heads and hang to dry - be sure to cut before the rains start in fall. Needs threshing to release the seed. **New for 2020!**

### **Amaranth Pygmy Torch**

70 days. Open pollinated heirloom. This dwarf Amaranth is perfect for those with small spaces or container gardens. Plants only reach about 3 feet in height and yet sport the same spectacular crimson flower heads of other amaranth varieties. The tasty, edible leaves are also tinged in burgundy, making this a good one for bringing color into the garden. Let the seed dry and collect the nutritious black seed following a long dry fall. Great cut flower which also dries well. **New for 2020!**

### **Amaranth Opopeo**

60 days. Open pollinated Mexican heirloom. This stunner grows six feet tall and is loaded with large, upright, burgundy red flower spikes later in the summer. Many side branches with flowers make this a perfect cut flower addition to your garden. But don't forget to plant some just to use to trim leaves from for a nutritious addition to your salads. Sweet and tasty when the leaves are small. Left to go to seed and with a warm dry fall you can also collect the nutritious seed as a grain for your baking and cereal needs.

### **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 Esmee**

40 days. Open pollinated. This is one of the nuttier tasting Arugulas with an upright form and a quick harvest. Esmee is also very cold tolerant so get some seed and do some succession sowing! Tasty in salads or in sautes or soups. **New for 2020!**

### **Arugula Grazia**

50 days. Open pollinated. 'Sylvetta' type arugula sports a compact size - good for smaller gardens. Good bolt resistance and shelf life for the greens once picked. Deep green serrated leaves are spicy and tender.

### **Arugula Red Dragon**

50 days. Open pollinated. This is a spicy arugula with dark green leaves veined in a deep red. Beautiful and tasty! Add fresh to a grilled cheese sandwich or wrap around your favorite deli meat for a fun snack. Super attractive in a mixed green salad where you want a spicy kick. **New for 2020!**

### **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 Wasabi**

45 days. Open pollinated. If you like your arugula spicy this is the perfect variety for you. Growing quickly in the cool of spring, 'Wasabi' has a fiesty heat like the Japanese horseradish it is named after. Quick to bolt - use that to your advantage and leave one to flower and go to seed for successive generations. Keep true by protecting from cross pollination or experiment and see what new arugula cultivars you come up with! **New for 2020!**

### **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 Sugarloaf Borca**

80 days. Open pollinated. Hardy in PNW winters, this Chicory forms a conical head wrapped tightly, self blanching the sweet and crunchy leaves inside. Chop into soup or add to a fresh summer salad. Known as Pan di Zucchero in Italy.

### **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

### **Italian Dandelion – Italiko Rosso**

56 days. Open pollinated. Beautiful red stems and midribs make this a very festive dandelion in your greens collection. Leaves are deeply lobed – will show some variation in form. Excellent chicry flavor, super nutritious too. **New for 2020!**

### **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. **New for 2020!**

### **Quinoa Oro de Valle**

100 days to seed. Open pollinated. A bright gold selection from Wild Garden Seeds "Brilliant Brightest Rainbow". Loose seed head clusters helps insure getting dried seed for harvest in the fall. Four foot tall and a brilliant cut flower as well as nutritious and tasty food. Harvest the gold-brown seed when the flower heads are at peak of color. **New for 2020!**

### **Radicchio Palla Rossa**

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**

65-70 days. Open pollinated. Ground Cherries are cousins to Tomato and Tomatillo and like a Tomatillo grow into husks on the plant. The plants are shorter and more broad in form. When fully ripe they turn a golden orange color, split the husks and drop to the ground. These delicious fruits make 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.

## **Kale**

### **Lacinato**

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.

### **Lacinato Dazzling Blue**

50 days. Open pollinated - bred by Hank Keogh in Oregon at Avoca Seed Farm in association with Wild Garden Seed. Beautiful puckered blue lacinato shaped leaves sport a bright pink midrib. The color intensifies in cold weather. Chop into a delicate and colorful cole slaw or saute with other summer veggies.

### **Nash's Green**

60 days. Open pollinated. Coming right out of the Pacific Northwest from Nash Huber over in Sequim, 'Nash's Green' is a tall curly leaf variety with great cold tolerance. After spring and summer production this one is good for overwintering. Tender and sweet, the frilly leaves are great raw and slivered in salads or stir fried in a hearty veggie mix. High yielding.

### **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 Bor**

50 days. This kale will get all the attention in your garden! A masterpiece of frilly dark purple leaves on bright purple stems that produce abundantly. Kids will gladly eat this colorful green! The flavor is mild and the leaves hold up in saute' and soup. Adds pizzazz to containers too.

### **Red Russian**

50 days. 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.

### **Winterbor**

60 days. Hardy winter kale, plant now, harvest through the summer and leave to winter over. Wavy, thick, blue-green leaves are ruffled and sturdy. Grows up to two feet tall. Good for salads, braising, adding to soups and making chips.

## **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. **New for 2020!**

### **Delicacy White**

65 days. Open pollinated. Durable through the summer and winter both, 'Delicacy White' is really a lovely shade of mint green. Produces a tender bulb stem reaching the size of a tennis ball. Stay tender as they mature so you can leave growing before you need to use them. Delicious raw or steamed. Try it in a coleslaw! **New for 2020!**

### **Leeks**

#### **Bandit**

120 days. Open pollinated. Another beautiful blue green leek for your colorful veggie garden, 'Bandit' grows very erect with minimal bulbing when mature. The thick stems are very cold hardy and suitable to grow over through fall and into winter. Let a few stay until the following spring and enjoy the spectacular round flower head which attracts tons of beneficial insects to your garden. They will also self sow if left to seed.

#### **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.

#### **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**

#### **Buttercrunch - Butterhead**

46 days. Open pollinated. Originally bred through Cornell University, 'Buttercrunch' was developed for full sized tender heads. Forms a 6 inch rosette that is tight but fan shaped. Deep green outer leaves with a blanched yellow center produce a pretty and tasty salad base. Sweet and crisp and slow to bolt.

#### **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!

#### **Roxy - Butterhead**

50 days. Open pollinated. This charmer has dimpled, soft and buttery heads with red outer leaves and a light green heart. Resistant to mildews and tip burn. 'Roxy' is a standard organic variety grown in Europe and has made its way across the pond to the U.S. to broaden our choices of sweet and tender summer lettuces. Serve up as a simple salad with fresh goat cheese and spiced pecans drizzled in a blueberry vinaigrette.

#### **Tom Thumb - Butterhead**

55 days. Open pollinated heirloom. Small and elegant, Tom Thumb is a 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.

#### **Bergam's Green - Crisp/Batavian**

51 days. Open pollinated. Batavian type heads with fresh crisp leaves, great for three season production. Heat tolerant, disease resistant. Add some of this crunchy lettuce to a sandwich with a tasty slice of tomato or toss with colorful flowers for a bright and tasty salad.

### **Cherokee - Crisp / Batavian**

48 days. Open pollinated. This crisphead lettuce sports radiantly red leaves with a green rib when young. Heat tolerant and bolt resistant. Has a long harvest window through the summer. Can be harvested like leaf lettuces by removing the outer leaves or left to form a sweet crisp head to harvest all at once. Add to sandwiches for a good crisp bite, mix with other summer greens for a delicious and colorful salad. **New for 2020!**

### **Grandpa Admire's Crisp / Batavian**

60 days. Open pollinated heirloom with roots back to Civil War veteran Grandpa Admire. Forms a large loose head with crinkled leaves. Lovely green leaves splashed with bronzy red. Good in a hot summer, slow to bolt. Tender lettuce makes a delicious summer salad with marinated baby carrots and radishes.

### **Jester - Crisp / Batavian**

60 days. Open pollinated. Bred by Frank Morton in Oregon. Red speckles brighten up the light green savoyed leaves - sweet and crunchy. Harvest as an open head or let head up into a cone and let it self blanch the inner leaves. Leaves are perfect size for sandwich addition. Cross between Reines d' Glaces, Flashy Troutback and Merlot. Slow to bolt.

### **Joker - Crisp / Batavian**

60 days. Open pollinated. Bred in Oregon by Frank Morton. Emerald green leaves with burgundy speckles brighten up a summer salad. Slow to bolt, tolerant of heat and cold, works as a four season lettuce in the PNW. Heads grow to 6-8 inches - cousin to Jester with tighter heads.

### **Mottistone Crisp / Batavian**

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

### **Muir - Crisp / Batavian**

50 days. Open pollinated. Extremely heat tolerant and slow to bolt. 'Muir' is a batavian type lettuce with crisp, light green, wavy leaves. Forms a dense head quickly and can be harvested at smaller sizes or left to fully develop. Good disease resistance too. The tasty crisp leaves are great for picnic sandwiches, wrapping around marinated meats or simply adding to the salad mix. Add this to your summer mix with 'Jericho', 'Marvel of Four Seasons' and 'Australian Yellowleaf' for a complete lettuce assortment.

### **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.

### **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.

### **New Red Fire - Leaf**

55 days. Open pollinated. Uniform dense leafy plant, colorful green base with intense red leaves, crisp and fresh all season long and good heat tolerance. What more can you ask for in a lettuce? Guess what? It is disease resistant too. Toss this into summer salads for a colorful punch or trim some leaves to brighten up your freshly grilled burger. Add them to pots for a cheerful display.

**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.

**Rouxai - Leaf**

47 days. Open pollinated. Oakleaf type. Deep red leaves with a bright green interior. Sweet flavor. The plants are uniform in size making a medium sized head. Can cut and let re-grow or harvest outside leaves for a month. **New for 2020!**

**Coastal Star - Romaine**

57 days. Open pollinated. A tall, dark and handsome green Romaine lettuce. Producing heavy heads with firm ribs, the crunch of 'coastal Star' will suit a robust Caesar Salad or do well on a picnic sandwich. The flavor stays sweet into the summer heat.

**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.

**Flashy Trout's Back - Romaine**

50 days. Open pollinated. Rare Austrian Heirloom. Strikingly beautiful light green leaves with maroon dappling. Also called Forellenschluss and Freckles. This loose romaine is mild, sweet, and sumptuous with many flavors in one leaf. Slow to bolt and a Tilth favorite!

**Jericho - Romaine**

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

**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.

**Outregeous - 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. Slow bolting.

**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.

**Truchas - Romaine**

47 days. Open pollinated. Compact mini red romaine lettuce, perfect for containers and small raised beds. Good disease resistance. Grows to about 8 inches in height when mature and the heads maintain their dark red color in any climate. Use in salads and great for small wraps.

**Farmer's Choice Mix Variety**

45-75 days. This mix contains some heirloom and open pollinated varieties, red, green, butterhead, romaine, leaf, you name it! It is a blend of the complete lettuce offerings from one of our growers. Sow as a full bed for a colorful and delicious effect.

## **Melon**

### **Sugar Cube - Cantaloupe**

80 days. Heavily netted rinds cover sweet and aromatic orange flesh. Perfect personal sized fruits at 2 to 2 1/2 pounds. Fill the cavity with your favorite cool iced treat or eat sliced as an after dinner refreshment. Great for northern climates and resistant to diseases including powdery mildew. **New for 2020!**

### **Mini Love - Watermelon**

70 days. Your very own personal watermelon! Bright green and striped rinds with bright red, sweet flesh. Two to four fruits per plant - enough for the family to each have one. There are few seeds and the ones you find are small. Holds well on the vine. **New for 2020!**

### **Sugar Baby -Watermelon**

76 days. Open pollinated. This is the classic small watermelon we are familiar with at the market. Crack resistant rind that is so dark green it is almost black. Good flavor - seeded. Fruit averages 8 - 10 pounds so there is enough to share! **New for 2020!**

## **Onion**

### **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 as it tastes when used in your favorite recipes. Will store up to 5 months.

### **Evergreen Bunching**

75 days. Open pollinated heirloom. Bunching onions do not produce bulbs. Instead, harvest them while young for fresh green tops and tender, milder white bottoms. Also called scallions, bunching onions are easy to grow and give a nice bit of onion flavor to salads, soups and other dishes early in the season. If you leave some behind when you harvest, they will form new onion side shoots every 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.

### **Patterson**

104 days. Long day variety - this onion does best planted in early spring to maximize green growth. Once long days arrive the bulb will begin to set. Similar to Copra but makes a larger bulb and keeps longer. Good pungency and sweet flavor make this a good all around onion. Use as you would any yellow storage onion. Great raw too!

### **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 Bermuda**

95 days. Open pollinated heirloom. Flattened globe onions with great green tops and a juicy globe at maturity. Bermuda onions were originally cultivated in Bermuda in the late 1800s. This red variety adds color to your summer grill, salad or pickled fresh as a condiment. **New for 2020!**

### **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.

### **Peas**

#### **Green Arrow - Shelling Pea**

60-70 days. Open pollinated heirloom. If you are looking for a great shelling pea, this is a good choice. Plants grow 24-28 inches but push out loads of pods- each 4-5 inches long and filled with 8-11 yummy little peas. Enjoying the fresh taste of garden peas is an old-time treat not enjoyed much anymore. These guys are so worth it!

#### **Honey Snap - Snap Pea**

58 days. Open pollinated. Bred by Ron Lamborn, son of the classic 'Sugar Snap' pea breeder, the late Calvin Lamborn in Idaho. This is a beauty - golden yellow pods with green seeds that tastes delicious too. Eat fresh off the vine or pick to steam in a colorful trio with purple Shiraz peas and Honey Snap's parent Sugar Snap. **New for 2020!**

#### **Magnolia Blossom - Snap Pea**

80 days. Open pollinated. These 6 foot vines produce bi-colored purple and pink flowers, snap peas AND many hypertendrils, also good for eating. Hypertendrils plants make enlarged tendrils in place of some leaves and also open the plant to air flow, reducing disease issues. They are delicious, tasting just like the snap pea itself. For best flavor, pick the peas before the string turns red. Cold hardy vines make these the perfect candidate to get into the garden right away! Bred by Dr. Alan Kapuler of Peace Seeds in Corvallis, Oregon.

#### **Sugar Anne - Snap Pea**

52-62 days. Open pollinated. You don't need to trellis these self-supporting little vines. They only grow 2' tall! This relative newcomer to the pea scene will let you enjoy an early harvest of crunchy, sweet pods. Great for a kid's crop.

#### **Sugarsnap - Snap Pea**

58 days. Open pollinated. This early season pea will give you tons of juicy pods on 5' vines. Put a crunch in your salads and favorite stir fry dishes. Good disease resistance.

#### **Oregon Giant - Snow Pea**

70 days. Open pollinated. Oregon Giant has super-sweet, 5" long pods that will extend your pea season! Trellis these big guys and watch them grow! Disease resistant.

#### **Shiraz - Snow Pea**

60 days. Open pollinated. Named after a wine grape, Shiraz is a deep purple podded snow pea that follows a beautiful flush of bi-colored purple and pink flowers in the early summer. Delicious raw, steamed and stir fried. Resistant to powdery mildew too! Kids will love the novelty color and parents will love the nutrients packed in those antioxidants!

### **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!

#### **Bastan Poblano**

65 days to green - 85 days to brown ripe. Very sturdy and upright plants produce a harvest of 5 inch smooth fruits. Expect to begin harvesting in the summer and extend into fall with fully ripe peppers. Moderately pungent and easy to peel. Great for chile rellenos and other cooked whole pepper dishes.



### **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.

### **Capperino Cherry**

60 days to green - 85 days to red ripe. Great for stuffing and pickling with a moderate heat level. Fruits are around 1.5 inches in diameter and slightly flattened. Grows into a medium sized plant. Decorative and cute in pots lining a sunny porch.

### **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. Open pollinated. 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.

### **Lightning**

62 days. Hot banana type pepper primarily used for pickling. Thick walled and sturdy yellow fruits grow on medium-large plants. Can let grow through to the red stage but often picked yellow in order to harvest before wet weather sets in. Fruits are productive and about 7 inches long.

### **Long Red Narrow Cayenne**

100 days to red color. Open pollinated 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.

### **Serrano Tampequino**

75 days. Open pollinated heirloom produces abundantly in the northwest. Small 2 inch peppers turn from green to bright red at maturity and pack five times the heat of a jalapeno, even sporting heat when green. Best for eating fresh, make great salsas or fresh chutneys. Plants can grow to two feet tall so give them room and sun and sit back and watch them produce! Good for containers.

### **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.

### **Trinidad Perfume**

80 days. Open pollinated Caribbean heirloom. Growing to two feet tall with prolific fruiting of small 1 1/2 inch peppers that turn golden at full maturity. Deliciously fragrant and sweet hot, this little beauty is great for pickling, fresh eating, and delightful when added to cooked dishes to add its piquant flavor. Not too hot though some fruit can reach up to 500 scoville units.

## **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.

### **Ashe County Pimento**

52 days. Open pollinated heirloom from the Smoky Mountains of North Carolina. Small statured plants are good for pots and attractive too. Sweet, bright red flesh is great raw and also good for roasting and canning. Nice thick flesh pickles well and makes good stuffed peppers. **New for 2020!**

### **Bullnose Bell**

58 days. Open pollinated heirloom. Large Sweet Spanish. 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.

### **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.

### **Gypsy Queen**

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.

### **Iko Iko**

65 days. Bred by High Mowing Seeds, delivering 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, deep red peppers with a very nice, sweet flavor. Tasty as an eat alone snack or mixed into a summer fresh salsa with yellow tomatoes and purple onions.

### **Lunchbox**

60 days. Open pollinated. Three colors of mix in one seed blend form red, orange or yellow small snack sized fruits. Strong plants with great production. Take your chances on one or increase your color palette by trying a few. Sweet and flavorful - great for sauteeing with other summer veggies or eating fresh.

### **Mini Bell - Chocolate**

55 days. Open pollinated. Mini bell chocolate red peppers with three lobes 2 1/2 inches wide by 1 1/4 inch long. Good choice for containers and quick to harvest. Very sweet flavor and colorful - mix with Mini Bell yellow and red for a colorful crudite plate. Perfect for stuffing as appetizers too. Ripens from green to chocolate red. **New for 2020!**

### **Mini Bell - Red**

55 days. Open pollinated. Small three lobed bell peppers growing 2 1/2 inches wide by 1 1/4 inches long. Prolific bearers and grow well in a container. These very sweet peppers are tasty stir fried in a summer veggie blend, fresh in salads and on veggie plates. Try pairing with Mini Bell Chocolate and Yellow for a colorful combo! **New for 2020!**

### **Mini Bell - Yellow**

55 days. Open pollinated. Small bell peppers growing 2 1/2 inches wide by 1 1/4 inches long. Prolific bearers - very sweet. Good for containers! Great in a salad, on a veggie plate or just cored and eaten whole in a picnic lunch. Try pairing with Mini Bell Chocolate and Red for a colorful combo! **New for 2020!**

### **New Ace**

60 days. New Ace is a good choice for home gardens with productive plants that bear many tender, thin walled fruits that turn red early in the season. One of the most reliable red bell pepper varieties for short and cooler climates. Slice sweet raw slices for summer salads or add to a quick stir fry with other summer veggies.

### **Purple Beauty**

75 days. Open pollinated. Compact and bushy green plants look stunning when covered in deep purple fruits making them a great choice for decorative, edible containers in a sunny patio area. Very productive and easy to grow. The crisp and sweet bell peppers are ready to eat when they turn purple, still sporting a green undertone. Expect four lobed fruits in abundance. Add them sliced thinly mixed with 'Red Baron' scallions and bright golden 'Sungold' cherry tomatoes for a fresh summer salad.

### **Round of Hungary**

75 days. Open pollinated. Round of Hungary is a fabulous pimento pepper which ripens in late summer. Ribbed, flattened fruits are bright red when ready, with sweet and sturdy flesh. Try stuffing fresh or roast and jar for use in pimento cheese treats during the winter. Dry and grind the flesh for fresh paprika.

### **Shishito**

60 days. Open pollinated heirloom. 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.

### **Stocky Red Roaster**

90 days. Open pollinated. Another Frank Morton introduction, this tasty pepper does well in the Pacific Northwest - give it enough time to fully mature to red. The 4 - 6 inch long fruit is sweet and juicy, smooth skinned and thick walled. The plants grow tall and upright, making a statement in a container. Try them roasted with olive oil and sprinkled with parmesan cheese.

### **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. Beautiful bell shape great for stuffing or slice into slivers for a veggie tray.

### **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**

### **Blanco**

100 days. These beautiful pumpkins are a bone white with uniform ribbing and slender green striped stems. They average 5 pounds and are about 8 inches across. Resists yellowing from both frost and sunshine. Great for Halloween décor but also tasty to eat when all the fun is over. **New for 2020!**

### **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. One pumpkin per plate please!

### **Galeux d'eyesines**

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 make sure you 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.

### **Jack Straw**

100 days. Open pollinated. Bred by High Mowing seeds as a standard uniform sized Jack O' Lantern fruit for roadside sales, 'Jack Straw' will provide you personally with plenty of 8-14 inch elongated carving pumpkins. Dark orange skin and a strong stem for handling. Good for baking too and saving the seed for roasted snacks. Powdery mildew resistant, great for northwest gardens!

### **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.

### **Marina di Chioggia**

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

### **Racer**

85 days. Early producer - good for classic Jack O'Lantern with its warm orange skin and deep green handle. Very productive on a short vine - produce 12-16 pound fruits. Save some for eating too! NEW FOR 2018!

### **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 Pie**

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. Ripening continues during curing.

### **Wee Be Little**

85 days. Open pollinated. This 1999 All-America Selection winner is a sure to be winner with your own wee ones. Vining plants are semi bush so are space saving and produce many 4 inch deep orange pumpkins, perfect for little hands to decorate. Stack in inventive designs or add them to table tops for harvest décor. Also good eating as individual roasted pumpkins.

### **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.

## **Solanum**

### **Wonderberry**

75 days. Open pollinated Luther Burbank heirloom. A tomato relative, 'Wonderberry' bears small blue-purple berry like fruits on bushy, branching plants. Heavy yields come on at once. Eat only the fully ripened fruit that is fully blue-purple with no green to avoid toxic compounds. The huckleberry flavor works well in baked goods. Give it full sun and steady watering and otherwise it minds its own business.

## **Spinach**

### **America**

55 days. Open pollinated heirloom that was an All America Selections winner in 1952. Savoyed leaf plants grow to 8 inches tall and are slow to bolt. Disease, heat and drought resistant too. All good news for a summer spinach. Good for eating fresh, or cooked - it cans and freezes well too. An all around winner.

### **Red Malabar**

85 days. Open pollinated. Not a true spinach but cooks up the same. Tender leaves on vining plants - give it support. Grows in the PNW as an annual but can become perennial in warmer climates. Eat the succulent leaves fresh in salads or cook them up in stir fry. **New for 2020!**

### **Space**

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.

### **Squash - Summer**

#### **Patty Pan - 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!

#### **Patty Pan - Gelber Englishcer**

60 days. Open pollinated heirloom that comes from a seed bank in Gatersleben, Germany. This is a patty pan type of squash that has a very pronounced muffin shape! Also known as a custard squash due to its delicious texture. Harvest when bright yellow as a summer squash, once they turn orange they develop a harder rind. Later harvests could be saved for fall décor. Great for cooler climates. **New for 2020!**

#### **Patty Pan - Sunburst**

52 days. Butter yellow with dainty scalloping, this patty pan is delicious whether piked small or full size at 6 inches across. Green eye at blossom end. Very productive and plants need three feet of their own so give them space and let them produce! You can even use the squash blossoms on this vigorous grower. Steam, saute, grill, or stuff - very versatile.

#### **Zucchini - Black Beauty**

60 days. Open pollinated. Introduced in the 1920s and selected 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 -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 - One Ball**

48 days. Vibrant yellow with a green stem and base make for cute décor before you stew them up! Very round and best when picked at no more than 3 inches in diameter. Bush is semi open and easy to pick. Try them scooped out and roasted with grains and spices.

### **Zucchini - Ronde de Nice**

50 days. Open pollinated French heirloom. Pretty leaves, mottled with silver match the cute and striped round green fruit. Round and tender when smaller - about 2 and a half inches. Slice into thin slices and saute with a fresh handful of cherry tomatoes.

### **Zucchini- Safari**

50 days. A gorgeous zucchini with white striping on glossy green with white flecks skin. Very prolific and easy pickings with nearly spineless fruit. Combine with a Gerber Englisher patty pan squash and Red Bermuda onions for a delightfully varied saute in color and shape. **New for 2020!**

### **Success PM**

50 days. Another Cornell University introduction in cooperation with High Mowing Seeds to offer good disease resistance to powdery mildew. Also not as palatable to cucumber beetle! A double benefit. Straight neck yellow fruit are uniform and prolific. Harvest at six inch length. Try them cubed and stir fried with fresh tomato and sprinkled with Romano cheese.

### **Tromboncino**

60-80 days. Open pollinated heirloom. A 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. The mature fruits were used for rattles by Native Americans.

### **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. Use in stir fry, summer grilling or sliced rounds sautéed with fresh tomatoes.

### **Squash - Winter**

#### **Acorn - 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.

#### **Acorn - Sweet REBA**

90 days. Open pollinated. This Cornell University release is a powerhouse of production, yielding 5 fruits per compact bush plant. Powdery mildew resistant. Sweet taste and good for storage.

#### **Butternut - Butterscotch**

100 days. Short vines allow even small space gardeners to try their hand at growing one of the most flavorful winter squashes out there. This butternut has a very rich and sweet flavor which improves after a few months in storage. Highly resistant to powdery mildew. The average yield is 3 to 4 fruits per plant. Roast in halves with butter and sea salt for individual servings on a crisp fall evening.

#### **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!

### **Delicata - Zeppelin**

100 days. Open-pollinated. Zeppelin comes from the older strain of Delicata squash, originating in 1894. Beautiful ivory and dark green striped fruit weigh a pound each, a perfect size for dinner. Sweet and moist flesh is perfect for eating simply roasted with salt and pepper. Green striping turns orange in storage.

### **Hubbard - Blue**

110 days. Open pollinated heirloom. This is THE classic Blue Hubbard squash, introduced to New England in 1909 by the Gregory Seed Company. Large teardrop blue fruits can weigh 15 pounds or more and are great keepers with their hard shells. Sweet and finely grained the flesh is good for pies and other baking recipes as well as making a dynamite soup. Roast in chunks for a simple but sublime side dish with a hearty fall meal.

### **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.

### **Kabocha - Shokichi Shiro**

100 days. This little kabocha winter squash bears 5-7 1 pound fruits. Lovely gray green fruit, they are useful as fall décor as well. Long storing and very sweet eating!

### **Kabocha- Sweet Mama**

84 days. A beautiful dark green kabocha with 2-4 pound fruits. Smooth and sweet flesh makes a great accompaniment to rich tomato sauces or maple syrup. Great storage squash - let fully ripen on the vine.

### **Spaghetti - Angel Hair**

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.

## **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. Very decorative – great for hanging baskets and containers. Try some mixed with edible flowers for an attractive pot on your porch.

### **Seascape - Day Neutral**

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.

### **Albion - Everbearing**

Perennial. Albion begins producing in June and continues throughout the summer though with smaller batches during our hotter weather. Expect a good fall crop too. Deep red berries are sweet and consistent. Good disease resistance. Great for containers!



### **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.

### **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!

### **Puget Crimson - June Bearing**

Perennial. Late season bearer with delicious flavor and deep red color. Especially great for fresh eating but also can be used for processing. Developed cooperatively between WSU, OSU and USDA-ARS at WSU-Puyallup. Add to your strawberry plantings, tuck into large pots or fill hanging baskets with them.

## **Tomatillo**

### **Amarylla**

60 days. Open pollinated variety bred in Poland to thrive in their cooler inland summer climate. The green fruits mature to yellow and split their protective husks when they are ripe. The sturdy plants do not need staking like a tomato but do need some room to spread - give them a few feet at least. Fruit is sweet, firm, juicy and can be used in a plethora of recipes. Try them in salsa, jam or jelly or toss them sliced into an enchilada recipe when the fall days begin to creep in. These are sweet enough to snack on when gardening!

### **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.

### **Verde**

70 days. Open pollinated. A classic deep green tomatillo with high yields, 'Verde' is ready when the husks have split and are drying. Very intense rich flavor which pairs well with sweet summer tomatoes and makes a fantastic salsa. The high yields will allow you to freeze them as you pick, saving some for winter sauces and stew ingredients. Give tomatillos room to spread and they will favor you with their riches.

## **Tomato - Cherry**

### **Austin's Red Pear**

80 days. Open pollinated. Indeterminate. 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.

### **Blondkopfchen**

80 days. Open pollinated German heirloom. Indeterminate. "Blondkopfchen" means little blond girl and originates from Eastern Germany. Produces large clusters of very sweet golden fruits about 1 inch in size. This is a large plant so give it some room and stake it up for best production. Disease resistant and tolerates cooler weather - a plus for the northwest. Perfect for snacks, fresh in salads and it is a good thing it bears heavily or they might not make it out of the garden!

### **Blush**

70 days. Open pollinated. Indeterminate. An ancestor of the 'Bumblebee' series, 'Blush' is an adorable pear shaped tomato blushed with gold and red. Translucent shine and their color make them quite attractive in the garden. Small fruit are perfect for appetizer plates or tossing on top of a summer salad to decorate after it is tossed. Tasty too! 'Blush' was selected by an 8 year old from two of his favorite tomatoes.

### **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.

### **Cherry Bomb**

64 days. Indeterminate. Late blight resistant and a vigorous grower, this gem produces tons of cherry sized bright red fruit with a classic bright cherry tomato flavor. Great for snacking and salads or adding to pizza in halves. Especially tasty when picked warm right off the plant in the garden!

### **Chocolate**

70 days. Open pollinated. Indeterminate. Full of trusses of 1 inch deep port wine red fruit, this is a real producer! Complex flavor like other "black" tomatoes. Skin and flesh color is the same when fully ripe. Mix with Sun Sugar and White Tomesal in a bowl for fresh eating at the dinner table.

### **Dancing with Smurfs**

70 days. Open pollinated. Indeterminate. Unique dark purple and red cherry tomato bred by Tom Wagner in Everett with parentage from the Indigo series bred at Oregon State University. Full of anthocyanins they turn purple, black and red when fully ripe. Heavy producer with one of the best flavors for the Indigo types. Pretty blueish foliage too! **New for 2020!**

### **Geranium Kiss**

68 days. Open pollinated. Semi-Indeterminate. Dwarf and bushy, these 2 foot beauties do well and look great in a container. Very fruitful, bearing large trusses of 1 to 2 ounce, bright red fruit with pointy ends. Great for snacking on whole or adding to a crudite plate or fesh summer salad. Bred by Dr. Alan Kapuler (Mushroom) of Peace Seeds in Corvallis, Oregon. **New for 2020!**

### **Gold Nugget**

60 days. Open pollinated. Determinant. Developed at Oregon State University by Dr. James Baggett. Small, round, yellow tomato with a very rich, sweet flavor when ripe. Saute with zucchini and beans for a delicious side dish. Small scale growth makes this a good choice for container gardening.

### **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 the northwest for many years due to it's 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! **New for 2020!**

### **Hartman's Yellow Gooseberry**

75 days. Open pollinated heirloom. 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!

### **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 'Lemon Drop' is truly a winner!

### **Lizzano**

63 days. Semi-Determinate. All-America Selection winner in 2011, 'Lizzano' is a wonderful choice for a patio tomato. Growing 20 inches tall and wide provide it with simple supports and it will gift you with fruit all summer long. Red, round one inch fruit are produced continually until frost. Particularly special because it is late blight resistant. Tasty popped whole or sliced into halves and gracing a rich butterhead lettuce salad.

### **Lucky Tiger**

70 days. Open pollinated. Indeterminate. An Artisan Seeds introduction. Elongated yellow-green bicolor tomato with green striping which turns red as it ripens. These cuties brighten up a crudite platter or your summer salad. Sweet and tart flavor. **New for 2020!**

### **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.

### **Orange Paruche**

67 days. Semi-determinate. Gorgeous, glowing-orange one-inch fruit capture the sweet flavor of the summer sun. This variety is vigorous, an early provider, disease resistant and abundant! An excellent choice for container gardens.

### **Oregon Cherry**

60 days. Open pollinated. Determinate. 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.

### **Purple Bumblebee**

70 days. Open Pollinated. Indeterminate. Artisan Seed introduction as one of the Bumblebee series. Greenish fruit with red-purple striping. Productive and sturdy vines. Add the tasty fruit to mozzarella and basil for a simple summer treat.

### **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.

### **Sun Peach**

60 days. Indeterminate. 'Sun Peach' is a sister to 'Sun Gold' with a milder and sweeter flavor. Plants bear long trusses of shiny and deep pink fruits. Resistant to cracking and tomato mosaic virus. Six foot vine needs staking and attention to pruning like 'Sun Gold'. Fruit is sturdy enough to travel to the mountains or beach for a weekend picnic or will hold fresh for daily summer salads.

### **Sunrise Bumblebee**

70 days. Indeterminate. Beautiful swirled red and orange, inside and out, these gems are part of the 'Artisan' series in the 'Bumblebee' group. Firm and crack resistant, the sweet fruit will add color to a summer salad and are beautiful arranged with other colorful veggies on an appetizer tray. They are small at 1.5 inches but pack a fruity punch. **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. Open pollinated. Determinate. High yielding, compact plant developed by Washington State University. Deep red fruit that are meaty and flavorful. Good keeping quality off the vine.

### **White Cherry**

60 days. Open pollinated. Indeterminate. Pale yellow tomatoes grace compact shaped plants. Produce quickly and then throughout the season. Indeterminate plants need staking. Mild tomato flavor. Pair them with other colorful cherry tomatoes like 'Lizzano', 'Pink Bumblebee', 'Black Cherry' and 'Sun Sugar' for a colorful tomato medley.

## **Tomato - Colorful**

### **Amish Gold**

85 days. Open pollinated. Indeterminate. A sweet and smooth tasting thick walled tomato. Trial favorite at AP Whaley seeds. Low acid. Turns a deep golden yellow at peak ripeness. Delicious on a sandwich or sliced and salted. **New for 2020!**

### **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.

### **Black Seaman**

75 days. Open pollinated Russian heirloom. Semi-Determinate. Potato leaf variety of tomato with abundant large purple red fruits with green shoulders. The inside of the tomato is a deep reddish green and has a delicious, complex flavor that goes well in a sandwich or simply sliced with a little salt. The semi-determinate nature will allow you to grow it in a large container with some support.

### **Carbon**

85 days. Open pollinated. Indeterminate. Consistently a taste test winner for heirloom tomatoes since 2005. Large, smooth fruit are one of the darkest purple black available. Larger than Cherokee Purple and crack resistant. Good choice for adding great flavor to a sandwich or salad. Try it on a grilled cheese with a sprinkle of crushed rosemary.

### **Caspian Pink**

80 days. Open pollinated Russian heirloom. Indeterminate. Originated in Russia's Black Sea region shortly after the Cold War ended. Yields large 10 to 12 ounce, early ripening beefsteak type fruit. Good either fresh or cooked. **New for 2020!**

### **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. This seed variety is considered by Slow Food USA to be an endangered member of their "Ark of Taste."

### **Copia**

85 days. Open pollinated. Indeterminate. A very colorful blend of glowing gold fruit with a variety of red and yellow striping, outside and in. Sweet and juicy. Green Zebra and Marvel Stripe cross named in honor of Copia, the American Center for Food, Wine and the Arts in Napa, California. Stabilized by Jeff Dawson in Sebastopol, California. **New for 2020!**

### **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. Open pollinated. 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. The Japanese Black Trifele Tomato is one among an entire family tomatoes that are produced commercially in Russia today. Winner of Best Odd Colored Tomato at the 2006 Tilth Tomato Tasting.

### **Old German**

75-85 days. Open pollinated heirloom. Indeterminate. Grown originally by the Mennoite community in Virginia. Fruits are golden with reddish streaks. Produces large, rich and full bodied tomatoes. Great for fresh eating tomato, salads, and salsa.

### **Orange Jazz**

85 days. Open pollinated. Indeterminate. Ten to sixteen ounce fruits, orange with yellow striping. Another introduction from Artisan Seeds. Vigorous plants - sweet fruit. Colorful slicer to add to a fresh tomato plate.

### **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.

### **Pineapple**

85 days. Open pollinated U.S. heirloom. Indeterminate. Another large beefsteak with deep yellow flesh marbled with red streaks. Gorgeous and large fruit! Tasty too! Bears abundantly through the season.

### **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. Serve sliced to show off the pretty pink flesh with green seeded edging.

### **Pink Brandywine**

85 days. Open pollinated heirloom. Dating from the late 1800s, this potato leaf plant bears the classic large beefsteak tomatoes that the Brandywine types are known for, just in a beautiful shade of pink. Many people grow only these types for fresh eating. One or two fruits develop per cluster.

### **Rose**

80 days. Open pollinated Amish heirloom from Pennsylvania. Indeterminate. Strong and vigorous plants with fruit flavor rivaling Brandywine. Ten ounce meaty fruits. Slice on a sandwich, add to salads. Or eat all by themselves with a little salt.

### **Skykomish**

85 days. Open pollinated. Indeterminate. Bi color orange and yellow skin with a bright yellow flesh. Sweet and fruity flavor, great for slicing. Good late blight resistance. Bred by Tom Wagner of TaterMaters in Everett, breeder of the infamous Green Zebra tomato.

### **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.

### **Valencia**

76 days. Open pollinated. Indeterminate. Johnny's Seed selection from a Maine heirloom. Cheerful orange 8 ounce fruits with few seeds begin to ripen midseason. Stake this vigorous grower for best results. Full tomato flavor. Great for slicing, sandwiches and will hold up well in salads or eat with mozzarella and basil.

### **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.

### **White Tomesol**

80 days. Indeterminate. Creamy pale yellow in color, great fragrance, and very sweet and creamy taste. Smallish, 8 oz fruit. Fruit ripens throughout the season for a continuous treat!

### **Yellow Brandywine**

80 days. Indeterminate. A golden-yellow version of Brandywine. Large, 6" flattened fruit with a rich, full flavor. Smooth and juicy flesh makes for delicious fresh eating. Harvest just as it is getting fully ripe.

### **Tomato - Red**

#### **Big Beef**

70 days. Early ripening beefsteak type tomato with good disease resistance. All America Selection winner in 1994. Full flavored and 10-12 ounce size make them perfect for slicing for sandwiches. **New for 2020!**

#### **Crimson Carmello**

75 days. Open pollinated. Indeterminate. A French variety favored in European markets for its reliability and great flavor. Good for slicing and eating fresh or adding to sandwiches on a summer picnic. Produces well in cooler summer weather. Crack resistant.

#### **Cosmonaut Volkov**

68 days. Open pollinated heirloom. Semi-determinate. Ukranian 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. Open pollinated. 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.

### **German Johnson**

80-90 days. Open pollinated West Virginia heirloom. Indeterminate. One of the parent lines for the classic 'Mortgage Lifter' tomato. Large lobed fruits with a deep pink-red skin. Nearly seedless the large fruits can weigh 1 pound each. A great variety for both slicing and canning. Crack resistant skins. Cut large meaty slices and scatter a small pinch of salt over them to bring out their flavor. **New for 2020!**

### **Glacier**

56 days. Open pollinated. Very early determinate. 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.

### **Hungarian Heart**

85 days. Open pollinated heirloom from Hungary. Indeterminate. Thought to have originated near Budapest around 1900. Seed Savers member Jerry Muller of Alabama first offered this variety in the annual yearbook in 1988 having received the seed from Ed Simon in Pennsylvania. Pinkish oxheart fruits weigh in at about a pound, have very few seeds and their skins resist cracking. Provide support, especially when fruiting! Great for slicing or just taking a big bite out of on a hot summer day.

### **Missouri Pink Love Apple**

75 days. Open pollinated heirloom grown since the civil war in the south. Indeterminate. The Barnes family initially grew it as an ornamental thinking then that tomato fruit was poisonous. We know better now! Juicy, slightly sweet and productive with 1-3 fruit per cluster.

### **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.

### **Moskvich**

60 days. Open pollinated heirloom. Semi-determinate. The flavor of Moskvich rivals any hybrid. Bears flattened deep red fruits great for eating fresh. Also holds up to processing. Crack resistant and great for cool climates.

### **Oregon Spring**

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

### **Pantano Romanesco**

75 days. Open pollinated. Indeterminate. A Roman heirloom with a deep red, almost purple flesh. Lore says this tomato was grown in the marshes around Rome. Rich and juicy, great for BLTs, adding to grilled cheese, eating sliced with a little salt or adding to a fresh summer salad. Produces slightly ribbed 12 ounce fruit.

### **Red 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. For best production and earliest yield, keep plants pruned to one main stem.

### **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!

### **Mushroom Basket**

75 days. Open pollinated. Determinate. Heavy yielding with large 8-16 ounce fruit. Uniquely pleated, the fruit is firm and has few seeds. Makes for great presentation when simply sliced and served alone. Very sweet.

### **Siletz**

70-75 days. Open pollinated. Determinate. One of the most reliable slicing tomatoes you can grow – a classic of northwest gardens. Nearly seedless. Bred by Dr. Jim Baggett of Oregon State University.

### **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. Great for fresh slices too.

### **Bellstar**

65 days. Open pollinated. Determinate. Stemless fruits cover this bushy tomato, coming on all at once in mid summer. Four ounce round, red fruits are easy to harvest. Developed by Dr. Jack Metcalf, Smithfield Experiment Farm, Ontario, Canada. Smooth flesh makes great sauce fresh or canned, or slice in halves and freeze or can for later use. Perfect for container production. Once your crop has harvested you can pull your plants and transition to a fall garden choice.

### **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.

### **Martino's Roma**

75 days. Open pollinated heirloom. Determinant. Premium canning tomato, ideal for sauce and paste. Pear-shaped scarlet fruits are thick and meaty with few seeds. Sets heavily - great for canning. Does best with some trellising to support the fruit.

### **Paisano**

68 days. Determinate. Classic San Marzano type sauce tomato with 4 to 5 ounce fruits. Great solidity and flavor. Crop comes on midseason, allowing you to finish your crop and move on to fall crops. Blunt tips prevent crushing when harvesting. Cut and freeze for later production or cook and blend for a creamy sauce perfect for a winter pasta dish. Eat fresh too! Determinate plants need minimal staking and can be planted in large containers.

### **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.



**Opalka**

82 days. Open Pollinated heirloom. Indeterminate. Winner of paste tomato taste tests, this Polish variety "will produce well, even in sub-par tomato seasons," as reported by Fedco Seeds in Waterville, ME. Expect copious returns and wonderful flavor.

**San Marzano**

80 days. Open pollinated heirloom. Indeterminate. A classic Italian tomato for making sauce, paste, canning or anything calling for tomato! Thick, meaty flesh with few seeds and a beautiful rectangular pear shape have made this a classic with cooks and gardeners over the years.

**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.

**Sunrise Sauce**

57 days. Determinate. This early sauce tomato bears a large crop of golden teardrop shaped fruit in a short period of time allowing you to put up your harvest all at once for the season. 'Sunrise Sauce' has a very sweet flavor and is great for quick sauces or for slow roasting to make a richer, more complex sauce to preserve. Provide trellis when bearing to support fruit.

**Viva Italia**

75 days. Open Pollinated. Determinate. Vigorous grower with deep red, 3-4 ounce elongated meaty fruit with high sugar and good acid content. Great for canning, freezing and making soup and fresh sauces. Disease resistant. **New for 2020!**