



Printed by Denise O'Reilly  
2025

*A'Bunadh Seeds*  
*(A-boon-arh - The origin)*

*Seed Catalogue 2025*  
*Open-Pollinated and Heirloom Seeds*  
*for Short-Season 2B Areas*

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Is it already 2025? Many years ago, my master teacher warned we may be going through a period of change, with many challenges to face and overcome. Well, I can say, standing here, he was certainly a master of foresight. With each challenge, we grow, change and learn more about ourselves and our inner strength. I think the same can be said for seed.

Through all the challenges in climate and growing conditions, the seeds keep changing, adapting and responding. They are intelligent and able to change perhaps more quickly than humans. We can learn a lot from seed. Seed saving is what we do and encourage others to follow for their own sovereignty. I am only one person, but want to empower people to grow their own food or save seeds. If you need to contact us: [Abunadhseeds.com](http://Abunadhseeds.com). I provide training and mentorship. I also offer on farm hands-on training and workshops for seed saving and other skills. You can find these on the website.

As always we are pleased to offer our seeds to keen growers. Each package is \$3.50 unless otherwise stated (unlike others, I have not increased our prices in 10 years). You will see that some packages contain many seeds and some just a few. This is because of the variety and how readily it sets seed. I offer seeds so you can continue your own supply, as per nature. If the seeds are very large or rare there will be less per package. But we guarantee 70%+ germination. If for any reason you are not happy, contact us and we will replace or refund as appropriate. Shipping rates without tracking are very affordable, but if you want tracking, prices are averaging \$16.00 for 2 day delivery. We take cash for in person purchases, or e-transfers and cheques for everything else. We will not be part of the digital cure craze as it enslaves the people.

We do not have a storefront as most seeds are kept in cold storage for optimum viability. We do have a farm store in the summer when the strawberry Upick is open and seeds can be pre-ordered for

pickup when you visit. Some seeds are limited quantity and may be substituted with a similar kind as necessary. Thanks for your interest in heritage seeds and Good Luck in your garden this year!!

## Seed Listing 2025

### Vegetables

#### Asparagus – per pkg. - \$3.50

A3. Prococé d'Argenteuil – This variety of asparagus has more purple hues and is delightful and tasty. Follow growing instructions as per Martha Washington.

#### Beans – Pole (*Phaseolus coccineus*) and Runner

20 seeds per pkg. - \$3.50, unless stated

BP1. Blue Lake – 70 days. White seeded beans, a great choice for northern gardeners, producing lots of beans. Traditionally producing pods days earlier than other varieties. Beans are 6-7", stringless and slow to become coarse.

BP2. Gold of Bacau – 68 days. Early golden, large Roma pole type from Bacau, Romania. Flat large beans tender and good and produced on tall plants. Great producer. Limited offering. \$4

BP4. Blauhilde – 65 days. This stringless bean has long, fleshy deep purple pods up to 9" in length. Good yields and resistance to disease. Beans turn green when cooked.

BP7. Kentucky Wonder green – 70 days. The tried and true pole bean, producing good sized green pods with great flavor. Vigorous climbers, requiring fencing for support or trellises.

BP7A. Kentucky Wonder Yellow – 70 days. The tried and true pole bean, producing good sized round yellow pods with great flavor. Vigorous climbers, requiring fencing for support or trellises.

BP9. Mr. Tung's Pole beans – 60 days to snaps. These robust climbers were loaded with large flat pods even though planted into the ground from seed this year.

BP10. O'Driscoll's – 70 days to snaps. Early enough for our Alberta Climate, to produce an abundance of shorter green flat, pole beans, good flavor and stringless in the early stage. Beans are as all beans, can be used for soups and stews if kept to dry stage.

BP20. Purple Peacock Pole – 74 days. Treasured purple pole beans renowned for flavor, yield and reliability. These crunchy deep purple pods stand out against the green leafy vines, making them fun and easy to pick. Antioxidant rich.

BP21. Herrenbohnlii Pole – 72 days. Very delicate, 5-foot vines produce diminutive 2 ½-inch pods with a very sweet, tender flavor. At maturity the pods fill with almost perfectly round, pinkish-beige seeds with a faint darkening around the hilum. Surprisingly productive. Supposedly also good as a soup bean. The name means "gentleman's little bean." Very easy to save seed from this one.

BP23. Neckarkönigin – 68 days. aka Neckar Queen, from the Germany. Green round pole beans with an excellent flavor. Super long at 10 inches! It is a medium early climbing bean variety with a very good yield, green, straight pods that often hang in racemes of 6 pieces. The green beans are round, fleshy and stringless and taste best cooked fresh. 'Neckarkönigin' is also suitable for higher altitudes and unfavourable locations

BP24. Purple Burgundy – 67 days. Supposed to be a bush bean, but the seed says Pole. So I am listing it here for now. Good tasting, purple thin long pods, for fresh or freezing uses.

BP27. Blue Coco – 70 days. This is a semi runner pole bean, with green foliage with some purple markings. Striking purple-podded beans are born in clumps of 4-5 per node and are eaten fresh off the plant or in salads when young and tender. You can also pick the plump and full pods and remove the still-green seeds to cook as shelly beans, or wait for full maturity and add the dry, meaty beans to soups. The young purple pods fade to green when cooked. This French heirloom bean has been around a long time! It dates back to 1775 and is so-named for its "blue" colored pods and "coco" colored seeds. Productive, purple vines with decorative fuschia flowers grow about 8-9 feet tall, requiring trellising. Only a few packages left. \$4 each.

BP28. Purple Podded Pole – 72 days. A very high climber, this striking plant can be used to cover gazebos and gondolas with the added beauty of deep purple pods of edible beans. Longer season, but it is very prolific. Discovered by Henry Fields in the Ozark Mountains in the 1930's.

BP38. Piet's Special – 85 days. Great producer of super long pods, over 11", slender and slightly flattish. Seeds look similar to kidney beans, are white & more flat. Most pods offer close to 9 or 10 seeds!

BP40. Papa de Rola – aka Dove's Breast. 89 days. A rare heirloom from Portugal. A versatile variety, offering wonderful, tasty green snap pods and later an excellent soup bean once dried. Round/oval seeds are very pretty having half white and half beige with dark reddish/burgundy stripes and swirls. The helium has a contrasting golden hue. A late season producer, requiring early planting.

### **Beans – Bush (*Phaseolus vulgaris*) average 102 days to dried beans**

For eating fresh and dry bean production. 30-45 seeds per pkg. - \$3.50 unless low quantities

B1. Black Turtle – 90-100 Days for dry beans. Productive small black beans on bushes, Start indoors for earlier start. Transplant very gently. Full, rich flavor, great for soups and stews.

B2. Red Kidney – 100 days to dry beans. Medium sized kidney beans, full red color, earlier maturing for northern climates than regular larger kidney beans. Can also be eaten as bush bean, but save some seed for next year.

B5. Black Valentine – 60 days to snap beans, 100 days to dried beans. Now making a huge comeback as a popular green bean, this little black bean is similar to black turtle only large and kidney shaped. Good producer of fresh eating beans. Make sure to save some seed!

B6. Dragon Tongue – aka Merville de Piemonte, aka Horticultural Wax. 69 days. This Dutch heirloom variety offers 6-8" long flat, wide, stringless pods with pale greenish yellow color base and deep purple stripes running their length. Can be eaten fresh as a snap, shelled bean or dried & stored. Stripes disappear with cooking. Plants are high yielding and compact. Early.

B10. John's – 67 days(snaps). Used as pinto beans, these beige seeds with purple stripes (or reverse coloring) are a delight to shell out and also make good flat green beans. Early and productive, originally from the Maritimes. Very low availability.

B16. Pinks – (25 seeds) – 100 days to dry beans. Drought tolerant fun, small kidneys. Bright pink coloring on beans. Hard to miss in the garden.

B20. Red Valentine – 100 days (low avail. 20 seeds). Originally from the Missouri River Indians, this bean is used young as a green bean or later saved for dried seed. Grows smaller than kidney beans here in the short season.

B22. Soldier – 95 days to dry. Known since the days of early settling in the US, these beans are good producers of long green pods for fresh eating or keeping as a shell bean in the dry state. Beans are kidney shaped, buff with brown markings around the helium.

B24. Golden Wax(variant) – 55 days to snaps. Producing the famous yellow wax beans for fresh eating or freezing. Seed is white with less or no brown helium and spots. Good multipurpose bean, light golden yellow and round shape.

B27. Blue Jay – 60 days to snaps, 90 days dry. Extremely rare and beautiful bean that is very productive. Beans are green and round with darker streaks sometimes, about 6-8" long and remain stringless or are good tasting dry beans. The seeds are beautiful as well, deep purple with whitish-tan markings.

B30. Oma's Speckled Green Pod – 50 days to snaps, 75 dry. Some of the best colorful seed you will find, grows fantastic production of green beans on 12" plants for fresh use. Really a winner.

B31. Blue Lake Bush – 58 days to snaps. A great green bean, that has been around for a while. Known for keeping its tender texture on the vine. Well known prairie variety.

B36. Heritage Mix – 50-60 days. A great mix of 4 or 5 different beans of all shapes, sizes and colors from known Heirlooms. This will keep you in beans all summer long! Grow out and keep the ones you like the best. Range from pencil pod greens to fat types and yellow ones. Awesome fun.

B38. Duane Baptiste Potato Bean – 60 days. An heirloom bean that is very rare. IT is a truly Canadian Bean and was grown by the Mohawk Natives for many years before the arrival of the white men. It is a bush variety, producing long green beans that later mature to white fat beans of excellent soup and stew quality. They did well in the dry conditions this year. I have only a limited offering of 10 seeds per package to anyone who wants to grow these out and continue to preserve this nearly extinct variety.

B43. Coco Rubico – 72 days. Fun striped red and white tender beans for fresh eating, or leave until fall for brown and darker striped mottled fruits with the occasional purple bean thrown in. Good multipurpose bean.

B44. Agassiz Pinto – 80 days to dry beans. Grow your own pintos or you can use the fresh pods for green beans. Flat sorter pods 4" make good eating.

B47. Black Coco – 69 days. A very cool round green bean used for soup and stews, but makes a great green bean. Seeds are black and round. Beautiful seed. Rare these days.

B49. Thibodeau du Comté Beauce – 40 days to green, 60 to dry. Beans are off white with dark red mottling, beans are long and green with red/purple stripes. Productive bushy plants.

B53. Tendergreen – 67 days. Large round green beans on good sized plants. Great bean, limited amount of seed.

B54. Royal Burgundy – 68 days. Long purple beans, that cook to bright green, round, beans. Plants are 20" tall.

B67. Dwarf Green Stringless – 67 days. Some say this is the same bean as the Burpees stringless green bean. Good all around slicing and freezing variety.

B71. Slenderette – 67 days. A stringless, slender green snap bean of great quality. Pods are 6" long and abundant. Not an heirloom. Truly stringless.

B80. Macuzalito Bush – 85 days. Strange variety offering long slender pods with up to 10 seeds per. Plants come in all at once...and are early! Seeds are a bright dark red/burgundy, on the smaller side but crazy prolific! Used in baking and bean dishes.

B76. Mrocumiére - 90 days to dry beans. These are an old type of dry beans used in soups and stews. They provide flat green pods during the growing season that can be used when young as all dry types can be for fresh eating, although most people prefer the stringless varieties. These pods yield an abundance of dry dark purple beans for later use. Great taste.

B77. Piros Fehrer – 95 days to dry beans. These flat green beans yield a good amount of white and red speckled dry beans for soups and stews. Very pretty and productive. B106. Early Warwick – 68 days to snaps. An early green snap or dry seed bean. Colors similar to King of the Early or the Prince but smaller. Great flavor.

B88. Henderson Bush Lima – 80 days. Aka Wood's Prolific Bush. Introduced in 1885, Dwarf bushy plants can be grown as regular bush beans. Said to produce the most beans in the shortest amount of time. I find them a bit long season for saving seed here, but produce well for fresh eating. Beans are white flat lima types.

B95. Slender Yellow Wax – 65 Days. A great, productive yellow bush bean. Excellent flavor and crispness, for short season areas.

B96. Magpie – aka Superlative. 65-90 days. Could be of French orig. & before from Central America. Variety with large seeds that are patterned in an attractive black and white "splattered" design. Long thin (snap-able) pods grow greater than 6", born on strong plants. Heavy producer shells easy.

B99. Orser Loyalist – Again, this bean is an old variety from upper Canada, brought to Canada during confederation. It may indeed be indigenous. It is white and fat, making it a great choice for baking but it also produces good edible green beans, on slightly sprawling plants.

B101. Solwezi (Zambia) Tiger's Eye – 85 days to dry beans. These bush beans produce seeds similar to Mrocmiere but a little smaller and a little earlier. We only have a few to spare so you can save your own.

B102. Vermont Cranberry – 78-90 days. Old time Northern New England bean, known well before 1876. A very reliable and highly productive type. Pods are beautifully straight when dried and very easy to shell out. The pods are found to be bursting full with seeds. Dried beans have an excellent sweet flavor and are relished when cooked tender and tossed in salads or baked with. They are also very pretty...dusty pink with maroon/rose blotches and swirls and more oval/long.

B105. Gilmore Wonder – It appears I am the only one in Canada carrying this bean and making it available to seed growers. This is seed I originally got from a seed collector in Ontario but it does well here. Not a full pole bean, but it does some climbing and produces flat, green beans that are good eating. The large seeds are often used for baking as with many old bean varieties. Pleased to offer it.

B108. King of the Early - 80-90 DTM dried beans. A variety that not only tolerates extreme weather, but offers up heavy production AND comes in early! Beautiful pink and beige seeds that are kidney shaped.

B110. Goliath – 69 days. Big upright plants bear huge (8") pods which are green and just slightly flattened. Bred in Washington state, it performs well here too.

B116. Mystery Amethyst – 78 days. Huge deep purple seeds lead to a bush bean of good quality. Can be used fresh or canned.

B117. Pink Kidney – 80 days to dry beans. A lovely kidney bean that is early enough for our region. Productive maker of many slightly smaller sized kidney beans used for the same purpose.

B118. Dixie Speckled Butter Pea – 80 days to green pods. This is a lima bean type, on slightly sprawling plants that love it hot. The plant bears pink colored flowers and the bright, fat, flat short pods are eaten steamed or cooked in butter, or stews and creole dishes. The developing seeds inside the pod are a beautiful pink color that is very striking. Delicious and prolific.

B121. Triomphe de Farcy – 65 days. An old French variety of stringless green beans, round and larger than filet types, with good taste and production. Beans are about 6" long.

B122. Isabel – 60 days. Bred for short season areas, this green filet type round bean is medium in its production but very tasty. Sprawls a bit, but performs well.

B125. Serengeti – 60 days. A strong upright French Filet type of bean, open-pollinated and developed recently. It bears a lot of beans, straight, green round type about 5" long. Keeps on the plant well without becoming stringy.

B126. Arikara Yellow – 95 days. Seeds were orig. obtained from the Arikara tribe of North Dakota & intro. into Oscar Will's 1915 "Pioneer Indian Collection of Seeds". Prolific plants produce these yellow/tan-shaded seeds. Excellent for dry cooking use and will tolerate hot dry summer conditions well.

B127. Purple Queen Improved – 68 days. Improved purple bush bean variety with great production. Turns green when cooked.

B128. Campo di Fiori – 68 days. Great determinate variety of Romano beans. Productive in all weather. Pick all at once for forgetful gardeners.

B133. Tongue of Fire – 68 days. Aka Tierra del Fuego, Horto. Snap beans are flat with distinctive coloring like Dragon Tongue, but with yellow and purple instead of red and green. Would make a wonderful combination in any bean mix.

B134. White Kidney – 85 days to dry beans. A strong bush variety of great production, offering up smooth long, easy shelling longish beans. Many in the "health conscious world" are indicating the White Kidney beans contain an extract, an all-natural carb blocker that can reduce the absorption of carbohydrates and support weight loss. May be the same as Cannellini bush.

B135. Purpuriat Romano – 85 days to dry. Noteworthy healthy, robust plants, deep violet stems, lilac blossoms, and lustrous purple pods. The 5 inch, flat pods are so tender, crisp, and delicious. Save some for seed! IT will be hard as they are so good! Cooking the pods turns them a brilliant jade-green. Rare.

## **Broad Beans, Favas (*Vicia faba*) and Chickpeas(*Cicer arietinum*)**

10-15 seeds per pkg. - \$3.50

BF1. Bell Bean Fava – about 70 days. A great option for fava beans. Small seeded, prolific and delicious. These beans are extremely hardy and can also be used as a cover crop because they have excellent nitrogen-fixing abilities. Limited offering.

BF2. Wilkeim type broad beans – 80 days. Nice big broad beans, good producer, large pods, dries well for seed saving. Leave on plant until pods are very plump and blackening.

BF3. Walter Krivoa's – 78 days. Similar to Bell Bean but slightly larger.

BF7. Bunyard's Exhibition – 1845 seed origin. 86 days. Very large pods, growing on tall plants, yielding heavily. Seeds are white and large.

BF9. Red Epicure – 72 days. A medium sized bean variety with very nicely colored red seeds. Medium growth of plants, and claim is seeds taste like chestnuts.

BF10. Black Fava – 70 days. A smaller fava bean with black seeds. Sometimes used as a coffee substitute when roasted.

BF15. Coffee Bean – 70 days. Similar to Black fava with a more brown undertone, these beans are small and delicious. They make interesting conversational pieces as well. One package left.

BF18. Orion Chickpea – 70 days. An early maturing variety of Chickpea for the prairies, developed at the Saskatchewan research station. Does well in our area and provides a continually maturing abundance of double and triple-pods on the stems with up to 3 seeds per pod. Chickpeas are light beige.

BF20. Martoc – 125 days. Small-seeded fava which has beautifully patterned seeds resembling pebbles you might find in a stream or on a beach. The ancestors of this fava are reputed to have been grown during the Middle Ages in the village of Martock, Somerset, England. Plants grow about 1.2 m/4' tall, each producing numerous small pods. A Slow Food Ark of Taste variety.

BF21. Masterpiece Green Long Pod – 78 Days. Very fast growing, enormous pods with 6-7 large Green beans inside the pods. Great variety.

BF23. Spring Fava Mix – 70 days. A mixture of many different kind of fava beans of all color shades, meant for sowing in the spring for fall harvest. Smaller seed for use fresh or in soup mixes.

BF24. Winter Fava Mix – 75 days. Larger types of fava beans, used as green manures, or for sowing in the gardens of areas where favas can overwinter. Certainly not here in Alberta. Sow in spring for a great mix of different sizes and colors of fava beans for fresh use or in stews.

BF25. Purple – aka Negreta - 70 days. Strikingly beautiful seed...with deep burgundy/black/purple hues and tones. Makes excellent fine fresh shelling beans. A very early finisher for the prairies. Pods are 6" long with as many as 5 brite green beans within. Plants grow to 3 feet here. Flower tops could be considered a great asset in salads and are white.

BF27. Small Illman's fava – 70 days. A variety brought back from the travels of Rachelle Ternier when in Peru, this is a lighter colored blonde fava bean used as a staple food item in that area. Grows well here, good producer.

## **Beans – Runner (*Phaseolus coccineus*)**

For eating fresh and dry bean production. 7-10 seeds per pkg. - \$3.50

BR1. Scarlet Runner beans – 80 days. Aka Scarlet Emperor. The true type climbing bean with dark black and purple mottled beans and deep scarlet flowers. Fun to grow for the large pods and decorative flowers. Prefer warm sheltered location. Limited availability. BR12. Sadie's Horse Bean – 5 seeds per packet. VERY Limited availability. A hodge podge of the neatest beans you will ever see in all shapes and sizes, yielding tall runner beans of different flower colors and pod sizes.

BR13. Sunset Runner – 5-7 seeds per packet. Soft salmon pink blooms on these climbing runner beans, same great flavor and size as rest. Beans slightly different coloring.

## **Beets (*Beta vulgaris*) 50 seeds per pkg. - \$3.50**

BT1. Detroit Dark Red – 60 days. Producing consistent, dark red beets with good size and storage capability. Flavor is robust and sweet.

BT2. Cylinder – 65 day. Long slender beets, good dark red color and flavor, stores very well. Excellent variety of beets for pickles and fresh eating, as well as juicing.



BT3. Early Wonder – 60 days. Earlier than Detroit Dark Red, a good variety for the same purpose, round and sweet. Slightly smaller in diameter overall. Good for bunched beets or beet greens. Limited availability.

BT4. Fuer Kugel – 60 days. Smooth skin, dark purple roots, with lighter zoning. Remain tender and sweet even as they reach a very large size. Excellent keepers. Swiss type introduced in Europe many years ago. Hard to come by. Leaves are huge and make wrappers for beet rolls (with rice.)

BT6. Chioggia – 65 days. Great beets for eating or pickling. Great beet flavor. Also called Candy Cane beets, since there are rings of white and red alternating in the root. Colorful and great tasting.

BT7. Shiraz – 60 days. A very dark red wine colored beet, smaller in size than others, for use as beet greens or pickling. Limited quantities.

BT8. Golden Beets – 65 days. Limited quantities (40 seeds). Golden beets with a milder beet flavor. Can get quite large. Leaves are light green shades.

BT10. Ruby Queen – 65 days. Good producers of dark blood red beets of medium size. Good storage qualities and sweet if left deep into the fall.

BT14. Red Ace (open) – 60 days. Round firm red roots, similar to Detroit Dark Red. Sweet and tender into maturity. Also good for early greens.

BT17. Red Mangel – 70 days. Aka Red Mammoth Mangel. These are massive beets than can grow up to 20-40lbs in weight and 6 feet in length! Harvest young roots and young or mature greens for eating. Light red roots and white flesh. This variety has lots of uses! It's high in sugar, so has been used to create alcohol. You can also use this variety as fodder for chickens, horses, cows, goats, pigs, rabbits, and sheep. Stores well.

BT19. Golden Tankard – 78 days. Large, elongated, smooth, yellow, cylindrical root. Very sweet yellow flesh. Very good shelf life. Variety also used as fodder due to its large root size.

BT20. Albino – 65 days. A nice round white Detroit type beet, used for sugar production as they are sweet and tender. Worth a try. Same great beet flavor. Doesn't make such a mess in the kitchen.

BT23. Giant Yellow Enkendorf – 85 days. Listed in the 1927 Henry Field's seed catalogue as "Giant, smooth, long roots of cylindrical shape, weighing up to 20 pounds each and growing two-thirds above ground. Solid white flesh with high food value." These large yellow-skinned roots are excellent for growing as animal food.

BT24. Crosby's Egyptian – 60 days. One of the largest early varieties that will keep shape until fall. Tops can reach sixteen inches. Roots are uniform, smooth skinned, and flattened heart shaped.

**Broccoli, Cabbage, Rutabaga family (Brassica spp.)** 50-100 seeds per pkg. - \$3.50. unless stated.

GROWING TIP FOR ALL BRASSICAS – Keep cabbage moths and loopers out of your greens by growing the seeds and sets under row covers from day one. Translucent curtains work or commercially available frost covers. Once you use these, you will never go back. Pin cover to the ground as you plant, close to the base of the transplants and leave in place. Water will come through but the insects will not be able to get to the plants. Peg the ends of the rows also. Use metal pegs or even heavy rocks along the length of the cover both sides, in enough places that it never lifts from the ground. The wind will blow it and that is ok, as long as it does not lift near the base. If hail makes holes replace immediately. Lift cover to harvest only and repeg. Enjoy.

BC1. Broccoli, Gai Loh – 55 days. This is a common Chinese green found in supermarkets. Like Rapini broccoli also called green sprouting, the entire top of the stock is used like mustard greens. Taste like broccoli only stronger, and great in stir fries.

BC2. Broccoli, Calabrese – 55 days from transplants. An heirloom variety that produces a 5-6" central head followed by many smaller side shoots that can develop seed. Limited quantities, 25 seeds.

BC4. Rutabaga, Laurentian – 90 days. A very good keeping root vegetable, used fresh or cooked and mashed as 'turnip' in Christmas dinner preparations. A heritage favorite, this turnip is large, up to 12" across and dark purple red on top and yellow beneath, yellow flesh.

BC5. Turnip, Purple Top Milan – summer turnips. 50-60 days for roots. Some people eat turnip greens in the spring and these provide a quick harvest. Leave the tops to grow and provide nourishment for the smaller two tone roots, purple top, white beneath, with white flesh roots. An open pollinated, French variety, providing a good supply of tasty summer turnip without the wait.

BC6. Cauliflower, Snowball – 78 days. Well known variety producing snow white tight heads. 30 seeds per pkg.

BC9. Kohlrabi, White Vienna – 67 days. A good summer vegetable that forms a bulb of sweet dense flesh above the ground on the stem. Good with dip.

BC10. Brussel Sprouts, Long Island – 90 days. This is the traditional variety of Brussel Sprouts that can be grown here quite successfully if similarly grown to Catskill. The trick is finding a cover tall enough to keep them contained. They make larger brussels than the Catskill and as they are quite frost tolerant, do well in our climate.

BC12. Kohlrabi, Purple Vienna – 67 days. A good summer vegetable that forms a purple skinned bulb of sweet dense flesh above the ground on the stem. Good with dip.

BC13. Rutabaga, Swede Osgoode – 85 days. Large winter turnip roots, good storage types, slightly lighter coloring than most winter types. Mild and sweet.

BC15. Collard Greens, Groninger Blue – 60 days. New to the eating world of foodies, collard greens are similar in taste to sprouting broccoli or baby kale. They are loaded with phyto-nutrients and minerals. Great in stir fries or smoothies. Freeze whole and break up over winter to add to soups, stews and shakes.

BC21. Cabbage, Copenhagen Market – as per Premium Flat Dutch. 95 days from transplant. An excellent, large, slightly flattened headed cabbage, with slightly waved leaves. Heat tolerant and frost hardy.

BC22. Cabbage, Golden Acre – 80 days. A green round small headed cabbage with good heat tolerance, although it is for fresh eating and not storage. Heads are tight and firm.

BC24. Cabbage – Early Jersey Wakefield. 60 days from transplants. This Heirloom green cabbage is tapered and tall for cabbage rolls and other uses. Keeps well.

BC28. Cabbage, red – Langedijker Late Red. 100 days from transplants. This is one of the best red cabbages for our area, as red cabbage tends to take longer to mature and we get into the really cold weather. These plants can handle it and mature later, when they are the last out of the garden. Dutch open pollinated red cabbage, with 5-6" oval round heads with good color.

BC29. Cabbage, Red Acre – 78 days from transplants. A familiar red cabbage in prairie gardens, forms smaller sized red firm heads of cabbage for fresh eating more than storage.

BC30. Bok Choi Mix – 70 days. A fun mix of bok choi types, in light green and white. They like growing in cooler areas and tend to bolt in the heat, but they do well early early season, and also later in the fall, or in indoor growing applications. Toy Choi and Mei Qing Choi and Pak Choi.

BC31. Pak Choi – 78 days. Canton White. The favorite vegetable in many Asian dishes, pak choi is actually easy to grow as it loves cooler weather, so throw it in early.

BC32. Turnip, Purple Top White Globe – 50 days. A summer turnip similar to the Milan, with a light purple top and white base. Crisp roots for fresh summer eating or use the greens for steaming. Not bitter if planted super early.

BC33. Rutabaga, Champion Purple Top Best of All – 80 days. Rutabagas that are legendary as being the best, as they state in the name! They are deep purple on top and creamy peach flesh. Sweet and delicious. They keep a long time.

BC34. Cabbage, Chieftain Savoy – 100 days. These are the looser, wavy leaved cabbages that are so much fun in the garden. They are delightfully artful and can grow quite large. They store well and can be used in any cabbage dish or salad.

BC35. Rutabaga, Fortin Family – 85 days. Lighter colored than either the American Purple top or Laurentian but rivaling the size of a cabbage, these rutabagas are a winner. These are an heirloom saved in the Fortin Family of Quebec for generations.

BC40. Cabbage, Red Express – 77 days from transplants. A familiar red cabbage in prairie gardens, forms smaller sized red firm heads of cabbage for storage.

BC44. Turnip, Golden Ball – summer turnips. 60 days. These deep golden skin and golden flesh, small summer turnips are the size of a baseball or slightly smaller, round and delicious for summer use. An old variety introduced in 1859, the Golden Ball variety has a peppery taste. For a better preservation of the roots, cut the foliage which can be eaten raw or cooked, like spinach. For best flavor, harvest turnips when they are 7.5-10 cm wide or less.

BC46. Rutabaga, Gilfeather – 80 days. Bred in Vermont, this is a softball sized, white fleshed, mild, sweet turnip that lacks the characteristic bite of traditional turnips. Very good for year-round keeping and eating.

BC50. Rutabaga, Helenor – 85 days. Dark purple, round roots with an orangish tip, with good size and storage characteristics, Helenor rutabagas have good texture and taste. Yellow flesh.

BC51. Rutabaga, Nadmorska – 90 days. A beautiful Lithuanian rutabaga with greenish skin and golden flesh. Very rare and tasty. Stores well.

BC52. Rutabaga, York – 90 days. These winter turnips come from the Maritimes, and are a favorite with creamy yellow flesh and purple shoulders. Fine quality, uniform and good flavored. Some clubroot resistance.



BC53. Bok Choi Mix – 60 days. A mixture of tasty baby choy of different colors and shades of green and white. Toy Choi and Mei Qing Choi and pak choi.

BC54. Rutabaga, Wilhelmsburger – 85 days. A rutabaga heirloom from Germany. Wilhelmsburger is very large, with a green shoulder and creamy peach skin beneath. Flesh is light golden color and sweet.

BC56. Cabbage, Michihli Napa – 80 days. A napa type of head, tall, with loose leaves, light green and sweet. Plant early in a cooler soil, and water well throughout the season. Makes large heads. Great for Kimchi.

BC61. Cauliflower, Purple of Sicily - 95 days. In the garden this year, these purple headed cauliflowers took a while to mature. Could be because they were planted behind the Pine Trees, but I did get some heads of good deep purple blush over the light green stems. Good flavor and texture.

### **Carrots (*Daucus carota* var. *sativa*)**

50-80+ seeds per pkg. Approx. - \$3.50 per package

C5. Scarlet Nantes – 70 days. Good tapered roots, long 10" roots for compact soils. Sweet and juicy. Limited quantities.

C7. St. Valery - 50-80 days. Aka James Scarlet– A heirloom, as mentioned by Vilmorin's of France in 1885, as having been around for a "long time". A sweet carrot that can grow 10 to 12" long. Very productive with a small core and small leaves.

C14. Blanche Collet de Verte – 78 days. A long white carrot with great holding storage traits, keeping long into the winter and with good carrot taste. You would not know that it is a white carrot!

C15. Heirloom Orange Mix – A mixture made of all the best storage and tasting orange carrots from heirloom varieties. All sizes.

C19. Spectrum Blend – 77 days. A new blend of multiple colors for flavor galore. Grow them and find a surprise every time you dig them.

C20. Atomic Red – 70 days. Shorter, squat carrots, with a sweet taste and dynamic multicolored appearance that is a show pleaser. They are two and three toned in one carrot, with purple shoulders and tapering to red/orange roots, with a deep orange interior. Sometimes a bit of yellow appears in there as well. Amazing.

C21. Red Dragon – 75 days. These are fat, squat carrots, up to 6" long, very broad, with many roots sometimes. They are sweet and softer than regular carrots, but with good flavor and keeping qualities. They are deep red, bordering on burgundy sometimes. A great variety.

C22. Tonda di Pardi – 70 days. The round, perfect ball carrots also known as Paris Market carrots. Great carrot flavor, nice orange color.

C24. Deep Purple – 75 Days. These carrots are deep purple inside and out. They grow up to 12" long and are pointed. Longer than nantes types.

C26. Kuttingen White – aka Blanche de Kuttingen. 70 days. White varieties were common in Europe in the 1700's. Here is a heirloom from the Old Swiss Canton of Aargau. (According to "Wikipedia, org.") Aargau is one of its most northerly "state/provinces" of Switzerland, situated by the Aare River. It is also one of the most densely populated regions of the country. Fine textured, tasty flesh and not too sweet. This variety made a come-back as a gourmet delicacy (in the 20th century) being the creamiest of all the whites. Untypical for a white, one of the shortest at 6 to 8" and one of the widest. A beautiful shape, very similar to good Chantenay types. Extremely rare!

C31. Nantes ½ long – 75 days. An heirloom carrot that is super sweet. Guaranteed to please. Roots are very thin compared to other nantes, but the flavor makes up for it. You won't be able to stop eating these fresh from the garden.

C38. Bolero open – 78 days. A favorite variety that is found as a hybrid carrot. We have open pollinated this variety to offer it to Canadian customers. Good storage carrot, long blunt tipped nantes type roots. As good or better than Scarlet Nantes.

C40. Lubiana Yellow – aka Ljublijana Yellow -75 days. It may have originated from the small country of Slovenia, capital city is Ljubljana. According to history (...there was a ton of turbulent takeovers!), the city of Ljubljana (a hybrid of Germanic and Slovene origins...) was only recently (1918) named thus, because of a river by the same name flowing thru and the country being a key trade route from ancient times to today. (Also note, there is a small town in Poland by the same name!) This variety is large, long, with yellow to yellow/orange coloration. Being a Danvers shape, it matures in 75 days (c/o John Navazio) with tall vigorous tops. If harvested early fall, will be a bit dry and almost starchy tasting. "Lubiana" sweetens with age (like fine wines) after storage of several months, when carbs. within convert to sugars. Extremely rare.

C42. Spring mix – 70 days. This is a blend of early carrots for those who want quick yields and don't care to save their own seeds.

C45. Dolciva – 70 days. A Nantes storage type with sweet taste and long roots. Do not do well in clay soils but are good keepers. Worth growing for the flavor.

C47. Kyoto Red – 70 days. Long warm red colored carrots, with a good amount of antioxidants. Taste is very carrot like, of course if milder, and with good sweetness. A bit less crunchy so easier to chew, and they store well. Very long.

C48. Italian Sweet - 70 days. A Nantes type, with great sweetness and quite early. Medium red, 7"-10" roots.

## Celery – see Herbs

**Corn (Zea mays) Sweet varieties** – Average 65 seeds per pkg., less with limited or rare varieties. \$3.50.

Most in Alberta are afraid to try corn, but if you start it early indoors by even 2 weeks, you will give yourself a head start on the season. Try growing it in a block on black plastic for even better results.

CN10. True Gold -77 days. A large cob variety that grows well here. Large sweet kernels fill the cobs and it has a good buttery corn flavor. Tall plants make good windbreak.

CN11. Alta Centennial Early – 80-90 days. Obtained from the Devonian Botanical Gardens in Northern Alberta at their annual seed swap.

CN12. Ashworth Rat Selected – 75 days, heirloom. The name may not sound very good. But even rats know that certain corn kernels are sweeter than others and apparently that is what John Ashworth of St. Lawrence Seeds knew and helped him develop one of the best sweet corns around. I can attest that the mice have chosen this one as well! The 6" cobs produce sweet kernels of golden corn for fresh eating. Good for cold soil germination. 45-50 seeds.

CN13. Early Sunglo – 70 days. This is an early corn, supposed to be about same days as Orchard Baby. It was similar in size and had great taste. Worth a try in shorter season areas for sure.

CN16. Northern Extra Early Sweet – (or Super Sweet) – 70 days. Mandy took this F1 to open-pollinated, so we continue to grow. Did well last year, cobs were large and even, filled with sweet light yellow kernels. Holds sweet for a while. Limited seed – 40 per packet.

CN17. Country Gentleman – 90 days. Introduced in 1890 by S.D. Woodruff & Sons. Delicious, milky, small, densely packed, tender white kernels on 14" ears. This corn is termed a "Shoe Peg" variety...running in random patterns, rather than rows. A 1904 seed catalog states "superior in quality to any other". Can be quite tall so might need to start indoors or harvest with a stepladder.

CN18. Luther Hill – 75 days, heirloom. The old standby white sweet corn. Small cobs with great corn flavor, and short plants. Good for a short season, because they mature faster. Cobs are smaller but there are 2-3 per plant. 35-45 seeds.

CN19. Gill's Golden – 75 days, heirloom. Hmmm. Cannot find any information about this variety but I know when I grew it out the plants were good producers of big, fat cobs, filled with deep yellow corn, sweet and juicy. It does very well on the prairies.

CN25. Stowell's Evergreen – 90-100 Days. Originally bred by Nathaniel Stowell (Newman) of Burlington, NJ, who was born May 16, 1793 of Mass. Stowell, a farmer, developed and refined this sweet white corn strain from a cross of "Menomony Soft Corn" and "Northern Sugar Corn". Cobs are 8" to 9" long with 16 to 20 rows of kernels. Cobs can be 1 to 2 per stalk. Holds sweetness well. One of the best sweet corns out there, it holds sweetness for a long time.

CN31. Peaches and Cream – 79 days. A well known sweet bicolor corn. This is an open-pollinated version, just as sweet and tasty.

CN46. Robinson – 78 days. A variety that is unknown in these parts and I had a hard time finding out any information about it so had to grow it out, from seed I got in Mandy's Collection. She was given this variety by a gardener friend. Plants will reach about 7 feet and its cobs will be large with yellow kernels. Plants resemble Peaches and Cream with enormous sized ears, filled with medium yellow large sweet kernels. Good flavor and an all around winner.

## Popcorns and Grinding Corn types

Pkg. \$3.50, 50 seeds unless stated.

CP1. Mandan Bride – 90 days. Beautiful ornamental or flour corn from the Mandan natives in N. Dakota originally. Cobs are an amazing mix of colors, with striped kernels sometimes. Early maturing for the prairies. .

CP2. Fiesta type – 92 days. Like Mandan Bride, Fiesta makes a gorgeous display in the garden of multihued cob and plants. The kernels are multiple colors on one cob, ranging

in shades from white to red, to dark burgundy and black. One of my favorite types. I will try some for flour and popping. Who knows what will happen? .

CP5. Tom Thumb Popcorn – 70 days. Super early and fun. The small plants produce only one or two 2-3" cobs on 3' plants but fill quickly and fully. The kernels are true popcorn style and almost as big as commercial varieties. Limited offering – 35 seeds.

CP8. Gaspé Flour corn – 90 days. Early enough to produce grinding corn for polenta or flour, this corn produced well and has 2-3 cobs per plant, not overly tall or bushy and medium sized full kernels. Good pick for short season areas. Start indoors 3-4 weeks early to ensure a good crop before first frost.

CP11. Pennsylvania Dutch Butter Flavored Popcorn - Heirloom 1885. Wow! This corn will produce even though it is 100 days or more. I started them all super early and was rewarded with kernels for popping by fall. The mice really thought they tasted like butter as well, so I had to rescue the drying crop before they got them all. Kernels are butter colored and pop up to look yellowy, and have awesome flavor – hence the name. Try it and you will be thrilled. 50 seeds.

CP19. White Flour Tortilla corn – 90 days. From a cross between Seneca and Gaspé flint. So two good corns breed another. Grows like Gaspé, with white kernels and the odd yellow one in the mix. Makes perfect tortillas. Good flavor.

CP21. Earth Tones Dent - 100 days. An open pollinated Dent corn variety! Gorgeous pastel blends of gold, mauve, orange, pink, brown, green, blue and every shade in between. Cobs can reach 9' and kernels are not shiny. Plants can grow from 7 to 9 feet tall. Primarily used as a flour corn, for its delicious taste. Can also be cracked and used as bird feed or for supplementing small farm animal winter feed. Or simply dry it for a gorgeous household display.

CP24. Japanese Hulless Popcorn – 75 Days. (aka Australian Hulless, aka Dwarf Baby Rice) Plant stalks reach 5 to 6 feet, with each stalk offering 2 or 3 cobs. The cobs are short and thick, 4. in length and 2" wide. Its kernels are translucent white, arranged irregularly on the cob, unusually tender, sweet and pure white when popped.

CP30. Field of Dreams Ornamental (aka Japanese Striped) - 75-80 days. From Japan in the 1890's. Was originally grown at Mandy's Greenhouse as "Looney's Popcorn". A breath-taking beautiful foliage plant! It sports leaves in a variegation of green, white, rose and yellow stripes! Kernels are truly a surprise, ending as deep burgundy/red. Air and wind is so necessary for this variety. Must be grown in a dry sunny area to develop the finest of colors. Tassels are also burgundy. Plants grow only to 5 ft. Tall. 5-10 seeds only.

CP34. Lavender Flint Corn – 80 days. An early and reliable producer of smaller but beautifully light lavender flint corn kernels of good size. Really produced even in the super wet and cold year of 2019. Well worth growing and kernels ripen to a deeper lavender color. 25 seeds.

CP22. Bloody Brothers Sweet/Grinding corn – 85 days. This is another interesting dual purpose corn that is so unusual in its color and taste. It is deep brown/red when ripe and is used as a grinding or soup corn, but in the milk stage it is two toned white and red/brown with a sweet taste. Can be used either way. Long thin cobs bear many kernels. The rodents loved this one. If it touched the ground, it was gone.

CP31. Hernandez Red Mix – 90 days. A delightful mix of all variations of cob and leaf colors on these plants. Very decorative, but could also be eaten as a sweet corn when milky. It ripens in all sorts of reds and purple kernels, with yellow and white accents, stripes and markings. No wonder it is so sought after. I believe I am the only one carrying this wonderful variety.

**Cucumber (*Cucumis sativus*)** – 20 seeds with pickling varieties, 10 or less with slicing unless stated. Each packet - \$3.50.

Plant when the ground is fully warmed and they will sprout in no time.

CU8. Early Russian – 55 days. Slicing or pickling uses, super early. Black spines on green fruits. Nice for the prairies.

CU10 – Long Green – 65 days. Great heritage variety that produces long straight slicers. These are the fatter field cucumber type. Can be grown in a greenhouse for extended harvest.

CU12. Beit Alpha – 55 days. Open-pollinated and nearly spineless. This variety is one of the most disease-resistant on the market! A Middle Eastern type, Beit Alpha produces 6-8" fruit that is sweet, crunchy, bitter-free and burpless. The fruit can be harvested at 5-6" for pickling and salads.

CU16. Leanne's Pioneer Pickling – 60 -65 days. Excellent pickling cucumber, producing many cukes on the vines. Good variety, med. spreading, light green pickling cucumbers. 20 seeds per packet.

CU18. Ace Pickling - 68 Days. An all time heirloom winner. Excellent fruits, great producer. Let it run amok and reap the benefits. Good pickling form and taste.

CU19. Russian Pickling - 65 Days. A great producer of smaller pickling cucumbers (2-4"

best). Put in a spot where moisture is constant or dependable and mulch well and it will go crazy and yield many fruits for use.

CU20. National Pickling – 55 days. National Pickling is a high-quality pickling variety that produces an abundance of cucumbers! The 15 cm (6") long dark green cucumbers feature black spines and are great for pickling. This variety also boasts disease tolerance to mildew and mosaic viruses.

CU31. Bushy – 65 days. Heirloom pickling cucumber for the prairies. Fast and abundant. Limited quantities.

CU34. Sumter – 65 days. An heirloom that does well in the prairies also, but can also be used as a slicer later, although they are a bit fat. Great flavor.

CU35. Double Delight – 55 days. A double yielding variety meaning it sets 2 or more cucumbers at the site of every flower node. Twice the production of pickling cucumbers. They are medium green with clear spines. Hard to find.

CU36. Parada – 50-60 days. A Russian variety, bred in the 1970's. Fruits are 5" long by 2" wide. Very reliable and resistant to extremes of weather. Heavy set of uniform dark green fruits that seem to come, all at once...perfect for pickles. A good processing favorite. Very disease resistant. Also makes a good slicer later on.

CU39. Sushyk - 60 days . According to H. H. Seeds, a number of people seemed to have a hand in the actual preservation of this interesting variety. Quote "...dev. by the late Klem Sushyk of Porcupine Plains, Saskatchewan in the 1950's. Tanya obtained these seeds from Stan Zubrowski (of Saskatchewan as well...) , who obtained them from his neighbor Eva Deforest. She is said to have been growing them every year." Early, good producers for the short season gardener. The fruits are excellent for pickling (or slicers) of that desired form and quite productive.

CU41. Burpless – 70 days. Aka English Burpless. The trend has been to introduce cucumbers with a lower cucurbitacin content in recent years with the thinking that this is responsible for burping in humans after cucumber ingestion. Cucurbitacin is the chemical that forms in all members of the squash family and gives them a bitter flavor. But this forms no matter what, and especially so in hot weather and older fruits. So if you want less burping, pick fruits young and keep them well watered in hot weather. These burpless cucumbers are long and thin, with dark smooth skins, reminiscent of English cucumbers.

CU42. Delikatess – 45-48 days. Introduced from Australia by Arthur Yates & Co. in 1920's or 1930's. It is said to have originated in China. Almost extinct in the US. This variety (c/o BC Seeds) is the most tasty and tender cucumber on the planet! Small 3" oval

fruits are a bright creamy/white, about the size of an apple and very sweet. Plants are shallow-rooters, so either water with warm water or mulch or cover fertile soil over the root system. Produced by McFayden of Wpg. In 1937.

CU43. English Telegraph – 80 days. Your famous english long cucumbers for slicing and fresh eating. They take a long time to develop seeds and so not too many are available for harvesting every year. Only 7 seeds per package.

CU44. Spring Burpless – 68 days. Just a few days earlier than the burpless cucumbers also on offer in this catalogue. Long, dark green and straight if trellised. Good mild flavor and continual production throughout the season.

CU49. Miniature White - 67 days. For fresh pick and eat straight from the plant. These are white and small and juicy. Worth growing and hard to find. Burpless and sweet.

CU53. Muncher – 60 days. Was developed to reduce indigestion in folks with this problem. Obtained from my friend Micky from Kansas. A dual-purpose variety, used as a slicer at 9" and for pickles when much smaller. Fruits are cool, crisp, green with only a few white spines. Most average 5"-6" long x 2" wide. She says it has never become bitter or tough for her even when more mature. Great producer.

CU54. Edmonson – 50 days. This family heirloom has been grown by the Clarice Family since 1913. A vigorous variety that sets heavy yields of cute 4-5" cream to light green mini cucumbers that are so sweet & tender, you can chomp them straight from the vine! Excellent as slicers or picklers. Do not allow potted plants to become root-bound as this will set the plants back prematurely.

CU57. Mixed Picklers – 55 days average. A farm made mixture of some of the most productive and uniform pickling cucumber varieties we have found work well on the prairies. Sure to please.

CU59. Prairie Slicing Mix – 70 days. A good mix of all the long slicing types for use outside or in the greenhouse. Try them and save seed from the ones you like best.

**Eggplants-** \$3.50 each packet - 15 seeds per packet. Can be started indoors for transplanting out after frost has passed. **Time is from transplants**, roughly. But they can be grown in Alberta outdoors in sheltered hot locations!

E2. Japanese White Egg – 65 days. An early maturing variety of white eggplants that turn yellow in the blazing sun. They are oval shaped and about the size to fit in your palm.

Productive and good for our climate. They like lots of heat, so put them near the house out of the wind. 15 seeds.

E15. Tasha's Heirloom – 68 days. Long black shiny skinned eggplants up to 8" long and 3" wide, these are great for northern areas. They produce well and make many fruits.

E16. Heirloom long purple – 69 days. Another long lighter purple eggplant, that grows to a good size. Up to 8" long and 2" wide. Makes many on a plant. Heat loving plant so make sure it is somewhere hot.

## Garlic

We are no longer offering garlic for sale. Try Boundary Garlic in the Kootenays or offerings in Freson Brothers in the fall which is local garlic from Camrose area.

**Grains** - \$3.50 per packet. Packet size for all wheat, oats and barley of approx. Larger quantities limited by availability and demand. Call or email ahead.

AM1. Amaranth regular – 85 days. 100 seeds per pkg.. This small seed grain was used by the Aztecs. It is rich in protein, vitamins and fiber and produces a mucilaginous liquid with great healing properties. Cook like rice in a 1:1 ratio with water for about 30 minutes.

AM3. MT3 Amaranth – 78 days. Developed to be earlier to produce seeds in Northern areas, this one is good at producing abundant heads with small yellow grains with some variations.

AM4. Hopi Red Dye Amaranth – 80 days. Used by the Hopi for garments and decorations. Seed heads resemble Love Lies Bleeding (which is also edible, see flower section).

AM8. Molten Fire – 78 days. Super fun growing this amaranth this year. The foliage on all amaranth is edible but you will want to wait for the seeds on this one. Early and prolific, it produces purple seeds which are very dark purple in color and exciting to grow.

G13. Golden Flax ( *Linum usitatissimum*) - 100 or more seeds. Good variety to grow on a short season. These seeds are very high in Omega-3 fatty acids, tasty raw or cooked. The seeds are not as mucilaginous as brown flax.

G50. Ethiopian Purple Hulless Barley – *Hordeum vulgare* spp. Extra early variety of two row barley. Light heads, good yields. A heritage hulless variety..

G51. Hulless Barley - originally obtained from Salt Spring Seeds, we have grown this barley up to quantities now sustainable and available to the public. Threshes out of the husk with a little work.

G52. Sheba Barley - good production variety also used for ornamental purposes because of it's beautiful long golden awns. Hulless also.

G53. Sangatsuga Barley - golden brown seeds, hulless, good producing variety. Shorter variety, we have found.

G54. Arabian Blue Barley- beautiful heads tinged with blue, and also dark seeds.

G55. Malting Barley (Full Pint) – 90 days, 100 seeds per pkg. about. What else would you use it for? Malting barley is obviously better suited to beer brewing than other uses, but it can be eaten cooked like any grain or ground for barley flour and used like wheat.

G60. Tibetan Purple Barley – as with most native Asian and African grass species, this barley is dark seeded and very attractive. Huge awns and heads, terrific in the garden, producing an abundance of good sized, round, dark purple grains, traditionally used in all areas of Tibet for tsampa and traditional dishes. This is a naturally low gluten grain, as with all heritage grains. 95 days.

G63. Karan 163 Barley – A dwarf variety of barley that is easily threshed by hand. The kernels are plump and disease resistant, with good production. A heirloom 6 row barley. Protein content averages 16%, with Lysine about 3.5-4%. 86 days.

G64. Purple Dolma Barley – Purple Dolma is an outstanding 6 row, heirloom grain, a Kinnauri type from the Himalayas, in Northern India, used for tsampa, a Tibetan staple food. The grains are dark purple and fat. Heads are easily threshed. 90 days.

G65. Excelsior Gold Barley – a malting type of barley, developed for early spring seeding and early July harvesting. It is a 2 row barley, averaging 11% protein. It has good disease resistance and emergence. Developed by Cornell University. 80 days.

HB50. Alfalfa – NON GMO. For use as a forage crop or green manure.

G86. Hemp for Fibre or seed use – 80 days. This hemp is grown for fibre or for use as a seed. Seeds are born on tall stalks and can be hand harvested in the fall by stripping the stalk. Need to be hulled before eating. Stalks can also be used as an insulation material for building construction in all forms. It is said Fiber hemp contains higher CBD levels than others, but it is still negligible in these plants.

G90. Ivory Quinoa – 90 days. A long season will result in seed heads filled with these

great edibles. Harvest by threshing when dry in a bucket.

### **Wheat Varieties (*Triticum* spp.) - 107 days**

Price: \$3.50 per packet. Larger quantities may be available upon request.

G70. Durum - *T. durum* our first crop of Durum wheat survived the grasshoppers and the drought. A suitable variety for grinding, sprouting and pasta uses. 90 days

G72. Roblin - This is a flour wheat, a hard winter wheat. Large, long red kernels, keep well and good taste. No longer available on the market, this is a good variety for the prairies. 85 days.

G73. Kamut (also called Polish Wheat) *T. polonicum*. Huge kernels, typically twice the size of regular wheats. 29% more protein, and 27% more lipids, higher in vits and minerals. Beautiful twisting heads. Takes a slightly longer growing season than regular wheats. 120 days.

### **HERBS**

All pkgs. are \$3.50

HB0. Cilantro (aka Coriander) – 40 days. 50 seeds. The fresh leaves of this plant are common in spring salads as they add a distinctive, lemony crisp flavor and are a major ingredient in all Mexican and Indian dishes. It is a readily self-seeding annual that requires numerous plantings to ensure fresh leaves throughout the growing season. Seeds can easily be saved by collecting from mature plants.

HB1. Dill – 55 days common, (at least 100 seeds per pkg.). As with Coriander, dill will readily self seed. A good idea to let it do so in one patch, as early dill is less prone to aphid infection than that planted to be ready when the cucumbers are!! Good flavor as dried greens also.

HB4. Mammoth Basil – Very limited quantities ( 20 seeds). This is one of the largest basil's you will ever find. Enormous rippled leaves, the size of large spinach leaves. Great, aromatic basil flavor.

HB7. Cinnamon Basil – This flavored basil is used in teas and other dishes where a cinnamon flavor is desired. Leaves are smaller and plant is somewhat slim, with some upper leaves colored red to purple.

HB18. Chamomile – German – over 100 seeds. This variety is used extensively in herbal concoctions and teas. Prolific self-seeder.

HB21. German Thyme – This herb has larger leaves than regular English Thyme, with a stronger flavor.

HB23. Catnip – A perennial favorite of felines and also can be used in herbal teas.

HB26. Parsley – Dark Green Italian. 60 days from transplants. This parsley has large multi-lobed leaves. Same parsley flavor. Can be grown indoors.

ON10. Chives – 50 days from seed. Perennial after that. The common garden green onions, used fresh or dried. Purple flowers produce next years seed stock.

ON11. Garlic Chives – 60 days from seeds, perennial thereafter. As with chives, these plants are perennial once started. The leaves are flatter and thicker, with true garlic flavor. Can be added to salads or stir fries.

HB27. Thyme, English – 60 days. These need to be started indoors early spring for planting out later in the spring. Harvest leaves sparingly as they are small and the plant grows slowly. Can be potted for indoor use all winter.

HB28. Greek Oregano – Classic oregano for flavorings in soups and sauces.

HB29. Savory – summer. A must with bean dishes, and meats. Grown and saved here in Alberta.

HB32. Sweet Marjoram – 60 days from transplant. Grown for its fine sweet flavor in tomato sauces and stews.

HB33. Spearmint – This is the only perennial mint that readily survives in Alberta. It does spread so find a spot for it where you can allow it to multiply. Use in teas and sauces.

HB34. Black Sesame – 70 days. Yes, you can grow your own black sesame seeds. Start indoors and plant out. Likes even moisture and heat.

HB36. Parsley – Darki. This parsley has very dark green Italian leafed with large, multi-branched leaves. Will overwinter in milder years with cover.

HB44. Rosemary – 70 days from transplants. Rosemary seeds are slow to germinate and grow so make sure to start indoors early enough. Yields a plant that can be overwintered indoors. Added to soups, stews and meat dishes.



HB45. Black Cumin – aka Black Seed/Caraway – 50 days. The seeds of this herb are touted to be the newest healthy thing, to take care of cholesterol and rebuild the immune system and put it back in balance. You can research it if interested. It is a nice plant and easy to grow.

HB47. Lemon Balm – 45 days from transplants or 80 days from seed. Large leaved and bushy, Lemon Balm is a great addition to the herb garden and makes a fine fresh summer tea. Leaves can also be dried for use in the winter.

HB57. Spicy Globe Basil – 65 days from transplant. Grows in a nice compact plant with smaller leaves, but plenty of flavor. Great in the flowerbed or borders.

HB58. Purple Sacred Basil – bright purple leaves, with a unique flavor known to the sacred basil varieties. Good for tea, ceremony or culinary use.

### **Jerusalem Artichokes**

Ship in spring (April) 7 tubers per bag for \$7.95. Shipping is \$17.95 for up to 3 bags. Can be combined with onion sets, or potatoes or garlic (5 heads = 1 bag).

JA1. Beaver Valley Purple – long good sized smooth tubers with a purple skin and thick white flesh, excellent producer, great flavor. Makes lots of tubers per year.

JA6. Skorospelka – From a soviet breeding program for compact yields and smooth tubers, these slightly pinky yellow tubers are good producers, coming up all at once with the stalk. Good sized and wonderful roasted. Early flowering.

### **Kale – Brassica oleracea**

\$3.50 per packet – roughly 50 seeds. Kale is best consumed and absorbed lightly steamed with lemon juice and salt drizzle.

KA1. Nero di Toscana (aka Dinosaur, Lacinato) – 60 days for baby kale. Great for kale chips and wraps, these plants produce long, dark green leaves with few lobes, long and slender as compared to regular frilly leaved kale types.

KA2. Red Russian – 65 days. Large deep blue multi-lobed leaves with dark purple or red stems, this kale is a site in the garden. One plant produces many lbs of leaves in a season.

KA9. Kaleidoscope mix – 70 days. A colorful blend of kales that have frilly and colorful margins. Can be grown among bedding plants like flowering Kale types. 20 seeds.

KA12. Kale Mix – 69 days. A mixture of all the above types.

KA13. Scarlet – 69 days. A lovely light red color with frilly leaf edges.

KA14. Scotch Blue – 69 days. An old favorite, medium green frilly leaves with a white hue that gives them a blue look.

KA15. Russian Frills – 70 days. A dark green, fully frilly leaf variety with great cold tolerance.

KA16. Siberian Dwarf – 67 days. A compact variety for smaller spaces, frilly leaves, very cold hardy and will tolerate part shade.

**Leeks** - \$3.50 per packet – 40 seeds

LK10. Giant Musselburg – 80 days. Leave in the garden until the first hard frost. These leeks can get very big. We sell out fast.

### **Lentils - Vicia lens or Lens culinaris**

40 seeds per pkg. unless otherwise stated- \$3.50

LN1. Ethiopian – 70 Days to dry lentils. These lentils are larger than what you may be used to at about 3/8" across. They are light green-brown and tasty. They grow readily in the North and shell easily. The whole plant can be pulled and dried by hanging upside down. Limited quantities – **15 seeds**.

LN2. Red or Crimson Lentils - 75 days to dry lentils. Limited offering. I had good success growing these lentils. Although small they are abundant, and easily shelled inside a sack or paper bag and pounding lightly on them prior to winnowing. Tasty and easy to grow in all conditions.

LN3. Green – old time favorite. 70 days. These are the ones you are familiar with, packed with nutrition and fiber. Try them!

LN4. Beluga Black – 70 days. A small lentil like red or crimson. Seeds are dark black on the outside, with sometimes brown thrown in there. Fun to grow and shell out. 2-3 seeds per pod.

**Lettuce (*Lactuca sativa*)** 20-40 seeds per pkg. - \$3.50

To avoid bolting, plant lettuce in a cool spot, some shade is ok, or super early or late in the season. It can also be grown indoors all year long under lights. It bolts when the soil gets warm to hot, so mulch to help. It likes lots of water otherwise it is bitter.

L2. Romaine (Parris Cos) – 50 days. Nice compact, upright heads of sweet crisp flavor. Start in trays and set out after last frost or direct seed.

L4. Green Leaf – 40 days. Green leafy salad type. For mixed greens.

L5. Grand Rapids – 50 days. (1898) A very wavy leafed loose head type, can be very large plants, good for cold frames for early lettuce or growing indoors for year-round greens, if you have the space. Grow similar to other lettuces. Protect from heat or it will bolt and be bitter.

L6. Iceberg – 80 days. One of the only open-pollinated head lettuce types (1894 introduction). Well known for its crispness. Grow in cool areas of the garden to keep sweet.

L17. Salad Bowl – 55 days. A green loose leaf head lettuce for your enjoyment.

L18. Cracoviensis - (aka Red Celtuce) Was given this name pre-1885 because it was used for its tender lite pink “bolting stems”! Offered by none other than the Vilmorin Seed Co. This variety has long wavy and twisted green leaves, with purple frosting. Leaves stay buttery for long periods and plants are extremely cold hardy

L23. Freckles – 55 days. A gorgeous, red spotted romaine. Bright green leaves with red spots that look like festive confetti in a salad bowl. Also makes a dashing, full-sized head. Spots darken from red to maroon, as it ages (mature).

L28. Outredgeous – 50 days. Big beautiful heads. Long deep shiny red leaves that bear green veins. Good flavor.

L29. Prizehead - First records have been found in Maule’s Seed catalog in 1889. Many major seed companies were carrying it. Another loose head type offering gorgeously curled, twisted green outer leaves, tinged in purple/bronze. While inner leaves and heart remain lime green. Flavor is crisp, sweet and texture is soft and tender. Slow to bolt, but will do so if planted too late in the spring. Everything any gardener would want...for over 125 years!

L30. Red Eared Butterheart – 55 days. Looks like someone crossed an “Ears of the Devil” with a red headed Butterhead! Its “squat” short, wide leaves are wrinkled, wavy and

heavily veined. These radiate centrally, like the spooks of a wheel. Further more...2/3 of the leaf tips are immersed in the darkest burgundy black which eventually end in lime green at its core.

L31. Red Leprechaun – 60 days. A beautiful upright, paddle-leaf shaped romaine with smooth edges. Shiny dark purple leaves are covered with large bumps. Distinct thin pinkish center rib. Good flavor with a slight bite (tangy). Nice crisp and clean heads.

L33. Red Ruffled Wave – aka Hyper Red Ruffled wave. 55 days. This is one intense ruffled, crumpled deep dark burgundy/purple/red leaf lettuce I have ever seen. Certainly worth a try!

L34. Red Velvet – 53 days. An old heirloom re-introduced in 2002. Here is the DARKEST loose leaf known... in seed collections! The tops of the leaves are solid reddish- maroon and the backs are green tinged with maroon! Large plants grow to 12” wide x 8” tall, offering up a pleasant, chewy texture. Slow to bolt.

L35. Rossa di Trento – 45-55 days. AKA Drunken Woman. Orig. from Italy. A broad savoyed cutting variety, edged in burnt burgundy. A loose headed lettuce with outstanding flavor and soft texture. Great one to sow later for a longer harvesting season, as slow to bolt.

L36. Rouge d’Hiver – 55 to 65 days. (aka Red Winter) A beautiful French heirloom lettuce variety. Color variations range from greenish bronze pink to a darker red on light green. A romaine variety that will tolerate heat (but really dislikes it...) if kept watered and mulched. Leaf form is generally flat with gently serrated edges. Enjoy growing it for its eye-appeal.

L37. Sanguine Ameliore – 60 days. AKA Strawberry Cabbage. Plants are very unusual, in that they are marked with small deep reddish/brown mottling/spots (on emerald green...) that become more pronounced as it matures. Leaves are wide, smooth-edged and tender with excellent taste quality.

L42. Tom Thumb – 40 days. A small green Buttercrunch lettuce that stays semi-tight (or semi-loose...which ever suits you) with heads that grow only to 3-4” across! A Crisphead, with small cabbage-like heads. Very tasty. Indeed...when grown side by side with other monsters, this one preferred to stay small.

L46. Midnight Red Ruffles – aka Midnight Ruffles. 56 days. Intense blackish-burgundy leaves counter deep rose/ red veins. Leaves appear blistered and very ruffled as no other variety...with serrated edges. Has low bolt potential, staying sweet and fresh well into summer’s heat.

L47. A's Red Mix – 55 days. A lovely mixture of red lettuce types, loose leaf of all types

L48. Amish Deer Tongue – 50 days. A loose head type. The triangular-shaped, long pointy green leaves are flushed with crimson red and white veins.

L49. Amish Green Deer Tongue – a greener version of the classic loose headed Amish Deer Tongue.

L50. Red Romaine – 55 days. A delightful colorful, good tasting romaine. Holds well in the heat.

L51. Olga Romaine - Indicating her back ground might be a cross between a Butterhead and a Romaine due to its softer romaine leaf texture. Smaller heads that are a lovely soft emerald green.

L53. Bibb Buttercrunch – 50 days. A butterhead type, loose, green uniform heads. Good flavor.

L55. Summertime – 60 days. A good sized, and quality medium green slightly wavy outer leaved head lettuce that holds well in the heat. Remains crisp and juicy. Water and mulch well to keep it all summer.

### **Muskmelons & Cantelope (Cucumis melo)**

10-15 seeds per pkg. - \$3.50 unless otherwise stated. Dates are from transplant.

M16. C52 Casaba – 87 days. Originally from store seed, I was surprised and delighted when the variety came true and produced fruit. Flesh is light yellow, rind darker with vertical ridges. Grew to about 3 lbs. in a very dry year. Keeper for sure.

M24. Charantais – 75-90 days. Popular French heirloom known for its exceptional flavor. Grapefruit sized, with salmon flesh and light creamy exterior. Heavy fragrance and rich taste.

M54. Prairie Muskmelon mix – 67 days. This is a fun melon mix bred at Hill and Dale Farm (our farm). We found many different sized and skin types on this mix. Some are dark green with mottled flesh like a cantaloupe, but with a firm green fragrant and sweet flesh, which was a favorite of the rodent population (they know what they like). Others were a lighter honeydew type skin, with creamy to light green flesh, again very sweet and fragrant. All smelled like musk slightly, which is the first time I have experienced that, but being muskmelons, that is not surprising. All had delightfully sweet flesh and were quick to mature. Some were very large and comparable to a large cantaloupe you would

find on offer in the store. Available in packets of 10 seeds for \$3.50 or grower packs of 25 for \$6.50.

M30. Blacktail Mountain Watermelon – 76 days. One of the best you can grow on the prairies if you are hoping for watermelon ever. Crisp and sweet. Dark green almost black outer skin and red sweet flesh. Keeps up to 3 months.

M32. Super Sweet cantaloupe/Halona type – 69 days from Transplant. Early and productive, we are happy to offer this cantaloupe for Alberta Gardens. Fruits are ready when the stem turns orange at the top of the fruits and begins to separate from the very aromatic and sweet gems. Deep orange fruity flesh. A winner.

M41. Petite Gris de Rennes – 85 days. A French Heirloom cantaloupe weighing up to 2 lbs., with a green ribbed outer skin and rich orange flavorful and scented sweet flesh. Well adapted to cool climates, it is a Charantais type.

M44. Montenegro Man – 78 days. The trick for watermelons is using black plastic as a ground cover for them, cut a whole in the plastic, make sure the soil is very moist to start with or water under the plastic as required. Plant into the whole and watch as these plants go crazy. They never do well in cold soil, but heavy soil is ok as long as they have good temperatures. We are still enjoying these tasty watermelons, with dark black skin, light pink flesh and black seeds. They produced well and this year were the size of your head or a little smaller. Even the smaller ones were sweet. Leave on the vine for as long as possible and wait 2 months to harvest seeds. Kept really well at room temperature.

M45. Golden Crispy – 67 days. A fun melon to grow. Produces quite a few larger than baseball sized, smooth golden skinned melons with green crispy sweet flesh. Very aromatic and delicious. Small seeds, and good producer. Watch out because the mice love them.

M46. Golden Russian Watermelon – 70 days. A beautiful fragrant and deliciously sweet yellow fleshed watermelon of volleyball size. Very dark green skin, but wonderful yellow flesh. Kept a long time after harvest at room temperature. Good producer.

M47. Hill and Dale Honeydew mix – 78 days. A farm bred mix of different skinned melons, all with green sweet crunchy flesh. The mice loved them so they must be good.

M48. Honeydew – 80 days. The large light green skinned, firm green sweet fleshed melon we all know and love.

M49. Kazakh melon – 70 days. An early and tasty melon from India originally. Softball sized fruits have a thin skin, sweet crunchy flesh that is excellent.

M52. Canteloupe mix – 70 days. A variety of orange fleshed, sweet canteloupe types.

M53. Prairie Canteloupe Mix – 75 days. A variety of canteloupe or muskmelon types with either smooth or netted skins in all colors, with varying shades of orange flesh, some softer and sweeter than others.

M55. Yellow Doll Watermelon – 75 days. A good watermelon again with yellow flesh but with light green and dark green striped skin. Fragrant and very sweet like Golden Russian, and keeps well after harvest. Do not refrigerate or you lose the sweet taste of all melons.

### **Mustard Greens – Brassica juncea**

Good source of iron and trace minerals, try them steamed lightly with salt, butter and lemon or fresh leaves added to salad for an extra kick.

Each packet - \$3.50 of approx. 40 seeds.

Mt1. Miz America - 45 days. A mustard with a sharp taste for those that like this green. Limited quantities.

Mt2. Green Wave Mustard – 45 days. Frilly large green leaves with deeply wavy margins. Fun in the salad bowl.

Mt6. Golden Frills – 45 days. A lighter green sharper pointed leaved mustard, always tender and delicious. Lovely color addition to the salad bowl.

### **Onion (Allium cepa)** 40-50 seeds unless stated - \$3.50

We do not offer sets as Alberta Growers will have bigger onions by far with better keeping qualities by growing onions from seed. Start indoors in bulk trays in Jan-March, set out in garden or transplant into 6" pots prior to garden planting for larger bulbs. All dates are from transplants.

Multiplier types and chives, garlic chives and perennial onions will overwinter in Alberta with good snow cover. Harvest what you want for multiplier onions and perennial onions from the row and leave one bulb (multipliers) or several (perennial onions) and then cover with dirt or straw up to plant roots for winter protection.

ON6. Multiplier/potato Onion – 70 days. Seed from the common multiplying onion types. Now you can grow them from seed or keep for future use. See also sets.

ON10. Chives – 50 days from seed. Perennial after that. The common garden green onions, used fresh or dried. Purple flowers produce next years seed stock.

ON11. Garlic Chives – 60 days from seeds, perennial thereafter. As with chives, these plants are perennial once started. The leaves are flatter and thicker, with true garlic flavor. Can be added to salads or stir fries.

ON12. Welsh Perennial Bunching Onions – 55 days. Once started these onions continue in the garden plot, producing like bunching onions and forever seeding for the next years growth. Good sized onions, tall, thin, small white base.

ON13. Evergreen Bunching Onions – 50 days. Producing continuous bunching onions that grow in rows or clumps. Overwinter readily on the prairies so you have them always.

ON16. Yellow Globe – 120 days. Long day type. Start indoors as above. Very large onions, with milder flavor and good keeping traits. Yellow skin, white flesh.

ON30. Perennial onions – 80 days. A perennial bunching type that survives the winter outside in the ground with some snow cover. Never have to plant bunching onions. Will seed out on the second year but still produce lots of green onions.

ON35. Ailsa Craig - 90 days. Introduced in 1887. This sweet eating heirloom has been around for a long time. Bulbs are large and white with straw-colored skin wrappers. Not a storage onion. 30-40 seeds.

ON36. White Pickling onions – 88 days. These onions are for the thin skinned, small bulbing onions that are used for making pickled onions. Satisfying to grow. Available in regular packages, and grower packs of 150 seeds for \$6.50.

ON39. Red label mix – 95 days. A mix of our most popular red skinned onions.

ON42. White Mix – 100 days. A mixture of white and yellow skinned type for cooking or fresh eating.

## **Parsnip (*Pastinaca sativa*)**

40-50 seeds - \$3.50. Can overwinter in the ground and be harvested in the spring for very sweet roots.

RP4. Harris Model – 90 days. Good sized, homestead variety known for great sized white roots that like all parsnip can be left in the ground over winter. Sweet and tasty in the spring.

RP5. Albion – 100 days. A new variety that seed can be saved from to continue to grow these shorter and whiter parsmips of good flavor.

RP6. Andover – 70-90 Days. As with all vitamin rich parsnips this one tastes great dug in spring as one of the first fresh tasting things out of the garden. Long 7" roots with great white flesh.

RP11. Turga – 90 days. Good sized, shorter variety known for great sized white roots that like all parsnip can be left in the ground over winter. Sweet and tasty in the spring.

RP9. Kral parsnip – 90 days. A Russian heirloom that is known to be squat and fat, tasty and sweet.

**Pea (*Pisum sativum* var. *sativum*)** 40-50 seeds per pkg. most shelling types, 20+ seeds for sugar pod types unless stated - \$3.50. Peas require trellising but you can grow on both sides for a double yield for the space.

PE1. Bill Jump's – 80 days. The pods are small but peas are good eaten fresh or for dry shelling and soup use in the fall. Peas are small and round with good flavor. Allow for trellising to keep off the ground and harvest dry peas by laying on a tarp in the fall and stomping to release the peas.

PE7. Green Arrow type – 75 days. Good producer of long podded, sweet peas. Good sugar holding capability. Enjoy fresh or blanched for the winter. Shelling type.

PE17. Mammoth Melting Pod – 70 days. Large vines produce huge pods used as a stir-fry pea. Great flavor and sugar holding abilities. Open-pollinated variety. 20-25 seeds.

PE19. Cascadia – 67 days. A flat delicious snap pea that has good disease resistance in wet conditions. Climber or unstaked they tumble in the garden. Limited quantities 25 seeds.

PE22. Golden Sweet Edible Pod – 60-70 days. A rare and disappearing Heirloom yellow snap pea that is useful small in stirfries or eaten whole off the plant. The flowers are two tone purple and the entire plant is beautiful. Seeds are also useful for soups. Rare, and limited offering, 20 per pack.

PE28. Dry Green Round Pea – 78 days to dry peas. Great soup pea producing lots of pods with many dried round green peas in each, hence the name. Just a few plants produces many peas for your winter soups. Great flavor. Not for fresh eating.

PE30. King Tut – 78 days for dry peas. Supposedly from the tomb of King Tut, but also known to exist as a staple in Equador and surrounding regions, this variety of dry pea is used for soups and stews. The plant produces beautiful purple flowers and pods, which darken to brown, holding up to 6 dry flat, squarish peas inside of light tan/green. Exciting novelty to try. 25 seeds.

PE31. Russian Sugar Pod – 50-55 days. A Russian Mennonite heirloom that came to Saskatchewan, Canada several generations ago. Was well known, in this country as a sweet or sugar snow pea that grew a vigorous 6 feet tall. Vines offer beautiful mauve and purple flowers. Pods are not as large as conventional snow peas, but plants produce very early and are already over before other larger varieties have begun. 20 seeds

PE37. Sugar Snap - 68 days. People who like a sugar snap variety will enjoy this productive vine. 25 seeds per pkg.

PE40. Lancaster Lad – 67 days. A purple podded abundant producer of soup peas of a similar shape to King Tut, but much earlier to dry pods. Used for porridges and soups.

PE41. Edna's Russian Climber – aka Penner Family Sugar. 67 days. A snap pea named for Edna Peters, who gave it to Mandy of Mandy's Greenhouse in Tyndall, Manitoba. Brought to Canada from Russia by the Penner family in 1926, so Penner Family Sugar is also an acceptable name. Vines about 4' tall are loaded with medium-sized pods about 3-4" long and 3/4" wide. Pick when seeds are swelling but before they are at the shelling stage; a slightly more solid and filling pea than the true carouby types like Schweizer Riesen. This variety produces a large flush of pods all at once which dry down well together. Use for fresh, canning, freezing or as a dry soup pea. 20 seeds.

PE43. Amish Snap – 60-70 days. This pea is an heirloom from Lancaster County PA, USA. It can grow quite tall. It is similar to Risser Sugar, and as productive and tasty. 25 seeds

PE47. Lamborn Tendril – 67 Days. I finally found a name for what I called Kids Krazy peas. This variety is an heirloom grown for the tendrils that are eaten in stirfries and other Asian dishes. 20 seeds per packet. Give them a try. Interesting garden conversation piece.

PE50. Charlevoix – 70 days. A relatively early yellow soup pea, of good size and quality. The plants grow to about 5.5 feet. They are good producers.

PE53. Dwarf Grey Sugar - 67 days. Grown for pea sprouts in trays in many microgreen operations, this pea makes sweet shoots, grows to produce 4' plants with sweet pods and purple flowers. Eaten as a snap pea. Also the peas dry to be brownish gray with purple speckles and can be used in soups and stews. Wonderful variety. 20 seeds

PE55. Bouchard Soup – 68 days to dry. A dwarf variety, producing wax filled pods of modest production. Seeds, once dried have the typical roundish, beige with fine dimples. 30-35 seeds.

PE56. Goldersbe – 69 days. Some say this might be the 17th century “Danig Pea” spoken of in Fearing Burr’s book “Field and Garden Vegetables of America (1865) Definitely a soup pea extraordinaire...as seed is golden & perfectly round. Strong climber of 3 to 4 feet, bearing pods in pairs. Strong healthy pods usually carry 4 to 6 peas per pod. Excellent and unusual soup pea.

PE59. Mummy White – 70 days. History on this one maybe obscure, some say comes from Durweston, near Blandford Forum, Dorset. The local gentry, the Portmans, were friends of Lord Caernavon, who financed the Tutankhamun dig according to Robert Brechley, HSL Seed, 2010. Plants have no problem achieving 6 feet or more. Takes a while to develop flowers, late in the season many different branches form, with numerous nodes, each offering as many as 2 or even 3 flowers (and later pods...) only at the top! A true “crown pea” variety! Flowers were pure white. Pods were smaller than many, having 5 to 6 seeds, drying to a pale cream, smooth and lightly dimpled. Were very easy to shell, fresh or dry. Very Rare for N.A.! Great soup or porridge variety.

PE66. King Tut Purple – 77 days. Reputation says these might have their origins from Pharaoh Tutankhamen’s tomb! Others say this variety came from the Zapotec people of Oaxaca, Mexico. Vines are robust climbers, growing from 6 to 8 feet tall. Fragrant flowers are pink & red/purple! Purple pods ( easy to find...) look like huge (3” x 3/4”) flat snap peas. With only 2 exceptions: offer a waxy lining and strings like regular garden peas! Pods have 6 to 7 seeds within. The first “colored” variety to arrive. Large blocky, excellent “soup” pea with a delightful, light olive brown and orange tones. Extremely heavy and long season producer.

PE67. Serpette Guilloteaux – 67 days. An excellent yellow soup pea, producing on 6-7' vines, loaded with many pods, bearing 6-7 peas per pod. Light yellow peas are round and a good size. One package will give you quite a few peas. Produced all summer long.

PE74. Amplissimo Viktoria Ukrainskaya – 70 days. An old, old variety used for a dry soup pea, very rare and good sized. Matures in our climate to make an abundance of seeds. Very good taste, yellow type.

PE75. Early Freezer – 58 days. A shelling type for sweet green peas to shell and eat fresh or preserve for later.

PE74. Perfect Arrow – 68 days. Similar to Straight Arrow, long slender pods filled with sweet green shelling peas. One of the best for the prairies and very productive. Plants grow to 4' tall.

PE77. Thomas Laxton’s – 65 days. One of the original shelling peas of homestead days, known for its production of tender, delicious peas for fresh eating or freezing. Good in Alberta all regions.

PE80. Purple Blossom – 78 days. Rare and unusual. Many older varieties of peas and ones grown for field peas for cattle fodder have two toned purple flower, which are striking and beautiful. This one is an eye catcher in the garden and though the pods can be eaten and the peas as soup peas, this one is very ornamental.

PE85. Mixed snap – 67 days. A variety of all the best snap peas for eating right off the plant, pod and all. Choose your favorites to save seed from.

### **Peppers (*Capsicum annum*) – Sweet types**

20 seeds per pkg. - \$3.50

PP3. Georgescu Chocolate – 71 days. A fun, dark brown long pepper with a sweet flavor. Very unique look. From Salt Spring Seeds. Bulgarian heirloom.

PP4. Red Storehouse – 68 days. Slender, long red peppers, good to grow for fresh eating. Excellent sweet flavor.

PP5. Topepo Rosso – 71 days. Small, meaty round fruits with a full zesty, sweet flavor. Good for pickling, eating fresh or roasting. Compact for container growing.

PP9. Orange King – 70 days. Huge orange peppers, sweet taste. Abundant.

PP10. Orange bell – As above, good sized fruits that ripen orange and sweet.

PP11. Yellow bell – 70 days. Large bell-shaped yellow fruits that are juicy and sweet.



PP12. Red bell – 70 days. Produces an abundance of large red bell peppers that start out green. Good flavor.

PP13. Large bell mix – 70 days. A mixture of all colors of the bell peppers that can be grown in Alberta. Start indoors in March for best results.

PP17. Cutie bell mix – 70 days. A mixture of the above, red, orange and yellow mini bell peppers.

PP19. Mixed Sweet peppers – A mixture of sizes, colors and tastes. Quite a variety.

PP21. Italian Sweet – 70 days. The appearance of a large chili and the taste of a sweet pepper, the Italian Sweet is a rare find. Up to 8" long, thick walled and ripening to a deep red. Sure to please. 20 seeds.

PP23. Doux des Landes – 70 days. A French pepper resembling a chili pepper but with no heat. Sweet and succulent. Very abundant and fruitful.

PP45. White Lakes – 80 days. Don't be fooled by the name. Fruits are about 4" long, roundish with a gentle taper to the bottom. These start yellow, will turn orange and arrive at a brilliant red for its final stage. Again on compact plants for smaller gardens. Plants are loaded and very very productive.

PP48. Chinese Giant Green – 78 days. These are very big, bulky, thick walled, productive green peppers. They produced like crazy in the garden and actually had some cold tolerance at the end of the season. Well worth growing and would do well in a large pot.

### **Peppers – Pimento and Paprika types**

15 seeds per pkg. - \$3.50

Pim0. Apple Sweet Pimento – 90 days. Very nice looking heart shaped pimentos of good size, thick skin and rib, excellent sweet taste. Good for drying and keeps deep red color.

Pim3. Hungarian Paprika – 50-60 days. The red fruits are 6-7" long, fleshy and sweet that dry easily for fresh paprika you make yourself. Wonderful flavor.

Pim4. Amish Pimento – 60 days. A good sized squat, round ruffled pepper with thick flesh and sweet taste. Ripens red.

Pim5. Boldog Paprika – 60 days. Nice long, red fruits, thicker flesh than Hungarian, but sweet and flavorful. European heirloom. Limited quantities.

Pim8. Leutschauer – 72 days. A Hungarian Paprika with a different shape than the above, and a bit of heat as it matures. A sweet smaller (2-3" long) red pepper, that is very good and very productive. Did well for us last year. Good flavor.

Pim10. Csecsei Paprika – 78 days. These pepper plants are loaded with 2" pointed end peppers with a bright shiny skin with some striped scarring. Watch for the scarring as that indicates it is getting ripe. I was first disappointed with the size, but the flavor is mild and sweet and they produce so abundantly that you can get all you need for a year from a few plants. Small seeds also.

PH34. Padron Pimento – 82 days. Hard to say where to put this pepper, as it's growing habits depends upon whether it is mild or hot. So we put it here for you to decide. They are smallish, 2-3" slightly tapered, with a lime green finish for us. I thought they just weren't doing well, but that is how they grow. Known in Spain as a great frying pepper.

**Peppers – Hot and Spicy types** 15-20 seeds per pkg. - \$3.50, HANDLE SEEDS WITH CARE!! Time to maturity is from TRANSPLANTS.

PH1. Hot Portugal - 65 days. A long, slim shaped pepper, longer and bigger than Cayenne. Fiery hot. 30,000 Scoville Heat Units.

PH2. Hungarian Hot Wax – 65 days. This pepper ripens to red if left long enough. We use it at the green stage as well. Larger around and fleshier than Hot Portugal, but not as lengthy. Medium hot flavor. 10,000-15,000 Scoville Units like a Jalapeno.

PH4. Long Slim Cayenne – 83 days. Try these wonderful peppers. They are hot and spicy and of course can be ground very carefully when dry for your own cayenne seasoning or eaten fresh in stir fries. 45,000 Scoville units.

PH6. Cyklon Hot – 81 days. From Poland, fruits are long, tapered and red when ripe. Quite hot, but flavorful and dry well. Very productive. Endangered variety. It says they are 1000-5000 SHU, but I believe these are around 25,000. You decide.

PH13. Flame – 80 days. A long cayenne type pepper with medium hot taste. Useful where cayenne is required. Around 20,000 SHU.

MP3. Mixed hot and sweet – 70 days average. Mixture of favorite hot plus sweet varieties for all around uses, cooking, salsa, etc..

PH14. Torreon – 76 days. Hot peppers slightly smaller than jalapeno but pack a punch. Good for all hot uses.

PH15 Golden Cayenne – 80 days. A golden version of the red favorite. Makes a beautiful plant in the fall with all the golden peppers on the plant. Heat similar to a red cayenne. 30,000-50,000 Scoville Units.

PH19. Bolivian Rainbow peppers – 69 day. Great multicolored peppers with a mild hot flavor. The peppers themselves are beautiful, about 3", medium thick walls that are sweet with a mild heat. They ripen in stages, so are multi-hued and dry beautifully. Very abundant also. 30,000 Scovilles.

PH31. Cherry LG Red Hot – 75 days. These are small but they pack a punch. Similar in size and shape to Cherry Sweets in the sweet category, but look out, they are hot. Plant produces many 1" round peppers that ripen to red when ready. For pickling, hot sauces and many other uses. 10000 Scoville Units.

PH32. NuMex Chili – 79 days. AKA Joe Parker Chili. Very productive, mildly hot, 7-8" long substantial chili peppers for the serious culinary genius. Great addition to the garden. Green at the start, ripening to red. 3000-5000 Scoville Units

PH40. Super Shepherd – 78 days. Very productive, large tapered hot peppers with a kick. I am glad to have produced these in abundance for my hot sauces this year. A winner for those who like to brew their own hot sauces. These start off green as most do, ripening to an orangey red. 40,000-50,000 SHU.

PH43. Long Chili – 85 days. These are one of the most abundant chili varieties, producing a ton of long, slim peppers, with the typical cayenne heat. Wonderful. 25,000 SHU.

PH47. Joe's Cayenne – 86 days. Hot and big, these elongated tapered peppers can reach 8" in premium conditions. Used for making cayenne pepper with all its medicinal purposes. 30,000-50,000 Scoville Units

PH61. Apache – 80 days. Bred for their use in culinary cooking, these pepper plants are also among the ranks of the best ornamentals. Small pointed peppers, 1" in length hang downwards in huge volumes and ripen bright red on the green plants. Very productive and compact, perfect for pots. Hot heat. 80,000-100,000 SHU!!

PH63. Cheyenne – 80 days. These peppers are also beautiful as they are a deep orange, with thick flesh and born in abundance on the plants. Do well in pots also, and are a med.heat. 30,000-50,000 Scoville Units.

PH64. Flaming Flare – 80 days. This plant bears 3-4" slightly tapered bright red, hot peppers in abundance over the plant. Flesh is thick and gets hotter the farther into the season they ripen. Foliage is bright green and they do well in pots. Similar heat to a jalapeno to start, and up to a chili at the end. 800-10,000 SHU.

PH65. Cow Horn – 78 days. AKA Bull's Horn Chili or Corno di Toro Chili. These are amazing plants, medium sized and loaded with large 7" thick walled, pointed and slightly curved peppers that resemble a cow horn shape. They are green to start ripening to a beautiful red. They are very hot, in the neighborhood of 25,000 Scoville units. If you look up cow horn peppers online, there are many shapes and some are sweet. These are somewhat sweet until they ripen.

**Potatoes -** We are selling eating potatoes only – what you do with them is up to you (wink wink). Each bag \$8. Shipping \$17.95 for 1-2 bags, which you can save on if you arrange for pick up at a Seedy Sunday event. Contact us for more information.

**Tat5. Sangre** – Mid season medium sized, dark red skin, slightly elongated, white flesh, baking, boiling, uses

**Tat8. Irish Cobbler** – since the late 1870's this has been around in recorded history. This somewhat flattish yellow skinned, yellow moist fleshed potato is a standby in any potato salad recipe. Good yields, taste and good storage qualities. Somewhat prone to scab.

**Tat9. Ukrainian** – A white skin, white to yellow fleshed moist potato, slightly flat, but more rounded than Irish Cobbler. Good storage, baking and other uses. Great for pyrogohy use.

**Tat10. Carola** – a mid-season, German yellow fleshed, white skinned type with good moist flesh of excellent taste. Limited quantities.

**Tat14. Shepody** – Mid-season, white skin and flesh, large sized oblong tubers of great quality and keeping ability. Some disease resistance. Good yields.

**Tat16. Caribe** – early excellent yields of purple skinned, oblong, medium to large sized white fleshed tubers, store excellent, multi-use and medium moist tasty flesh.

**Tat17. Yellow Finger** – mid-season to late, abundant yields of finger shaped and sized tubers, some growing large, skin is yellow as is the moist, almost waxy flesh that is absolutely the best for oven roasted Italian potatoes. They never need peeling and are tasty and sweet.

**Tat20. Ada's White** - From the seasoned traveler, this is another find from a local grower who has had it in her family forever. Ada's white is oblong, mid-season, and white skinned, almost brown, like a baker. The flesh is white and light.

**Tat 22. Nooksack** – An Aboriginal land-race variety of brown skinned white fleshed medium moist baker. Moister than a russet. Good yields of medium to large tubers.

**Tat 24. Green Mountain** – a late season potato but worth growing for the huge yields of large, oblong tubers, excellent disease resistance and storage qualities. Makes great fries

**Tat27. Red Thumb** – deep red skin, white fleshed tubers of medium size, definitely fat thumb shaped and mid-season. Medium yields.

**Tat28. Chieftain** – early red skin white flesh, great yielding potato one of the better keepers for an early potato. Standby for early boiled eating and new potato taste.

**Tat29. Bintje** – 1910. A late white skinned, white fleshed, medium dry baking, boiling potato with exceptional keeping qualities and good disease resistance.

**Tat 33. Oma's Saskatchewan White** – obtained in 2009 from a descendant of a German Immigrant who brought these white skinned, smooth tubers from the old country. They are mid-season, white fleshed and fairly moist with good storage abilities.

**Tat 37. Wendy's Purple** – from the seasoned traveler, these potatoes are a variety grown by his neighbor Wendy for many years. They are purple skinned, oblong and white fleshed, with good disease resistance and performance in all soil types. Medium sized and medium moist.

**Tat 38. Chaleur** – Early producer, white skin and flesh. Potatoes are round to oval, comparable to a Yukon gold. It was developed for French fry use.

**Tat 39. All Purple** – also called All Blue. This one is inside and out a purple/blue which can be hard to find in moist soil. The tubers are quite large, and make a great mix for potato salads. More antioxidants exist in potatoes with deep flesh colors. So eat your vitamins.

**Tat40. Early Ohio** – Introduced in 1871. It is an early season white skinned potato with white flesh. Slightly on the dry side. Yields are good and they keep well.

**Tat 41. Roko** – mid-season bright red skin and white flesh. Used for all purposes. It is high yielding and stores excellent.

**Tat 42. Caribou** – rare white and red mixed colored skins and creamy flesh. Rare market potato developed in the Caribou valley of BC. in the mid 50's.

**Tat 48. Yellow Banana** – (Russian Banana) these potatoes have creamy and moist flesh, are finger like, but larger, and yellow all around. Good taste and fairly productive in the garden.

**Tat 52. Ozette** – Med to large fingerlings with deeper eyes, white skin, yellow flesh, moist. A white land-race version similar to Peruvian Purple but with deeper eyes which makes it the coolest shape.

**Tat. 56. Piroshka** – white skin, and fluffy white flesh for pyrogy's.

**Tat. 58 Netted Gem** – Great heirloom, a similar potato to Russett Burbank, but larger, and tends to get some knobs in some years. Reliable and well known in gardens since 1902, possibly earlier. It is a mid season, brown netted skinned, dry fleshed firm potato. Medium yields, good all purpose baker.

**Tat 61. Alaska Bloom** – Light pink skin and white moist flesh, similar to Alta Blush Early in many ways, but with slightly more coloring in the eyes and an almost netted skin. Also related in moistness and taste to Yukon Gold. New variety, not heirloom.

**Tat 63. La Crotte D'Ours** – A Canadian classic thought to have been brought to Canada with Scottish immigrants in the early 1800's. Also known as Cow Horn or thought to be the same potato. It has a purple skin, and white flesh on the dry side. Fairly low yielding. Limited offering.

**Tat57. La Bella** – A big red skinned red fleshed eating potato. Excellent quality and storage capacity for a red potato.

**Tat67. Gourmandine** – A white skinned, white baker or boiling potato that holds its shape well. Smooth skin and shallow eyes. Good sized and keeping ability.

**MIXED BAG** – Various potatoes in one bag, mixed so you get some of each. Available in white mix, red mix, all mix, fingerling mix, blue/red flesh mix.

**Farm Crosses** – the results of our experiments in crossing natural potatoes with each other and grown from seed. A mixed bag which you can grow and produce flowers to cross with each other so you can grow your own types. All good keepers, some white, some mixed skin color and mixed flesh colors.

## **Radish (Raphanus sativus)** 50 seeds per pkg. - \$3.50

RT5. Cherry Belle – 26 days. Typical red skinned white fleshed radish of good holding capacity and flavor. Water in dry years to keep flavor of roots mild.

RT10. China Rose Winter – 40 days. A white winter storage radish. Grows to 6" long. Sow in fall in coastal areas, or if you are on the prairies you can sew very early spring in a cool spot or late summer for late fall harvest.

RT13. German Giant – 29 Days. A very large pinky, red skin, white fleshed radish, that never gets woody no matter how large it gets. Often the size of a golf ball to baseball.

RT20. Daikon – 67 days. The original long white root that is used in salads, kimchi and other Asian dishes since time immemorial. Used also as a deep tiller of soil and for rat tail use(the immature pods are eaten whole in salads). Productive and great tasting. Used in Restoration Agriculture fields to bring minerals from deep underground to top dwelling plants. 50 seeds, or bulk packs upon request.

RT17. Hailstone – 25 days. As the name says, but these are golf-ball sized and white. Stay fresh for a long time.

RT24. Chinese Green Gobo Radish- Super fun radish as it is green on the outside and inside. Tasty and good for cold soil.

RT25. Zlata Yellow – a delightful heirloom that produces round yellow radishes that have a great flavor and the worms do not seem to like them as much. So you always get to eat something!!

## **Salad Greens** - \$3.50 unless stated.

SL1. Salad mix – 50-70 days. Arugula, Tatsoi and Kale – a mix of all three for use in full summer, early, mid and late. Arugula is a spicy salad green, a favorite addition in springtime. Enjoy all three.

SL2. Mizuna – 45 days. A slightly spicy green, popular in mesclun mixes, small foliage and more refined lobes than Arugula.

SL3. Mesclun mix – 45-70 days. Mixture of popular lettuces and other salad greens to provide for baby salad in summer time.

SL4. Mesclun plus mix – 45-70 days. Mesclun mix plus spinach.

SL5. Super Salad – 45-70 days. A super mix of everything in the salad bowl, brassica greens, beet leaf, onions, radish, lettuce and more! A surprise in your bowl. \$4.50

SL6. Mesclun Master Mix – 45 -60 days. A well rounded mix of leafy greens and other favorites. \$4.00

SL7. Valerian or Corn Mache – One of the newer rediscoveries in the world of edible greens that love cold soil. This is a thick fat lobed leaf green to add to salads. Limited quantities.

SL9. Arugula – 40 days. As requested I am now offering this tasty green by itself.

SL10. Pepperpress – A spicy cress for early spring salads and those who like is hot.

BC1. Gai Lohn – 65 days. This is a common Chinese green found in supermarkets. Like Rapini broccoli also called green sprouting, the entire top of the stock is used like mustard greens. Taste like broccoli only stronger, and great in stir fries.

SL14. Watercress - the crisp salad green. Also used in smoothies. Limited quantities

SL16. Curled Cress – 40-50 days. Also known as pepper grass, this tasty green is a favorite among those who try it. Limited quantities.

SL18. Spice of Life Mix – This is a mixture of lettuce, salad greens, Asian vegetables and kales. Sure to please, and slightly spicy. **\$4.50**

SL20. Italian Spring Salad – The Italians like it a little spicier, so this is what you will find in this garden salad mix. \$4.50

SL23. Everything mix – As the name implies, a mix of all the lettuces, kale, spinach, radishes, beet greens, mustard, and arugula. Might be a few other things thrown in there. Enjoy! \$4.50

## **Soybean** - 30-40 seeds per pkg. - \$3.50

SOY1. Green Envy – 75 days. A good producer of beans for any use. Seeds are vibrant green, round and tasty. Limited amounts.

SOY2. Grand Forks – 82 days here. From growers in the Southern BC, these beans are good producers of slightly larger pods, when dry the seeds are two-tone brown.

SOY3. Sayamusume – 85 days. The largest of the soybeans, these are light beige or green and round like ordinary soybeans. They take longer to produce, but are about as abundant as the others offering larger pods and seeds.

SOY4. Agate – 80 Days. A short season two toned brown soybean similar to Grand Forks. Used for dry beans or for edamame.

SOY5. Beer Friend – 85 days. A larger podded green seeded soybean. Useful for edamame.

SOY6. Jet Black – 85 days. A small black skinned soybean, used for all purposes.

SOY12. Manitoba Brown – 85 days. This is a soybean bred for Canada, brown solid beans, used for tofu and for edamame.

## **Spinach (Spinacia oleracea)**

40-50 seeds per pkg. - \$3.50

Sp1. Bloomsdale – 45 days. These famous leaves are the first to appear in my self-seed patch in the garden, providing an abundance of wonderful leaves for spring salad. If left in one patch they will readily self-seed and provide you with spinach weeks before ones planted by hand in rows.

Sp2. Amsterdam Prickly seeded – 45-50 days. This is an interesting spinach variety that produces an abundance of seed which have a decided sharp end. Thresh with gloves to ensure your hide remains intact. The plants have huge green succulent leaves with traditional rich spinach flavor. 50 seeds.

Sp3. Giant Noble – 50 days. A great open-pollinated variety introduced in 1926. This heirloom can get two feet across and the leaves are very large, making easy picking and preserving.

Sp4. Giant Winter – 50 days. An Italian Heirloom grown for leaves throughout the winter months where climates will support this. If you have a greenhouse this might work, otherwise sow in late fall when the snow about to fall and you will enjoy early spring spinach leaves the size of your hand. Well worth the effort. It can be grown throughout the summer as well like any other spinach.

Sp5. King of Denmark – a huge leaved plant, with an abundant supply of tender leaves all spring. Produces well in all seasons.

Sp6. Monstreux de Viroflay - 45 days. Huge, huge, and big leaves. Holds well in the heat, and a good producer.

Sp8. Greenhouse spinach – 45 days. A farm cross of many spinach varieties, this one does well in all soils, early in the season.

**Squash (*Cucurbita maxima* types)** \$3.50 unless stated. Most varieties 10-12 seeds.

Squash is a heat loving plant, and likes to grow in heat but also once harvested must stay in heat to store at all for any time. So do not refrigerate or put in the cold room. Keep at room temperature in a back bedroom and be amazed.

SCM3. Pink Banana –100 days. Wow, was I surprised at how prolific these squash were, and as I was uncertain if they would grow big here, I had to try and of course I put in 2 plants! Needless to say I had a good crop of these squash, which have a pinkish tinge to their orange skins and sweet, rich firm flesh. Grew to about 10 lbs. each. Similar to Spaghetti squash in texture.

SCM4. Guatemalan Blue Banana –90-95 days. Fun to grow and manageable size in the fall at 5-7 lbs. each, these squash make great eating and have smaller edible seeds. Excellent in soup or baked with butter. Like butternut squash in it's texture.

SCM7. Triamble - 100 days. Also known as Shamrock or Tristar, this unique three lobed squash is fun to try. I got a couple off of mine and they are weird looking squash for pies or side-dishes. Stores very well.

SCM9. Golden Hubbard- 105 days — This variety of Hubbard-type squash has many of the same characteristics of others but its vines produce fruits with a deep, red-orange rind and greenish-tan striping at the blossom end of the fruit. The flesh is fine grained, very dry, rich and sweet making it great for canning and freezing. Additionally, it is an excellent keeper. About 3-5 lbs.

SCM10. Blue Hubbard – 95-100 days. Traceable as far back as 1859. They again produced 35-45 lb. fruits which I used in soup and fabulous Christmas dinner. The fruit is blue-ish as it grows, ripening to a pale orange beneath the skin once it ripens in storage. Long keeper, firm, sweet, moist flesh. Not as dry as regular hubbards. If you like butternut squash, but cannot grow it, this is a great one.

SCM13. Arikara Squash – 85 days. An indigenous squash that is elongated, dual colored on each end, light orange pink and green on the other end. The flesh is orange and sweet and delicious. They end up about 5 lbs. here.

SCM14. Australian Butter - 90 days. Fun, peachy-orange turban shaped fruits, each vine sets about 2 each, so if you let the runners go, you will have more than enough. They are about 6 lbs. and the flesh is firm and moist. Excellent flavor.

SCM15. Peanut – 96 days. Aka Galeux d'Esyines. These look very similar to Australian Butter when growing, but they have a pointed blossom end instead of flat and end up with little bumps on them sometimes here unless you have a long season for them to develop. Sweet flesh and productive vines.

SCM19a. Giant Pumpkin mix – 90 days. Start these indoors and watch them grow. We have 2 sizes – 65+ lbs. and (see below)  
SCM19b. and 90+ lbs. Please specify what you want to grow. These will get bigger but without help, will achieve these sizes. Great for the kids.

SCM20. Uncle Dave's Dakota Dessert Squash – 80 days. One of the original Buttercup squashes, it is dry and extremely sweet for those who love buttercups. They were enormously prolific, setting lots of 1-2 lb. fruits that stored exceptionally well.

SCM25. Green Buttercup – 80 days. Similar to Burgess Buttercup, this is a great 4 lb. Buttercup, light orange-yellow flesh, drier than other squash, similar to hubbards. Dark green striped outer flesh and the typical squat appearance.

SCM27. Jarrahdale pumpkin – 90 days. An interesting open-pollinated variety from Australia, they are like the Cinderella pumpkin only they remain greyish green. Deeply lobed, fun for decorations or eating. About 10-15 lbs. Good short season alternative to butternut.

SCM28. Uchiki Kuri/Baby Red Hubbard – Similar to Potimarron but slightly larger, this is a great squash for soups and baking and stores well in the winter.

SCM29. Mixed Banana – 80 days. A great mix of all the great tasting banana squash types.

SCM33. Turk's Turban – 85 days. A very colorful and well known squash, this one is a great keeper and good for winter soups, baking and the like. Firm orange-yellow flesh with a multi-color striped skin and cap on the base. Fun and delicious! 10 seeds.

SCM35. Baby Hubbard Mix – 78 days. For those that cannot handle a full sized Hubbard squash, these are smaller with all the flavor. 5-8 lbs. Keep great with all the great baking and soup flavor you expect.

SCM36. Helen's Italian/Blue Hokkaido squash – 90 days. Wonderful blue skinned, smooth fruits about 4 lb. each, deep orange firm flesh, great for soup or baking. Sweet flavor. Can even use for dips fresh!

SCM37. Golden Delicious – 100 Days. A gorgeous variety introduced by Gill Bros. Seed Company of Portland, Oregon in 1926. Lives up to its name! These fruits are tear-drop shaped and weight about 7-9 lb. The rind is a brilliant orange and the flesh is very smooth when baked, orange and tasty.

SCM39. Rouge Vif d'Etampes (aka Cinderella) – 100 Days. Brilliant red-orange pumpkin from France. Produces large, flattened, heavily-ribbed fruits. Prized in France for its yellow-orange flesh, which is used in soups and pastries. Fruits are 8-10" high and 24" wide with excellent shelf life.

SCM40. Cindy Souper – 75 days. A natural farm cross that is excellent for either pumpkins for decorating, eating as pie, or baking and soup. Firm golden flesh, each fruit is slightly flattish with ribs in either lighter orange or green mottles. It is a cross between the heirloom Rouge Vif d'Etampes and Sweet Momma Buttercup. About 5-8 lbs. Excellent keeper. Some have almost a nipped base, some have a turban squash type base. Fun to grow and very, very sweet tasting.

SCM41. Cindy's Little Sister – 75 days. A natural F2 of Cindy Souper, this mix gives you fabulous soup squash of sweeter flavor, firmer flesh, smaller more manageable size and in an intriguing combination of color, mostly dark green with zipper orange stripes, and variations therein. Some border on blue! All are superior for soup and baking. 10 seeds.

SCM42. Super Blue – 75 days. A beautiful blue skinned, orange fleshed very flavorful squash from the natural mixing of squash varieties in the field. It has a slightly ribbed surface with a bottom similar to a Turban.

SCM43. White Winter - Found 2 plants bearing this unusual "cheese" type of heavy fruits. Flesh was real thick. Skin was very smooth, bore a pale pink (ghost like) sheen over gently waves of ribs, something like the "Musque de Provence". Grow it out and help continue this genetic adventure.

SCM44. M's White Ghost – 95 days. This is a great white skinned, slightly ribbed pumpkin that can be used for many things, and has golden flesh for eating or soup.

SCM45. Bon Bon Buttercup – 80 days. A green skinned, deep yellow fleshed buttercup with the usual lighter green striping around the squash from top to bottom. Good baking flavor.

SCM46. Small Buttercup – 80 days. A smaller version of the buttercup squash which is a great baking and soup squash.

**Squash (*Cucurbita moschata* types)** - \$3.50 per package. Approx 10-12 seeds per package.

SQ4. Musque de Provence – 95-100 days. These are a Cinderella type pumpkin that ripens to a dark brown/green. Deeply lobed and beautifully shaped. They end up about 5-10 lbs. each. It may not look like much, but it would make a great carriage! Actually they are the sweetest, richest tasting of all squash and a natural for fresh eating or soups/baking. Rare and treasured French heirloom.

SQ7. Japanese Black Futsu – 95 days. A 5-8 lb. Flattish black skinned Japanese squash, rare here in the Prairies. Does well in rich soil with long vines, producing a few fruits here in the cool weather, would do well in a hot year. Fruits are flattened, with a turban type bottom, with a firm medium orange flesh tasting of hazelnuts. Makes a fine baking or soup squash. Good producer most years.

SQ13. Long Island Cheese Pumpkin – 110 days. (aka Cheese Pumpkin) Once, very popular in the New York and New Jersey regions and a heirloom of 1807. At one time there were many different "cheese" pumpkins grown for their pie market. The name is derived from its shape which is like an old-fashioned wheel of cheese. Strains differ in height of lobes, size and color of its skin. This one is flattened, buff in color with deep



orange, THICK, fine-grained rich flesh. Fruits average 5-8 lbs and being a winter "squash"...keeps very well.

**Squash (Cucurbita pepo types)** - \$3.50 per package, 10-12 seeds per package unless stated. Gourds have 20 seeds.

SCP0. Connecticut Field – 110 days. These pumpkins are good for pie and also carving. Pumpkins can be eaten like squash, providing good nutritional value and fiber. The fruits can reach up to 25 lbs. but in Northern Climates with an indoor start you will probably have the largest ones at 10 lbs. They are slightly flattened out of round, but still with good shape for carving. The seeds make good eating as well. The flesh is dry and sweet.

SCP2. Lady Godiva – 100 days. A naked seeded variety grown for the seeds, the flesh can also be eaten. They grow to about 20 lbs. and yield a few handfuls of dark green naked pumpkin seeds for fresh eating and of course growing your own next year. They are beautifully dark green with darker stripes that eventually ripen to orange with greenish stripes, but they remain green here until well after picking. Store for up to 3 months.

SCP3. Long Pie pumpkin – 80 days. These are not round pie pumpkins, but are apparently very sought after as they make fantastic pies. It is also called St. George, as offered in Burpee's catalogue in 1888. Productive and will germinate in poor soils. Looks like a zucchini but has a tell-tale orange spot where it rests on the ground. Long storage on these ones.

SCP6. Bread Loaf zucchini – 67 days. A zucchini that comes from a cross of a couple different zucchinis but the end result is a bigger, fatter zucchini that looks like a bread loaf and is a great ingredient in zucchini bread and cakes. See for yourself!!

SCP7. Jolly Roger pumpkin - 89 days. Round and jolly, medium sized pumpkins just the perfect size for pie or carving. Start out green speckled and turn orange. Delightfully easy to grow. 10 seeds.

SCP9. Tip Top Cross Acorn – 85 days. A lighter green acorn squash, on large bushes, and fairly productive. The fruit are about 2-3 lbs., slightly smaller than Fordhook, and of really good sweet flavor.

SCP10. Howden pumpkin – 115 days. Tall faces make for great carving pumpkins on this variety. Beautiful storage capabilities as well and early enough if started indoors. One plant provides up to 7 of these pumpkins every year. Good for pie but not the best pie pumpkin

SCP14. Table Queen Acorn type – 90 days. A typical acorn squash with nice yellow flesh. Firm and tasty. They grow well with other squashes. Best cut in half and baked with butter and salt and pepper. Excellent source of vitamins and minerals.

SCP16. Thelma Sanders Sweet Potato Squash (Acorn type) – 90 days. This prolific slow spreading bush squash produces abundant orange-yellow long acorn type squash with a unique sweet flavor. Long season type but worth the growing time.

SCP17. Fordhook Acorn - 110 days. Intro. in 1890 by W. Atlas Burpee of Philadelphia. Said to be named after the Fordhook trial fairgrounds at Doylestown, Philadelphia. A very versatile squash, being used as a summer variety (boiled or fried) or left to mature more and used (baked) in winter. The beauty here...it does not get huge, reaching only 2-3 lbs, with lovely beige/tan mature skin and heavy ribbing running down its length.

SCP25. Small Sugar – 100 Days. A perfect size pumpkin for drawing faces on at Halloween, these small pumpkins average about 3 lbs. and are perfect spheres. Cute and good eating too. The seeds can be used like pumpkin seeds, as can all types. Delicious!

SCP29. White Scallop Squash – 70 days. Early and interesting, these flying saucer shaped light green summer squash ripen to an almost white color, 7-8" in diameter. Plants are compact. Mom thinks they look like flying saucers due to their squat nature and deeply lobed exterior rim. Great taste young or baked when older. Pre – 1591 variety aka Cymling, Custard Marrow, or Patisson Panache (Pati-pan). Try baby boo when young or any of the little pumpkins. 10 seeds.

SCP30. Spaghetti Squash – 90 days. Used commonly for it's shredding quality when cooked, resembling spaghetti and used in the same way. Good producer. But if you like this also try Pink Banana Squash.

SCP32. Baby Pam – 80 days. For those who like a small pumpkin that stores well and can still be eaten without overwhelming you.

SCP37. Tondo Padana (Americana) – 85-95 days. A heritage cooking variety with dry sweet flesh that is excellent for pies, soup, gnocchi and breads. Near maturity, reduce water as this causes watery flesh. Harvest when the skin cannot be pierced with a thumbnail. Leave outdoors (in a dry, windy, covered shed) for several weeks to cure, before taking them into the house. Large - reaching 8-14 lbs.!

SCP39. Hooligan – 70 days. A fun orange, squat squash that looks like a bush gourd, but is edible. The orange skin is ribbed and striped with lighter yellow, in various levels of deepness, and they are delicious like sweet dumpling but not quite as sweet. Very productive.

SCP40. Early Yellow Crookneck – 55 days. Bushy plants produce a flow of long golden colored bumpy zucchini all summer long.

SCP41. Long Bush Cocozelle - 55 days. An heirloom open-pollinated dark green/black skinned zucchini with traditional flavor. Prolific. Grow up to 3' long if left. Use early as fresh zucchini or leave longer and bake with rice and herb stuffing. 10 seeds per packet.

SCP44. Wee Be Little Pumpkin – 80 days. A small orange ribbed pumpkin used for decorative use. Can also be eaten.

SCP46. Yellow Fat Scallop mix – 65 days. Aka Sunburst squash. Well loved for the lump bright yellow summer scallop squashes eaten early in pan fries and other dishes. Bushes are fairly big but don't sprawl much, and bear many small squashes that grow large if left.

SCP47. Lebanese White Bush squash – 68 days. A white summer squash that looks like a fat zucchini. Tasty and mild. 5-10 seeds. Use as vegetable marrow squash.

SCP48 – Sweet Dumpling Squash – 69 days. You will not be sorry growing this sweet summer eating squash. They also keep a long time into winter, producing many very delicious sweet yellow and green striped, deeply lobed .5 lb squash. Small enough to enjoy with any meal and no need for sweetening. Delightful and abundant bush squash.

SCP53. Jester Cross Delicata – 84 days. A deliciously sweet and productive squash, more acorn shaped and colored, born on large bush rather than sprawling vines.

SCP56. African Squash – 70 days. This is a variety of summer squash that was domesticated from two wild varieties; Cucurbita texana found in the southern and central United States and Cucurbita fraterna found in Mexico. The dark green spherical fruit, when fully ripe, is about the size of a softball. The young fruit is often harvested before it is ripe (about golf ball size or tennis ball size) due to its having a more delicate flavor and texture. The fruit needs to be fully cooked to render it palatable. It is commonly served as a vegetable in South Africa, often boiled or baked.

SCP59. Cocozelle zucchini – 65 days. Similar to Costata zucchini without so many ridges. Grow large and are productive. Pick early to eat fresh. Very good at all stages.

SCP60. Candystick Delicata – 76 days. Delicata squash are always sweet and keep well. They are about 3 lbs. And this one is bred to be sweet and delicious.

SCP61. Butternut cross – 88 days. A good butternut colored fleshed, blueish skinned variant, that is short enough to develop here in Alberta. Limited seed available.

SCP62. Butternut for One – aka Mini Butternut – 80 days. This is one that creates small butternuts that take a while to ripen to the typical golden skinned color. They are dark green and about 2 lbs., ripening over a longer period once picked. Leave on the vine as long as possible, but they are productive, with deep orange, sweet flesh that we are familiar with.

SCP63. Carnival Cross Delicata – 80 days. These bush delicatas are very fun to grow as they are abundant and produce small 1 lb. Individual serving squashes, that are sweet and colorful. A variety of color variations, from orange ribbed squat squash, to elongated dark green squashes.

SCP66. Mr. Stripey zucchini – 68 days. A larger elongated zucchini that is similar to our breadloaf type. Used for all baking and shredding. Delicious and abundant.

SCP67. Ronde De Nice zucchini – 69 days. An Italian Heirloom, round and larger like a small dark green pumpkin. Use like any zucchini. Makes a fun addition to salads with the round yellow one.

SCP69. Cheyenne Bush – 90 days. I was a bit surprised by this plant, as I expected a bush habit and therefore smaller fruits, but the squash from this variety resemble a Yellow version of the Howden pumpkin, weighing 10 lb or more, tall faced, green turning yellow, then golden, flesh is mild and moist, somewhat stringy like a spaghetti squash and having good taste. An interesting type to grow and try.

SCP70. Sayda – 70 days. Unusual bush squash from our friends in Quebec. Open pollinated, white skinned, squash for summer eating, or winter soups. Light moist flesh with a bit of stringiness to it, for baking or soups. Makes a good meal with spaghetti sauce. Large squash are about 10 lbs, but summer squash are manageable for a meal. Good producer.

SCP101. Green/white striped squat gourd mix – 80 days. Squat palm sized smooth gourds, white with green stripes, or green with white stripes, can't figure it out. Fun to grow and a great addition to the decorative bowl.

SCP102. Mixed Gourd – average 95 days. A mixture of green and white striped gourds to make a colorful basket at Thanksgiving. Start indoors early for best results.

SCP105. Crown of Thorns gourd – 87 days. The traditional scalloped/protruding edge gourd in white and green coloring. Beautiful for decorations. 10 seeds.

SCP106. White warty pumpkin gourd mix – 80 days. Like the orange version, these small palm sized pumpkins are ghost white with little bumps on the surface. Stand out in the decorative bowl or make fun mini-Jack O'Lanterns.

SCP107. Bicolor Pear gourd mix – 95 days. Averaging ½ lb. each, these cute gourds can be used for decoration. They are small, pear shaped with part yellow and part green skin. Interesting and fun.

SCP109. Warty cup gourd- 86 days. Great little cup gourd. I have used dried for a great drinking cup before. Dry quickly and it will be easy to hollow out and use as a cup or very decorative vase. Warts make a great addition. Decorative for Halloween if you do not want a utensil.

SCP110. Dark Green Pear gourd mix – 80 days. Pear sized dark green gourds with lighter green speckles. Very cute, rare. 8-10 sds.

SCP111. Crown of Thorns Gourd mix - 115 days. The vine is smaller than many gourd vines, and can be grown in a large hanging basket or container. Fruits are green, roundish with a ring of little fingers about midway across the girth. Ripens to orange-yellow.

### **SQUASH – other types or families.**

10 seeds - \$3.50 each, unless stated.

SQL1 – Lagenaria spp. Cucuzza Squash – or Baseball Bat Gourd – 100 days. Used in Italian and Asian cuisine, I got this seed from a man in Edmonton who regularly brings seeds back to life from obscure parts of the planet and has good luck. This might be one for more experienced growers, but worth the challenge. Growing up to 4' long, these thin gourds are peeled and used in all kinds of cooking. 5 seeds per package. Limited quantities.

SQL2. Speckled Swan Gourd – It is famous. 110 days. Long maturity time, but somewhere, someone will be willing to try this baby and make it grow. Great gourd and beautiful plant. 5 seeds.

SCPQ1. Dipper/ Long neck Gourd mix – 98 days. Start early and grow these on a sheet of black plastic and you will find wonderful gourds underneath the leaves in the fall. Very different flowers and leaves, soft like worked leather, the butterflies love them. A conversation piece to grow even if they never amount to anything. Gourds can be as large as a birdhouse size or smaller for dippers. Long necks. Leave them to dry in a very

warm airy location, and eventually they will cure and then hollow out a hole and the seeds fall out. Can be painted and decorated for beautiful creations.

### **Swiss Chard (Beta vulgaris – Cicla Group) 40 seeds per pkg. - \$3.50**

CH2. Fordhook Giant – 70 days. These seeds were saved from large plants with lighter ribs, good quality and tenderness. Flavor is best after a frost, if you can keep the deer away, or when young.

CH5. Rainbow Chard – 70 days. Colorful as the rainbow.

CH7. Orange Chard – 70 days. Bright orange stems.

CH9. Ruby Red Chard – 70 days. A deep red stemmed chard.

CH8. Bright Lights – 70 days. Like Rainbow chard. More colors, tender stems.

### **Tobacco – Nicotiana tabacum and N. rustica**

50-80 seeds per package. \$3.50

OT18. Tobacco – 1000 year old. 100+ seeds per package. From Dan at Salt Spring Seeds originally. We hear the story is that the original seeds were found preserved in an urn and carbon dated to be over 1000 years old. The plant is a very old version of Nicotiana with enormous round leaves that make quite a different version of tobacco. Used for ceremonial offerings or household use. Very tall plants – up to 6' in our area.

OT19. Tobacco – Shaman's Ceremonial. From Native American tribal elders in BC. This is only used for ceremonial purposes. Upright, yellow flowers, large elongated leaves.

OT20. Westbank First Nations – For smoking and gatherings, trading and gifts. This tobacco is a narrower plant, upright 24-36", elongated green leaves. More white flowers.

OT21. Burley tobacco – for the famous blend for pipe smokers. Deep, smokey and rich flavor when aged and fermented.

OT22. Jasmine Scented – 60 days. More grown for the lovely trumpet flowers than the actual leaves, although you could use it certainly for tobacco. The flowers are white, up to 4" long and scented in the evening with a wondrous Jasmine fragrance. I love this one!! 45 seeds.

**Tomatillo (*Physalis ixocarpa*)** \$3.50 per packet of 20 seeds or more. **Dates are from transplants.**

TM0. Cossack's Pineapple Ground Cherry – 50 days. This abundant spreading tomatillo produced amazing 1" husked, yellow, pineapple flavored ground cherry fruits, that were wonderful. All season producer. The fruits fall to the ground when ripe, so it will self-seed. Squirrels love them. Low quantities.

TM2. Tomatillo Verde – 78 days. These plants can grow incredibly large. They love rain and heat and produce large husked tomatillos for salsa verde and fresh relish dishes. They also store well for fresh use until Christmas. Very heavy producer

TM3. Aunt Molly's Pineapple Ground Cherry – 60 days. A delicious light orange husked ground cherry with a fruity pineapple flavor. Start early for ripe fruit within the season.

TM4. Purple de Milpa – 65 days. A purple larger tomatillo with good flavor.

TM5. Cape Gooseberry – 65 Days. A husked golden berry similar to the ones now in the store labelled as Golden Berries. They are fruity and delicious.\

TM6. Garden Huckleberry – these are members of the nightshade family. Delightfully large plants bear clumps of 1/2 inch berries that are dark purple and soften when ripe. They bear a lot and constantly, and can be cooked and eaten but not edible raw. We made awesome jam and hot sauce (purple of course) from these fruits. A garden showpiece.

TM8. Golden Berry – 70 days. As above, a fruity orange tomatillo or husk cherry with great sweet flavor.

### **Tomato (*Lycopersicon esculentum*) – RED, Beefsteaks and Slicers**

20-25seeds per pkg. - \$3.50. Dates are from Transplants. Start indoors in March.

T1. Large Beefsteak Blend– 73 days. My favorite mix of tomatoes for multipurpose and multi-climate. All large canning types, sure to please. Also for salsa.

T2. Beefsteak – 75 days. Known for large, perfectly smooth beefy fruits. Average size 10-12 oz. but can be larger by far. Good flavor, staking required. For canning or slicing.

T3. Red Brandywine – 75 days. These seeds produce a lighter red fruit with tremendous flavor. A good slicing and multi-purpose tomato. Do well in all gardening areas.

T4. Abraham Lincoln – 77 Days. Buck Bee's seed farm in Illinois introduced this popular variety in 1933. Each cluster has as many as 9 bright red fruits, each weighing 1 to 2 lbs. Round & smooth, rather than ribbed. Very meaty with few seeds. Taste is mild, but not bland. Foliage has a bronze tinge. Ind.

T6. Silvery Fir Tree – 80 days. Very ornamental with small, fir tree type leaves similar to carrots. Good for small areas and patios. Produces medium orangey red tomatoes early in the season. Good flavor and cold tolerance, as well as disease resistance. Hails from Russia originally. Determinate type.

T14. Fireball - 87 days. Later, making med. sized 12 oz. dark orange fruits of good round shape.

T16. Harbinger – 65-75 days. In British vegetable trials, praise was heaped on the flavor of this variety when it was introduced in 1910. Fruits are very tasty, red, medium-sized and thin-skinned. Plants are very productive and have shown they can tolerate heat and cold. A great one to grow outside under plastic tunnels. Ind.

T23. Manitoba – 50 days – Early and prolific, bred for the prairies. Good standby variety producing med. sized fruits for a variety of purposes.

T46. Stupice – 52-58 days. Hails from the Morzuich section of the Czech Republic. Extremely early cold-tolerant tomato variety that bears an abundance of 2 to 3oz flavorful and very sweet scarlet red fruits. In an 1988, a taste test in the San Francisco Bay area, "Stupice" rated first in flavor and production. An average of 87 fruits were picked per plant! A long season producer. Plants have the potato-leaf gene AND are quite small in stature. Many growers demand this one to be on their "hit" list for their gardens. Ind.

T50. Vision of the World – 94 days – Large beefsteak tomato about 8-10 oz. Red and round but slightly squashed. Good slicer.

T51. Weisnicht's Ukrainian – 88 days – One of our favorites. Originally brought by Ukrainian immigrants. Outstanding flavor, large flattened fruits are pinky red and over 8 oz. in size. A winner for us.

T64. Big Red Mix – 70-88 days. All the largest, choicest tomato varieties in a mix. All red.

T74. Cole – 67 days. Cole has been grown and selected for at least 40 years by a Mennonite family in Saskatchewan, and is a reliable one for the prairies. The short, compact plants seem to be more fruit than foliage. A very good producer of tasty small-medium sized red fruit.

T78. Andy Buckflat's – 69-74 days. This one I have had for a few years and keep forgetting to write it up in the catalogue. It is a good sized, (5-7 oz) slicer, round and red, born in clusters of 5-6 on the vines. Developed by Andy Buckflats.

T110. Calabacito Rojo – 75 Days. Large bushy plant offering loads of red, seedy, small (3-5oz), fattened, ribbed fruits that are quite sweet and early. Does well in hot, dry summers.

T112. Canesta Cluster – 75 days. here is another that looks just like "Ceylon", only with less ribbing...offered on a small 3 ft. plant! Each cluster contains deep red 3-5 fruits, the size of a double toonie. Flavor is modestly strong with some dryness and lots of seed. Peels easy. Ind.

T114. Caro Rich - A small power house of flavor and deep orange color. Named thus because it contains one of the highest levels of beta carotene of all tomato varieties...10's x normal values! Slightly flattened 6 oz. fully round fruits with sweet, mild acid and rich taste. Large bushy plants

T118. Cosmonot Volkov – 75 Days. Ukrainian variety named after the astronauts that were lost in 2011 in a Russian spaceship. A juicy, deep red, sweet, beefy 200 to 350 g, oval yet fattened tomato. Clusters will have from 4 to 6 fruits. Plants will grow to 4 ft. with regular leaves. Ind. One left.

T127. Fuzzy Red – 85 Days from Mexico. 4-5 oz, slightly flattened fruits are mildly sweet and meaty. The skin is a dusty rose/pink, covered with a silvery fine "fur" (like peaches!) Very crack free. Ind.

T129. Heinz – 70 days. This is the one, developed for Ketchup by those folks, bright red, meaty 6 oz. beefsteak type tomatoes on short plants. Determinate and crack resistant.

T130. Cluster Grande – 78 days. Known to be a good climber with clusters of 6-8 salad sized red tomatoes that keep a long time on the vine. Good taste.

T135. Muchmiel – 75 Days. from Spain, which means "Much Honey" in Spanish. The fruits are deep red, ranging from 100 to 180 grams (a lb. is 454 grams), slightly flattened, somewhat ribbed with yellow/green shoulders. Very productive. Good taste. Ind.

T142. Pearson – 80-90 Days. It produces tons of large, red, globular, smooth and very solid (perfect for canning....) fruits. Ind.

T148. Canabec Supera – 65 days. Dark pink, round tomato. 7 cm in diameter. Very good flavor. Compact plant, 1.20 meters tall, productive and early. Variety developed by

agronomist Roger Doucet in 1975 at the Saint-Hyacinthe Agricultural Research Station (Quebec). Determinate.

T149. Sasha's Altai – 57 days. Called "the best tomato in all of Siberia" and voted one of the best early tomatoes in the world. Amazing flavour, texture, productivity and earliness. Robust plants grow three to four feet tall setting fruit early in cool temperatures and continuing until frost. Excellent for snacking, salads and homemade tomato juice.

T154. Sandia Gem – 75 Days. These fruits were found in the Peruvian mountains, in an ancient (1800's) leather pouch and sprouted. This one is medium to large-sized, red great-flavored fruits that are produced in mid-season. Ind.

T159. Soldacki – aka Soldaki. Polish heirloom from Kralow, Poland. Tall potato-leafed vines produce all season long. Fruits are pink, about 16 oz, flattened globes, with low acid, yet intensely sweet flavor. Skin is very rough and thin...susceptible to cracking. Flesh is firm and meaty. Plants produce heavily. Good canner. Ind.

T178. Yasenichki Yabuchar – 78 Days. Performs real well in hot conditions. An apple shaped, apple red tomato variety, with excellent taste, offering from 3 to 4 fruits per cluster on highly productive plants, generous large to medium sized with very smooth skin. Long season producer.

T273. Csikos Boterno – 80 days. (aka Csikos Botermo) "Rose-Marie of Australia says "Csikos" are horse herders in Hungary! They are descendants of the Magyar horse tribes and are as intrepid and independent as the American cowboy" (...c/o BC) A "cluster" tomato and a "wow" for me in 2009. Plants reached only 30". Packed full with ripening fruits, all identical...perfectly round 2", red-skinned with yellow brilliant striping. A heavy producer. Fruits came with great flavor, were very juicy and held well long after being picked. Most racemes carried 5 or more in a cluster. Couldn't help myself...too many ended their careers, not far from their birth place...in the garden! Ind.

T281. Kanner Hoell (aka Canner Howell) – 75 days. Large flattened, smooth red globes with great acidic flavor and an even greater yield! Very dependable and productive. Ind.

### **Tomato (*Lycopersicon esculentum*) – Green, Black or Purple**

20-25seeds per pkg. - \$3.50. Dates are from Transplants. Start indoors in March.

T35. Purple Calabash – 66 days – Called the ugliest tomato in the world, this plum colored, deeply ribbed fruit is flat and well, ugly. But the flavor can't be beat. Good for fresh eating and just keeping around for entertainment. Extremely drought tolerant.

T36. Purple Cherokee – 47 days – From the Cherokee Natives. Nice smoky black red fruit, flattened and larger with green shoulders sometimes but good for slicing. Nice flavor, low acid.

T37. Purple Russian – 45 days – Plum shaped darker smoky red tomatoes. Sometime splitting occurs but the flavor is excellent. Early and productive. Fruits are about 2-3 oz. Indeterminate.

T39. Andrea's Black Russian – 70 days. A variety brought back from Russia when my cousin visited there in 2010. Similar to Black Krim, dark coloring with green and red striping, great flavor.

TC83. Lime Green Salad – 65 days. Plants bloom with bouquet-type sprays, followed by loads of small to medium sized lime-green (olive) tomatoes. These change to amber with gentle green mottling. Fruits are full of juice, with a great tangy & spicy flavor. Flesh is dark lime-green inside. Another super heavy producer of "greens" in 2011. A compact 2 ft. high, rugose leafed plant, covered with multiple blooms. Very suitable for "pot" culture. Det.

TC84. Malachite Box Green – aka Malakhitovaya Shkatulka. 75 days. Said to have originated from Tamara Yaschenko, Byisk, Altai Russia. These smooth skinned, medium sized beefsteaks are a sight to behold with a taste to match! Skin is a haunting light lemon/lime green, over washed with orange/gold. Shoulders are a darker green and fruits gets lighter toward the blossom tip end. People claim the flavor is unusual, like sweet melons! Indeterminate.

T90. Tasmanian Chocolate – 80 days. Good sized fruits, flattish and dark brown with good smoky flavor.

T100. Black Sea Man – 70 days. One of the most compact varieties in the "Black" family... only about 34". This does not stop them from pushing out fruits like no tomorrow. Another Russian tomato that carries the potato leaf gene. The fruits are medium-sized, (100-200g) muddy brown with green shoulders. The slices from this one is very intriguing, gray and brick red blends. For some reason it does not like the heat. The flavor on the other hand is bold and tasty! Determinant.

T128. Green Pear - 85 days. Plants grow to 6ft! A very rare version of pear- shaped fruits of 2" (or 2-3 oz.) Flavor is off the charts, a combination of fruity flavored flesh and "sweet acidic" juice. Color is a very pretty chartreuse (green/yellow), trusses loaded (30+) with tons ripe green pear like fruits.

T144. Big Zebra – 85 days. Mandy originally obtained from Val McMurray, BC. A consistently huge ( 12-16 oz...) semi-round beefsteak type tomato variety that starts out

looking like "Green Zebra", but ripens to deep green, deep red with yellow stripes on the outside and green and pink tones on the inside! Can be used just before it is completely ripe, as fried green tomatoes, providing a crisp citrus, crunchy flavor. Flavor is mild and slightly sweet when ripe. Ind.

T264. Black Ethiopian – 80 days. From the Ukraine. Be prepared for extremely heavy production of deep reddish/brown/bronze 5oz luscious plum-shaped fruits. One of the darkest colors known. Plants and fruits are a knockout! Flavor is pure ambrosia, rich and tangy. A highly prized tomato of the world. Resists cracking. Ind.

T265. Black Giant – 75 Days. nother top performer of past years. Color was quite different from the typical "Black Brandywines". Fruit was 2 lbs or more, and loaded ALL over the plants! Another classic smoky/sweet flavored tomato with more fruit than leaves! Plants grew to only 3 feet...really very small for such monster-sized plants! Ind.

T267. Black Prince – 70 days. Originated from Irkutsk, Siberia. Deep garnet/brown/black fruits are perfect round globes of 6-12 oz with brick red flesh and green gel seed cells. Their taste is great...a lovely blend of old-fashioned with the smoky, rich and sweet. The fruits appear not to be as frail as "Black Krim" (less thin skin...) therefore no cracking has been noticed. Plants are not too large, staying around 3 ft. Harvest when the shoulders still have a hint of green. Always a reliable and interesting variety for me.(as you will soon find out! ) Ind.

T278. Green Giant – 80-90 days. These German beefsteaks won best overall at the 2005 in Cincinnati's CHOPTAS tomato festival. They have a juicy complex, melon like flavor. Fruits are deep green when ripe, with no amber to speak of. Flesh bears no pink tones. The grand oblate, smooth and "thin"-skinned beefsteaks produce 17-28oz sized fruits. Texture is meaty with very few seed cavities. When ripe they need to be eaten or used as they do not last long.

T282. Kansas Depression – 80 days. Purple pink beefsteaks that can reach 2 to 3 lbs. Plants are once again showing potato-leaf form. One of the better varieties that will take heat... hands down. Ind.

### **Tomato (*Lycopersicon esculentum*) – Yellow, Orange, or striped in those colors - LOW IN ACID**

\$3.50. Dates from Transplants. Start indoors in March

T32. Persimmon – 85 days – Lovely deep orange, softer fruits up to 1 lb. in size. Late season, resistant to cracking. Delicious sweet fruity flavor. Plants spread 3-5'.



T34. Pumpkin Tomato – 82 days – Large, med. orange fruits with uneven bottoms, but make good slicers because of nice flavor. Fruits are at least 1 lb. each.

T52. Yellow Stuffer – 77 days – Slightly translucent yellow in color, these fruits are great for stuffing, as the name implies as it is hollow on the inside, the seeds few and close to the center core in an interesting gelly-brain formation. Fun and tasty.

T87. Striped Cavern - 65 days. There were fun to grow as well. They are a stuffing tomato, not quite as large as the yellow stuffer, but a bit more productive. They have 2 hollow cavities, where the seeds cluster around in a brain-like mass which are easily removed. The flesh ripens from light yellow to a deeper orange with darker stripes. Beautiful tomato and good taste.

T88. Striped German - 78 days. These tomatoes are a bit smaller and the stripes are not as noticeable as I thought they would be. They are good slicers for salads or fresh eating, but are a bit later for longer season growers. Large sprawling plants.

T109. Bush Goliath Gold – 75-80 Days. Mandy came across this one from a planting of “Bush Goliath” a red form.....not knowing that another color existed. All that grew out was this astounding variety, with all the same fine qualities, but in deep gold! She believes it may be a tree form tomato with super production. It offered about 6 clusters of 5-6 beefsteak (semi-oval/round) fruits in each with each tomato weighing about 9 to 12 oz.! Fruits were a good balance between sweet and acidic, but not too much of both. Determinate

T115. Cheesemanii – 60 days. (aka Cheeseman, aka Lycopersion cheesemanii f. minor) A wild species that looks like and tastes better the smallest “grape” tomatoes from the grocery store! Small pear/oval shaped, bright orange/red with a piercing complex acidic and sweet flavor. Taste tests rate this one – 9/10. This variety was used in breeding programs for its interestingly powerful beta-carotene gene. Plants grow “wild” with huge masses of fruit. Very rare. Ind.

T136. Nebraska Wedding – 80-100 Days. An early “setter”, as early as June. Plants, tolerant of a wide variety of climate issues, produce 8-10oz (3”) fruits of good favor, in brilliant orange in acceptable amounts. Shoulders are smooth and never crack. Sweeter than average with low acid levels. Produced in modest clusters. Ind.

T140. Yellow Brandywine – 80 days. Production was grand, with the ground litterly covered solid, with this fine big golden yellow beefsteaks! Pure yellow fruits are flattened, oval/round, popping heavy-weights of 12-16oz. Flesh is typical “brandywine”, smooth, rich – sweet/acidic combo and meaty/juicy. Taste trials scored this one at 10/10! Plants are

vigorous...5 ft. There are several forms of this one: 1)Platfoot Strain from seed saved by Gary Platfoot. Supposed to have improved attributes! 2) Charlie Knoy of Bloomfield, IN. says his are larger (12-24oz)... of equal quality. Ind.

T141. Orange Russian #117 – 90 Days. Beautiful variety of colors on every seed grown. Photogenic oxheart shaped fruits on traditional plants. Variations of red, yellow and orange with mottling and striping quite common. Great production, meaty and few seeds.

T145. Orange King – 78 days. Bushy plants are loaded with 5 oz. Good sized orange tomatoes with a great taste. Determinant.

T150. Ruffled Orange - aka Mandy’s Mystery Ruffled. Showed up in a batch of plantings of “Orange Strawberry”. Very unusual, looking like a pumped up orange infused “Bali” bearing from 7 to 11 large lobes, having a squashed appearance, in a larger 8 to 12 oz. size. Great favor, lots of juice, but with meaty texture.. Ind.

T172. Velvet Yellow – 70-75 days. A stable variation of Velvet Red, growing yellow fruits with good favor. Only 16” tall with the typical “fuzzy” stems and leaves. Very Rare! Determinate.

T251. Orange Fleshed Purple Smudge – 75 – 80 days. Wow! The most unique tomato var. I have ever seen! I have grown it’s “cousin” ...”Purple Smudge”, so knew a little of what to expect, BUT was not prepared for this one. This stunning vibrant orange flattened tangerine was brushed with deep purple streaks on its cheeks, near its stem end. Its flat shape, gentle ribbing (in some fruits...) and purple “painted” pigment makes it a show stopper. Flavor is pleasantly sweet, almost fruit-like. Flesh was amber/yellow/orange (all of my favorite colors!) ,producing modestly in clusters of 3-5, with fruits weighing in at 5-10 oz. Producing all season. Ind.

T275. Djena Lee’s Golden Girl – 80 days. Produced by & named after a native Indian girl...D. Jena Lee, who began growing this tomato in Minnesota & Illinois in the 1920’s and won with it at the Chicago Fair for 10 consecutive years. Beautiful golden yellow round fruits of fairly large size, with great flavor: sweet, smooth and tangy. Very good all season production. Indeterminate

T283. Kentucky Beefsteak – 80 days. A wonderful deep orange beefsteak tomato that will grow to 2 lbs, and its flavor...very sweet, mild and fruity. Good producer, more prone to leaf diseases but still worth growing. Ind.

T299. Uluru Ochre Dwarf – 75 days. It is a dwarf “tree type” with rugose lvs. and medium to large sized gently ruffled fruits. Unique coloration of orange skinned with green/purple overtones...with some calling it their first black/orange. Flesh is also strange...having amber/orange/green tones. Fruits are quite tasty, but monitor for over-ripeness.

T301. Yellow Bell – 70-85 days. Grown in southern Appalachians for many years. A family heirloom from Tennessee in the 1800's and a favorite there. Light yellow colored, paste "Roma" tomato that offers dry, meaty flesh, great for cooking into yellow sauces & catsup! Fruits are 4" long, elongated, slender pear-shape with good eating qualities. Plants are vigorous and very productive. Ind.

### **Tomato (*Lycopersicon esculentum*) – Oxheart and Extra Large**

20-25 seeds per pkg. - \$3.50. Dates are from Transplants. Start indoors in March

T58. Oxheart Giant – 80 days. Very large, slightly oval fruits, usually 6-7 oz. in size. Good for canning, slicing or sauces. Heritage variety.

T73. Wentzell – 78 days. A great big, flattish, red slicer of good skin and flesh quality for slicing, sauces, salsa and fresh eating. Fruits are about 8 oz. sometimes bigger. Very nice tomato.

T75. Colossus -78 days. One of the largest tomatoes you can grow. They overwhelm the plant with red, and there are so many huge fruits that it is hard to see the plant. At least a lb. in most cases. Large red slicer.

T146. Zeigler's Fleisch – 70-80 Days. From Austria! Attractive deep red, round, smooth, 10 oz slicers with excellent flavor, rating 8/10. Fruits keep well after picking. Plants are healthy & vigorous, yet staying small, <20 ". Production and size was outstanding for one so small. Ideal big tomato for containers.

T185. German Red Strawberry – 85-90 days. German Heirloom. 5' plants with huge yields. Big red strawberry-shaped fruits, with mild ribbing which converge to a defined point (just like a big strawberry)!. Some versions have green shoulders, which make them that more interesting. They average from 12oz to 1lb.(some have recorded between 2-3 lbs!) with meaty flesh and an excellent taste, that is on the acidic side! Ind.

T225. Legend – 68 days. Considering its size, these plants really produce early. 8 oz., real red, egg shaped fruited variety offers very early production. Flavor is a nice blend and texture is meaty, solid with very FEW seeds. Plants are small...3 ft. offering excellent resistance to late blight, making then a suitable choice for greenhouse production and cooler weather growing. They also have great heat/drought tolerance and their over-abundant leaves provide good sun-scald protection. Determinate.

T260. Aussie – 80 days. heirloom from Australia. An impressive pink beefsteak to show off to your friends! Huge fruits of 1-2 lbs, borne abundantly on vigorous vines. Bursting with a great blend of sugar and acid....old-fashioned. Ind.

T261. Bearo – 75 days. A climbing tomato that can be easily used to shade patios or create green fencing. Feed this one well and water often as it grows to 12 feet in a short period of time and bears an abundance of chubby (2-4 oz) plum shaped red fruit! Has excellent acidic flavor (perfect for canning/freezing...). Indet.

T262. Kosovo – 75-80 days. Brought back from Kosovo by a UN worker. This variety offers huge, flattened, purple-red, heart-shaped fruits with weights of 10oz-18oz-1lb. possible. Their insides shimmer...a deep rose/pink. The flavor sets it apart from most others: sweet, rich and juicy, with intense acid to sugar balance. Delectable! One grower says they received 24 fruits from one plant. Wispy foliaged plants are very productive as well. Ind.

T271. Clustermato – 70 days. Mandy describes this one as beyond excellent. A compact 2.5' plant with clusters of 3-4 tomatoes that can easily reach 1 lb. or more each. Off the charts for flavor and performance.

T272. Portuguese Bull's Heart – 70-75 days. Portuguese heirloom oxheart of exceptional quality! Regular leaf, Fruits are huge, mostly 2 lbs, deep rose red and heavy. Most trusses had from 3 to 6 oz each! Indet.

T274. Dad's Mug – 80 days. Said to be for stuffing but these giant pinky rose oxhearts are very meaty and worthy of sauce or salsa. They are so large and juicy that they seem to burst the skin, and have great flavor as well. They will produce huge amounts of tomatoes if you let them sprawl on the ground instead of staking, indeterminate.

T280. Husky Red – 60 days. A "tree" tomato variety, one of the stockiest, toughest plants, totally loaded, with 5-7oz red fruits, and still standing. This variety causes several branches to form, from the base, just like a small pine tree. Plants are dwarf <24". Fruits are very round, tasty & vermilion red. It also matures earlier than 60 days. Determinate. May not bear true seed but worth a try.

T287. Monomahk's Hat – 75 days. A Russian heirloom named after a Tsars' crown! (said to be named after the Diamond encrusted coronation crown that Peter the Great wore...) These plants produce huge wedge, heart-shaped fruits growing close to 2 lbs! Flavor is honey-like sweetness and crave-able! Raspberry red in color and meaty. Semi-Det. & early!

T296. Sylvan Gaume – 70-75 days. Thought to be a Russian heirloom brought to Canada with Settlers. Its superred huge hearts can reach 3 lb.+! Chubby and very heavy. Not only

that, its flavor (classic old-time tomato, wonderfully rich, sweet & meaty) and its yields are both outstanding!

T300. Wes' – 80 days. A large oxheart tomato with meaty sweet juicy flesh. Good producer, fruit is red.

T304. Jerusalem – 70-75 days. Large heart-shaped rose/red "heavy" fruits of .75 to 1lb. Weights with very good flavor, rated @ 8/10. Plants originally from Isreal, and grow untypically large for an oxheart type, with huge yields expected and received! Ind.

**Tomato (*Lycopersicon esculentum*) – Pink, White, Striped, or other**  
20-25seeds per pkg. - \$3.50. Dates are from Transplants. Start indoors in March  
THESE ARE LOWER IN ACID.

T134. Lutescent – 65 days. (aka Livingstone Honor Bright) Introduced by Alexander Livingstone in 1897. This very odd variety starts out with very pale lime/yellow/green leaves and stems! Then it starts producing flowers, which are white not yellow. THEN the fruits arrive...pure white! THEN they change to light green! As they start to ripen, they change to pale yellow, to bright yellow, to light orange, to dark orange and then to scarlet red, when fully ripe. What is really amazing is to see all these colors on the plant at the same time, contrasted with that light lime green foliage! The final red fruits are medium-sized (about 6-8oz) with very appealing tart flavor, for one so odd. They will start early and continue right till frost. Production was very good. Plants did not grow tall, staying a mere 30". Ind.

T139. White Zebra – 85 days. From Norwood Meiners of Mandeville, LA. The size of these are very similar to all the "Zebra" types out there, with one amazing difference, this one has a white color base with yellow & green jagged stripes shot over. The smallish (1 1/2" to 2") fruits are slightly flattish with roundish checks and its skin is velvety smooth. Very good flavor, if you happen to like some chewy texture. Production is outstanding for plants that do not get too tall. Ind.

T151. Ruffled Pink – aka Pink Ruffled, Pink Accordion Fruits are exactly as the yellow variety described below, except these "colored" ones end up a soft dusty pink when ripe. Flavor is mild and sweet. Texture is very smooth. The "ribbing" on these are far more pronounced than others this series. Plants can get 4' tall and spread a lot. Indeterminate

T297. Tlacolula Pink -75-80 days. (aka Tlacolula Pink Pleated, aka Tlacolula Pink Ribbed) Magnificent heirloom collected by a friend to BC seeds in Tlacolula, Mexico. These actual, pear-shaped fruits have deep ruffles and ribs giving them an unusual appearance. Fruits are deeper, girth wise, than the "Ruffled" series.....and the ribs taper and smooth out

running to the top. (See photo in Flickr...) Fruits are velvet rose pink, with occasional pale green/yellow shoulders. Their size ranges from 5" across to 3" wide and 3" deep. Most have a small hollow center, with thick walls, good juice and quite good flavor. Plants are very healthy and vigorous. Ind.

**Cherry Tomato types** - 20-25 seeds per pkg. - \$3.50. **Start indoors in late March.**

TC3. Black Plum – 65 days – Early and dark skinned, plum shaped tomatoes with slightly smokey flavor. Cute in the salad bowl or tasty for fresh eating.

TC4. Chadwick Cherry – 67 days – later cherry type, good size and flavor, developed not to split. Bushes can be huge.

TC10. Coyote – 82 days - very light yellow, almost white cherry tomatoes, very small and late.

TC13. Camp Joy – 60-70 days – These tomatoes might not be considered cherry tomatoes as the larger ones can reach 1 1/2 to 2 " in diameter. But they make a nice treat just to eat right in the garden, good flavor.

TC14. Golden Nugget – 65-75 days. Sweet, early producer that boasts generous bunches of small deep golden cherry tomatoes.

TC20. Yellow banana – 68 days. A later variety of cherry tomato that is elongated and yellow-orange. Great flavor.

TC21. Small tomato medley – 50-60 days. A mixture of all kinds of small tomatoes, good to eat off the bush. 30 seeds for \$4.00. All sizes, shapes, colors and tastes, guaranteed to please.

TC25. OSU Blue - 78-90 days. Larger than a typical cherry variety, more a small tomato. One I had to try, given my penchant for different colored tomatoes! There were very blue all the way through the season, making it an interesting addition to the tomato patch, and when they ripen they retain the tinged shoulders that almost look black then. As an eating tomato they have a sharp taste. Try them!

TC28. Belle Star - 67 days. A good tomato for fresh eating, cutting into salad or using in sauces. It is a bit firmer, about 3 oz. each and clusters on compact plants are large. Good producer.

TC34. Red Currant – 65 days – very prolific producer of small ½ inch or smaller cherry tomatoes of intensely good flavor. Vines can take over if not pruned to one or two climbing vines.

TC40. Green Grape – 70 days. Green cherry tomatoes with a slight green stripe, 1 oz. each. Grapes are born in clusters, but are not like a grape tomato shape, more round. Winning taste combination of sweet and tart. My fave.

TC43. Red Velvet – 68 days. Heirloom of unique characters. Plants leaves are covered in small fine hairs that make the plant appear to be slightly grey and fuzzy. Fruits are 1-2 oz and deep red and sweet. Quite a show piece.

TC44. Rainbow Cherry mix – 70 days. A mix of a color blend of all my favorite types of summer cherry tomatoes, in all colors, chosen for abundance and taste. **\$4.00**

TC49. Whippersnapper – 65 days. This little bush cherry is perfect for backyard garden pots. Produces good size clusters of 2 oz. red, pointed end cherry tomatoes with good flavor. Great for small spaces.

TC51. Blondkopfchen - 70-80 days. From Germany. Small golden yellow cherry, ¾", excellent balanced sweet/acid flavor, hanging in huge trusses like grapes. Will continue bearing till frost. Fruits hold along time on the vine without cracking. Plants growing to 5+ ft. tall. Ind.

TC54. Hypertruss – Centriflor Red – 70 days from transplants. Bred by Peace Seeds of Corvallis, Oregon. Huge sprays and clusters of small cherry tomatoes that ripen to a medium red color, producing as many as 150 per truss in a good garden! Great sweet taste.

TC55. Hypertruss – Centriflor Yellow – 70 days from transplants. Bred by Peace Seeds of Corvallis, Oregon. Huge sprays and clusters of small cherry tomatoes that ripen to a medium yellow color, producing as many as 150 per truss in a good garden! Great sweet taste.

TC56. Ildi – 78 days.. Of European origin. aka "Yellow Grapes". The bright yellow fruits with tiny pointy ends. Fruits are sweet, with a tart under-bite, staying perfect for long periods on the vine, will not crack or drop fruit. Huge "trusses or bunches" make up an incredible 50-100 fruits per. Plants can grow up to 8 feet. Long season producer. Indeterminate

TC57. Ivory Pear – 70 day. Very rare! Plants are very heavy producers. Small pear-shaped fruits, in translucent ivory white and pale yellow tones. Taste is unusually sweet.

TC60 – Red Pear – 75 days. Small deep red 1 ½" pear-shaped fruits (necks are long and slender...resembling tiny bowling pins) were popular then for making tomato figs.

TC62. Reisentraube – Yellow grape – 75-90 days. Grape Vine Yellow, Plants are very strong (5-6 ft.), offering up tons of yellow/gold 1" oval/round fruits with distinctive pointy blossom ends (or nipples). Flavor is less "tomatoey" and more sweet than its red counterpart. Ind.

TC64. Bali – 75 days. This tomato is almost a cherry type, except it is deeply lobed, many on the sprawling plant and the flavor is to die for. It is just amazing. Like a mini-Bear Claw.

TC69. Yellow Grape - 69 days. Plants are vigorous (6 ft.+) offering copious amounts of yellow grape-like fruits of >1" all season long. Fruits are quite delicious, very juicy. Indeterminate.

TC72. Golden Sweet II – 68 days. A cherry tomato that is bright orange with a slight pear shape, born on tall plants, and sprays of 10-12 tomatoes each. Good sweet flavor and does not split.

TC79. Thai Pink Egg – 70 days. One from Mandy's Collection. Indeterminate plants adapt to the seasons but are always loaded with huge sprays of small oval shaped light pink sweet mild tomatoes.

TC81. Vanessa – 67 days. Grew this one out and it has good sized clusters of cherry pink/red grape shaped tomatoes, which are about 1 oz each. Seems to be a determinant variety. Good producer.

TC82. Chocolate Cherry – 65-70 days. prolific, cherry-sized tomato cultivar known for its unique, deep reddish-brown color and sweet, rich flavor with hints of earthiness. These small, round tomatoes grow in clusters on vigorous, indeterminate plants

TC88. Mini Orange – 70 days. I find all orange tomatoes much more flavorful than other colors, except green. But this one makes medium salad sized cherry tomatoes, born on a more compact plant, perfect size for snacking.

TC99. Garden (yellow) Peach - 76 days. This smaller salad tomato is fuzzy and peach colored, hence the name. Flavor is mild and fruity. Fun to grow.

**Tomatoes – Pots, Determinants, Keepers and small types** - \$3.50 per package. Some of the determinants are listed here, but not all, see regular listings also.

T21. Longkeeper Yellow – 80 days – Usually earlier, this year, due to the weather it was hard to get fruit set. Dependable well-known tomato, bred for storage. Keeps 'til Christmas usually.

T122. Alaskan Fancy – 55 days. Earliest production on 3ft. tall plants offering 5-6 oz. red fruits, super heavy, loaded with juice, on vigorous vines. Fruits are unique, having a slightly “squarish/roundish/slightly elongated” form. Determinate.

T123. Boney M – 69 days. Named after the band, not sure why. They are a good pot tomato or one for those who want larger firm round red tomatoes on determinate plants. 18-20” tops.

T124. Early Wonder – 54 Days. Another very compact (<20”) tomato variety. 6 oz. deep rose/red, perfectly round fruits produced in much abundance. Flavor is impressive for one so small with full bodied flavor like a real big red. Det.

T131. Early Annie – 60 days. An exceptional tomato combining earliness, productiveness and beautiful medium sized blemish free orange red fruit. Excellent for canning, slicing or salads. Determinate, regular leaf foliage.

T135. Turbo Jet – 69 days. A determinate type that is super small, 18-20” tops, but is loaded with medium sized red tomatoes, round and juicy. Ripens all at once.

T137. Uralskiy Ranniy – 68 days. As Turbo Jet, with good flavor and production. Do well in pots.

T147. Micro Tom – 50-70 days. The world’s smallest tomato. Developed by Drs. J. M. Scott and B. K. Harbaugh at the University of Florida. Will grow to only 4” to 5” tall, bearing so much fruit that it hard to believe it without seeing for oneself! (see photo at Flickr) The gigantic (½”- ¾”) fruits are scarlet red, slightly oval with a pointy end. Their flavor is remarkable.....really tomatoey! The plants, because of their tight bushy rugose habit, need to have lots of air or will develop grey leaf spot, when conditions are moist. (mulch the soil surface, as a barrier...) A wonderful conversation piece for patios, window boxes and tiny raised garden beds. Too small for regular stops! Sets and forms fruit early, but takes awhile to ripen. Determinate.

T227. Lunch Bucket – 67 days. Small red fruits are perfect for children’s lunch boxes, about (4-5oz.) Flavor is unusual...spicy and salty at the same time. Grows up to 8’ and produces fruits very fast.

T257. A’s Red Keeper – 80 days. A stable form of the red keeper tomatoes with noted improvement in storage and flavor. Fruits are large, red, born on short determinate plants.

T269. Bushy 18” – 62 days. Bright red round med-large fruits on such a small plant of only 18”! Fruit is mild with a hint of sweetness and are blemish free. Plants display the “rugose” appearance...very strong, upright, able to support itself well. They are also drought tolerant and will yield well. Compact...perfect for pots. Determinate.

T290. Patio (M’s) – 70 days. Open-pollinated version of Patio by Mandy. One of the most popular varieties for growing on patios, decks or in window boxes. The 24” plants are also great for small gardens with limited space. They will produce huge harvests of bright red globes (3-4oz) with good flav or. Determinate.

T293. Red Robin – 55 days. Dwarf variety of cherry tomatoes, great for hanging baskets, window sills or patio growing. Plants mature to 8” – 12”, bearing masses of ¾” red fruits with mild sweet flavor. Their skin is very tender and the fruits will taste great even when it is grown indoors. Determinate.

T294. Reverend Marrow’s Long Yellow – 80 days. As with most Longkeepers these are Determinate plants, rugosa leaf, producing huge clusters of good sized fruits. Pick prior to frost and keep inside in a warm place. They ripen slowly from inside out and are pinky orange when ripe. Keep a long time but not in the fridge.

T307. Giallo a’Grappoli – 80+ days. At first glance you might not even consider this one as it is very long in maturing but it was created that way. It is a 2” cherry tomato born on 5’ vines that continue to hold their shape, texture and appearance, ripening into the deep winter indoors. They eventually turn into the sweet treasures of mid winter when tomatoes are scarce and fresh is sought after. One for the advanced grower. Ind.

**Tomatoes – Paste types – For salsa, sauces and tomato paste**  
\$3.50 per package. 15 seeds per package, unless stated.

T7. Amish Paste - 83 days. - heirloom variety, good shape and size. Limited quantities. See mixes for more offerings.

T59. Carol Chyko’s Big Paste – 88 days. These enormous tomatoes are not really paste tomatoes as you would think of them. They are great eating tomatoes, flat and round, but can be used for good paste if boiled down. They are also good keepers, but late. That’s ok, cause they ripen in the basement quite well.



T69. Saucy mix – 60-75 days. Mix of the best paste and sauce tomatoes.

T71. Jitomate Bulito – 90 days. Very late for this region. This is an old Zapotec natives variety from S. American states. Tomatoes are elongated paste types with a pointy end. Good variety.

T79. Momma Leone's – 78 days. These paste tomatoes are enormous and firm as well. Great for sauces, paste and salsa. Winner. Many on the clusters, many clusters on the plants.

T81. Debarao - 78-85 days. A late paste tomato. Large oblong paste tomatoes, rounded blossom end and full meaty texture. Not that many on a plant but the size is very good.

T82. Fierette - 75 days. Originally obtained from the Devonian Botanical Gardens seeds, these tomatoes are large, elongated with a point on the growing end. Massive clusters, large plants, later but worth the extra time starting indoors. Good for canning, sauce and paste, or salsa. A winner for sure. In the Devonian trials they said the staff thought they were the best tasting of the kinds they grew that year.

T105. Orange Roma – 75 days. A 3-4" long, tapered orange paste tomato that is awesome as a base for tomato or hot sauces when a change is what you are after. So beautiful on the plant with deep tomato flavor.

T126. Flamenco - 69 Days. A stable cross between Silvery Fir Tree and Floridade. The first is known for feather foliage and earliness and the latter for heat, drought tolerance and disease resistance. Grows to a 4 ft. bushy plant (semi-determinate), loaded with highly flavorful (acidic/sugar balance) 2" round yet flattened red fruits.

T133. Striped Roman – 75 days. Original seed (they say...) came from a variety found in John Swenson's garden. A possible crossing result of 2 heirloom varieties, "Antique Roman" and "Banana Legs". Very productive plants, growing not too tall. A lot of growers are having varied results with this one. Fruits range from 4"-5" long x 2" wide OR ...6-8oz in weight. The flesh of these are very meaty, yet smooth textured, thick with few seeds. The flavor is sweet, mild with some juice (unusual for a Roma). The color is striking....carrot-shaped plums, with orange and scarlet red jagged stripes running down their length. Loved by chefs, looking for a perfect size, brilliance, meatiness and flavor! Keeps well. Ind.

T152. Kibit's Ukrainian – 63 days. An unusually compact (18") Roma. 4-5oz. scarlet red elongated fruits with "pushed in" or pointy tips on the bottom end. The small plants showed more fruit (en masse) than either stems or leaves. The flesh was meaty, sweet &

juicy and despite it being a Roma, was quite tasty. A great welcome in the sauce pan and the pot! Determinate

T190. Franchi's Giant Pear – 80 Days. An heirloom "provided" by Franchi Sementi of Italy. Reports of 1 lb. are not uncommon, but it is uncommon to see this much vertical ribbing in a Roma type. Very beautiful and very meaty and excellent flavored tomato. Plants are robust at 6 ft. Ind. One packet left.

T191. Gezahante – 72 Days. A heavily pleated, Roma-shaped fruit, 3 – 4" long, with beautiful scarlet red/orange/yellow/green coloration, 6 to 10 oz. Plants were strong and extremely productive. Fruits offered in clusters of 3 – 6 per. The flesh is drier and mild. Ind. One packet left.

T194. Italian Red Pear – 80 days. The fruits are large, scarlet red, pear-shaped with some ribbing on the top half of each fruit, giving it a indented appearance. Their thin skin make them easy for peeling and their sweet flavor is a bonus. A "Roma" with many fine qualities. Great for eating AND for processing. Ind.

T203. Roman Candle – 70 days. Semi-ferny leafed small 2 ft. Plants produce copious amounts of beautiful shiny (neon) lemon/yellow, elongated banana-shaped fruits. A paste tomato, few seeds, meaty. Plants described as a "bushy" determinate.

T204. Teton de Venice - 78 days. Love these tomatoes. They are like a giant Heart shape, so unique they are hard to describe. Growing 8-10 oz., these plants produce red tomatoes with a green shoulder and lots on the plant. They produced many throughout the summer, with firm thick flesh of exceptional quality.

T256. A's Mini Mouse – 70 days. Mandy discovered this one at a local market. Looks like a slim 1 oz. Roma with a pointy tip. Rather juicy, yet retains a very thick outer skin. Plants are capable of real heights like 5 to 8 feet (if you let them) Heavy producer. Stores well for a long time. Ind.

T289. Omar's Lebanese - 80 days. Came to North America with overseas student. One of the largest tomatoes grown! Gently ribbed, huge pink fruits, as large as 3-4 lbs with green shoulders. These mammoth fruits also have sweetness & flavor. Good yields on disease-tolerant, strong vigorous plants. Ind.

T292. Jersey Devil – 80 days. The ultimate scarlet, deep red "paster" tomato made popular by a seed company, no longer in business. Known for its pointed, almost twisted style of fruits. The impressive plants are prolific, pumping out very slender long "pepper-like", slim fruits of 4" to 6" long. This "banana pepper" tomato is very meaty, and unlike hot peppers...very sweet, with few seeds. Ind.



T308. Memorial Polish Paste – 75 days. Original seeds were obtained from Carolyn Herriot of Victoria BC, 1995, via a Polish Immigrant. Fruits are roundish “pear” shaped, combined with some fluting. Good flavor and production.

**Others - Things that don't fit anywhere else - \$3.50 per packet.**

OT16. Sorghum – Broom Corn. 105 days for broom stalks. 50+ seeds. This variety grows tall like corn with multicolored seed heads forming late in the season. Green stalks can be cut and used to make straw brooms. Fun to grow for a change.

For Edible oil seeds see Sunflowers in Flower section and flax and canola in the grains section.

**Trees and Fruiting Shrubs – So you can grow your own landscaping and groceries!**

\$3.50 per packet – quantities vary depending upon variety, per package.

TR1. High Bush Cranberry - Another wild edible from tall shrubs that are abundant producers and yield red berries in the fall for uses similar to red currants. A must with turkey. Instructions included.

TR5. Scotch Pine – or Scotch pine, is one of the ornamental pines brought to Alberta by settlers and that likes to grow here. An uncommon trait is the long, graceful needles, common to pines, but especially long in this variety.

TR7. Jack Pine – A variant of the Lodgepole pines, these pines are not as straight, but have great character, loving sandy soils where they are readily found throughout the province. Used for shake manufacturing as they are resistant to rot and large enough to accommodate this use readily.

TR12. Fast-growing spruce (likely Norway) – obtained from cones of a neighbor, these spruce can grow incredibly fast here. Have a nice blue tinge but not blue spruce as the needles are softer.

TR14. Red Raspberry - yes you can grow from seed. Requires a cold hardening period while damp. Will yield in 2 years.

TR16. Colorado Blue Spruce – One of the most well known Spruces for landscape and shelterbelt uses. Beautiful deep blue color, large golden cones. Grow in starter trays with a layer of sand over top to prevent damping off, which they do very readily!!

TR17. Norway Spruce – large and dominant in the landscape, these trees are very rare in Alberta but can be found in some of the older shelterbelts in protected locations. They grow with a pendant habit, their long branches draping down and then growing upward at the tips. The cones are huge and the source of wonderful crafting materials for Christmas baskets and the like. Great trees.

TR19. Evans Cherry – 5-7 years before fruit production. Try these sour cherries, which were discovered by Dr. Evans in Devon, Alberta. Well known sour cherries for pie, juice, jelly and other uses. Absolute treasures for the prairies. Everyone should have one. Or 6.

TR18. Nanking Cherry – 3 years to fruit production from seeds. These are my favorite sweet cherries because they are easy to grow from seed, abundantly producing small ½ inch sized sweet cherries that you can juice, turn into wine, jelly, jam or what have you. If you don't get to them all the birds will clean up the rest. Loaded on the second year wood consistently every year and survive just fine here without any help.

TR20. Green Ash – This is a popular tree for landscaping as once established, it grows into a beautiful form, and is very hardy. Slow growing, it makes a solid wood for many purposes.

TR21. Red Elderberry – Use medicinally or for jelly or juice, these bushes are great for the wildlife also, feeding many birds on their migratory paths. We can use them too!!

TR24. Saskatoon – From wild varieties who produce well in subsequent years. Wild berries typically cycle every 7 years. These can get tall and bear handfuls of berries in huge clusters that make easy picking.

TR25. Tartarian Maple (Japanese) – Proven hardy on the prairies with some winter protection from the winds, these maples are bushy and very showy in the spring and fall. Great for landscaping and winter interest.

TR26. White Birch – Can be started from seed with a little care in a lofty soil mix. These trees are finely leaved and beautiful additions to the landscape. They present the well known paper-like bark in their 10th year and up. Require more water than other trees in establishment.

TR32. Manitoba Maple – These trees are all across the prairies and many people do not know that they can make maple syrup just like other maples, however, they have much greater tolerance to the low temperatures we get there. Plant a hedge and reap

the benefits later.

TR25. Landscape Cedar – The upright tall cedars that you see in front yards occasionally in Alberta, are where these seeds come from. In the right spot they can offer years of protection from the winds and provide a natural fence or screen.

TR26. Korean Stone Pine – Korean pines are one of a few species of pine that bear large cones with seeds that are used as pine nuts. This one takes a bit to get going and prefers a full sun, protected location.

TR27. Siberian Larch – A very large Larch species that survives well in our climate, and is often grown from bare root seedlings for a beautiful landscape tree. The large cones start off bright green with purple edges and ripen to brown in their second season.

TR28. Valiant Grape seed – A dark purple, smaller clustered grape that can be used like Concord grapes for wine, jelly or juice. Provide a sheltered winter location next to the south side of a building for good survivability.

TR30. Strawberry – Seascape – seed - Grow your own strawberries from seed. Plants bear fruit the second year on.

TR31. Thuja occidentalis – similar to the landscape cedar species above. For hedges and windrows once established.

### **Annual and Perennial Flowers - \$3.50 per packet.**

AM5. Love-Lies-Bleeding – Amaranth – 48 days. Beautiful drooping pink and red flower sprays that contain tiny light yellow, round edible seeds. Cook like quinoa or regular amaranth for a tasty treat or just enjoy the beauty of the plants. Leaves and stems of this plant also contain active red and purple pigments. Grow about 2.5 feet tall.

FL1. Columbine – Red Robin 20 seeds. Great flower for attracting bees and butterflies. Height: 18-28". Color is medium red with a lighter whitish center.

FL4. Calendula – Yellow and Orange favorites mix.

FL6. Petunias – 50 seeds or more

- b) Iced Salmon – salmon pink and slightly lighter shades.
- e) White/Pink mix – some white, some pink, some mixed both
- h) Pink mix – mix of all shades of pink.
- r) White Carmen mix - mixture of white frilly flowers with pink variations.

FL8. Bunny Tail Grass – 25 seeds per pkg. This fun grass is covered with fluffy, soft bunny tail seed heads that turn from green to light tan. Good for containers or the back of the flower bed. They are drought tolerant and ornamental for flower arrangements. 8-12" high.

FL10. Cirrus – Dusty Miller – the popular white leaved, fuzzy cirrus for borders and accents.

FL13. Strawberry Blight – An early beet relative that has edible leaves like lambs' quarters, and develops clumps of strawberry-shaped, and colored seed balls that have black seeds and are edible and somewhat sweet. It is an edible weed.

FL15. Sedum – Turkish Delight – a dark pink, purple-red Sedum, which is commonly used in dry areas and in borders. Starts out medium green with toothed leaves, coloring darker into the later summer. Seeds are born from multi-branched flower heads bearing small inconspicuous flowers in a medium pink color. Attractive bedding plant.

FL23. Nicotiana – Dark Pink mix – Taller plants, about 24", loaded with dark plum pink flowers from start of season to fall.

FL24. Marigolds – Orange sun, large bright orange

FL28. Marigold – red blast, darker red with yellow tones, small flowers, large plants

FL38. Snapdragons – Dark Red Wine - These flowers are a mix of deep purply red. Plants are 2' high.

FL39. Sunflowers – Rainbow blend – 25 seeds. 5-6", stunning blend of red, pink, burgundy, orange and yellow variations all mixed up in one flower sometimes. Very interesting and showy.

FL40. Sunflowers – Edible seeded – 25 seeds. Tall plants (over 3') with medium to large sized heads, grey striped seeds. Flowers are yellow and showy, typical of edible seeded varieties.

FL41. Sunflower – Mammoth Russian. 20 seeds. Giant 14" heads, and huge stalks, 2" around, growing up to 6-8' tall. Makes a great hedge, seeds for birds or humans and if you want, can use seeds for dye for fabrics.

FL44. Sunflower - Amazing blend – 25 seeds. 5-6'tall, deep green foliage, producing heads 4-6" across. Shades vary from bright yellow to yellow with red inside or on the

outside of the petals, or striped along each petal. Never know what you will get until they open.

FL45. Sunflower – Giant/Large Seeded. 15 seeds. 6' tall, huge thick stalks, large thick heads with giant long seeds. Good size for human eating.

FL46. Sunflower – Summertime Shine – 25 seeds. Bright yellow to deep yellow blends with some variation with red and orange.

FL49. Sunflower – Yellow Fields – 25 seeds. 5' tall, medium green leaves, and medium sized sunny yellow heads with slight variations of orange and red hints.

FL50. Sunflower – Black Seeded – 15 seeds. Small seeded black sunflower seeds producing 4-6 foot tall, smaller 6" heads of yellow with darker centers.

FL52. Sunflower – Giant White Seeded. Aka Titan. 15 seeds. Giant white seeded sunflower seeds in a very large sized head on 6' plants with a thick stalk. Good for birds or humans.

FL53. Sweet William – White. Perennial favorite with a white petal and pink heart color. Up to 18".

FL56. Poppy –

- A. Paul's Mix – mixed single colors
- C. Double Delusion Hot Pink – Frilly Pink
- D. Double light Pink - Shelley Pompom
- F. White seeded, Baking poppy
- G. Venus mix – Large pink, white frill
- H. Red w White Throat
- J. Single White
- K. Single Red
- L. Mr. Kastelic's single mix – all colors light to dark, singles
- M. Pink dream – white petals with hot pink inner edges
- N. Double Mix
- O. Light pink w white edge
- P. Large Hot Pink Ruffle
- Q. Fuschia with white throat
- T. Double Pink Peony

FL57. Cosmos – Dark Pink. A beloved favorite, in dark fuschia colors.

FL58. Fox Millet – A grass species with a single large spike type head with a unique form, used in flower arrangements.

FL62. Jacob's Tears – this is an old flower garden variety, grown for its huge corn like leaves, short stature and shooting out corn like tassels that will ripen bead like structures of pure white, used as beads.

FL63. Hollyhock Mix – mixed. All colors together of the famous flower.

FL64. Hollyhock mix – Old fashioned single flowered blend of pink and white flowers, growing up to 10' tall. Make a wonderful hedge. Need some wind support.

Queen Anne's Lace, see herbs.

FL68. Nasturtium – Dwarf Mixed - A less sprawling mix of nasturtium.

FL70. Nasturtium Mix – All the colors of yellow, orange and red with light green variegated foliage.

FL74. Pansy – Bright yellow and burgundy purple throat

FL75. Pansy - mixed

FL76. Pansy – Burgundy top petal Yellow orange below

FL77. Pansy – Dark purple solid

FL99. Strawflowers – In various colors, mixed or singly

- d. Red Mix
  - a. Mixed colors
  - e. White Mix
  - b. Orange variations
  - e. All the pinks

FL103. Black Indian Hemp (Alberta Milkweed) *Apocynum cannabinum*. A milkweed, but not the true milkweed, this plant is commonly used by butterflies and bees in the forest edges of properties. Slender red striped pods come later and release a fine seed with hairs attached, which get carried in the wind to reseed. Rare.

FL105. Coleus – White/Green/Pink variation mix. 70 days from seed. Start indoors early. Lovely mix of various shades of green with white, dark and light pink variations. All are in same shading to coordinate flowerbed colors.

FL109. Zinnia - Plum Queen mix – a beautiful deep red-purple flower, round and gorgeous.

FL110. Zinnias – Giant Cactus mix – Large flowered zinnias in all sorts of colors

FL111. Zinnia – Salsiando mix – a medium sized zinnia flower, with all the hot colors, in orange, red, rust, yellow, gold and multicolor in one flower.

FL112. Zinnia – mixed – includes pompoms, salsiandos and cactus types.

FL116. Ice plant – Passion Mix – 15 seeds per pkg. Limited offering. This succulent is one of my favorite plants, easy to grow and producing captivating flowers and foliage. Low spreading ground cover or pot plant, flowers and leaves get hot pink with some plants are hot orange also.

