



Printed by Denise O'Reilly
2026

A'Bunadh Seeds
(A-boon-ark - The origin)

Seed Catalogue 2026
Open-Pollinated and Heirloom Seeds
for Short-Season 2B Areas

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Seed Listing 2025

VEGETABLES

Asparagus – per pkg. - \$3.50

A2. Martha Washington – a heritage variety known for its hardiness in our area and production of tender, green shoots in the spring. Grow from seed as above. Expect harvest starting in the third season.

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

10-15 seeds per pkg. - \$3.50

Fava and Broad Beans are also called butter beans, as they have a smooth creamy texture when picked young and boiled. There are large seeded and small seeded varieties. They are an excellent source of natural fibre and can be dried and thrown into soups for a ready made protein source.

BF1. Bell Bean Fava – about 70 days. A great option for fava beans. The small green (½" seeds, come 4-5 to a pod, with prolific pod production and are delicious. They ripen to a mottled medium to dark brown within black pods and can also be roasted as a coffee substitute. These beans are extremely hardy and can also be used as a cover crop because they have excellent nitrogen-fixing abilities. Plants are 3-4 feet tall and naturally predator resistant.

BF2. Wilkeim type broad beans – 80 days. Nice big broad beans (1" medium green seeds), good producer of large pods on 6' plants. Eaten boiled or in stews. Seeds also dry well for seed saving. Leave on plant until pods are very plump, dry looking and blackening.

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

BF7. Bunyard's Exhibition – 1845 seed origin. 86 days. Very large 8" pods contain 6-7 light green 1" beans, on tall plants, yielding heavily. Seeds are eaten lightly boiled. Named so because they were often used in local fairs and exhibitions as a winning bench show entry. It's easy to see why!

BF9. Red Epicure – 72 days. A medium sized (3/4") bean variety with very nicely colored red seeds that start off bright pink in green pods. Medium sized 4' plants, and claim is seeds taste like chestnuts. Very unusual and attracts a lot of attention in the garden as an edible ornamental.

BF15. Coffee Bean – 70 days. These 3-4" plants create loads of small 3" green pods, filled with first green and then dark brown with dark brown undertones, these beans are small and delicious fresh, but are best known for their use roasted as a coffee alternative. They make interesting conversational pieces as well.

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. Plants are 2' high and wide, ripening from the bottom of the stem first.

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 green pods, and fresh green beans, ripening as described. A Slow Food Ark of Taste 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.

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 bright 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 – 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.

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.

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.

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

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.

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.

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.

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.

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.

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.

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.

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.

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.

BP23. Neckarkonigin – 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

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!

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.

BR12. Sadie's Horse Bean – 5 seeds per packet. 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.

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.

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.

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 also 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 Lohn – 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. AKA, Italian Sprouting. An heirloom variety that produces a 5-6" central head followed by many smaller side shoots that can develop seed. Limited quantities, 25 seeds.

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.

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 – 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.

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.

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.

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.

BC42. Romanesca broccoli – 70 days. Limited offering of this classic light green pointed cauliflower/broccoli. Loaded with antioxidants. 20 seeds.

BC49. Broccoli, Purple Sprouting – 57 days. A quick raab type of broccoli, growing small sprouted heads along the main stem ends, used in stir frying and fresh eating or steaming. Slight purple tinges to the foliage.

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

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.

BC63. Broccoli, Asian Mixed – 70 days. A mix of sprouting broccolis and asian greens that can be used fresh, steamed or frozen for later use.

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 most nantes types.

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 Ljubljana Yellow -75 days. It may have originated from the small country of Solvenia, 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 gardeners 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(short rows together to form a square, a foot apart) in black plastic mulch for even better results. Plant out only in warm soil after all danger of frost has passed.

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.

CN19. Gill's Golden – 75 days, heirloom. Hmm. 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.

CN28. Double Red Sweet – 80-100 days. The spectacularly red tone of this sweet corn was achieved by the brilliant Dr. Alan Kapuler (aka Mushroom) of Peace Seeds, who developed new varieties on his small organic farm for decades. His work with this corn, of course, builds on centuries of selection done by indigenous people of the Americas. Double Red is one of the most beautiful corns we've ever seen, with deep red kernels, husk, foliage, cob, and silk. The dark kernels are naturally high in anthocyanins, antioxidants linked to dark red, purple, and blue pigments. They are delicious fresh (steamed or boiled as you would any other sweet corn), but they can also be dried for cornmeal and flour, as the kernels dent in a manner somewhere between that of a flour corn and a sweet corn.

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

CN40. Sweet mix yellow – 70 days. A mix of all the yellow sweet corn varieties that do well in our short growing season. Produce cobs early and are varied in length but all good eating corn for the summer barbecue season.

CN45. Bloody Brothers Sweet – 70 days. A very unusual sweet corn color. A very strong stalked variety which is cream in color when fresh, then ripening to deep blood red color with occasional purple/red (dried blood) colored ear. Not sicking super sweet and makes a good grinding corn as well." Will know more next year, as it appears to be an early type.

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.

CP7. Lazer Mix Popcorn – 95 days. Good popcorn type for the prairies. Growing up to 8 feet, produces mixed colors on the same cob. Good for popping or fall decorations.

CP8. Gaspe 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.

CP12. Dakota Black Popcorn – Heirloom, pre- 1890's. One of the original land race varieties, these kernels are deep red, ripening to almost black, and although they were sorely neglected in their isolation plot, they ripened and produced a limited amount of seed so if you want some it is special order by email. Let me know.

CP19. White Flour Tortilla corn – 90 days. From a cross between Seneca and Gaspe flint. So two good corns breed another. Grows like Gaspe, 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.

CP28. Pink Beauty Popcorn – 89 days. Shorter corn plants than most popcorns, and ripening earlier in the season, the cobs are long and thin with medium sized light mauve pink kernels that ripen to a beautiful rich pink color. One for the multicolored popcorn mix for sure. Great poppers.

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 breathtaking 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 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.

CP33. Cascade Ruby Gold Flint/Sweet – 80 days. A beauty! Makes large slender cobs filled with either golden or red kernels for sweet corn, hominy, soups, stews, salsas or any other use. Great taste that cannot be beat. Bred by Carol Dieppe of Oregon fame for the taste. 35 seeds.

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.

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.

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.

CU21. Armenian – 105 days. This novel heirloom variety was intro. from Armenia to Italy in the 1400's. It is technically a melon, but is used as and looks like a cucumber. So for seed savers you don't have to worry about crossing within your patch. It likes cool weather and takes a while to get going, but produces lots of long, light green skinned, slightly ridged fruits that are a great slicer,. Unique and different.

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.

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. Delikatesse – 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.

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.

CU46. Suyo Long – 75-78 days. A heirloom from Northern China. A wonderful Asian variety that offers a different taste experience than most others. Ribbed shape makes pretty slicers. Spines wipe off easy. Heat tolerant. Long green fruits are mild, sweet & burpless. Later season producer but produces lots and when it is cool likes it best.

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!

E5. Little Fingers - 65 days. Plants produce many small finger shaped deep purple fruits. Sweet and tender all summer, even when larger. 15 seeds, limited numbers.

E8. Black King - Limited quantites. Very large eggplants with store quality and sized fruits of an intense dark purple. Good producer if in a sheltered hot location.

E9. Black Enorma - 78 days from transplants. Enormous long shiny dark black fruits that keep coming and coming. Do well in a sheltered spot with plenty of moisture.

E10. Morden Midget – 68 days. This is a Canadian bred eggplant, from the Morden Agricultural Experiment Station. I was impressed with the size of these considering the

name contains the word 'midget'. The plants are small, but the fruits are like a teenaged 'Black Beauty' eggplant. Production wasn't outstanding, but to get outstanding production in eggplants in Canada you almost have to go for the wilder types. Very good variety for short season areas. Start early indoors for better harvest.

E11. Ping Tung – 70 days. A variety from Taiwan that does ok here if you start it early and find a good hot sheltered spot. Fruits are long and thin, light purple skin up to 14" long but usually 8 or so here. Fun to grow.

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.

E17. Rosa Bianca – 80 days. This is an elegant looking round, light purple Italian eggplant with slightly scalloped sides. Supposed to be never bitter, and a delight for chefs and growers alike. Fruits can be large for this area. Fun to grow.

Flowers are at the end of the catalogue

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.

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.

G17. Brown Flax (*Linum spp.*) - 100 or more seeds. Dark brown seeds with a high mucilage component. Great nutrition as above. Not quite as high in Omega-3's as golden flax, but as with all flax, excellent source of fiber.

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.

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.

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.

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.

G100. Buckwheat - *Fagopyrum tartarica*. Plants grow to 5 feet and attract many beneficial insects. Good cover crop. Awesome fibre and protein food. Infusion made from the flowering tops is high in rutin, which combats the hardening of the veins and arteries. Excellent sprouts.

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.

G79. Brazilian Lavras – Used in Brazil for their traditional bread making. An interesting variety. Produces in all kinds of whether, growing up to 6 feet (shorter on the prairies). Delicious as a whole grain.

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 you will ever find. Enormous rippled leaves, the size of large spinach leaves. Great, aromatic basil flavor.

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

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.

HB25. Borage – The standby for many medicinal concoctions. Leaves can be used young in salads for a cucumber fresh taste in the spring. Seeds are used for an oil loaded with omegas.

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.

HB43. Strawberry Blight – 50 days. Not really a herb, but this plant is showy in the garden, and the red berries taste mildly like strawberries. Can be used medicinally or as a pot herb.

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.

HB61. Comfrey roots – Russian Bocking #14. The non seeding kind. Spreads by roots not by seed. Only available after spring thaw. \$10 each plus postage.

HB62. Horseradish roots - \$10 for a few roots. Old fashioned plant whose leaves can be used young to spice up spring salads and whose strong aromatic roots are used culinarily and medicinally. Strong scent. Be careful. Add extra for postage. Available after ground thaw in spring.

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.

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

KA18. Red Volants – 60 days. An early and beautiful dark red purple kale, compact leaves, tight and similar to westlandse varieties, needs a good frost to sweeten up. Great source of fibre in soups or spreads.

Leeks - \$3.50 per packet – 40 seeds

LK11. Bandit – 120-150 days. Bandit is a hardy winter leek with dark green leaves and excellent frost resistance. It has a strong, savory flavor ideal for hearty, warming dishes.

LK12. American Flag – 115 days. Aka Broad London. Growing white “bulb” portion can reach about 6-7" long and the over-all height of the plant...about 20-30". Blue/grey/green leaves are the essence of stews, soups and can also be dried. A versatile leek with a mild flavor and tender texture. It is well-suited for various dishes, from soups to stir-fries.

Lentils - *Vicia lens* or *Lens culinaris*

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

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.

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.

L21. Endive – 69 days. A favorite in Italian dishes, a slightly bitter salad green popular today for adding those predigestive enzymes. Can withstand a lot of cold weather. Also brought indoors to a dark cold room and forced during the winter for fresh greens.

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!

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.

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.

L43. Yugoslavian Red Mix – 55 Days. Just Gorgeous! An old heirloom from a peasant family in Marbury, Yugoslavia. Red-tinged and splashed leaves form somewhat loose heads that can measure 12" across. Cutting the head in half, exposes a solid green interior with an almost white center. Excellent mild buttery taste.

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.

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.

L56. Slow bolt mix of lettuces – exactly what it says, all shapes, types and colors, all the ones you want for summer planting. Limited quantities.

For more salad bowl mixes of greens see Salad Mixes.

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.

M28. Melon mania mix - A collection of early and sweet melons for short season areas. Even still, start at least one month ahead for best results. Mix of at least 5 different kinds. Pick your favorites and keep seed to keep the mania going.

M33. Korean Sweet – 90 days. Aka Korean Star melon. Forming medium sized yellow on orange striped vertically, slightly grooved stripes, and sweet summer flavor. Flesh is medium yellow-orange.

M41. Petite Gris de Rennes – 85 days. A French Heirloom canteloupe 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.

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.

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.

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.

M56. Early Canada Watermelon – 75 days. A little smaller version to the regular oblong dark and green striped skinned, dark red flesh variety of watermelons. Can get quite large here for the season, or extended in the greenhouse with plenty of water. Or try them on black plastic mulch sheets.

M57. Watermelon mix – all our successful kinds and colors of watermelon in one pack.

M58. Kiwana horned melon – a sweet and sour delightful horned skinned melon from Korea, with spiky light green mottled skin and a lighter interior loaded with jelly coated dark seeds, with a unique flavor. Fun to grow and they have a natural predator proof coating!!

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/green Onion – 70 days. Seed from the common multiplying onion types. Now you can grow them from seed or keep for future use.

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.

ON17. Yellow of Parma – 110 days. Medium sized, yellow skinned, white flesh keeping onion, hard to find Italian type. Round roots. Good flavor.

ON23. Walla Walla - 120 days. Long day type known for their keeping qualities and milder taste. Yellow 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.

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.

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.

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.

PE8. Lincoln Homesteader type – 72 days. Proven for the prairies, good producers with good flavor. Susceptible to mold.

PE15. Laxton's Progress – 68 days. A popular variety for home gardeners. Open-pollinated. Good producers of long, straight pods with 8-9 peas inside. Good disease resistance.

PE16. Olympia – 68 days. Early producer, medium tall, long pods with lots of peas. Sweet flavor and good for markets or freezing, or just eating fresh.

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.

PE18. Hungarian Shelling Pea – 65 days. 3-4" pods holding 6-7 peas of exceptional flavor and holding ability. Great pea for Alberta. I like this variety a lot.

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.

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.

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.

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 browny gray with purple speckles and can be used in soups and stews. Wonderful variety. 20 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.

PE57. Gold Harvest – 60-70 days. This is an amazing dry pea variety of intensely interesting coloring. The dry peas are plump but squarish with a dark eye. Plants are about 5-6 feet high, bearing two tone pink flowers. The dry peas are tones of golden and brown which are quite striking and will make a beautiful addition to the soup pot, or make a delightful and interesting substitute for chickpeas. They have a chestnut flavor. 20 seeds.

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 Brenchley, 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.

PE62. Oregon Sugar Pod II – 68 Days. Produces a huge crop of snow peas with high percentage of two pods per cluster. As versatile as snap peas, pick snow peas flat and tender. Vigorous 28" plants bear 4 1/2" long pods. Resistant to pea virus, common wilt and powdery mildew. Superb for freezing.

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.

PE68. Swedish Red Pea – 67 Days. This is one of the most beautiful peas you can grow. They are a soup pea, but bloom two-tone red blossoms, with medium, fat pods, which fill out with 5 peas, that turn deep red when fully dry and ripe, slightly flattened, and fairly large. Cool and fun. Imagine the color of the soup you can make with them! Rare. 15-20 seeds.

PE73. 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.

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.

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

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.

PE78. Sugar Pod Snow – 69 days. I was really pleased with this one. It is similar to Mammoth Melting Pod, with huge flat snow pods that are super tender and sweet, at all phases, even when filling with bigger peas. The seeds are light green and round. Each pod produces up to 7 peas and they are about 4' tall, so require staking. The grasshoppers found them tasty, but I got a good harvest in spite of that. 20 seeds.

PE82. Aristagreen – 60-67 days. A fast growing short (20") huge producer shelling pea with good disease resistance. I was amazed at how many peas one can harvest off these tiny plants, as they are triple and quadruple setters at once. The pods are smaller at 2-3" but have about 6-7 peas within, sweet and juicy for fresh eating or freezing. Definitely keep your own seed from one or two plants and you will have peas forever. Very good variety. Originally obtained from Prairie Garden Seeds.

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 annuum*) – Sweet types

About 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.

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.

PP7. Jimmy Nardello – 70 days. An Italian heirloom that is sweet. Excellent flavor for frying. From Salt Spring Seeds. Very good producer.

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

PP11. Yellow bell mix – 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.

PP20. Antohi Frying – from Romania. 78 days. These plants produce 4-6" long tapered thick walled sweet peppers that begin yellow and ripen to red. They are an heirloom brought back from Romania by Jan Antohi who defected to the US. They are sautéed in hot oil to bring out their sweet full flavor. 20 seeds. A rare offering.

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.

PP35. Stocky Red Roaster – 75 days. The result of a back breeding program from Hybrid sweet peppers, this pepper is a culinary winner. Sought after by many a chef. This one is thicker walled, sweet, about 6" long and 2" wide or so and very sweet and rich tasting. Good producer.

PP37. Chocolate Beauty – 78 days. After 2 years of trying these peppers pulled it off in a big way, creating abundant plants loaded with thick walled green peppers which ripened to a deep dark chocolate color with intensely rich flavor. Worth the wait. Will do well with a hot sheltered location.

PP40. Doe Hill – 70 days. A rare family heirloom that originates from Doe Hill Country in the state of Virginia. Similar to Sheepnose Pimento in appearance but somewhat smaller and earlier to mature. A very thick walled, crispy sweet pepper born on compact plants, making it an ideal pepper for containers or small urban gardens. This is a fantastic roasting and grilling pepper.

PP44. White Cloud – 78 days. Another compact grower offering dozens of 3 to 4 lobed sweet white/cream/pale yellow bell shaped fruits. It is expected to ripen eventually to orange and then fire engine red.

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.

PP46. Wisconsin Lakes – 80 days. Professor O.B. Combs developed these at in the 1960's at the University of Wisconsin at Madison (according to SSEX...) Fruits are not too large, offering 3 to 4 lobes with more sweet flavor when ripe red. His goal was to have a variety mature very early for northern gardens.

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.

PP51. Oda – 70 days. This old Polish variety, robust and very compact, produces plum-purple fruit that ripens to reddish-brown, pointed, with thick, juicy flesh.

PP54. Aconcagua – 79 days. A longer season variety of pepper from the Chilean region, it produces 2' plants, with sturdy stems, bearing larger than normal leaves and huge 8-10" pointed, thick fleshed green sweet peppers, that ripen to red eventually. Very large and tasty.

PP55. Brian's Italian – 76 days. Similar to other long pointy, thinner fleshed red Italian frying peppers, these ones are abundant on sturdy plants and produce all summer long.

PP56. Yellow Monster – 76 days. Very large, sweet, blocky yellow peppers, great for eating fresh or freezing for later. Can be canned in a sweet, vinegar brine for later use also. Abundant yields on tall plants, and 5-6" in size.

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.

Pim7. Red Ruffle Pimento – 70 days. A beautiful, medium sized, thick walled, squat and ruffled red pepper used for canning pickled pimentos for winter use. Great sweet flavor to eat as a fresh pepper too!

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.

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

PH6. Cyklon Hot – 81 days. From Poland, bruits 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.

PH7. Matchbox Chili – 67 days. Open-pollinated version of the Super Chile Pepper. It is early enough that anyone can grow it. Fruits are smaller, up to 2", tapered, ripening to red, with a good hot flavor. Ornamental when strung. Can be used as a potted variety. 15,000-60,000 SHU.

PH10. Explosive Embers – 67 days. Cute and ornamental, this plant is darkly colored, with decorative purple peppers which ripen red. Very hot. Used in Asian dishes and sauces. Limited quantities. 5000-30,000 SHU

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

MP2. Mixed hot – 70 days average. A mixture of favorite hot varieties, enough of each to try and enjoy.

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.

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.

PH22. Aji Limo – aka Lemon Drop. 85-90 days. An extra hot and tangy pepper, with citrus hints in among the intense heat. A well rounded hot pepper, so abundant I harvested a small box from just one plant. They are extremely good drying peppers and made a killer hot sauce. Tolerant of cold weather, these Andean peppers date back to about 400 BC, making it the oldest pepper I have. 15,000- 30,000 SHU

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

PH33. Chipotle – 89 days. Confusingly named, as 'chipotle' can refer to any smoked pepper, but this is a variety of its own, bearing several inch peppers with similar characteristics to the Ancho and Serrano. Flavor is medium hot, with smoky overtones and excellent for use as a seasoning.

PH41. Guajillo – 75 days. The Guajillo chili, a staple in Mexican cuisine, is renowned for its role in crafting authentic salsas, moles, and various Mexican dishes. Dried Guajillo peppers, with a vibrant red hue that transforms into a rich reddish-brown when dried, are an essential ingredient in the creation of traditional Mexican mole sauce. Their fruity, smoky flavor also makes them well-suited for creating flavorful marinades and one-of-a-kind rubs for barbecued or grilled meats. 2500-5000 SHU.

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.

PH66. Ghost (Habanero) – aka Bhut Jolokai. 100 days. 3 seeds per package. Originating from Assam, India, the Ghost Chili was once known as the hottest chile in the world with over 1 million Scoville units. It is rumored that the name "Bhut", which translates to "ghost", was chosen because of the way the heat sneaks up on you when you eat them. Extremely hot.

PH67. Habanero – 100 days. 3 seeds per package. Hot habanero's come in all colors from white to red to brown. So this is for red Habaneros. Caribbean flavor, reportedly 15-20 times hotter than jalapeno. Plants grow 36" tall and produce enormous amounts of lantern-shaped 1" x 1 1/2" fruits. Very productive. Super hot! A staggering 285,000 Scoville unit. For chili lovers everywhere!

PH68. Pasilla Bajio – 75-80 days. Aka Chili Negro. Named "Chilaca" when fresh. 8"-10" long cylindrical fruits, thin-walled, dark green ripening to dark brown! Less than 250 Scoville units. Used mainly for their rich smoky flavor in sauces. Resistant to tobacco mosaic virus. Used in Mexican "mole" sauces.

PH69. Trinidad Scorpion – 100 days. 3 seeds. Trinidad Scorpion is an extremely hot chili pepper native to the Moruga district of Trinidad and Tobago. Developed by Wahid Ogeer, Trinidad Scorpion earned the title of hottest pepper in the world (at 1.2 million Scoville units) in 2012 and held the title until eventually being topped by the now famous Carolina Reaper. Peppers have a tender, fruit-like flavor until the extreme heat hits. Be sure to handle seeds and fruit with caution. Extremely hot.

PH70. Sugar Rush – 75 days. Long thin cayenne peppers with a punch. The skin starts out thicker, but dries very well, and yields a ton of peppers, longer than any cayenne at 8". I'm going to say they are 80,000 SHU, as I cannot find a listing for them anywhere.

PH74. Bishop's Crown/Hat – Capsicum baccatum – 120 days. 5 seeds per package. Bishops Crown (Friar's Hat) Chilli Seeds originated from Barbados and are renowned for their distinctive hat like appearance. A tall plant, growing over 1.5m, with a tree-like growth as opposed bush type, that is also highly productive and is capable of producing around 100 fruit per plant. Bishops Crown is a Capsicum baccatum which is a

PERENNIAL growing to 2m by 1m. The *C. baccatum* species has its origins in ancient Peru and across the Andean region of South America. Bishops Crown is rated as a mild-medium chilli, with a Scoville rating of between 5,000 to 30,000 SHU's.

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.

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.

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.

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.

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 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.

Tat65. 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

RT1. Chinese Green Gobo Radish – Super fun radish as it is green on the outside and inside. Tasty and good for cold soil.

RT2. 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!!

RT4. 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 for \$6.50.

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 sow very early spring in a cool spot or late summer for late fall harvest.

RT12. Sparkler White tip – 28 days. Red with white root ends. Good bicolor, about 2" long.

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.

RT16. Easter Egg Mix – A combination of all colors, white, red and pink for a colorful salad blend.

RT19. French Breakfast. – 25 days. The classic breakfast radish of the French. They are elongated, red with a white tip. Crunchy and juicy.

RT20. Purple Plum – 65 days. A fun dark purple skinned, white fleshed 1" radish root. Fun to grow and easy to harvest.

RT21. Philadelphia White Box – 50 days. Old type variety, white roots, used in lunch boxes. Sweet and juicy.

Rutabaga, turnips – see Brassicas for growing tips. \$3.50 for 50-80 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.

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

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.

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.

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.

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.

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.

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

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

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

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. Yes you can grow soybeans in Alberta.

Growing similar to other beans, they need heated soil and lots of warmth throughout the season. Water well, and harvest young for eating, or later for seeds.

Originating in Northern China thousands of years ago, soy is one of the first cultivated crops. Some information indicates that it was being grown as early as 11,000 B.C. and it has been an important food crop throughout Asia ever since. Soy was domesticated, selected and bred for specific traits resulting in a huge diversity of varieties and subsequent uses. Some of the classical foods that have resulted are tofu, edamame, tempeh, miso, natto, kinako, and tamari.

SOY1. Green Envy – 75 days. An early bearing variety and very well suited for shorter season climates. The plants are erect, reach about two feet in height and produce pods each containing two to three green seeds. The beans can be enjoyed either fresh-shelled or dried. It is also a good variety to be enjoyed as edamame (pronounced 'ed-uh-mah-may'). Edamame is a popular snack in Japan, served with beer. Because it has health benefits that other snacks do not provide, it is becoming popular in the United States. 'Envy' was developed by the late Dr. Elwyn Meader of the University of New Hampshire. We have been growing it here on the farm in Oregon since 2008. According to USDA analysis, 'Envy' contains about 47% protein and 15% oil by weight and is stored in their collection as PI 567179.

SOY4. Agate – 75-80 Days. Heirloom introduced to America from Sapporo, Japan in the 1930s. Unique yellow and brown colouring. Good for edamame. A short season two-toned brown soybean used for dry beans also. Upright and compact plants don't require support; quite uniform and productive.

SOY17. Gaia – 75-80 days. A shorter growing plant, with many pods filled with 3-4 seeds, starting green but ending up smaller but beautiful half deep green, half black. Swirling eyes of color on each seed. Mesmerizing. Fun to grow.

Spinach (*Spinacia oleracea*)

40-50 seeds per pkg. - \$3.50

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. Monstreaux 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.

Sp10. Tyee – 45 days. The newer type of rounder leaved spinach variety. Good for all seasons.

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.

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 its texture.

SCM6. Queensland Blue - 100 Days. This is a smaller squash to the Jarradale pumpkin, similar in that it is lobed and grayish-green (making it blue) but is turban shaped. It is great for eating and stores very well. The flesh is yellow-orange and dryer like a

buttercup squash. They grow to about 4 lbs.. If you are a fan of Butternut you will love this.

SCM8. Green Hubbard - 95-100 days. Introduced about 1840 these squash are grown for their excellent flesh, reaching about 35-45 lbs. in my garden last year. That is one large squash!! I love it, which is a good thing. They ripen from smooth green with lighter stripes, to a deep green with a hint of the orange flesh beneath. Very productive vines.

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.

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.

SCM19b. Giant Pumpkin 90+ lbs. Start these early and put out after the last frost with plenty of warming plastic on the soil around the plant. Large orange oblong pumpkins. These will get bigger without help and will achieve these sizes. Great for the kids.

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.

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.

SCM31. Orange Buttercup – 80 days. Long productive vines produce 3-4 lb. Flattened orange buttercup squash that feed up to 4 people. Flesh is medium dry, sweet and firm and the fruits keep well at room temperature.

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.

SCM34. Winter Mix – 80 days. A mixture of 4 kinds of winter keepers, all good for baking, soup and curries. Store great, and you will be able to tell them apart as they are labeled. \$4.50

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.

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 nippled 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 varietals 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.

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

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. One package left.

Squash (Cucurbita pepo types) - \$3.50 per package, 10-12 seeds per package unless stated. Gourds have 12-15 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.

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.

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!

SCP27. Scallop Mix – 68 days. A mix of white, yellow, green and other scallop squash that you can grow for the fun of it. Use like zucchini all summer long.

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.!

SCP38. Sugar Loaf Delicata – 85 days. Developed by Carol Dieppe in Oregon to add to her vegetarian diet staples. This delicata is so sweet, it is hard to believe. Grows well in cooler regions.

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.

SCP51. Green Goddess Mix – 68 days. A mix of summer squashes created for summer use and pan frying. Good types of zucchinis, odd shapes and colors but all tasty.

SCP56. African Gem 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.

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.

SCP65. Honeynut Butternut – 86 days. Finally! This is a full sized, very large butternut that will produce in Alberta if you mind the three rules. Grow the plants on plastic mulch, start at least a month early and transplant out, and finally, fertilize by hand early in the season. I got 30+ fruits, averaging 5-6 lbs. on 5 plants. They will ripen to the tan pink color indoors in a warm bedroom, and are dark green striped on the plant in summer, but watch them grow. Same deep orange firm sweet butternut flesh, few seeds and delicious flavor.

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.

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

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.

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.

SCM1. Squash Mix – Edible summer and winter squash, each individually marked, in one package, all shapes, sizes, colors and tastes. Sure to please, you decide which are your favorites. All seeds are edible. 5 of each variety (summer and winter varieties).

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.

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.

Sunflowers – see flowers

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

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.

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.

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.

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.

T113. Siberian – 75 days. A winner for the prairies. These plants set fruit even when the summers are cool. Siberian is a large beefsteak with bright red coloring and thick, juicy flesh. The skins are firm, allowing them to keep for a long time.

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.

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.

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.

T261. Auria – 70 days. Growing in the shape of a male body part, this is definitely a roma of some type, with few seeds, and very good production. Meaty and great for sauces if you can handle the controversial shape. 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. Somite 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.

T72. Black Brandywine - 72 days. I am not sure if I would call this a Brandywine or not. But that is what the package said. I would say it is a salad tomato. It is about 2-3 oz. with soft flesh, definitely on the black side, but must be eaten right away as it is not a good keeper. Fair production, it is good for having for eating right off the vine.

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.

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. Another 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.

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

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 *Lycopersicon 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 flavor, 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 flavor, lots of juice, but with meaty texture.. Ind.

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

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

20-25seeds 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.

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                                        texture is meaty, solid with very FEW seeds. Plants are small...3 ft. offering excellent resistance to late blight, making them 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.

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 & vermillion red. It also matures earlier than 60 days. Determinate. May not bear true seed but worth a try.

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!

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 Israel, and grow unusually 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.

T297. Tlucolula Pink -75-80 days. (aka Tlucolula Pink Pleated, aka Tlucolula Pink Ribbed) Magnificent heirloom collected by a friend to BC seeds in Tlucolula, 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.**
Dates are from Transplants.

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.

TC9. Yellow Pear – 75 days. (Fargo's Yellow Pear) One of the oldest heirloom tomatoes, tracing back to the 1600's! Waxy yellow light bulb-shaped fruits are produced in such profusion, as to cover the whole plant. The tall, vigorous plants "pop" these out all season long till frost shuts them down! Miniature yellow pears are 1" to 1 1/2" long, delightfully sweet, considered by some to be their "garden candy". A basket of these on the kitchen table could look quite pretty. Juicy, with complex tomato flavor. Plants show great disease resistance. Ind.

TC11. Matt's Wild Cherry – 65 days – very prolific producer of small ½ inch cherry tomatoes of good flavor. Vines can take over if not pruned to one or two climbing vines. 8' tall in the garden!

TC13. Camp Joy – 60-70 days – These tomatoes might not be considered cherry tomatoes as the larger ones can reach 1 ½ 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.

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.

TC36. Humboltii – 68 days. This yellow sweet cherry is one of the hugest productive tomatoes I carry. Amazing spreads of clusters the size of your head! Sweet and wonderful.

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.

TC48. Black Vernissage – 66 days. Salad sized dark purple and green striped tomatoes similar to Bumblebee but larger. Grow quite tall and bushy.

TC52. Halm's Gelbe (Topftomate)– 69 days. "Gelbe" means "yellow" and "Topftomate" translated means "pot tomato". May have originated from Germany. A wonderful little robust "rugosa tree" plant, growing only 8" tall. 1" fruits are super-charged with sugar and acid, making them very delicious. Skins are thick and hold well. Excellent for containers. Determinate 60-65 days.

TC53. Hypertruss – Centriflor Orange – 70 days from transplants. Bred by Peace Seeds of Corvallis, Oregon. Huge sprays and clusters of small cherry tomatoes that ripen to a medium orange color, producing as many as 150 per truss in a good garden! Great sweet taste.

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.

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

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.

TC66. Sweet Baby Girl – 67 days. Tall plants bear giant clusters of red sweet cherry tomatoes that will soon fill your house and keep you in cherry tomatoes all summer!

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.

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. Also, dates are from Transplants as for all tomato listings.

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.

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.

T159. Dwarf Champion – 70 days. Large slicers, red, determinant tomatoes. Plants are smaller overall and not so sprawly, still getting many large slicing tomatoes on. Good for the prairies.

T160. New Big Dwarf – 70 days. If you are a fan of Dwarf tomatoes, you will know that they are more compact and smaller plants overall, producing big and small tomatoes. This one produces big red slicing types, like a beefsteak tomato. Good producer. Determinant.

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.

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 flavor. 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 3/4" red fruits with mild sweet flavor. Their skin is very tender and the fruits will taste great even when it is grown indoors. Determinate.

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.

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.

Tomatoes – Paste types – For salsa, sauces and tomato paste

\$3.50 per package. 15 seeds per package, unless stated. All DTM from Transplants.

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.

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 OR6-8oz 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.

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 favored tomato. Plants are robust at 6 ft. 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-fern 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.

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.

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.

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.

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.

TR11. Chokecherry – not available until 2015. Wild harvested viable seeds producing wild shrub/trees bearing clumps of black cherry berries with a mouth-moisture draining aspect. Very medicinal and excellent for wine, jellies, jams, etc.. Only the brave eat them raw!!

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 pendulant 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.

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.

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.

TR27. Siberian Cedar/Pine for Pine Nuts – Similar to Korean Stone pine, but trees can get bigger and have better survivability here. Still need full sun and some wind protection until established.

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 – Seaside – 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.

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.

TR33. Haskap – Taking about 5 years to produce their first fruit, haskaps grow quickly and are so winter hardy, you will never need to worry about them. Protect bushes full of fruit from the birds with frost covers or special bird covers until you pick your fill or they will rob you blind. Start in pots outside so you can keep an eye on the young plants for the first few years. These are from Berry Bee Blues and Tundra Haskaps. Require 2 plants for pollination.

TR34. Virginia Creeper - Seeds from the vine common to English gardens, known for its exceptional fall colors. Stratify and scarify for best results.

TR35. Sour Cherry – (Cupid) – Sour Cherries do very well on the prairies with some wind and excess heat protection. In amongst other fruit bearing trees in an orchard or backyard setting, they will do very well. Plant in pots in the fall and keep well watered until emergence. Plant out into separate pots and in their final location at year 2 or 3. Will bear fruit on their 5th or 6th year onwards. Need crosspollinator.

TR36. American Hazelnut – Plant out into pots that you bury in a sheltered location, and keep hydrated into fall so the nuts crack over winter and emerge next season. Lay a screen over the pot to protect from squirrels. These are the larger nut bearing shrubs that need a bit more winter protection than the beaked hazelnut that is native here in Western Canada.

TR37. 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.

TR38. 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.

TR39. 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.

Annual and Perennial Flowers - \$3.50 per packet.

FL4. Calendula – Yellow and Orange favorites mix.

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.

FL9. Peach Yarrow – The perennial favorite in a lovely light peach color, with some darker shades on some heads. Good for cut flower bouquets.

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

FL13, HB43. 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.

FL19. Ice Plant – Red Passion Mix – Bright red, hot pink and orange centered ice plant that is a wow factor in the garden. Super easy to grow and amazing plants. 25 seeds.

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

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

FL30. Snapdragon – Mixed. This mix is all colors together of the famous showy tall spiky flowers.

FL32. Snapdragons – Pink and White mix – 50 seeds. As others, 12-18" tall. Showy and different.

FL37. Snapdragons - Sorbet Mix – mix of creamy pinks, with orange to yellow fringe. Nice for borders.

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.

FL42. Sunflower - Beauty mix – 25 seeds. A tall mixture of varying shades of sunflowers with blazes of burgundy throughout. Stunning variety.

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.

FL 47. Sunflower – Edible - Short Stuff – 70 days. A shorter version of an edible seeded sunflower, traditional medium sized heads produce many edible oil seeds that can be enjoyed in the winter or set out for the birds. Your choice. 25 seeds per package.

FL48. Sunflower – Deep Red. 25 seeds. 5-6 feet tall, dark green foliage, dark red flowers in almost burgundy tones. Stunning.

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.

FL5. Sunflower – Hopi Red Dye – A very large headed, tall sunflower plant (7') with thick stems that make a great fence. The heads are yellow petalled, and with dark seeds, the outsides of which are used fresh as dye for fabrics. Makes a light purple to dark purple-black dye. Fun to grow and of course edible anyway.

FL54. Sweet William – 20-40 seeds. Dark Pink and White. Assorted colors of the perennial favorite of old country gardens. Producing clustered heads in white with pink splashes, and variations therein. Up to 18"

FL56. Poppy -

- C. Double Delusion Hot Pink – Frilly Pink
- F. White seeded, Baking poppy
- G. Venus mix – Large pink, white frill
- H. Red w White Throat
- M. Pink dream – white petals with hot pink inner edges
- Q. Fuschia with white throat

FL58. Fox Millet – A grass species with a single large spike type head with a unique form, used in flower arrangements.

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.

FL66. Pink Yarrow – like the wild variety, only with lovely pink flowers, cheery in the flowerbed. These grow about 18" tall. In a mass of pink. Perennial favorite.

FL70. Nasturtium Mix – All the colors of yellow, orange and red with light green variegated foliage.

FL76. Pansy – Burgundy top petal Yellow orange below

FL85. Gladiolus mix seeds – 25 seeds. Why not start your own gladiolas. These seeds are paper thin and once started, the corms develop and need a couple years to grow to a size that will flower. But what comes from these seeds in new colors and spectacular combinations. This is how new varieties are found. Try it as an interesting experiment. Seeds need to be wet, cold scarified, so sprinkle in place the fall before and mark the spot. Do not disturb but keep weed free. Can also use a pot for such starting.

FL88. Wild Blue Clematis 10-20 seeds. Collected from our bush section where the cattle do not roam. Light blue/purple flowers, single. Climbs up trees. Prefers a sheltered shady location. Limited quantities. Seeds need to be wet, cold scarified, so sprinkle in place the fall before and mark the spot. Do not disturb but keep weed free. Can also use a pot for such starting.

FL99. Strawflowers – In various colors, mixed or singley

- d. Red Mix
- a. Mixed colors

e. White Mix

- b. Orange variations
- e. All the pinks
- f. Hot pink

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.

FL110. Zinnias – Giant Flowered mix – Large flowered zinnias in all sorts of colors

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.

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